

6 QUART DUTCH OVEN WITH SAUTÉ LID

 **PRO FOR HOME**
NON-STICK CAST IRON



OVERNIGHT CINNAMON ROLLS WITH CREAM CHEESE ICING

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BY CHEF GEOFFREY ZAKARIAN

Serves: 10 People Cooking Time: 30 mins

Pan Used: Sauté Lid

INGREDIENTS

Dough

½ cup unsalted butter, melted
½ cup granulated sugar
1 teaspoon kosher salt
2 eggs
4 cups all-purpose flour
2 packages RapidRise yeast
1 cup whole milk

Filling

½ cup granulated sugar
½ cup light brown sugar
1 ½ tablespoons ground cinnamon
½ cup unsalted butter, softened

Icing

4 ounces cream cheese, softened
4 tablespoons unsalted butter, softened
1 teaspoon vanilla extract
2-3 tablespoons milk
2 cups powdered sugar
¼ teaspoon kosher salt

DIRECTIONS

- Mix butter, sugar and salt in a large bowl. Add eggs. Add in flour and yeast. Stir to combine. Add in milk and mix well until soft, smooth dough forms. Turn out on a lightly floured surface. Knead a few times then place into a large bowl that has been well oiled. Alternatively you could use a stand mixer fitted with a dough hook. Cover and let dough rise in a draft-free location for at least 30 minutes or until almost doubled in size.
- Meanwhile, combine sugar, brown sugar, and cinnamon in a small bowl. Once the dough has risen, punch down and dump onto a well-floured work area. Roll into a 14x8-inch rectangle on a lightly floured surface. Brush evenly with softened butter and sprinkle filling over buttered dough. Roll up from the long side and pinch closed at seam. Cut into 10 cinnamon rolls.
- Place cinnamon rolls in the Sauté Lid that has been brushed with butter. At this point you can cover the rolls with plastic wrap and place rolls in the fridge to bake the following morning.
- The next morning, remove rolls from fridge 60 minutes prior to the time you will start baking them and leave to rest in a warm spot in your kitchen. Meanwhile, make icing. In mixing bowl with paddle, cream together softened cream cheese and softened butter. Add in vanilla, salt and milk and mix until well-combined. Add in powdered sugar and mix until smooth and creamy. If you would like your frosting thicker, add more powdered sugar, one tablespoon at a time, and mix well. If you would like a thinner frosting, add more milk, one teaspoon at a time and mix well, until desired consistency is reached.
- Preheat oven to 350°F. Once oven is heated, bake rolls for approximately 20-25 minutes, or until golden brown and baked through. Let cool for 15 minutes then ice generously with cream cheese icing.

TIP: Use unflavored dental floss to prevent squishing your rolls while cutting. Slide it under the roll, then bring it up, cross it at the top and pull both ends to cut through the roll easily, then repeat.

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GAME TIME TURKEY CHILI WITH AVOCADO CREMA

GAME TIME TURKEY CHILI WITH AVOCADO CREMA

BY CHEF GEOFFREY ZAKARIAN

Serves: 8-10 People Cooking Time: 2 hrs

Pan Used: Dutch Oven

INGREDIENTS

3 tablespoons extra virgin olive oil
3 pounds ground turkey, light and dark meat
Kosher salt and freshly ground pepper
2 large onions (about 3 cups)
6 garlic cloves, finely chopped
2 bunches scallions (white and green parts),
chopped (about 2 cups)
2 tablespoons tomato paste
4 tablespoons chili powder
1 12-ounce bottle dark beer, such as Dos Equis
2 28-oz cans fire roasted tomatoes with juice,
crushed by hand
1 15.5-ounce can small white beans, drained
and rinsed
2 cups chicken stock
2 tablespoons green Tabasco
1 cup full fat yogurt
1 ripe avocado, crushed until smooth

DIRECTIONS

- In the base of your Dutch Oven, heat the oil over medium-high heat. When the oil is hot, add the turkey. Cook and stir occasionally until the turkey is browned all over and you can hear a slight crackling in the pot which signals the moisture has cooked away, about 15 minutes. Season with salt and pepper.
- Reduce the heat to medium. Add the onions, garlic, and scallions and cook until wilted, about 5 minutes. Make a space in the pan and drop in the tomato paste. Let toast for 1 minute and then stir into the turkey. Sprinkle in the chili powder. Cook and stir until fragrant, about 2 minutes.
- Pour in the beer and cook until almost reduced away, about 4 minutes. Pour in the tomatoes, white beans and stock and season with the green Tabasco.

Adjust the heat so the chili is gently simmering and cook, uncovered, until the chili is thick and flavorful, about 1 ½ hours.

