



Exclusive Recipe Collection

Created for the 2 $\frac{3}{4}$ qt. Shallow Round Dutch Oven



Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for the 2 ¾ qt. Shallow Round Dutch Oven.

Delicious and creative, this collection of crowd-pleasing recipes comes directly from the Le Creuset test kitchen, and was developed exclusively for your new Shallow Round Dutch Oven.

Le Creuset's enameled cast iron Shallow Round Dutch Oven is a versatile, elegant, kitchen essential - the perfect oven for your everyday needs.

- Beautiful design and essential size is ideal for oven-to-table serving, with steady-grip loop handles and superior heat retention.
- Perfect for browning and searing, the sand enamel interior prevents sticking and burning and makes for easy clean up.
- The Shallow Round Dutch Oven offers a wide body with greater surface area that allows you to brown and sear before slow cooking.
- Oven safe to any temperature, your cast iron Shallow Round Dutch Oven with stainless steel knob can be used on any heat source, including induction.



Baked Brie and Ham Pasta



Ingredients

- 1 lb. penne pasta
- 1 egg yolk
- 2 ½ cups whole milk
- 4 tbsp. butter
- 4 tbsp. all-purpose flour
- 2 tsp. dry mustard
- ¾ tsp. kosher salt
- ¼ tsp. ground nutmeg
- ½ tsp. dried thyme
- ½ tsp. fresh black pepper
- 2 cups shredded Monterrey jack cheese
- 6 oz. black forest ham, shredded
- ½ cup frozen peas
- 8 oz. brie cheese, rind removed

Baked Brie and Ham Pasta

Serves 4-6 | Total Time: 1 hour 15 minutes

1. Preheat oven to 350°F.
2. Boil pasta in salted water according to package directions, pasta should still be slightly firm but cooked through. Drain pasta.
3. Whisk egg yolk and 2 tbsp. milk together in small bowl, set aside.
4. Heat butter over medium heat in shallow round enameled cast iron Dutch oven until melted. Reduce heat to medium-low, sprinkle in flour and cook while whisking for 4 minutes. Pour in milk then whisk until smooth. Cook over medium heat, while stirring, until very thick, about five minutes. Mixture should be simmering while stirring, but not scorching on the bottom of the pan. Whisk in mustard powder, salt, nutmeg, thyme and pepper.
5. Remove 2 tbsp. of warm thickened milk and whisk it into the egg yolk, stirring to avoid cooking the yolk. Whisk until smooth, then slowly add back into the Dutch oven with thickened milk and stir to combine.
6. Fold in the jack cheese until melted, then fold in peas and ham, mix until combined. Add drained pasta a few cups at a time and fold to combine. Dice or crumble the brie into chunks, then gently fold in ½ of the brie to the pasta. Bake uncovered for 15 minutes, then dot the top of the pasta with the remaining brie and bake for another 10 minutes until golden brown and bubbling. Remove from oven and let stand for 10 minutes before serving.



Ingredients

- 1 small eggplant
- 2 medium zucchini
- 2 medium yellow squash
- ¼ cup olive oil, divided
- ½ cup diced red onion
- 2 garlic cloves, finely chopped
- 2 cups crushed tomatoes
- 1 sprig fresh oregano
- 1 bay leaf
- 1 ½ tsp. kosher salt, divided
- ½ tsp. fresh ground black pepper, divided
- ¾ tsp. herbes de provence
- ⅓ cup freshly grated parmesan cheese
- ⅓ cup seasoned panko breadcrumbs
- 2 tbsp. melted butter
- 1 tbsp. chopped fresh parsley

