
Recipe Collection





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SERVES 10-12

Pepperoni
Pizza
Meatloaf

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Pepperoni Pizza Meatloaf

Ingredients

- 4 lb. meatloaf mix (ground beef, pork and veal)
- 3 eggs
- 1 packet of dry Italian dressing
- 2 cups breadcrumbs
- 2 tbsp. brown sugar
- ½ cup ketchup
- ½ cup milk
- 3 tbsp. olive oil
- 1 green pepper, seeded and sliced
- 1 red pepper, seeded and sliced
- 1 lb. mozzarella, fresh, sliced
- 1 cup pepperoni, sliced
- ¾ cup tomato sauce
- 1 cup mozzarella, shredded

Serves
10-12

Preparation

1. In a large bowl mix the meat, eggs, Italian seasoning, breadcrumbs, sugar, ketchup and milk.
2. Preheat oven to 350° F.
3. Place the Copper Chef on high heat, and, when the pan is hot, add the olive oil and sauté the peppers until tender. Turn off the heat.
4. Divide the meat into two portions for two loaves. Place a piece of plastic wrap on the counter. Put one portion of the meat onto the plastic wrap and press it to about 2 inches thick. Place ¼ of the sliced pepperoni, half the peppers and ½ of the fresh mozzarella into the middle of the meat. Fold over (roll) the meat around the filling and seal to form a loaf. Repeat for the second half of the meat mix to make a second loaf.
5. Place the meatloaves into the Copper Chef.
6. Divide the tomato sauce between the two meatloaves and top each with sauce, shredded mozzarella and the remaining pepperoni.
7. Place into the oven and cook about 1 hour and 15 minutes, or until the thermometer reads 150° F when placed into the center of the loaf.
8. Let rest for 15 minutes and serve.



SERVES 12-14

Buffalo
Mac and
Cheese

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Buffalo Mac and Cheese



Ingredients

- 1 ½ pound box of macaroni, cooked according to directions
- 2 rotisserie chickens, meat pulled off and shredded
- 3 cups shredded cheddar cheese
- ¾ cup buffalo sauce
- 3 tbsp. olive oil
- 1 cup celery, diced
- 1 cup carrots, peeled and diced
- ½ cup butter
- ½ cup flour
- 1 pack ranch dressing mix
- 4½ cups milk
- ¾ cup crumbled bleu cheese
- ¾ cup panko breadcrumbs

Serves
12-14

Preparation

1. In a heated Copper Chef, add olive oil to coat the pan.
2. Sauté carrots and celery on high heat for 5 minutes until softened.
3. Add butter and continue to stir. Once melted stir in flour and reduce heat to medium-low.
4. Add milk and stir continuously for about 8 minutes or until sauce becomes thick.
5. Stir in cheese, ranch mix and buffalo sauce.
6. Once cheese is melted, combine with chicken and pasta.
7. Sprinkle bleu cheese over top, then panko crumbs.
8. Bake in a 350 degree oven for 20 minutes.



Eric's Tip:



I like to use longer pasta such as penne or cellentani (cork screw shape). I will take 3 minute off the cook time, then shock the pasta under cold water after it's drained. This stops the cooking and will give you a nice al dente bite!



SERVES 14-16

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**Cheesy Apple
Bacon Grits**
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Cheesy Apple Bacon Grits

Ingredients

- 2 lb. bacon, cut into ¼ strips
- 6 Granny Smith apples, peeled, cored, and diced
- 3 cups old fashioned grits
- 12 cups water
- 1 tsp. salt
- fresh ground pepper, to taste
- 2 tbsp. butter
- 3 cups sharp cheddar cheese
- ½ cup maple syrup

Serves
14-16

Preparation

1. In a heated Copper Chef pan, cook the bacon until nice and crispy. Remove from pan and drain fat but keep about 4 tbsp. of fat in the pan. Set bacon aside. Add apples and sauté for about 8 minutes or until soft.
2. Add the water and bring to a simmer. Slowly stir in the grits. Reduce heat to low and cook for 20 minutes, stirring continuously.
3. When grits are done, remove from heat and stir in butter and cheese.
4. Plate, then crumble the bacon and sprinkle it on top.

