

50+ QUICK & EASY RECIPES



DELICIOUS BREAKFAST, SOUPS, STEWS, DIPS, APPETIZERS, DINNER SKILLETS & BAKES, SWEETS AND MORE.

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QUICK & EASY RECIPES

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Basic Crepe Recipe

2 large eggs

1/4 teaspoon salt

1 cup unbleached all-purpose flour 1 ¼ cups (or more) milk (do not use

low-fat or nonfat)

Instructions

1. Whisk eggs and salt in large bowl. Gradually whisk in flour, then 1 $\frac{1}{4}$ cups milk. Strain into medium bowl. Let stand 1 hour.

2. If necessary, add more milk by tablespoonful's to batter too thin to consistency of heavy whipping cream.

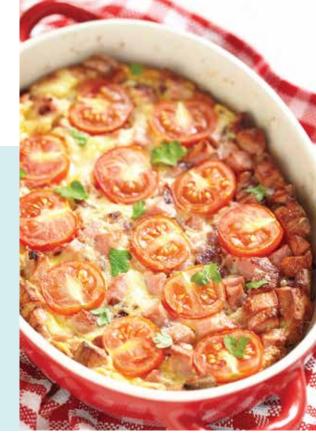
3. Heat 9 ½" Gotham skillet over medium-high heat. Pour 3 tablespoons batter into skillet and swirl to coat bottom evenly. Cook until top appears dry, loosening sides of crepe with spatula, about 45 seconds. Turn and cook until brown spots appear on second side, about 30 seconds.

4. Turn crepe out onto plate. Repeat with remaining batter, and stacking crepes on plate.

Easy Cheesy Sausage and Potato Casserole

Great for breakfast or suppertime!

- 8 ounces bulk breakfast sausage, crumbled 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 6 eggs
- 1 cup milk
- 1 tablespoon oregano
- 1/2 teaspoon salt
- 1/4 teaspoon coarse ground black pepper
- 1 ½ cups shredded mozzarella cheese
- 1 cup crumbled feta cheese
- 2 plum tomatoes, seeded and chopped
- 1 tablespoon oil
- 1 package (20 ounces) refrigerated shredded hash browns



Instructions

 Cook and stir sausage in 12 ½" Gotham skillet on medium heat 5 minutes or until lightly browned. Add onion and bell pepper; cook and stir 5 minutes or until vegetables are tender. Set aside.
 Beat eggs in large bowl with wire whisk. Add milk, oregano, salt and pepper; mix well. Add sausage mixture, cheeses and tomatoes; mix well. Set aside.

3. Pour oil into same skillet, swirling to coat the pan. Spread hash browns in bottom and up sides of pan. Pour egg mixture over potatoes. Cover. Cook on medium heat 10 to 15 minutes or until eggs are set.

Upside-Down Quiche

4 eggs

1 ½ cup half and half
2 cups cheese (mozzarella, cheddar, Swiss, fontina)
½ cup chopped sun-dried tomatoes
⅓ cup fresh basil cut in strips
1 can crescent rolls

Instructions

1. Put all ingredients except crescent rolls directly into the 11" Gotham Steel skillet. Heat over medium high heat for 3-4 minutes.

2. Place the crescent rolls on top of egg mixture.

- 3. Put skillet in oven at 375°F for 15-20 minutes until golden.
- 4. Remove from oven and flip onto round platter. Let cool and serve!

Cheesy Sunny Side Morning Casserole

For a sunny start to your day!

3 cups frozen shredded potatoes, firmly packed (may use fresh) ½ cup shredded Swiss or cheddar cheese

- 1 tablespoon butter
- 2 tablespoons vegetable oil
- 1 small red bell pepper, diced
- 1 medium onion, diced
- 1 garlic clove, pressed
- 3/4 teaspoon salt, divided
- 6 large eggs
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 350°F.

Melt butter with oil in the 11" Gotham skillet over medium heat. Add bell pepper and onion, and sauté 3 to 5 minutes or until tender. Add garlic; sauté 1 minute. Stir in shredded potatoes and ½ tsp. salt; cook, stirring often, 10 minutes or until potatoes are golden and tender.
 Remove from heat. Make 6 indentations in potato mixture, using back of a spoon. Break 1 egg into each indentation. Sprinkle eggs with cheese, pepper and remaining ¼ tsp. salt.
 Bake at 350°F for 12 to 14 minutes or until eggs are set. Serve immediately.



Maple Nut Skillet Granola Serve with milk or top your yogurt!

