

Exclusive Recipe Collection

Created for the Oval Skillet Grill



Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for our Oval Skillet Grill.

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

The enameled cast iron Oval Skillet Grill is indispensable in the kitchens of home cooks and professional chefs alike. The interior surface is finished with a black satin enamel that eliminates the need for the traditional seasoning and maintenance of raw cast iron.

- High quality cast iron distributes and transfers heat evenly over medium to medium-high heat.
- Black satin interior enamel is easy to maintain and does not require any seasoning.
- Specially formulated for higher surface temperatures to enhance cooking performance.
- The high ridges create perfect sear marks, and allow excess fat and grease to drain away from the food.
- Ergonomic handle is designed for easy lifting even while wearing oven mitts.
- Compatible with all cooktops (including induction) and oven-safe up to 500°F.
- Made in France.



Balsamic Pork Tenderloin with Strawberry Basil Relish



Ingredients

Pork Tenderloin

- 2 (1-pound) pork tenderloins, trimmed
- ¼ cup balsamic vinegar
- 2 tablespoons soy sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons olive oil, divided
- 1 tablespoon honey
- Salt
- Pepper

Strawberry-Basil Relish

- 2 cups chopped fresh strawberries
- ¼ cup chopped red onion
- ¼ cup chopped fresh basil
- 1 tablespoon chopped fresh mint
- 1 tablespoon balsamic vinegar
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper

Balsamic Pork Tenderloin with Strawberry Basil Relish

Serves 6 | Total Time: 2 hours 30 minutes

1. In a medium baking dish or large zip-top plastic bag, place the pork tenderloins. Whisk together the vinegar, soy sauce, mustard, honey and 1 tablespoon olive oil in a small bowl. Pour the marinade over the pork. Cover the dish or seal the bag and marinate the pork in the refrigerator for 2 hours.
2. Preheat oven to 350°F. While the oven preheats, heat a grill pan over medium-high heat until hot. Remove the pork from the marinade and shake off any excess liquid. Place any remaining marinade in a small saucepan and set aside. Brush the pork with the remaining 1 tablespoon olive oil and lightly sprinkle with salt and pepper all over. Grill the pork for 5 to 6 minutes, turning to brown on all sides.
3. Transfer the grill pan to the preheated oven. Bake the pork 15 to 18 minutes, or until a meat thermometer inserted into the thickest portion registers 145°F. While the pork bakes, bring the reserved marinade to a boil over medium-high heat. Simmer 3-5 minutes or until the sauce is slightly thickened. Remove the pork from the oven and let rest 5 minutes before slicing. Spoon the reduced balsamic marinade over the pork, and top with the Strawberry-Basil Relish.

For the strawberry basil relish:

1. Stir together all the ingredients in a medium bowl. Let stand while the pork cooks.



Ingredients

Sauce

- 2 tablespoons olive oil
- 1 clove garlic, minced
- ¼ teaspoon crushed red pepper
- 1 (28-ounce) can crushed tomatoes
- 1 (6-ounce) can tomato paste
- 2 tablespoons sugar
- 1 ½ teaspoons Italian seasoning
- 1 teaspoon kosher salt

Pizzas

- 1 (1-pound) pizza dough ball, cut in half
- 1 tablespoon olive oil
- 1 pound heirloom tomatoes, sliced (or halved if using cherry tomatoes)
- 1 (8-ounce) ball fresh mozzarella, sliced
- 1 (3-ounce) package thinly sliced prosciutto
- Fresh basil leaves

Caprese and Prosciutto Pizzas

Serves 2-4 | Total Time: 45 minutes

For the sauce

1. Place a medium saucepan over medium heat, and add the olive oil. When the oil is hot, add the garlic and crushed red pepper. Sauté 30 seconds or until fragrant. Add the crushed tomatoes, tomato paste, sugar, Italian seasoning and salt, and stir to combine. Bring the sauce to a simmer. Reduce heat to low, and simmer 15 minutes or until the sauce is thickened. Remove from heat and let cool.

For the pizza

1. Preheat oven to 500°F. While the oven preheats, heat a grill pan over medium-high heat until hot. Shape one half of the dough into an 8-inch oval disc. Brush one side with half of the olive oil and transfer, oil side down, to the hot grill pan.
2. Spread a few tablespoons of sauce on the dough, and top with half of the tomatoes and mozzarella. Transfer the grill pan to the preheated oven and bake for 10 to 12 minutes until the edges are browned and the cheese is melted.
3. Carefully remove the pizza from the oven, and transfer the pizza from the grill pan to a cutting board. Top with half of the prosciutto and basil, and additional sauce if desired. Repeat process with remaining half of the dough, sauce, tomatoes and cheese to make a second pizza.