- While the chili is simmering, make the avocado crema. Combine crushed avocado and yogurt and whisk until smooth. Chill until needed.
- Serve chili in bowls with a dollop of avocado crema and garnishes.

TIP: Have fun with your garnishes! Chili is perfect for a crowd. Set out large bowls of sharp shredded cheddar, lime slices, chopped cilantro and broken tortilla chips.

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HUEVOS RANCHEROS WITH REFRIED BEANS & SALSA VERDE

HUEVOS RANCHEROS

WITH REFRIED BEANS AND SALSA VERDE

BY CHEF GEOFFREY ZAKARIAN

Serves: 6 People Cooking Time: 45 mins

Pan Used: Sauté Lid/Dutch Oven

INGREDIENTS

Ranchero Sauce

1 tablespoon olive oil
2 shallots, peeled and chopped
2 cloves garlic, minced
15 ounces tomato sauce
12 ounces roasted piquillo peppers or roasted red peppers
4.5 ounces green chiles
1 cup chicken stock
1 tablespoon ground cumin
1 tablespoon brown sugar
½ cup heavy cream

Black Beans

4 tablespoons extra virgin olive oil
1 cup onion, thinly sliced
1 jalapeno, seeded and thinly sliced
3 garlic cloves, chopped
2 15-ounce can black beans, drained and rinsed
¼ cup fresh lime juice
Green tabasco sauce
Salt and pepper, to taste

Toppings

Canola oil, for frying the tortillas
6 corn tortillas
Kosher salt
6 large eggs
4 ounces crumbled queso fresco
½ cup fresh cilantro, chopped
Lime wedges, for serving
1 avocado, sliced

DIRECTIONS

- First, prepare the Ranchero sauce. Place Dutch Oven over medium heat and add the oil and shallots. Sauté the shallots for 2 minutes. Then add the garlic and sauté another 1-2 minutes. Add all remaining ingredients, except for the heavy cream. Simmer the ranchero sauce for 10 minutes. Remove from heat. Using an immersion blender, puree the ranchero sauce until smooth. Then stir in the heavy cream. Salt to taste. Set aside.
- To prepare the black beans, heat Sauté Lid of Dutch Oven over medium heat. Add the oil. When the oil is hot, add the onion and jalapeno and cook until the onion is softened, about 8 minutes. Add the garlic, beans, and stock. Bring to a simmer and cook until the liquid is reduced by half, about 15 minutes, mashing the beans a little with the back of a wooden spoon to thicken the sauce. Stir in the lemon juice and tabasco and salt to taste. Keep warm, stirring in the cilantro just before serving. Remove beans to a bowl and set aside.
- When ready to serve, heat 2 tablespoons of oil in Sauté Lid of Dutch Oven and add the tortillas, turning once until light golden on each side. Add black beans in an even layer, followed by dollops of the ranchero sauce, almost covering the beans. Make 5 wells in the beans and sauce and crack a whole egg into each hole.
- Bake for 20-25 minutes or until whites are set and yolks are still runny. Top with crumbled queso fresco and cilantro. Spoon onto plates and serve with avocado slices and lime wedges.

TIP: Huevos rancheros are a fun way to mix up the traditional eggs for breakfast (and are also an inexpensive family dinner!). Even though there are a lot of components, the bean sauce and rancheros sauce can be made the day before and rewarmed.

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(MY WIFE IS FROM) BUFFALO CHICKEN WINGS

(MY WIFE IS FROM) BUFFALO CHICKEN WINGS

BY CHEF GEOFFREY ZAKARIAN

Serves: 4-6 People Cooking Time: 30 mins

Pan Used: Dutch Oven

INGREDIENTS

4 ounces roquefort or other blue cheese, crumbled

½ cup sour cream

½ cup mayonnaise

¼ cup buttermilk

½ cup Frank's hot sauce (or your favorite hot sauce)

Canola oil, for frying

1 cup all purpose flour

1 tablespoon Frank's Dry Rub (or 1 teaspoon each cumin, paprika, garlic powder)

Kosher salt and freshly ground pepper

2 ½ pounds chicken wings, separated at the joints and patted dry

Celery, cut into sticks

DIRECTIONS

- In a medium bowl, whisk together roquefort, sour cream, mayonnaise, and buttermilk. Set aside while preparing wings.
- Put hot sauce in a bowl large enough to hold wings once fried.
- In Dutch Oven, heat 3 inches of oil to 365°F. In a shallow dish, combine the flour and dry rub ingredients. Then season the wings with salt and pepper. Dredge them lightly in the flour mixture and fry, in batches, until golden brown and crispy, about 13 minutes. Drain briefly on paper towels, but add, while still very hot, to the hot sauce. Toss to coat all the wings in the sauce and transfer to a serving platter.
- Serve wings on platter with a big bowl of the blue cheese dressing and a pile of celery sticks.