- 3 tablespoons butter
 3 tablespoons maple syrup
 ½ cup chopped pecans, walnuts or almonds
 2 tablespoons (packed) brown sugar
 1 ¼ teaspoon ground cinnamon
 ½ teaspoon salt
- 2 cups old-fashioned rolled oats

Instructions

- 1. In nonstick 12 $\frac{1}{2}$ " Gotham skillet, place butter into syrup and melt over medium heat.
- 2. Add next 3 ingredients and ½ tsp. salt.
- 3. Cook, stirring, 2 minutes.
- 4. Add oats and cook, stirring, until golden, 5 minutes.
- 5. Transfer to baking sheet to cool.
- 6. Store in airtight containers.



Cranberry-Pecan Cinnamon Rolls

1 (26.4-oz.) package frozen biscuits

- 1 (6-oz.) package dried cranberries
- all-purpose flour
- 1/4 cup butter, softened
- 3/4 cup firmly packed brown sugar

teaspoon ground cinnamon
 cup chopped pecans, toasted
 cup powdered sugar
 tablespoons milk
 teaspoon vanilla extract

Instructions

 Arrange frozen biscuits, with sides touching, in 3 rows of 4 biscuits on a lightly floured surface. Let stand 30 to 45 minutes or until biscuits are thawed but still cool to the touch.
 Sprinkle thawed biscuits lightly with flour. Press biscuit edges together, and pat to form a 10" x 12" rectangle of dough; spread evenly with softened butter. Stir together brown sugar and cinnamon; sprinkle evenly over butter. Sprinkle cranberries and pecans evenly over brown sugar mixture.

3. Roll up, starting at one long end; cut into 12 (1" thick) slices. Place rolls into the 11" Gotham skillet.
4. Bake at 375°F for 35 to 40 minutes or until center rolls are golden brown and done; cool slightly.
5. Stir together 1 cup powdered sugar, 3 tbsp. milk, and ½ tsp. vanilla extract; drizzle evenly over rolls.

English Puffy Apple Baby

1 large firm apple, peeled and sliced
1 tablespoon sugar
3 tablespoons butter, divided
2 large eggs
½ cup fat-free or 1% milk
½ cup all-purpose flour, sifted
½ teaspoon ground cinnamon
¼ teaspoon table salt
¼ teaspoon ground nutmeg
1 cup sour cream
½ cup firmly packed light brown sugar
1 to 4 tablespoons apple cider or orange juice



Instructions

1. Preheat oven to 450°F. Heat the 11" Gotham skillet over medium-high heat 5 minutes. Toss together apple slices and sugar in a small bowl. Add apples, sauté 3 to 5 minutes or until tender. Remove apples from skillet, and wipe skillet clean.

2. Whisk together eggs and milk in a medium bowl. Whisk in flour and next 3 ingredients. Add 2 tbsp. butter and pour into skillet over medium-high heat and top with cooked apples. Place skillet into the oven.

3. Bake at 450°F for 20 min. or until pancake is golden and puffed.

4. Meanwhile, whisk together the sour cream and brown sugar in the 9 ½" Gotham skillet on medium high heat until sugar dissolves. Stir in apple cider, 1 tbsp. at a time, until desired consistency.



Easy Skillet Corned Beef Hash

1 tablespoons vegetable oil

- 2 onions, chopped
- 4 potatoes, peeled and chopped

2 (12 ounce) cans corned beef

- 1 tablespoon ground black pepper
- 5 tablespoons cider vinegar
- 5 large eggs

Instructions

1. Heat oil in the 12 ½" Gotham skillet over medium high heat. Sauté onions and potatoes until slightly browned.

2. Stir in corned beef. Season with pepper and add vinegar 1 tablespoon at a time, cooking for 3 to 5 minutes in between each addition.

3. Partially cover skillet, reduce heat to medium-low and cook, stirring occasionally, for about 20 minutes or until potatoes are tender.

4. Make five impressions in the hash with a wooden spoon.

5. Crack an egg into each impression. Cover and cook for five more minutes or until eggs are done.

Chilly Weather Breakfast Skillet

Perfect for when the temperature dips and you need a hearty start to your day.

3 cups frozen hash browns 34 cup shredded Pepper Jack or Cheddar or Monterey Jack 1 and ½ cup chopped ham or Canadian bacon 4 large eggs 1 ½ cup whole milk (important to use whole) 14 teaspoon salt 1/₈ teaspoon black pepper 1/₂ cup chopped green onions 1/₂ cup chopped roasted red pepper

Instructions

1. Preheat the oven to 350°F.

2. Arrange hush browns evenly on the bottom of the 11" Gotham skillet. Sprinkle with cheese and ham.

- 3. In a medium bowl, whisk together eggs and milk. Add salt and pepper and whisk again.
- 4. Pour over the ham and potatoes.
- 5. Bake for 40 to 45 minutes until set.
- 6. Garnish with peppers and onions. Let stand for 5 minutes before serving.