Ingredients

Pico de Gallo

- 1 ½ cups finely chopped tomatoes
- ½ cup finely chopped red onion
- 1 small jalapeño, seeded and minced
- ¼ cup chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 2 teaspoons olive oil
- ½ teaspoon salt

Tacos

- 1 pound chorizo sausage links
- 2 avocados, halved and pitted
- 2 tablespoons vegetable oil
- 12 corn tortillas
- 8 eggs, sunny-side up

Chorizo Breakfast Tacos

Serves 4 | Total Time: 30 minutes

For the pico de gallo

1. Stir together all the ingredients in a medium bowl. Set aside while preparing the tacos.

For the tacos

1. Heat a grill pan over medium-low heat until hot. Brush the chorizo with 1 tablespoon oil. Grill the sausages until browned and cooked through, turning occasionally about 12 to 15 minutes. Let the sausages rest 5 minutes before thinly slicing.
2. Brush the cut sides of the avocado with 1 tablespoon oil. Grill the avocado halves, cut sides down, 1 to 2 minutes or until grill marks appear. Remove the peel and slice.
3. Grill the tortillas 1 to 2 minutes on each side until warmed through and grill marks appear. To serve, place an egg, some sausage, avocado slices, and pico de gallo onto each tortilla. Serve immediately.



Grilled Corn with Paprika Butter



Ingredients

- 4 ears fresh corn
- ½ cup salted butter, softened
- 1 tablespoon chopped fresh parsley
- 1½ teaspoons smoked paprika
- 1 teaspoon lemon zest
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ½ cup grated Manchego cheese
- Chopped fresh parsley

Grilled Corn with Paprika Butter

Serves 4 | Total Time: 30 minutes

1. Carefully peel back the husks from the corn to within about 1 inch of the bottom and remove the silk. Tear off one husk from each cob and tear in half to create a tie. Gather the attached husks and tie with the torn husk to create a handle. Alternately, use kitchen twine to tie the husks.
2. Heat a grill pan over medium heat until hot. Grill the corn 20 to 25 minutes, turning often, until the corn is tender and charred all over.
3. Meanwhile, stir together the butter, parsley, paprika, lemon zest, salt and pepper in a small bowl.
4. To serve, brush the corn with the paprika butter and sprinkle with cheese and parsley.



Grilled Korean-Style Short Ribs



Ingredients

- 4 cloves garlic, peeled
- 1 (1-inch) piece fresh ginger, peeled
- 1 small onion, peeled and cut into chunks
- 4 scallions, trimmed and cut into large pieces
- 1 pear, peeled, cored, and cut into chunks
- ½ cup soy sauce
- ½ cup water
- ¼ cup mirin
- ¼ cup firmly packed brown sugar
- 2 tablespoons chili-garlic paste
- 2 tablespoons sesame oil
- 1 tablespoon rice vinegar
- 3 pounds beef short ribs, preferably flanken cut
- 2 tablespoons vegetable oil
- Thinly sliced scallions, red chilies, and cooked rice for serving

Grilled Korean-Style Short Ribs

Serves 4 | Total Time: 4 hours, 15 minutes (includes marinating)

1. In a food processor with the motor running, drop the garlic and ginger through the food chute and process until minced. Add the onion, scallions and pear and pulse until chopped. Add the soy sauce, water, mirin, brown sugar, chili-garlic paste, sesame oil and rice vinegar. Process until smooth.
2. Place the ribs in a large baking dish or extra-large zip-top plastic bag and pour the marinade over the ribs. Cover the dish or seal the bag and marinate in the refrigerator at least 4 hours or overnight.
3. Remove the ribs from the marinade, discarding the marinade. Pat the ribs with paper towels to remove excess moisture. Brush with the vegetable oil. Heat a grill pan over medium-high heat until hot. Add the ribs and cook, in batches, 3 to 4 minutes on each side or until ribs are charred and cooked to desired doneness. Sprinkle with scallions and red chilies and serve with cooked rice.



Grilled Rum-Glazed Pineapple Sundaes



Ingredients

- ½ cup dark rum
- ½ cup firmly packed brown sugar
- 1 peeled and cored pineapple, cut into 12 spears
- 1 tablespoon vegetable oil
- 2 pints coconut gelato or ice cream
- 6 tablespoons sweetened flaked coconut, toasted
- ½ cup dry-roasted salted macadamia nuts, coarsely chopped
- Fresh mint

Grilled Rum-Glazed Pineapple Sundaes

Serves: 6 | Total Time: 30 minutes

1. In a small saucepan over medium-high heat, bring the rum and brown sugar to a boil. Reduce the heat to medium-low and simmer 5 to 6 minutes or until the mixture is syrupy.
2. Heat a grill pan over medium-high heat until hot. Brush the pineapple spears with the oil and grill 1 to 2 minutes on 1 side or until grill marks appear. Turn the pineapple over and brush with the rum glaze, grilling an additional 1 to 2 minutes or until cooked on the other side and warmed through.
3. To serve, cut the pineapple into bite-size pieces and divide evenly between serving bowls. Top with a scoop of gelato, a tablespoon of coconut and some of the macadamia nuts. Drizzle with any leftover rum glaze and serve immediately garnished with the fresh mint.

More Flavor. More Functionality.

Oval Skillet Grill 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.

Durable black satin enamel interior is ideal for grilling, browning and searing. It requires no seasoning and minimizes sticking.

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!

