



Exclusive Recipe Collection

Created for the 3 ½ qt. Braiser with Glass Lid and Silicone Spatula Spoon



Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for the 3 ½ qt. Braiser with Glass Lid and Silicone Spatula Spoon.

Delicious and creative, this collection of crowd-pleasing recipes comes directly from the Le Creuset test kitchen and was developed exclusively for your new Braiser and Spatula Spoon.

Le Creuset's enameled cast iron Braiser with Glass Lid is versatile as well as elegant. A true kitchen essential - the perfect piece for mastering a wide variety of meals and techniques.

- Beautiful design and essential size is ideal for stove-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 wide base allows for proper searing and a tempered glass lid makes cooking progress easy to monitor.
- Safe to use on any heat source – including induction.
- The cast iron Braiser is oven safe up to 660°F and the Glass Lid with Stainless Steel Knob is safe up to 425°F.
- Stir, scoop, spread or scrape – the matching Silicone Spatula Spoon is made for everyday use and long-lasting durability.
- Silicone Spatula Spoon is dishwasher-safe and heat-resistant up to 482°F.



Balsamic Rosemary Braised Short Ribs with Cranberries



Ingredients

- 3 pounds bone-in beef short ribs
- Salt and black pepper
- About 4 tablespoons canola oil
- 1 large red onion, cut into 6 wedges
- 4 cloves garlic, peeled
- 4-5 sprigs fresh rosemary
- 1 cup dry red wine
- ½ cup balsamic vinegar
- 1 cup beef stock
- 1 tablespoon tomato paste
- 1 tablespoon Worcestershire sauce
- 1 fresh bay leaf
- ¾ cup fresh or frozen cranberries

Balsamic Rosemary Braised Short Ribs with Cranberries

Serves 4 | *Total Time: 3 hours 30 minutes*

1. Preheat oven to 325°F. Season short ribs all over with salt and pepper.
2. Heat 2 tablespoons oil in an enameled cast iron braiser over medium heat until shimmering but not smoking. Add 3-4 of the short ribs to the pot and brown on all sides. Remove from the pan and set aside on a plate. Add more oil to the pot if needed and repeat browning with the rest of the short ribs.
3. Lower heat to medium-low. Add the onion and cook until starting to brown and caramelize, about 3-5 minutes. Add the garlic and rosemary and cook just until fragrant, about 30 seconds. Add the wine and balsamic vinegar and simmer until reduced in half, about 5 minutes, stirring to remove fond from pan.
4. Add the stock, tomato paste, Worcestershire and bay leaf to the pot and stir to combine. Return the short ribs and any accumulated juices to the pot, nestling the short ribs into the sauce. Cover with the glass lid and place in the preheated oven. Cook for about 2 to 2 ½ hours until the meat is tender and starting to fall off the bone. Remove the lid for the final 30 minutes of cooking to add the cranberries and to allow the sauce to reduce slightly.
5. Remove from the oven. Taste sauce and adjust seasoning with salt and pepper.



Sundried Tomato Broccolini with Lemon Pistachio Gremolata



Ingredients

Lemon Pistachio Gremolata

- ½ cup shelled pistachios
- ½ cup fresh flat-leaf parsley, chopped
- 2 cloves garlic, minced
- Zest of 1 lemon
- Salt and black pepper

Broccolini

- 1 pound broccolini
- 2 tablespoons olive oil
- 2 cloves garlic, thinly sliced
- ½ cup julienne oil-packed sundried tomatoes, drained and patted dry
- 1 2-inch piece lemon peel
- 1 teaspoon lemon juice
- 1 teaspoon salt

Sundried Tomato Broccolini with Lemon Pistachio Gremolata

Serves 4 | Total Time: 25 minutes

For the gremolata

1. Place pistachios in a dry enameled cast iron braiser over low heat. Toast until the nuts are lightly toasted and fragrant, about 5 minutes. Remove from the pot and cool for 2-3 minutes. Chop the pistachios and place in a small bowl.
2. Add the parsley, garlic and lemon zest and stir to combine. Season with salt and pepper to taste, remove from heat and set aside while making broccolini.