Holiday Morning Oyster Bake

pint shucked oysters, picked through for shells
 tablespoons minced onion
 stick (4 tablespoons) butter
 eggs
 cup beer
 teaspoon kosher salt, optional
 teaspoons garlic powder
 tablespoon hot pepper sauce
 cup shredded Swiss cheese
 slices bacon, cooked
 tablespoons chopped fresh parsley leaves
 tomato, diced

Instructions

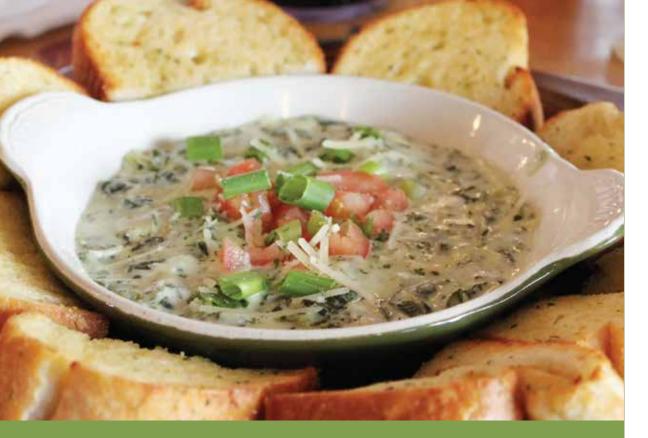
Drain and pat oysters dry. In 12 ½" Gotham skillet, sauté onions in butter until translucent, about 5 minutes. Add oysters and cook until edges curl, about 30 seconds. Remove from heat.
 In a bowl, whisk together eggs, beer, salt, garlic powder and hot sauce. Pour egg mixture over oysters and cook on low, stirring until eggs are almost set.

3. Sprinkle shredded cheese on top and cook until eggs are set, about 15 minutes.

4. Crumble bacon on top and add chopped parsley and diced tomatoes before serving. Season with salt, if desired.

Appetizers & Small Plates





Hot Gouda and Artichoke Dip

1 package frozen spinach, thawed and squeezed of excess water

- 1 can artichokes in brine, drained and chopped
- 1/2 cup chopped roasted red pepper
- 2 cloves garlic, minced
- 1 8-oz pkg. cream cheese, softened
- 1 cup sour cream or plain Greek yogurt
- 1 cup shredded Asiago cheese
- 1 cup shredded Parmesan cheese

Instructions

- 1. Preheat oven to 425°F.
- 2. Place cream cheese, mayo, and yogurt into cold 11" Gotham skillet, beat together until smooth.
- 3. Add the white and light parts of the green onions, lemon juice, and 1 ¼ cup grated cheese.
- 4. Fold in artichokes. Season to taste with salt and pepper.
- 5. Sprinkle the remaining cheese on top.
- 6. Bake for 20 minutes, until bubbly and golden brown.

7. Remove the dip from the oven, serve with blue corn tortilla chips, crackers, or toasted crostini. Best when hot or very warm, leftovers will keep a couple of days. Can be assembled ahead of time and then baked at the last minute.

Hot Red Pepper and Garlic Roll Dip

package (9 rolls) frozen garlic Parmesan dinner rolls, thawed and each roll cut in half
 package frozen spinach, thawed and squeezed of excess water
 can artichokes in brine, drained and chopped
 cup chopped roasted red pepper
 cloves garlic, minced
 8-oz pkg. cream cheese, softened
 cup sour cream or plain Greek yogurt
 cup shredded Asiago cheese
 cup shredded Parmesan cheese

Instructions

1. Preheat oven to 350°F.

2. In the middle of your 11" Gotham skillet - whisk together cream cheese and sour cream until smooth. Break apart drained spinach, artichokes, roasted red pepper, garlic and shredded cheeses. Stir together until combined.

3. Bake the dip for 15 minutes, until bubbly. While the dip is baking, cut the thawed rolls in half.
When the dip is done, remove from oven and place the rolls cut side down on top of the dip.
Place the dip back in the oven and continue to bake until the rolls are baked through and golden brown on top. Approximately 15 – 20 minutes.
4. Remove from oven and let cool for ten minutes prior to serving.