Baked Ratatouille

Serves 6 | Total Time: 1 hour 15 minutes

1. Preheat the oven to 400°F.
2. Slice eggplant in half lengthwise, then cut eggplant halves, zucchini and squash into ¼-inch thick slices.
3. Warm 1 tablespoon of the oil in a shallow round enameled cast iron Dutch oven over medium heat. Add the red onion and cook until tender, about 2 minutes. Add the garlic and cook, stirring constantly, until fragrant, about 30 seconds. Stir in the crushed tomatoes, oregano sprig, bay leaf, ½ tsp. salt and ¼ tsp. pepper, bring to a rapid simmer then reduce the heat to medium-low, and cook until slightly thickened, about 10 minutes. Discard oregano sprig and bay leaf, then remove 2/3 of tomato mixture to a bowl and set aside.
4. In a separate large bowl, combine the eggplant, zucchini, and squash slices, then drizzle with the remaining 3 tablespoons oil, sprinkle with 1 tsp. salt, ¼ tsp. pepper and herbes de provence, and toss to coat. Layer ½ the vegetables into the tomato mixture in the Dutch oven, overlapping like shingles and nesting them together to hold them in place. Spoon half of the reserved tomato mixture over the vegetables, then repeat by layering the remaining vegetables and finally topping with the remaining tomato mixture. Cover with the lid and bake 25 minutes or until the vegetables are just tender.
5. In a small bowl, stir together the cheese, breadcrumbs and butter. Remove the lid of the shallow Dutch oven, sprinkle with breadcrumbs, and continue baking uncovered until golden brown, about 10 more minutes. Remove from oven and let stand 10 minutes uncovered before serving garnished with chopped parsley.



Ingredients

- 1 cup all-purpose flour
- ½ cup Wondra instant flour
- 2 tsp. baking powder
- 1 tsp. cinnamon, divided
- ½ tsp. kosher salt
- ¼ cup light brown sugar
- ⅔ cup whole milk
- 2 eggs
- 1 tsp. vanilla extract
- 2 tablespoons melted butter, slightly cooled
- 2 cups peeled and diced apples
- 3 cups canola oil for frying
- 2 tbsp. granulated sugar

Apple Fritters

Makes 20-24 Fritters | Total Time: 45 minutes

1. Sift flour, baking powder, ½ tsp. cinnamon and salt into a large bowl. Whisk in brown sugar.
2. In a small bowl mix together milk, egg, vanilla and melted butter until egg is well beaten. Slowly add milk mixture to dry ingredients while stirring constantly. Fold diced apples into the batter.
3. Fill the shallow round enameled cast iron oven with 2 ½ inches of oil. Heat oil over medium high heat until 360°F. Using two spoons, drop 4 heaping spoonful of batter at a time into hot oil and fry until golden brown, about 2 minutes, turn the fritters and continue frying until both sides are a deep golden brown.
4. Remove fritters to a cooling rack or paper towels, then mix granulated sugar with ½ tsp. cinnamon and sprinkle warm fritters with some of the cinnamon sugar mixture. Continue frying 4 fritters at a time with remaining batter, adding oil as needed and keeping temperature at 360°F.

 **LE CREUSET®**

Braised Chicken with Sweet and Sour Greens



Ingredients

- 4 bone-in, skin-on chicken thighs
- ¾ tsp. kosher salt, divided
- ¼ tsp. fresh black pepper, divided
- 1 tbsp. olive oil
- 3 slices thick cut bacon, cut in ¼" strips
- ½ small onion, sliced thin
- ¼ head of cabbage, cored and sliced thin
- 1 bunch Tuscan kale, stemmed and sliced thin
- ⅓ cup chicken stock
- 1 tbsp. Dijon mustard
- ¼ cup red wine vinegar
- 1 tbsp. sugar
- ¼ cup dried cranberries
- 1 bay leaf
- 2 sprigs fresh thyme
- Chopped fresh thyme