Eric's Tip:

What I love about this recipe is that you can use almost any cheese. I've used bleu, brie and goat cheese with amazing results. You can also substitute ripe pears if they are in season.



SERVES 16

Coconut Curry
Cornbread

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Coconut Curry Cornbread



Ingredients

- 3 cups flour
- 1 cup yellow cornmeal
- 1 tbsp. baking powder
- ½ cup sugar
- 1 tsp. salt
- 1 cup whole kernel corn
- 1 cup chopped scallions
- 2 cups unsweetened coconut milk
- 4 eggs, beaten
- 1 stick butter, melted
- 3 tbsp. red curry paste

Serves
16

Preparation

1. Preheat oven to 350° F.
2. Combine flour, cornmeal, baking powder, sugar, salt, corn and scallions. Mix well.
3. In a separate bowl, combine coconut milk, eggs, butter and curry paste.
4. Mix the wet ingredients into the dry. Gently stir until combined; don't overmix.
5. Pour cornbread batter into Copper Chef and bake in the oven for 20-25 minutes.



Eric's Tip:



If you want to kick up the spice, add 1 cup of shredded pepper jack cheese to the batter.



SERVES 16

Red Velvet
Cheese-Swirled
Brownies

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Red Velvet Cheese-Swirled Brownies

Ingredients

1 cup butter, softened
1 ¾ cup sugar
2 eggs
2 tsp. vanilla extract
½ cup beet juice
¼ cup buttermilk
⅔ cup cocoa powder
1 tsp. salt
1 ½ cups flour
1 (8oz.) pack cream cheese
¼ cup sugar
1 tsp. vanilla
¾ cup chocolate chips, semi-sweet

Serves
16

Preparation

1. Preheat the oven 350° F.
2. In an electric mixer, add the butter and sugar and cream together.
3. Add 1 egg at a time and mix well. Add the vanilla, beet juice and buttermilk. Mix.
4. In another bowl, combine the cocoa powder, salt and flour. Add to the butter mixture until mixed.
5. Pour into the Copper Chef and smooth batter evenly.
6. In a clean electric mixing bowl, blend the cream cheese, sugar and vanilla together until smooth.
7. Drop spoonfuls of the cream cheese throughout the brownie batter. Swirl with a knife.
8. Sprinkle the chips on top and place into the oven.
9. Cook until an inserted toothpick comes out clean, about 1 hour.



SERVES 16-20

Snicker'ing
Rice Pudding

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Snicker'ing Rice Pudding

Ingredients

4 cups cooked white rice
4 cups half and half
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ tsp. salt
2 eggs, whole
2 egg yolks
2 tbsp. butter
1 tsp. vanilla extract
1 (11 oz.) bag caramels
1 cup peanuts, chopped
1 cup chocolate chips, semi-sweet
1 cup nougat

Serves
16-20

Preparation

1. In the Copper Chef combine the cooked white rice, 3 cups half and half, sugar and salt.
2. Bring to a boil and turn down to a simmer. Cook for 15 minutes.
3. In a medium bowl, mix the eggs and remaining half and half.
4. Slowly stir $\frac{1}{4}$ cup of the rice mixture into the egg mixture. Repeat 4 times, and then pour the egg mixture into the Copper Chef. Cook until it thickens.
5. Add the vanilla, caramel, and peanuts. Stir. Remove from the heat and cool for 15 minutes.
6. Add the nougat and chips. Stir.
7. Chill and serve.



SERVES 2

Caprese
Panini

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Caprese Panini



Ingredients

- 2 hoagie rolls, sliced in half
- 4 tbsp. margarine
- 8 slices of mozzarella, sliced thick
- 2 large tomatoes, sliced ¼-inch thick
- 4 tbsp. basil pesto
- 2 tbsp. balsamic glaze

Serves
2

Preparation

1. Brush the outside of the hoagie rolls with margarine.
2. On the inside of the top of the hoagie rolls spread the pesto and set aside.
3. On the bottom of the hoagie rolls drizzle the balsamic glaze.
4. Layer the tomatoes and the cheese on the bottom of the rolls. Place the top onto each roll.
5. Place the Copper Chef on medium heat and place both paninis into the pot. Place the Panini Press lid on top of the paninis. Press down slightly. Cook on each side until golden and melting.
6. Cut in half and serve.