Gruyère, Bacon & Caramelized Onion Spread

3 ½ cups chopped onion
1 tablespoon each of butter and olive oil
2 ounces Gruyère cheese, shredded and divided
2 tablespoons chopped fresh chives, divided
1/3 cup canola mayonnaise

1/3 cup fat-free sour cream
1/4 teaspoon salt
1/4 teaspoon black pepper
3 bacon slices, cooked and crumbled

Instructions

1. Preheat oven to 425°F.

2. Heat the 11" Gotham skillet over medium-high heat. Add the oil and butter. Add onion to pan; sauté 5 minutes, stirring frequently. Reduce heat to low; cook 20 minutes or until golden brown, stirring occasionally. Cool slightly.

3. Reserve 2 tablespoons cheese. Combine remaining cheese, with the caramelized onion, add 1 tablespoon chives, and the remaining ingredients to the skillet.

4. Sprinkle with reserved 2 tablespoons cheese. Bake at 425°F for 20 minutes or until browned and bubbly. Sprinkle with remaining 1 tablespoon chives.



Zesty Meatball Appetizers

Meatballs:	Sauce:
1 egg, beaten	2 12 oz. jars Heinz chili sauce
3/4 cup soft bread crumbs (about 1 slice of bread)	1 32 oz. jar grape jelly
1/4 cup chili sauce	
1/2 tsp. salt	
1/2 tsp. instant minced onion	
1/8 tsp. garlic powder	
¾ lb. ground beef	

Instructions

1. In 9 $\frac{1}{2}$ " Gotham skillet heat thoroughly the chili sauce and jelly. Put in crockpot or chafing dish set to low.

2. In a bowl, combine egg, crumbs, chili sauce, salt, instant minced onion and garlic powder. Thoroughly mix in ground beef. Shape mixture into about 30 small meatballs.

3. In 12 ½" Gotham skillet, brown meatballs slowly on all sides. Continue cooking until meatballs are done, gently turning meatballs to brown on all sides.

4. Cook all meatballs and place in sauce in the crockpot or chafing dish to keep warm.

Party Hot Pizza Dip

8 oz. cream cheese	1/2 c. pizza sauce
1/2 c. sour cream	1/2 c. chopped pepperoni
1 tsp. oregano	1/2 c. chopped green onion
$\frac{1}{8}$ tsp. garlic	1/4 c. green peppers
$\frac{1}{8}$ tsp. red pepper (optional)	1/2 c. shredded Mozzarella cheese

Instructions

1. Preheat oven to 400°F.

2. Use the 11" Gotham skillet. Mix with electric mixer, cream cheese and sour cream, garlic, red pepper and oregano. Spread evenly in the pan.

3. Spread pizza sauce over the top.

4. Sprinkle pepperoni, onions and green pepper over pizza sauce.

5. Cover and bake at 400°F for 5 minutes. Remove and sprinkle Mozzarella cheese on top. Bake again for 1 $\frac{1}{2}$ minutes.

Mushroom Au Gratin Hot Dip

(or a great side dish with steak)

2 pounds mushrooms, Cremini or button
2 cups cheese, Swiss, grated
2 teaspoons butter
2 teaspoons olive oil
1 teaspoon garlic powder
½ cup bread crumbs, Italian herb flavored
½ cup Parmesan cheese, grated
¼ cup vegetable broth, reduced sodium
1 tablespoon Worcestershire sauce
1 tablespoon Dijon mustard
½ teaspoon pepper, black, ground

Instructions

1. Clean mushrooms, trim stems, and slice.

2. Heat 11" Gotham skillet over medium high heat.

3. Add olive oil and butter and melt. Add mushrooms and brown them on both sides for about 5-7 mins.

4. Add vegetable broth and simmer for 2-3 minutes. Add bread crumbs and remaining ingredients (reserving $\frac{3}{4}$ cup of the Swiss cheese for topping). Mix well.

5. Coat a casserole dish (9 by 13 inches) with cooking spray. Pour mushrooms into dish and top with remaining cheese. Bake on 375°F for 10 minutes until cheese is melted.