Braised Chicken with Sweet and Sour Greens

Serves 2-4 | Total Time: 1 hour

1. Preheat oven to 325°F.
2. Pat chicken dry and season all over with ½ tsp. salt and ⅛ tsp. pepper, set aside. Heat oil in shallow round enameled cast iron Dutch oven over medium heat, then sear chicken skin side down until well browned and it releases easily from pan, about 6 minutes. Flip to second side and brown for 3 minutes more, then remove chicken to a plate.
3. Add bacon and cook until golden brown and crisp, then tilt pan and spoon off all but about 2 tbsp. of the fat. Add onion and cabbage and cook while stirring occasionally until beginning to soften and brown, about 4 minutes. Add kale and cook until wilted, another 2 to 3 minutes.
4. Pour in chicken stock and stir to scrape up any browned fond on the bottom of the pan, then stir in mustard, vinegar and sugar. Bring to a simmer and stir again to combine. Season with ¼ tsp. salt and ⅛ tsp. pepper and stir in cranberries, bay leaf and thyme sprigs.
5. Place chicken skin side up on top of greens and cover with the lid. Bake for 30 mins, remove the lid and increase heat to 400°F, then bake uncovered for 8 minutes more until skin is brown and crisp. Remove chicken to a platter, spoon off any accumulated fat from greens, taste and season with additional salt if needed. Serve chicken on top of wilted greens.



Turkey Meatball Soup



Ingredients

- ½ cup seasoned panko breadcrumbs
- 2 tbsp. buttermilk
- 2 cloves garlic, minced
- ¼ cup grated parmesan cheese, divided
- 3 tbsp. chopped fresh parsley, divided
- 1 ½ tsp. kosher salt
- ¼ tsp. white pepper
- ½ tsp. dried oregano
- 1 egg, beaten
- 1 lb. ground turkey
- 3 tbsp. olive oil, divided
- 1 cup diced carrots
- 2 leeks, tender white parts only, cleaned and sliced thin
- 1 cup petite diced tomatoes, drained
- 4 cups chicken stock
- 1 bay leaf
- 1 sprig fresh rosemary
- 1 rind from parmesan cheese (optional)
- 3 cups dry wide egg noodles
- Squeeze of fresh lemon

Turkey Meatball Soup

Serves 4-6 | Total Time: 45 minutes

1. Mix together breadcrumbs and buttermilk in a large bowl and let sit for 2 minutes. Stir in garlic, 3 tbsp. parmesan, 2 tbsp. parsley, 1 tsp. salt, white pepper, oregano and egg. Add turkey and mix with a silicone spatula or clean hands until well combined. Chill in fridge for 10 minutes.
2. Heat 2 tbsp. oil over medium heat in a shallow round enameled cast iron Dutch oven until hot. Using a scoop or wet fingers, form turkey mixture into small meatballs about the size of golf balls and drop into hot oil. Cook, turning, until well browned on all sides. Remove to a plate and reserve.
3. Add another 1 tbsp. oil to the pan and cook carrots and leeks until golden and softening, about 6 minutes. Leeks should not cook too dark or burn. Add tomatoes and 3 cups of chicken stock along with bay leaf, rosemary, and parmesan rind if using. Bring to a rapid simmer and stir in noodles, adding additional chicken stock if needed to cover noodles. Reduce heat to medium-low, cover with lid and cook for 12 minutes or until noodles are cooked through. Taste and season with additional salt if needed.
4. Remove from heat, let stand for 5 minutes, then served garnished with parsley and squeeze of lemon.



Ingredients

- 1 stick butter, plus 1 tbsp. for pan
- 2 ¼ cups semi-sweet chocolate chips, divided
- 3 eggs
- 2 tsp. instant coffee powder
- 2 tsp. vanilla extract
- 1 cup granulated sugar
- ¾ cup flour, divided
- 1 tsp. baking powder
- ½ tsp. salt
- ½ cup cookie butter
- Whipped cream and berries for garnish

Cookie Butter Brownie Cake

Serves 6 | Total Time: 1 hour plus cooling

1. Preheat oven to 350°F.
2. Heat butter and 1 ¾ cups of the chocolate chips in a heat proof bowl set over a saucepan of simmering water on medium heat, stir slowly until just melted. Set aside to cool to room temperature, about 5 mins.
3. In a medium bowl, stir eggs, coffee, vanilla and sugar, then slowly stir into cooled chocolate. In another bowl, whisk together all but 1 tbsp. flour, baking powder and salt, then slowly stir dry ingredients into chocolate mixture a little at a time. Toss remaining ½ cup chocolate chips with 1 tbsp. flour and then fold into batter.
4. Grease shallow round enameled cast iron oven with 1 tbsp. butter, spreading all over evenly. Gently pour in batter.
5. Heat cookie butter in the microwave for 30 seconds to soften, then pour over the top of the batter and stir into a swirl with a skewer or small knife. Bake for 30 minutes or until a toothpick inserted in the center comes out “almost” clean. Let cool for 30 minutes before cutting into wedges and serving with whipped cream and berries.