For the broccolini

1. Wash broccolini in a colander under cold running water. Tap them dry but allow a little water to remain, as this will help them steam.
2. Heat olive oil in an enameled cast iron braiser over medium heat just until warm. Add the garlic and sundried tomatoes and cook just until fragrant, about 30 seconds.
3. Add the broccolini, lemon peel, lemon juice and salt to the pot, stir to combine. Immediately cover with the glass lid and turn heat down to low. Steam just until broccolini is crisp tender, about 5 minutes. Remove from heat and garnish with the gremolata.



Charred Tomato Chicken Florentine Pasta



Ingredients

- 1 cup cherry tomatoes
- 2 boneless skinless chicken breasts
- Salt and black pepper
- 3 tablespoons olive oil, divided
- 1 cup mushrooms, sliced
- 2 cloves garlic, minced
- 1 tablespoon flour
- 1 cup chicken stock
- 1 cup half and half
- ½ cup white wine
- 1 cup freshly grated Parmesan, plus more for garnish
- 2 cups baby spinach
- 1 pound pasta, cooked and drained

Charred Tomato Chicken Florentine Pasta

Serves 6 | Total Time: 30 minutes

1. Heat a dry enameled cast iron braiser over medium high heat. Add the tomatoes to the pan and sear just until charred and about to pop, about 5 minutes. Remove from the pan and slice into quarters, or halves. Remove from heat and set aside.
2. Season chicken all over with salt and pepper. Heat 2 tablespoons olive oil in an enameled cast iron braiser over medium heat until shimmering but not smoking. Sear chicken breasts until they are a rich golden-brown color, about 5 minutes. Turn and continue browning on the other side, about 5 minutes more. Set on a cutting board and cool for a few minutes. When cool enough to handle, slice chicken into strips. Do not wipe out pot.
3. While chicken cools, heat remaining 1 tablespoon olive oil over medium heat. Add the mushrooms and cook until starting to brown, stirring occasionally, about 5 minutes. Add the garlic and flour and cook stirring constantly until fragrant, about 30 seconds.
4. Add the stock, half and half, white wine and Parmesan cheese to the pot and stir to combine. Bring sauce to a simmer and cook until slightly thickened, about 3-5 minutes. Add spinach in handfuls to the sauce and stir just until wilted. Add the chicken and tomatoes along with the cooked pasta back to the pot and stir to coat well with the sauce. Season to taste with salt and pepper, and garnish with additional Parmesan cheese.

Gouda, Thyme and Ham Biscuit Casserole



Ingredients

- 2 cups flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 13 tablespoons cold unsalted butter, divided
- 1 cup buttermilk
- 8 eggs
- 1 cup milk
- 1 cup thick ham slices, diced
- 1 cup shredded aged gouda cheese
- 1 large shallot, thinly sliced
- ¼ cup fresh thyme leaves, roughly chopped
- 1 teaspoon salt

Gouda, Thyme and Ham Biscuit Casserole

Serves 8 | Total Time: 1 hour 45 minutes

1. Preheat oven to 400°F.
2. Whisk together the flour, sugar, baking powder, baking soda and salt in a large bowl. Cut in 12 tablespoons butter with a pastry blender or fingertips until mixture resembles coarse meal. Add the buttermilk and stir to combine into a soft dough. Dump out the dough onto a floured board, and gently knead 3-4 times. Roll dough out to ½-inch thickness and cut into 8 round biscuits.
3. Butter an enameled cast iron braiser with remaining 1 tablespoon butter. Arrange biscuits on bottom of pot.
4. Bake biscuits in preheated oven until golden brown, about 25-30 minutes. Remove from the oven and set aside to cool for about 10 minutes. If desired, biscuits can be made ahead and refrigerated overnight in the covered pot. When ready to bake, bring to room temperature and continue with step 5.
5. Reduce oven to 350°F. Whisk together eggs and milk in a large bowl until smooth. Stir in the ham, cheese, shallots, thyme and salt. Pour egg mixture over the biscuits and spread filling evenly with a spatula.
6. Cover pot with the glass lid and place in preheated oven. Bake covered for 30 minutes. Remove lid and continue to bake until puffy, golden brown and eggs are set, about 20 minutes longer.