Jalapeño Jamaican Jerk Shrimp

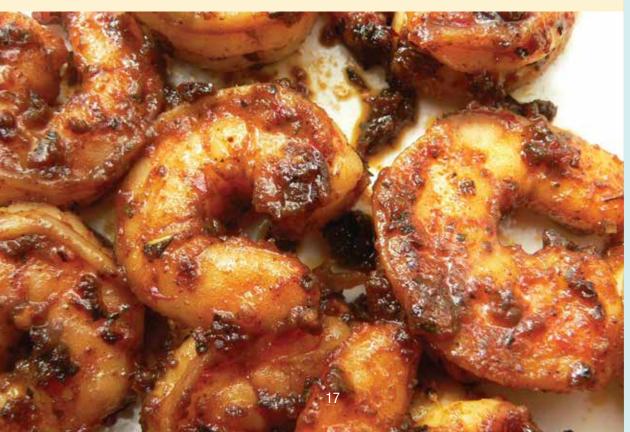
1/4 cup light beer

- 1/4 cup chopped roma tomatoes
- 1 tablespoon diced green pepper
- 1 tablespoon diced red onion
- 2 teaspoons roughly chopped garlic
- 2 teaspoons finely jalapeño
- 1 tablespoon chopped green onion (scallions)
- $\frac{1}{2}$ tablespoon chopped thyme
- 1 teaspoon Jamaican Jerk spice
- 1 tablespoon chopped cilantro
- 12 raw shrimp, peeled, deveined, tails on
- 4 tablespoons butter, melted
- 8-10 thyme sprigs

Instructions

1. Preheat oven to 500°F.

- 2. Place beer, spices and herbs (up to cilantro) in the 9 $\frac{1}{2}$ " Gotham skillet, then add the shrimp.
- Pour the melted butter over the top of the shrimp and top with thyme sprigs.
- 3. Slice the loaf of bread into 1-inch thick slices and wrap in tin foil.
- 4. Place skillet of shrimp and wrapped bread on the middle rack of the oven.
- 5. Bake 5-7 minutes or until shrimp is done.
- 6. Remove shrimp and bread from oven and serve with bread.





Barbecue Chicken Quesadillas

- ½ pound cooked and shredded chicken breast or thighs
 ½ cup barbecue sauce
 ¼ cup chopped fresh cilantro
 5 green onions, minced
 8 (6-inch) flour tortillas
 1 cup shredded Mexican cheese blend or sharp Cheddar
 2 tablespoons butter or margarine, softened
 Toppings: sour cream, sliced green onions, guacamole (see recipe on right)
 Garnish: fresh cilantro sprig
- Guacamole recipe: 2 ripe avocados juice of 1 lime salt, pepper, chili seasoning to taste Optional: chopped tomatoes and onions

Instructions

1. Stir together first 4 ingredients.

2. Spoon chicken mixture evenly on 1 side of each tortilla; sprinkle with cheese. Fold tortillas in half, pressing gently to seal. Spread butter on both sides of quesadillas.

3. Heat an 11" Gotham skillet over medium heat, and cook quesadillas 2 to 3 minutes on each side or until browned. Cut each quesadilla in half for main-dish servings or in quarters for appetizer servings. Serve with desired toppings. Garnish, if desired.

4. To make guacamole, mash the avocados, add the lime juice, salt, pepper and chili seasoning. Mix together. You may also add chopped tomatoes and onions.

Skillet Bean and Cheese Dip

2 (8 ounce) tubes premade crescent roll dough (crescent roll sheets but you can use any kind)
8 ounces (½ can) Old El Paso refried beans
2 ounces (½ can) Old El Paso green chilies
4 ounces Mexican cheese blend
4 ounces goat cheese, crumbled
2 ounces salted butter, melted
1 teaspoon garlic pepper
1 teaspoon dried cilantro
chopped tomatoes and cilantro for garnish

Instructions

1. Preheat oven to 350°F.

2. Use the 12 1/2" Gotham skillet.

3. On a floured surface, roll out crescent dough. Roll dough into 1%" balls and line the edge of the skillet with them.

4. On the inside of the skillet, surrounded by the dough balls, spoon out the bean dip and spread to fill the center.

5. Top the beans with the chilies and then cheeses.

6. Brush the dough with the melted butter and sprinkle with garlic pepper and cilantro.

7. Bake for 17–20 minutes or until cheese is fully melted and dough is cooked/beginning to brown. 8. Switch the oven to broil and allow to broil for about 5 minutes. Watch this step closely to make sure it doesn't burn. You want the rolls to brown and the cheese to bubble, but you don't want to char your bread! Remove from the oven and allow to cool for 5 minutes before serving. The bread and skillet will be very hot, so be careful!

9. Serve warm garnished with more cilantro and tomatoes. Enjoy!





Pot roast in Cabernet

1 tablespoon unsalted butter

2 tablespoons olive oil

- 3 lbs. trimmed beef flatiron steak or chuck, cut into 8 pieces
- freshly ground black pepper and salt
- 1 pkg. Lipton Beefy onion soup mix
- 1 tablespoon finely chopped garlic
- 1 tablespoon all-purpose flour
- 2 cups of Cabernet wine

2 bay leaves

- 20 cremini mushrooms or button (opt.)
- 3 large carrots, cut into 1" pieces
- chopped fresh parsley, for garnish

Instructions

1. Preheat the oven to 300°F. In a large Gotham Saucepan, melt the butter in 1 tablespoon of the olive oil. Arrange the meat in the pan in a single layer and season with salt and pepper. Cook over med high heat, turning occasionally, until browned on all sides, 8 minutes.