 **LE CREUSET®**

Sausage and Peppers Lasagna

Ingredients

- 2 tbsp. olive oil
- 1 lb. bulk Italian sausage
- ¼ cup grated carrot
- ½ cup diced onion
- 1 red pepper, diced
- 1 garlic clove, minced
- ¾ tsp. kosher salt
- ¼ tsp. fresh black pepper
- 1 (28 oz.) can crushed tomatoes
- ¾ cup chicken stock
- 1/2 cup whole milk ricotta cheese
- 1 ½ cups loose packed arugula leaves, torn
- 6 lasagna noodles, broken into 2-inch pieces
- 1 ½ cups grated smoked gouda cheese

Sausage and Peppers Lasagna

Serves: 4-6 | Total Time: 1 hour

1. Preheat the oven to 400°F.
2. Heat the oil over medium heat in a shallow round enameled cast iron Dutch oven, add the sausage and cook, breaking up with a spatula, until nicely browned. Spoon off all but 2 tbsp. fat, then add the carrot, onion, pepper and garlic and cook until vegetables begin to soften, about 4 minutes. Season with salt and pepper and stir to combine.
3. Add tomatoes and chicken stock, bring to a simmer and stir to combine well. Remove from heat, then stir in ricotta and arugula leaves. Layer and submerge the lasagna noodle pieces into the sauce, pressing down on each layer and gently stirring to make sure they are covered.
4. Cover the top with grated cheese and bake uncovered for 15 minutes until cheese is bubbling and browned. Remove from oven and let sit for 10 minutes before serving.



Ingredients

- 1 tbsp. canola oil
- 4 oz. pancetta, diced
- 4 medium Yukon gold potatoes, cut in eighths
- ⅔ cup chicken stock
- ¼ tsp. salt
- ¼ tsp. black pepper
- ⅛ tsp. red pepper
- ¼ tsp. garlic powder
- ¼ tsp. smoked paprika
- 1 lbs. green beans, trimmed and cut in half
- 1 tbsp. apple cider vinegar
- 1 tbsp. butter, diced
- 1 tbsp. chopped fresh parsley
- 1 tbsp. chopped fresh chives

Green Beans and Taters

Serves 6 | Total Time: 45 minutes

1. Heat oil in shallow round enameled cast iron Dutch oven over medium heat, then cook pancetta until browned and crisp.
2. Add chicken stock and stir to scrape up any brown fond from the bottom of the pan, then add potatoes and dry seasonings, stirring to combine. Bring to a simmer, cover with lid and reduce heat to medium low. Cook for 15 minutes.
3. Toss in green beans and vinegar and stir to combine. Bring to a simmer again, cover with lid, reduce heat to medium-low and cook for 20 minutes more or until potatoes are tender.
4. Remove lid and turn off heat. Then swirl in butter, taste and season with more salt if needed. Serve garnished with chopped herbs.



Ingredients

- 2 beef tenderloin steaks (about 6-8 oz. each)
- 1 tsp. kosher salt
- ½ tsp. fresh black pepper
- 2 tbsp. canola oil, divided
- 1 small shallot, minced
- 6 oz. sliced mushrooms
- ¾ cup dry red wine
- ¼ cup chicken stock
- 1 tbsp. balsamic vinegar
- 2 tsp. stone ground or Dijon mustard
- 2 tbsp. unsalted butter
- 1 tbsp. chopped fresh parsley