TIP: Not feeling spicy? Swap the hot sauce for our Sweet and Tangy BBQ sauce. Still super delicious with the blue cheese dressing. Don't forget the napkins.

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BLUEBERRY GINGER OAT CRISP

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BY CHEF GEOFFREY ZAKARIAN

Serves: 6-8 People Cooking Time: 45 mins

Pan Used: Sauté Lid

INGREDIENTS

4 cups blueberries, fresh or frozen

½ cup granulated sugar

2 tablespoons cornstarch

1 teaspoons grated fresh ginger

Finely grated zest and juice of 1 lemon

½ cup all purpose flour

½ cup (packed) light brown sugar

½ cup rolled oats

½ teaspoon ground cinnamon

Pinch of kosher salt

6 tablespoons cold, unsalted butter, cut into pieces

Lightly sweetened whipped cream, for serving

2 tablespoons candied ginger, coarsely chopped

DIRECTIONS

- Preheat the oven to 350°F. In a medium bowl, toss the berries with the sugar, cornstarch, grated ginger, lemon zest and juice. Let sit at room temperature 15 minutes, stirring occasionally.
- For the topping, in a food processor, add the flour, brown sugar, cinnamon, and salt and pulse to combine. Add the oats and sprinkle with the butter pieces on top. Pulse in quick bursts just until the butter is distributed and the size of peas.
- Pour berry mixture into Sauté Lid of Dutch Oven and place on baking sheet lined with parchment.

Using a spoon spread berries evenly in Sauté Lid. Sprinkle the topping evenly over all of the fruit, do not pack down. It may seem like a lot of topping, but use it all, as it sinks into the crumbles as they bake. Bake until the topping is crisp and brown and the berries are bubbling, about 45 minutes. Let cool 10 minutes before serving, but the crumbles are best served warm, with a dollop of whipped cream and a sprinkle of the candied ginger.

TIP: Brown sugar is an essential ingredient in a crisp. Ever reach into your pantry to find either hard brown sugar or *gasp*, no brown sugar? Make your own! Simply mix 1-2 tablespoons molasses into 1 cup of granulated sugar with your hands in a small bowl until evenly distributed. You get to control the intensity of the molasses flavor and you'll never run out again.

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CHICKEN, SAUSAGE AND BEAN CASSEROLE

CHICKEN, SAUSAGE AND BEAN CASSEROLE

BY CHEF GEOFFREY ZAKARIAN

Serves: 6-8 People Cooking Time: 1 hr 30 mins

Pan Used: Dutch Oven

INGREDIENTS

½ ounce dried porcini mushrooms
1 cup boiling water
¼ cup plus 1 tablespoon extra virgin olive oil
4 bone-in chicken thighs with skin
8 ounces, about 2 links, fresh garlic sausage or unsmoked kielbasa
Kosher salt and freshly ground pepper
1 medium onion, chopped (about 1 cup)
1 large carrot, cut into 1-inch chunks
2 celery stalks, cut into 1-inch chunks
2 garlic cloves, sliced
2 tablespoons chopped fresh sage
¼ cup tomato paste
1 cup white wine
2 dried bay leaves
3 cups cooked cannellini beans, drained
½ cup fine dry bread crumbs
¼ cup chopped fresh Italian parsley

DIRECTIONS

- Preheat the oven to 350°F. In a small bowl, soak the porcini in 1 cup boiling water for 15 minutes. Remove the porcini, squeeze dry, and finely chop. Strain and reserve the soaking liquid.
- In your Dutch Oven, heat ¼ cup of the olive oil over medium-high heat. Season the chicken with salt and pepper. Brown the chicken and sausage in 2 batches until well browned all over, about 5 minutes per batch. Remove all of the chicken and sausage to a plate. Add the onions, carrots, and celery and cook until vegetables are lightly caramelized, about 6 minutes. Add the garlic and sage and cook until fragrant, about 1 minute.
- Make a space in the Dutch Oven and add the tomato paste and, then cook and stir in that spot until the tomato paste toasts and darkens a shade or two, about 1 to 2 minutes. Stir the tomato paste into the vegetables. Add the wine, bay leaves, and cook until liquid is reduced by half. Add back the chicken and sausage, 3 cups water, and the porcini soaking liquid. Season with salt and pepper. Bring to a simmer, cover, and bake until the chicken is tender, about 45 minutes.
- Stir in the cannellini beans and just enough water to keep the mixture saucy, about 1 cup. Cover and cook until the chicken and sausage is very tender, about 30 minutes more.
- Raise the oven temperature to 425°F. In a small bowl, stir together bread crumbs, the remaining 1 tablespoon olive oil, and the chopped parsley. Sprinkle the mixture over the casserole and bake, uncovered, until the crumbs are golden brown, about 10 minutes. Serve hot.