- 2. Remove from heat and add all ingredients, sprinkle with Beefy Onion soup mix.
- 3. Cover the casserole and transfer it to the oven. Cook the stew for 3 ½ hours, until the meat is very tender.

4. Serve with crusty bread.

Easy Farmhouse Lamb Stew with Vegetables

2 lbs. lamb, stewing pieces (neck or shank or other meaty bits)
2 lbs. vegetables, mixed (onion must be used, and add chopped potato or sweet potato, carrots, celery and peas)
5 tablespoons flour
3 teaspoons seasoning salt 14 oz. can of chopped tomatoes
1 teaspoon sugar
1 tablespoon Worcestershire sauce
4 garlic cloves, chopped and crushed
½ teaspoon Tabasco sauce
½ cup dry red wine

Instructions

1. Cut vegetables into bite size pieces.

2. Heat Gotham large stock pot. Heat 1 tablespoon olive oil. Put the flour in a small bowl and dip each piece of meat in the flour to lightly coat.

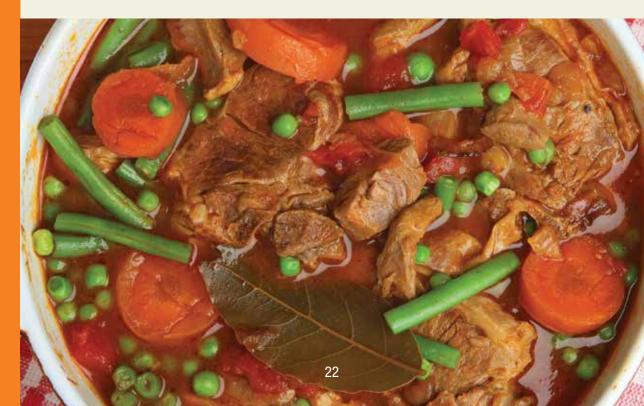
3. Add small batches to the pan to sear. When one batch has sizzled on both sides, push them to the side of the pot with a long-handled fork.

4. Add the seasoning salt to the meat, and stir. Heat should be quite high at this stage. Add vegetables.5. Add tomatoes, ½ tsp. sugar, Worcestershire sauce, garlic.

6. The heat is still high at this stage. Add the red wine (You could sub with beef broth, but red wine is really preferable).

7. Bring to boil, turn heat to lowest setting, cover. Let stew simmer for at least 45 minutes to 1 hour. 8. If the veggies have rendered a lot of liquid, uncover and cook until sauce has reduced. Add more wine if dry and leave covered.

9. Stew until the meat is tender; all-together about 1 $\frac{1}{4}$ – 2 hours (depending on the meat you use).





Italian Chicken Hunter Stew

2 lb. whole chicken, jointed, or use the equivalent amount of chicken pieces
sea salt and freshly ground pepper
8 bay leaves
2 sprigs fresh rosemary
3 cloves garlic, peeled (1 crushed, 2 sliced)
1/2 bottle Chianti
flour, for dusting
extra virgin olive oil
6 anchovy fillets (optional) or ½ tsp. anchovy paste
$\frac{1}{2}$ cup black or green olives
2 cans diced Italian (Campari) tomatoes

Instructions

1. Season the chicken pieces with salt and freshly ground black pepper and put them into a bowl. Add the bay leaves, rosemary sprigs and crushed clove of garlic, Cover with the wine. Leave to marinate for at least an hour.

2. Preheat your oven to 350°F. Drain the chicken, reserving the marinade, and pat dry with paper towel. Dredge the chicken in flour and shake off any excess. Heat 12 ½" Gotham skillet, add a splash of olive oil for flavor, fry the chicken pieces until browned lightly and put on platter. 3. Place the pan back on the heat and add the sliced garlic. Fry gently until golden brown, then add the anchovies, olives, tomatoes and the chicken pieces with their reserved marinade. Bring to the boil, cover with a lid and bake in the preheated oven for 1½ hours. Skim off any oil that's collected on top, then stir, taste and add a little salt and pepper if necessary. Remove the bay leaves and rosemary sprigs, and serve with a salad, and crusty bread.

Hungarian Mushroom Soup

4 tablespoons unsalted butter
2 cups chopped onions
1 pound fresh mushrooms, sliced
2 teaspoons dried dill weed
1 tablespoon paprika
1 tablespoon soy sauce
2 cups chicken broth
1 cup milk
3 tablespoons all-purpose flour
1 teaspoon salt
ground black pepper to taste
2 teaspoons lemon juice
¼ cup chopped fresh parsley
½ cup sour cream

Instructions

1. Melt the butter in a large Gotham saucepan over medium heat. Sauté the onions in the butter for 5 minutes. Add the mushrooms and sauté for 5 more minutes. Stir in the dill, paprika, soy sauce and broth. Reduce heat to low, cover, and simmer for 15 minutes.