Pan Seared Beef Tenderloin

Serves 2-4 | Total Time: 30 minutes

1. Pat steaks dry and season all over with ½ tsp. salt and ¼ tsp. pepper, divided between the two steaks. Heat canola oil over medium heat in shallow round enameled cast iron Dutch oven until hot. Add steaks and sear until deep golden brown on one side, about 5 minutes. Steaks will release from pan when ready, if they are sticking then continue to let them sear until they release from pan. Turn steaks and cook on the opposite side to desired doneness. About 5 minutes for medium depending on thickness. Remove steaks to a plate and let rest.
2. Add shallots and mushrooms to pan and cook over medium heat until mushrooms are golden brown, adding more oil if necessary. Add wine and cook while scraping brown fond from bottom of pan with a wooden spoon, allow wine to reduce by at least half. Add stock and vinegar and allow to reduce by half again, sauce should be thick but not syrupy. Whisk in mustard and season with remaining ½ tsp. salt and ¼ tsp. pepper. Taste and adjust seasoning if needed.
3. Remove pan from heat and gently swirl in butter one tablespoon at a time. Stir in parsley and serve sauce over whole or sliced steaks.



Savory French Onion Bread Pudding



Ingredients

- 1 (18-20 oz.) loaf crusty white bread
- 2 tbsp. canola oil
- 2 small onions, sliced thin
- 1 tsp. sugar
- 2 tbsp. red wine vinegar
- 1 can condensed French onion soup
- ½ cup frozen chopped greens such as chard or collards, thawed
- 3 whole eggs
- 2 egg yolks
- 2 cups heavy cream
- 1 ½ tsp. chopped fresh thyme
- 1 tsp. fresh black pepper
- ½ tsp. kosher salt
- 2 cups grated gruyere cheese
- 1 tbsp. butter

Savory French Onion Bread Pudding

Serves 6 | Total Time: 2 hours

1. Preheat oven to 350°F.
2. Cut or tear bread into 1" pieces, then place it on a sheet tray and dry the bread in preheating oven for 10 minutes until dry but not browned. Remove from oven and let cool.
3. Heat oil in a shallow round enameled cast iron Dutch oven over medium heat. Cook onions while stirring until softening, then add sugar and reduce heat to medium low and cook for another 15 minutes while stirring occasionally. Add vinegar, onion soup and ¼ can of water, then stir to combine. Pour onion mixture over bread in a large bowl and fold to combine.
4. In a separate bowl, whisk together eggs, yolks, cream, thyme, pepper and salt. Fold 1 ¼ cup of cheese into bread mixture, then pour bread mixture into shallow round enameled cast iron Dutch oven greased with 1 tbsp. butter. Pour custard mixture evenly over bread until not quite covering top of bread. Press down gently on bread so custard is absorbed, then let sit for 20 minutes, pressing gently periodically.
5. Cover with lid and bake for 30 mins, then remove lid, top with remaining cheese and bake uncovered for another 20 to 25 minutes until cheese is melted and browned. Let sit for 10 minutes before serving.



Hash Brown Casserole



Ingredients

- 1 tbsp. canola oil
- 8 oz. bulk breakfast sausage
- 2 tbsp. all-purpose flour
- 1 cup whole milk
- 1 ¼ tsp. kosher salt
- ¾ tsp. fresh black pepper
- ¼ tsp. ground sage
- ½ cup butter, melted
- 20 oz. shredded hash browns
- 1 ½ cups sour cream
- 1 large egg
- 2 cups grated cheddar cheese

Hash Brown Casserole

Serves 6 | Total Time: 1 hour 30 minutes

1. Preheat oven to 350°F.
2. Heat oil over medium heat in shallow round enameled cast iron Dutch oven, then cook sausage while breaking apart until browned and cooked through. Sprinkle with flour, stir to combine, and cook while stirring for 2 minutes. Whisk in milk and stir until smooth, allow to come to a simmer then season with salt, pepper and sage and cook while stirring until thickened. Pour sausage gravy mix into a large bowl and reserve.
3. Rinse, wipe out and dry pan. Brush the inside with 1 tbsp. of the melted butter.
4. Fold hash browns into sausage gravy, then beat egg and sour cream together and stir into hash browns with remaining melted butter. Fold in grated cheese until well combined. Pour hash brown mixture into Dutch oven, spread evenly in pan, then bake uncovered for 45-50 minutes until top is browned and potatoes are cooked through. Let sit for 10 minutes before serving.