SERVES 2

∞
Korean
BBQ
Sandwiches
∞

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Korean BBQ Sandwiches

Ingredients

½ cup soy sauce
¼ cup brown sugar
¼ cup BBQ sauce
2 tbsp. sesame oil
1 tbsp. ginger, peeled and minced
3 cloves garlic, peeled and minced
3 scallions, chopped
1 cup Chinese cabbage, shredded
½ cup carrots, peeled and shredded
1 red pepper, seeded and sliced thin
1 small onion, peeled and sliced thin
2 tbsp. canola oil
2 tbsp. cilantro, chopped
1 tbsp. basil, chopped
1 tsp. red pepper flakes
1 (1-1½ lb.) flank steak
4 ciabatta rolls
4 tbsp. margarine

Serves
2

Preparation

1. In a large bowl mix the soy, sugar, BBQ sauce, sesame oil, ginger, garlic and scallions. Reserve ¾ cup of the marinade. Marinate the meat in the remaining sauce for 2 hours in the refrigerator.
2. Slice the rolls in half and coat inside and outside with the margarine. Place the Copper Chef on medium heat. Toast on all sides using the Panini Press lid.
3. In a medium sized bowl, mix together the cabbage, carrots, peppers and onion to make the slaw.
4. Place the Copper Chef on high heat. When the pan is hot, add the oil and sauté the slaw about 3 minutes. Add reserved marinade to the slaw. Stir and cook for about 2 minutes and set aside.
5. In a cleaned Copper Chef sear the meat on each side on high heat. Lower the heat and cook until desired doneness.
6. Slice the meat thin and place on the bottom of the roll with some of the slaw. Top with the other half of the roll.
7. Slice and serve.



SERVES 2

—
Muffuletta
Panini
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Muffuletta Panini



Ingredients

- ¼ cup spicy green pitted olives
- ¼ cup kalamata black olives, pitted
- ½ roasted red pepper
- 1 (12 inch) Italian sub roll, cut in half
- 2 tbsp. margarine
- 2 tbsp. extra virgin olive oil
- 10 slices salami
- 8 slices ham
- 8 slices provolone

Serves
2

Preparation

1. In a food processor add the olives and roasted peppers. Pulse until chopped.
2. Spread the margarine on the outside of the roll.
3. Drizzle the olive oil on the top inside of the roll.
4. Spoon the olive mixture on the bottom of the roll and layer the meat first, then the provolone.
5. Place the Copper Chef on medium heat. Put the top roll on the panini and place into the Copper Chef.
6. Press the Panini Press lid on top and cook on both sides until golden.
7. Cut in fours and serve.



SERVES 2

Chicken
Patty Melt

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Chicken Patty Melt

Ingredients

- 1 lb. ground chicken
- ½ tsp. sea salt
- ½ tsp. black pepper, ground
- 3 tbsp. olive oil
- 12 slices Swiss cheese
- 4 slices rye bread
- 2 tbsp. margarine

Aioli Sauce:

- ¼ cup mayonnaise
- 2 tbsp. cilantro, chopped
- 1 clove garlic, peeled & minced
- ¼ tsp. lemon juice

Balsamic Onions:

- 1 onion, peeled and sliced
- ½ cup balsamic vinegar
- ½ tsp. sea salt
- ¼ tsp. black pepper, ground

Serves
2

Preparation

1. Season ground chicken with salt and pepper. Form into 2 patties.
2. Place the Copper Chef on high heat and, when the pan is hot, add the oil. Cook the burgers for 4 minutes on each side until they are 145° F.
3. Remove the burgers, set aside and clean the Copper Chef.
4. Place the pan on medium-high heat. When the pan is hot, add the onions along with the balsamic and salt and pepper. Sauté for about 10 minutes or until tender and browned.
5. Make the aioli sauce in a food processor or blender by adding all the sauce ingredients and blending well.
6. Butter the outside of the bread. Place the Copper Chef on medium heat and place 2 slices of rye into the pan.
7. Layer 3 slices of cheese on each slice, top with onions and then with the cooked burgers. Top with aioli and then 3 more slices of cheese. Top with the bread.
8. Use the Panini Press lid and cook on each side until golden.