Moroccan Braised Chicken with Couscous Tabbouli



Ingredients

- 4 bone-in skin-on chicken quarters
- Salt and black pepper
- 5 tablespoons olive oil, divided
- 2 tablespoons ground cumin
- 2 teaspoons cinnamon
- 2 teaspoons ground coriander
- 2 teaspoons turmeric
- ½ teaspoon ground cardamom
- ½ teaspoon cayenne pepper
- 2 large shallots, sliced
- 1 ½ cups pearl couscous
- 3 cloves garlic, minced
- 2 cups chicken stock
- 1 cup grape tomatoes, halved
- ½ cup pitted Kalamata olives
- 1 large bunch fresh Italian parsley, chopped
- 1 cup fresh mint, chiffonade
- 1 lemon, zested and juiced

Moroccan Braised Chicken with Couscous Tabbouli

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

1. Preheat oven to 350°F. Separate chicken quarters into legs and thighs, and trim chicken of excessive skin or fat. Season chicken all over with salt and pepper. Stir together 2 tablespoons olive oil, cumin, cinnamon, coriander, turmeric, cardamom and cayenne pepper in a small bowl. Rub spice mixture all over chicken.
2. Heat 2 tablespoons olive oil in an enameled cast iron braiser over medium-low heat. Sear chicken pieces skin-side down until skin is a rich golden brown color, about 3-5 minutes. Turn heat down to low if spices are browning too quickly. Turn and continue browning on the other side, about 3-5 minutes more. Remove to a plate and set aside. Let pot cool slightly and then carefully wipe out.
3. Return heat to medium-low and add remaining 1 tablespoon oil and shallots to the pot. Stir well to coat with the oil and cook until shallot is just starting to brown, about 3-5 minutes. Stir in the couscous and garlic and cook until couscous is lightly toasted, about 1 minute. Add the chicken stock and bring to a simmer.
4. Add the chicken and any accumulated juices back to the pot on top of the couscous. Cover with the glass lid and transfer pot to the preheated oven. Bake for about 30 minutes, or until an instant-read thermometer registers 160°F in the thickest part of the chicken thigh, and the couscous is al dente.
5. Remove from the oven. Transfer the chicken to a plate and cover loosely with foil. Stir the tomatoes, olives, parsley, mint, lemon zest and lemon juice into the couscous. Season to taste with salt and pepper. Add chicken to the couscous tabbouli and serve.



Pan Seared Pork Chops with Apple Cider Gravy



Ingredients

- 4 bone-in pork chops, about ½ inch thick
- 1 tablespoon blackening seasoning
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 2 large Granny Smith apples, cored and cut into 8 wedges
- 1 large red onion, sliced
- 1 tablespoon flour
- ½ cup apple cider
- ¼ cup chicken stock
- 1 tablespoon apple cider vinegar
- 1 tablespoon whole grain mustard
- 4-6 fresh sage leaves
- 1 teaspoon salt
- 1 teaspoon black pepper

Pan Seared Pork Chops with Apple Cider Gravy

Serves: 4 | Total Time: 45 minutes

1. Season pork chops all over with the blackening seasoning.
2. Heat olive oil in an enameled cast iron braiser over medium heat until shimmering but not smoking. Sear pork chops until they are a rich golden brown color, about 5-7 minutes. Turn and continue browning on the other side, about 5-7 minutes longer. Remove to a plate and set aside.
3. Add the butter, apples and onion to the pan and saute until they are just starting to brown, about 5 minutes. Sprinkle the flour evenly over the top of the apples and onions and stir to coat. Cook until the flour smells slightly nutty, about 1-2 minutes.
4. Reduce heat to low. Stir in the apple cider, chicken stock, vinegar, mustard, sage, salt and pepper and bring to a simmer. Add the pork chops back to the pot along with any accumulated juices, nestling them into the apples and onions. Cover pot with the glass lid and cook until the pork chops are cooked through, about 10 minutes or until an instant-read thermometer registers 145°F. Taste sauce and adjust seasoning with salt and pepper if necessary.