2. In a separate small bowl, whisk the milk and flour together. Pour this into the soup and stir well to blend. Cover and simmer for 15 more minutes, stirring occasionally.

3. Finally, stir in the salt, ground black pepper, lemon juice, parsley and sour cream. Mix together and allow to heat through over low heat, about 3 to 5 minutes. Do not boil. Serve immediately.



Curried Butternut Squash and Pear Soup

1 (2 pound) butternut squash

- 3 tablespoons unsalted butter
- 1 onion, diced
- 2 cloves garlic, minced
- 2 teaspoons minced fresh ginger root
- 1 tablespoon curry powder
- 1 teaspoon salt
- 4 cups chicken broth
- 2 firm ripe Bartlett pears, peeled, cored, cut into 1" dice
- 1/2 cup half and half

Instructions

1. Preheat an oven to 375°F. Line a rimmed baking sheet with parchment paper.

2. Cut squash in half lengthwise; discard seeds and membrane. Place squash halves, cut sides down, on the prepared baking sheet. Roast in preheated oven until very soft, about 45 minutes. Scoop the pulp from the peel, and reserve.

3. Melt butter in the Gotham large soup pot over medium heat. Stir in the onion, garlic, ginger, curry powder, and salt. Cook and stir until the onion is soft, about 10 minutes. Pour the chicken broth into the pot, and bring to a boil. Stir in the pears and the reserved squash, simmer until the pears are very soft, about 30 minutes.

4. Use and immersion blender to make smooth or do small batches in a blender.

5. Lower temperature to low and add the half and half. Simmer but do not boil. Serve.

Apricot Lentil Soup

3 tablespoons olive oil 1 onion, chopped 2 cloves garlic, minced $\frac{1}{3}$ cup dried apricots 1 $\frac{1}{2}$ cups red lentils 5 cups chicken stock 3 tomatoes - peeled, seeded and chopped $\frac{1}{2}$ teaspoon ground cumin $\frac{1}{2}$ teaspoon dried thyme salt and pepper to taste 2 tablespoons fresh lemon juice

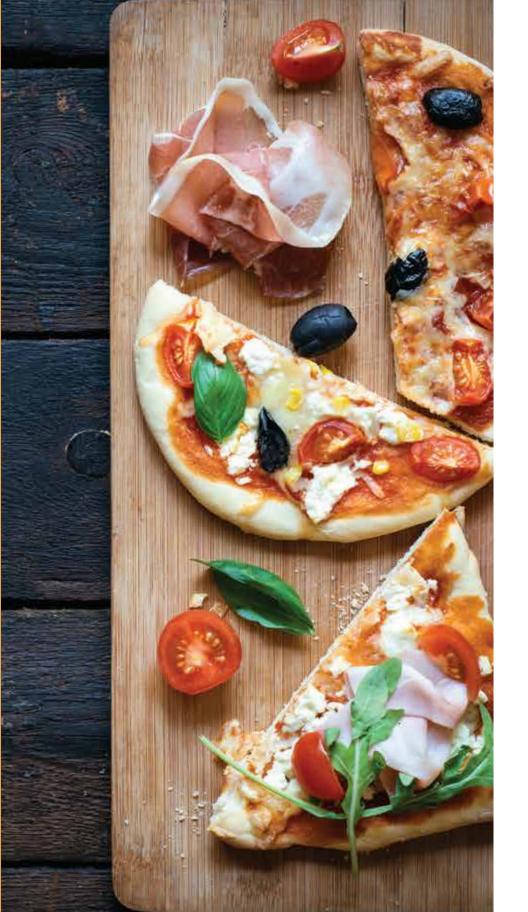
Instructions

1. In large Gotham stock pot, sauté onion, garlic, and apricots in olive oil. Add lentils and stock. Bring to a boil, then reduce heat and simmer 30 minutes.

- 2. Stir in tomatoes, and season with cumin, thyme, and salt and pepper to taste.
- 3. Simmer for 10 minutes.
- 4. Stir in lemon juice. Puree $\frac{1}{2}$ of the soup in a blender, then return to the pot. Serve.



Skillet Dinners





Maple Cream Sauce & Butternut Ravioli

Cook ravioli according to directions. While boiling make the sauce!