 **LE CREUSET®**

Stuffed Pizza Pie



Ingredients

- 2 lbs. fresh pizza dough
- 1 tbsp. olive oil
- 12 oz. bulk Italian sausage
- ½ cup diced onion
- 2 cloves garlic, minced
- ¼ tsp. red pepper flakes (optional)
- 1 tsp. dried oregano, divided
- ½ tsp. kosher salt
- ¼ tsp. fresh black pepper
- 1 ¼ cups pizza sauce, divided
- 1 tbsp. unsalted butter, room temperature
- ¼ cup all-purpose flour, for dusting
- 2 cups shredded whole-milk mozzarella
- 1 cup shredded mild cheddar cheese
- 2 oz. pepperoni, about 20 slices
- 1 tbsp. olive oil
- 2 tbsp. grated parmesan cheese

Stuffed Pizza Pie

Serves 4 - 6 | Total Time: 1 hour 45 minutes

1. Remove pizza dough from fridge and allow to come to room temperature. Preheat oven to 425°F.
2. Heat the olive oil over medium heat in a round wide enameled cast iron Dutch oven, add sausage and cook while breaking apart and stirring. Cook until well browned and cooked through, then spoon off all but 2 tbsp. fat. Add onions and garlic and cook while stirring until just softened, about 3 minutes. Season with red pepper flakes, ½ tsp. oregano, salt and pepper, and cook for 30 seconds. Stir in ¼ cup pizza sauce, bring to a simmer and cook for 5 minutes. Remove sausage mixture to a bowl and set aside, let pan cool slightly then rinse and wipe dry.
3. On a lightly floured surface roll 1 ½ pounds of the pizza dough out into a 12 to 13-inch round. Roll the remaining ½ pound of dough into a thin round just slightly larger than the pan, about 9 inches. Grease the inside of the round wide enameled cast iron Dutch oven with butter, then gently stretch and lay the large round of dough into the pan, it should come up the sides. Lightly press the dough down into the bottom corners and edges of the pan, and stretch it up the sides so it overhangs.
4. Sprinkle a small handful of each shredded cheese over the bottom of the dough, then spoon the sausage mixture into the pizza. Sprinkle another small handful of each cheese over the sausage, then layer on the pepperoni and top with all of the remaining cheese.
5. Gently stretch the small round of dough and lay on top of the pizza, pushing into the corners up and over the edge, then crimp the outer edges together with a fork up the sides of the pan like a pie, trimming any excess that hangs over the edge. Gently brush the top crust with olive oil, then cut six slits in the top dough with a small knife and sprinkle all over with 1 tbsp. parmesan cheese. Bake for 15 minutes, then remove from oven. Spread ¾ cup of pizza sauce over the top crust, and sprinkle with remaining ½ tsp. oregano. Bake for another 40 to 45 minutes until cheese inside is melted. Check doneness by inserting a small knife or metal skewer into the center, if it is hot, the cheese is melted and ready. If crust begins to burn before cheese is melted, lower heat to 375°F and continue to bake.
6. Remove pizza from oven and let cool in pan for 10 minutes, turn pizza out onto a cutting board or rack and let cool for another 10 minutes before slicing.



Ingredients

- 1 whole cooked rotisserie chicken
- 2 tbsp. olive oil
- ¼ cup diced shallot
- ¼ cup diced celery
- 2 garlic cloves, minced
- 8 oz. smoked sausage, diced
- 1 ¼ cups long grain rice
- 3 cups chicken stock
- 1 bay leaf
- ¾ tsp. fresh black pepper
- Pinch red pepper flakes
- ¾ tsp. salt
- 1 cups frozen peas, thawed
- ¼ cup diced pimentos
- 2 tbsp. chopped fresh parsley
- Hot sauce

