



Made in China.

QVC, Inc. 1200 Wilson Drive, West Chester, PA 19380



9" Nonstick Cast Iron w/ Side Handles



## USE AND CARE GUIDE

- Dishwasher Safe, but recommended to hand wash.
- Metal utensil safe, but recommended to use nylon, silicone, or wooden utensils.
- Heat safe up to 500°F.
- Measure: 11 5/8" x 9 1/4" x 1 3/4"

### COOKING WITH YOUR PAN:

- Before first use wash the pan in warm soapy water and dry thoroughly. The pan is now ready to use and requires no seasoning.
- The pan is suitable for use on gas ring, electric ring, electric plate, induction, and wood fire stove tops.
- When using on glass stove tops to prevent damage to the stove top do not drop the pan or slide the pan on the glass stove top surface.
- For best cooking results start heating the pan on a low to medium heat so it warms evenly then add your cooking ingredients and adjust to your chosen cooking temperature.
- The pan is suitable for use in an oven up to 500°F. The pan is not suitable for use in a microwave.
- When removing from the oven and stove top always use oven mitts or handle protectors when handling the pan.
- The pan is suitable to be used with metal utensils, but it is recommended to use wooden or silicone utensils as this will be kinder long term on the ceramic coating.

### CLEANING YOUR PAN:

- The pan is dishwasher safe – it is recommended to wash off any residue and lay/stack in the base of the dishwasher.
- If hand washing due to the effectiveness of the ceramic nonstick most cooking residue can be washed directly off the pans surface. Hand wash the rest of the pan with warm soapy water. Do not use harsh chemicals or abrasive cleaning sponges as these could damage the ceramic coating.
- Avoid soaking the for extended periods, as this can weaken the ceramic coating.
- After cleaning dry the pan thoroughly before storing.

### STORING YOUR PAN:

- Avoid Stacking: If you have multiple cast iron or heavy pans, avoid stacking them to prevent damage to the ceramic coating of the pan. It is recommended to use pan surface protectors if needing to stack.

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### Apple-Pear Brown Betty

David Venable

Channel fall's robust fruit flavors in this sweet & satisfying dessert.

### Breadcrumb Base

- 4 cups French bread, cubed
- 4 Tbsp butter, melted
- 1/4 tsp cinnamon
- 3 Tbsp light brown sugar
- 1/4 cup walnuts, chopped
- 4 Tbsp chunky applesauce

### Filling

- 4 apples, peeled and sliced
- 4 pears, peeled and sliced
- 1/3 cup sugar
- 1-1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1 tsp lemon juice
- 3 tsp light brown sugar

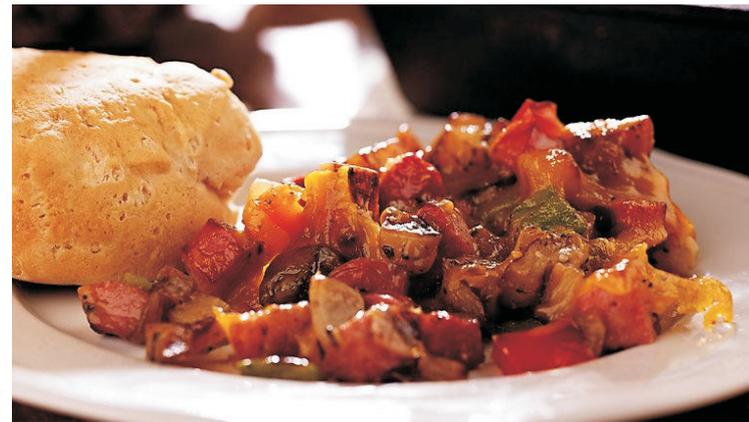
### Preparation

- Preheat the oven to 350°F. Grease an 8" x 8" baking pan with nonstick food spray. Set aside.
- To prepare the breadcrumb base, pulse the cubed bread in a food processor until crumbly (pieces do not need to be uniform in size). Stir together the breadcrumbs, melted butter, cinnamon, sugar, walnuts, and applesauce in a mixing bowl. Set aside.

- To prepare the filling, toss together the apple and pear slices with the sugar, cinnamon, nutmeg, lemon juice, and brown sugar in another mixing bowl.
- To begin assembling, start by filling the baking pan with a thin layer of the breadcrumb base, followed by a layer of the apple-pear mixture. Repeat this process again, reserving enough of the breadcrumbs to sprinkle on top as the last layer.
- To prepare the drizzle, combine the lemon juice, molasses, brown sugar, and apple cider in a mixing bowl. Drizzle this back and forth across the filled baking pan.
- To finish the dessert, place the baking pan in the oven for approximately 30–40 minutes, until the top has browned and the fruit is softened. Let cool on a wire rack until set. Portion and serve.

## • Cook's Notes

- This dessert is normally served cooled, but it's just as good right out of the oven with a scoop of ice cream.



## Campfire Hash

David Venable

If you love breakfast potatoes, you'll love my recipe for Campfire Hash—filled with peppers, onions, and cheese, it's the perfect base for your eggs!

## Ingredients

- 1 lb red skin potatoes, finely diced and cooked until just tender
- 3 Tbsp butter
- 1-1/2 cups diced onions
- 1 cup diced red peppers
- 1 cup diced green peppers
- 1-1/2 tsp salt
- 1/2 tsp black pepper
- 1 tsp dried oregano
- 6 hot dogs, quartered lengthwise and medium diced
- 2-1/2 cups shredded extra-sharp cheddar cheese

## • Directions

- Melt the butter in a large skillet over medium-high heat. Add the potatoes to the pan and sauté until they begin to brown, about 10–12 minutes.
- Add the onions and sauté until translucent, about 6–8 minutes. Add the peppers, salt, pepper, and oregano to the pan and sauté for another 5 minutes. Add the hot dogs and sauté until they begin to brown, about 5 minutes. Remove the pan from the heat.
- Top with the cheddar cheese and cover with foil to melt the cheese. Remove the foil, top with your favorite style eggs, and serve.

## • Cook's Notes

- This hash works well with eggs cooked any way—scrambled, fried, or if you're feeling fancy, try poaching them!



## Chicken Parmesan Dip

David Venable

Prep Time: 15 minutes

Serves: 8

### Ingredients

- 8 oz cream cheese, room temperature
- 2 cups mozzarella cheese
- 1/2 cup parmesan cheese
- 1 pound of cooked chicken
- 2 cups marinara sauce
- 1/2 cup panko breadcrumbs
- 2 Tbsp olive oil

### • Preparation

- Preheat the oven to 375°F.
- Add the softened cream cheese to a large bowl along with the mozzarella, reserving about 1/3 cup, and parmesan, reserving about 1 tablespoon. Mix well to combine before adding in the chicken and marinara sauce. Mix well.
- Spread the dip mixture into a medium casserole dish or cast-iron skillet and top with the reserved cheeses. In a separate bowl, mix the panko breadcrumbs and olive oil to combine.
- Sprinkle all over the dip. Place into the preheated oven for 15 to 20 minutes, or until hot and bubbling.
- Optionally, you can broil the dip on high for an extra crispy top.
- Let cool for at least 10 minutes before enjoying with crostini or crudité.

### • Cook's Notes

- You can use leftover or rotisserie chicken for this recipe.