TIP: Cannellini beans are an excellent choice for casseroles, because they soak up the cooking juices and become extra creamy in texture.

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FRIENDS-GIVING SWEET POTATO CASSEROLE

FRIENDS-GIVING SWEET POTATO CASSEROLE

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People Cooking Time: 1 ½ hrs

Pan Used: Sauté Lid/Dutch Oven

INGREDIENTS

2 pounds sweet potatoes, peeled and sliced thick

8 tablespoons(1 stick), butter, unsalted

1 vanilla bean, split

2 allspice berries

1 cinnamon stick

1 banana

1 piece star anise

1 orange, quartered

3 tablespoons maple syrup

½ cup heavy cream

Kosher salt and freshly ground pepper

3 cups mini marshmallows

DIRECTIONS

- Fill your Dutch Oven with salted water and cook the sweet potatoes in boiling water until very soft, about 20 minutes. Drain the potatoes, then cover and keep warm.
- Meanwhile, melt 2 tablespoons of the butter in Dutch Oven. Add the vanilla bean, allspice, cinnamon, and star anise. Toast the spices, stirring occasionally, until they are fragrant, about 3 minutes. Add the orange quarters and banana slices, raise the heat to medium high, and cook, turning the ingredients regularly, until they brown slightly, about 2 minutes per side. Add the maple syrup to the pan, lower the heat, and simmer for a few minutes. Remove from heat and set aside to allow the flavors to meld for about 30 minutes.
- Squeeze the juice from the orange quarters into the syrup mixture, and discard the peels. Remove and

discard the spices carefully, making sure not to lose any of the syrup. Puree the cooked sweet potatoes in a food processor, slowly adding the cream and the remaining 6 tablespoons of butter. Add the banana mixture and puree until fully incorporated. Season to taste with salt and pepper.

- Spread the sweet potato puree in the Sauté Lid of the Dutch Oven. Sprinkle with the mini marshmallows and cook until marshmallow are golden brown and melted, about 20 minutes.

TIP: Wouldn't this make a fantastic side dish for your Thanksgiving table? It pairs really well with Turkey and can be prepped up to 2 days in advance. Just refrigerate after placing sweet potato mixture in pan. The day of, top with marshmallow and cook until toasty and heated through, about 30 minutes.

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YANKEE POT ROAST

YANKEE POT ROAST

BY CHEF GEOFFREY ZAKARIAN

Serves: 6-8 People Cooking Time: 2 hr 45 mins

Pan Used: Dutch Oven

INGREDIENTS

Chuck roast, 3-4 pounds

Kosher salt and freshly ground pepper

3 tablespoon olive oil

2 carrots, cut into 2 inch chunks

3 celery stalks, cut into 2 inch chunks

2 medium onions, cut into 2 inch chunks

6 small turnips, cut in half with stems

3 garlic cloves

3 sprigs fresh thyme

1 sprig fresh rosemary

2 dried bay leaves

¼ cup all purpose flour

½ cup dry red wine

6 cups beef stock

1 pound red potatoes

¼ cup freshly chopped Italian parsley

DIRECTIONS

- Preheat the oven to 350°F. Season the roast with salt and pepper. In your Dutch Oven over medium-high heat, add the olive oil. When the oil is hot, add the roast and sear on all sides until well browned, about 5 minutes. Remove to a plate.
- Add the carrots, celery, onions and turnips and sauté until caramelized on the edges, about 5 minutes. Add the garlic, thyme, rosemary, bay leaves, and flour. Stir to incorporate the flour into the oil and cook until the flour smells toasty, about 2 minutes.
- Pour in the wine and bring to a boil. Add the stock and the roast back to the Dutch Oven. Bring to a rapid simmer and cover tightly with top. Place in the oven and cook, covered, until the meat is just tender, about 2 hours. Add the potatoes, cover again, and cook until the potatoes are done and the meat is tender (a knife will slide out easily with no resistance), about 30 minutes more. Remove the meat to a cutting board and let the sauce sit for a few minutes and spoon off any fat that has risen to the surface (or pour into a fat- separating measuring cup, pour off the fat, and add the sauce back to the pot).
- Return the sauce to a simmer and season with salt and pepper, if necessary. Stir in the parsley, if necessary. Stir in the parsley, if necessary. Carve the meat into ½-inch thick slices, against the grain, and serve with the sauce and vegetables.

TIP: When picking your protein for a long roast, look for a chuck, brisket, or round roast for pot roast. They each contain enough connective tissues that will slowly break down into rich collagen, tenderizing the beef and flavoring the gravy as they cook.

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