Chicken Bog

Serves 4 - 6 | Total Time: 45 minutes

1. Carefully remove skin from chicken and set aside, then pick meat from chicken and discard bones or save for future stock.
2. Heat oil over medium heat in shallow round enameled cast iron Dutch oven then cook shallot and celery until translucent, stirring occasionally. Add garlic and cook 30 seconds, then stir in sausage and cook until browned.
3. Add rice and cook while stirring, to toast until slightly fragrant, about two minutes. Pour in chicken stock and stir until combined, then season with bay leaf, pepper, red pepper and salt. Fold in picked chicken meat, then bring to a rapid simmer and stir well. Reduce heat to medium low and cook while stirring for 5 minutes, cover with lid and cook over medium-low heat for 25 minutes.
4. While rice is cooking, place chicken skin flat in a large non-stick skillet and bring to medium-high heat. Cook until brown and crisp on one side, then turn and continue to cook until golden brown and crisp all over. Remove to a paper towel lined plate and reserve.
5. Remove rice from heat and let stand for 5 minutes. Remove lid, fluff rice gently then stir in thawed peas and half of the pimentos. Taste and season with additional salt if needed, then replace lid and let sit for another 5 minutes to warm peas.
6. Serve chicken bog garnished with additional pimentos, crisp chicken skin, parsley, and hot sauce (optional).



Sweet and Smokey Baked Beans



Ingredients

- 2 ½ cups dried navy beans
- 2 ¾ tsp. kosher salt, divided
- 6 slices thick cut bacon
- ½ cup diced onion
- 3 tbsp. tomato paste
- 2 tbsp. maple syrup
- 3 tbsp. brown sugar
- 2 tbsp. apple cider vinegar
- ½ tsp. Worcestershire sauce
- ¾ tsp. smoked paprika
- ¼ tsp. fresh black pepper
- 3 cups root beer or cola, divided

Sweet and Smokey Baked Beans

Serves 6-8 | Total Time: 2 hours plus overnight soak

1. Cover beans with cold water by 3 inches and soak overnight at room temperature.
2. Preheat oven to 350°F. Roughly dice 3 strips of bacon.
3. Drain beans and add to shallow round enameled cast iron Dutch oven, cover with fresh water by an inch and stir in 2 tsp. salt. Bring to a boil, then reduce heat to a rapid simmer and cook over medium heat until tender but not mushy, about 20 to 30 minutes, skimming any foam that rises to the top. Drain beans and set aside.
4. Wipe out Dutch oven, and cook diced bacon over medium heat until beginning to crisp. Add onions, stir, and cook until onion is soft, about 3 minutes more. Stir in tomato paste and cook for 2 minutes, then stir in syrup, brown sugar, vinegar, Worcestershire, paprika, pepper and remaining ¾ tsp. salt. Remove from heat, then stir in 1 cup of soda and drained beans. Pour another 1 cup of soda over the beans, cover with lid and bake for 20 minutes.
5. Remove beans from oven and increase heat to 375°F. Remove lid, and top beans with remaining three strips of bacon, cut in half if needed to fit in pan. If beans look dry, stir in a few tablespoons more soda before topping with bacon. Return to oven and bake uncovered for another 45 minutes, or until bacon is crisp and beans are bubbling and tender. If beans are still not tender after 1 hour and bacon is very crisp, cover with lid again and continue to bake until beans are tender.



Potato and Zucchini Pancakes



Ingredients

- 2 medium russet potatoes
- 1 medium zucchini
- 1 tbsp. flour
- 2 tsp. kosher salt, divided
- ½ tsp. fresh black pepper, divided
- ¼ tsp. dried mustard powder
- 1 large egg
- ½ cup canola oil
- ¾ cup mayonnaise
- 1 cup sour cream
- 1 tbsp. chopped fresh dill
- 2 tbsp. chopped fresh chives
- 1 tbsp. chopped fresh parsley
- Zest from one lemon
- Juice from one lemon