Walnut Crusted Chicken with Pear Ginger Chutney

Ingredients

Pear Ginger Chutney

- 2 firm ripe pears, cored and diced
- ½ cup dried apricots, julienne
- ¼ cup orange juice
- ¼ cup honey
- ¼ cup chopped crystallized ginger
- 1 teaspoon fresh rosemary leaves, chopped
- 1 teaspoon freshly grated ginger
- ½ teaspoon salt
- 1 cinnamon stick
- 1 whole clove

Walnut Chicken

- 4 chicken breasts
- ½ cup buttermilk
- 1 tablespoon Dijon mustard
- 1 cup panko bread crumbs
- 1 cup finely chopped walnuts
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup canola oil

Walnut Crusted Chicken with Pear Ginger Chutney

Serves 4 | Total Time: 1 hour

For the chutney

1. Combine all ingredients in a small saucepan and bring to a simmer. Cook until liquid is thickened and syrupy and pears are softened but still holding their shape, about 10 minutes. Remove cinnamon stick and clove, and keep warm while preparing chicken.

For the chicken

1. Gently pound chicken breasts between two pieces of plastic wrap until they are uniformly about ½ inch thick.
2. Whisk together buttermilk and mustard in a shallow bowl or dish. Add the chicken and marinate for 10 minutes.
3. Meanwhile, stir together bread crumbs, walnuts, salt and pepper in another shallow dish. Place a wire rack over a large baking sheet and set aside.
4. Remove chicken from the buttermilk mixture and shake off excess. Dredge chicken in the bread crumb mixture, gently pressing it to adhere to the chicken all over. Be sure that there are no wet spots and that the chicken is completely coated with crumbs. Set aside on a plate.
5. Heat canola oil in an enameled cast iron braiser over medium-low heat just until shimmering but not smoking. Gently lay two chicken breasts in the hot oil. Fry chicken until a rich golden brown, about 3-5 minutes. Turn heat down to low if nuts are browning too quickly. Turn and continue frying on the other side until chicken is cooked through, about 3-5 minutes more. Remove and set on wire rack to drain. Repeat frying with remaining breasts. Serve chicken immediately topped with the chutney.



White Chocolate, Cranberry and Macadamia Skillet Cookie



Ingredients

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ½ cups white chocolate chips
- 1 ½ cups dried cranberries
- 1 cup roasted and salted macadamia nuts or almonds, roughly chopped
- 2 sticks unsalted butter, room temperature
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 3 eggs
- 1 tablespoon grated orange zest
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract

White Chocolate, Cranberry and Macadamia Skillet Cookie

Serves 12 | Total Time: 2 hours

1. Preheat oven to 325°F degrees.
2. Whisk together flour, baking soda and salt in a medium bowl. Set aside.
3. In another small bowl, stir together the white chocolate chips, cranberries and nuts. Set aside.
4. Place butter, brown sugar and granulated sugar in a large bowl. Beat with a hand mixer on high speed until light, fluffy and creamy, about 3 minutes. Scrape down sides of bowl and beat again for an additional 2 minutes. Beat in eggs 1 at a time scraping down the sides of the bowl after each addition. Add the orange zest, vanilla and almond extracts and beat until incorporated. Add the flour mixture and stir just until combined. Stir in half of the white chocolate chip and nut mixture.
5. Using damp hands, gently press dough into an enameled cast iron braiser. Pat dough into an even layer to the edges of the pot. Sprinkle the other half of the white chocolate chip and nut mixture over the top of the cookie.
6. Cover pot with the glass lid and bake in preheated oven for 15 minutes. Remove the lid and continue baking until a toothpick inserted into the center of the cookie comes out with a few loose crumbs and edges are golden brown, about 35-45 minutes longer. Remove from oven and set aside for 30 minutes to allow the center to fully set before cutting.

More Flavor. More Functionality.

The Braiser with Glass Lid offers high quality enameled cast iron 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!