Potato and Zucchini Pancakes

Makes 15-18 Pancakes | Total Time: 45 minutes

1. Peel and grate potatoes on large holes of a box grater, then grate zucchini. Pile shredded potatoes and zucchini into the middle of a clean tea towel, dish towel, or cheese cloth and twist and ring out as much moisture as possible. This is an important step and helps achieve a very crispy pancake. If your towel is not large enough, work in two batches.
2. Transfer dried potatoes and zucchini to a large bowl. Evenly sprinkle flour, 1 tsp. salt, ¼ tsp. pepper and mustard powder over the potatoes and toss well. Lightly beat the egg and fold it into the potato mixture until well incorporated.
3. Heat ¼ cup of oil in a shallow round enameled cast iron oven over medium heat until hot but not smoking. Form potato mixture into thin 3 inch round pancakes and fry 3 to 4 at a time in the oil, it should be sizzling right away. Cook until golden brown on one side, about 3 minutes, then flip and cook until gold brown on the opposite side, about 2 minutes more. If pancakes are burning before cooking through in the center, adjust temperature down or adjust thickness of pancakes. Remove pancakes to cooling rack over a sheet tray and immediately sprinkle with salt. Repeat with remaining mixture in batches of 3 to 4 until all pancakes are cooked. Pancakes can be held warm in a 200°F oven.
4. While pancakes are cooking, make herb sour cream. Mix together mayonnaise, sour cream, chopped herbs, lemon juice, lemon zest, ¼ tsp. salt and ¼ tsp. pepper together in medium bowl. Taste and season with additional salt or pepper if needed.
5. Serve warm pancakes with chilled herb cream.



Ingredients

- ½ cup all-purpose flour
- ¼ tsp. cayenne
- ¾ tsp. black pepper, divided
- ¾ tsp. kosher salt, divided
- 4 tsp. ranch dressing and seasoning mix, divided
- 2 bone-in pork chops, ¾" thick
- 3 tbsp. olive oil
- ½ red bell pepper, sliced thin
- ½ green bell pepper, sliced thin
- ½ small onion, sliced thin
- 1 cup chicken stock
- ½ cup buttermilk
- 1 tbsp. chopped fresh parsley
- 1 tbsp. chopped fresh chives

Smothered Pork Chops

Serves 2 | Total Time: 45 minutes

1. In a shallow dish, stir together flour, cayenne, ½ tsp. pepper, ½ tsp. salt and 1 tbsp. ranch seasoning, reserve 2 tbsp. of seasoned flour and set aside. Lightly dredge each pork chop on both sides in seasoned flour, shaking off excess.
2. Heat oil in a shallow round enameled cast iron Dutch oven over medium heat until hot. Cook pork chops, one at a time if both do not fit in pan, until well browned on one side, about 4 minutes. Flip to opposite side and cook for 4 minutes more, adjusting heat lower if four begins to burn in pan. Remove from pan and set aside, repeat with remaining pork chop if needed.
3. Add onions and peppers to pan and cook while stirring until beginning to brown and soften, about 4 minutes. Sprinkle with reserved seasoned flour and cook for 2 minutes while stirring, then whisk in chicken stock and stir until smooth. Bring to a simmer, reduce heat and whisk in buttermilk and remaining 1 tsp. ranch seasoning mix.
4. Add pork chops back to pan, cover and cook over medium heat to warm through. Garnish with chopped herbs and serve pork chops covered in sauce.

More Flavor. More Functionality.

The Shallow Round Oven features high quality cast iron and enamel for perfect results every time.



Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavy-weight construction will stand the test of time. It maximizes flavor by efficiently retaining heat and locking in moisture.

High Performance Enamel. Inside and Out.

Smooth, sand-colored interior enamel is ideal for slow-cooking and simmering, as well as searing to develop flavor. It resists sticking, for easy release and simple clean up.

Artisan Quality. Since 1925.

Cast in individual sand molds, each piece is crafted in the original factory in Northern France where the first Dutch ovens were born in 1925. This heritage has made Le Creuset one of the most treasured brands in the kitchen for generations.

Cast iron is an extremely efficient conductor of heat, which means it retains heat well so that your stove doesn't need to work as hard. For best results, make sure to use a low temperature setting for slow-cooking with moisture and a medium temperature setting for searing and browning. For additional information please refer to included care and use manual.

If you have any questions or concerns about your new cookware, please contact Le Creuset Customer Service at: 1-877-418-5547 or visit lecreuset.com.

Enjoy!