2 tablespoons butter
half a small onion, very finely diced
1 c. heavy cream
2 tablespoons real Maple syrup
½ tsp cinnamon
pinch nutmeg

Instructions

1. Melt butter in a 9 ½ " sauté pan on medium heat. Add onion and sauté until soft. 2. Add cream, maple syrup, cinnamon & nutmeg and boil on medium heat stirring frequently until reduced and thickened.

Mexican Rice Delight

2 tablespoons olive oil

- 3 cloves garlic, finely chopped
- 1 onion, finely chopped
- 1 cup long grain white rice
- 2 tablespoons tomato paste
- 1 teaspoon chili powder

teaspoon smoked paprika Kosher salt and freshly ground black pepper ¾ cup chicken stock one 15-ounce can black beans, rinsed and drained 1 cup grated sharp Cheddar cheese

Instructions

1. Preheat the oven to 375°F.

2. Heat the olive oil in the 12 $\frac{1}{2}$ " Gotham skillet over medium-high heat. Once hot, add the garlic and onions and sauté until soft, about 3 minutes.

3. Stir in the rice and cook, while stirring, to toast. Add the tomato paste, chili powder, smoked paprika and salt and pepper to taste, and stir until it's well blended.

4. Add the chicken stock and the black beans and bring to a boil. Reduce the heat to a simmer, cover with a lid and cook on low until the rice is tender and the chicken stock is absorbed, about 15 minutes. Turn off the heat and let the rice steam, covered, for 5 minutes.

Remove the lid and fluff with a fork. Sprinkle the cheese on top and bake until the cheese is melted, about 10 minutes.





Cheesy Chicken Macaroni and Cheese

- 1/2 (16-oz.) package pasta
- 2 tablespoons butter
- 1 medium onion, diced
- 1 green bell pepper, diced
- 1 (10-oz.) can diced tomatoes and green chilies
- 1 (8-oz.) package cream cheese, cubed
- 3 cups chopped cooked chicken
- 1 (10 ³/₄-oz.) can cream of chicken soup
- 1/2 cup sour cream
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1 ½ cups (6 oz.) shredded Cheddar cheese

Instructions

Preheat oven to 350°F. Prepare pasta according to package directions to al dente.
 Meanwhile, melt butter in a large deep skillet over medium-high heat. Add onion and bell pepper, and sauté 5 minutes or until tender. Stir in tomatoes and green chilies and cream cheese; cook, stirring constantly, until cheese melts. Stir in chicken, next 4 ingredients, and hot cooked pasta until blended. Sprinkle with shredded Cheddar cheese.

3. Bake uncovered at 350°F for 25 to 30 minutes or until bubbly.

Calico Peppers, Beef and Gnocchi

2 tablespoons olive oil

- 1 pound flank steak, cut into strips
- 1 onion, thinly sliced
- 1 teaspoon minced garlic
- 1 package Cremini mushrooms, sliced
- 1 red bell pepper, cut into strips
- 1 yellow bell pepper, cut into strips
- 1 orange bell pepper, cut in strips
- 1 (14.4 ounce) can diced tomatoes
- 1 teaspoon smoked sweet paprika
- 1 (1 pound) package potato gnocchi

Instructions

1. Heat olive oil in the 12 ½" Gotham skillet over high heat. Add beef and cook until browned, about 2 minutes. Transfer the beef to a bowl and cover with plastic wrap to keep warm. Reserve the oil in the skillet.

2. Reduce heat to medium, then stir in the onion and garlic, and cook until transparent, about 5 minutes. Toss in the mushrooms, red, yellow, and orange peppers and cook until tender, another 5 minutes.

3. Stir in the tomatoes and paprika; bring to a boil over medium-high heat. Reduce heat to low and simmer until sauce thickens, about 5 minutes. Combine the beef with the tomato mixture and stir.4. Meanwhile, bring a large pot of lightly salted water to a boil over high heat. Add gnocchi and cook until they float, 2 to 3 minutes. Drain, then toss the gnocchi in the sauce and serve.



Scrumptious Vegetable Lasagna

- 2 tablespoons extra virgin olive oil
- 1 yellow onion, chopped fine
- 4 garlic cloves, minced
- (28-oz.) can diced tomatoes
 Salt and pepper
 Curly-edged lasagna noodles,
- broken into 2-inch lengths
- 1 small zucchini, cut into ½ inch chunks

small yellow squash, cut into ½ inch chunks
 cup shredded fresh basil
 cup part skim ricotta cheese
 cup freshly grated Parmesan cheese
 tsp. nutmeg
 tablespoon dried parsley or 2 tablespoons fresh
 tablespoon sugar

Instructions

1. Mix together ricotta cheese, ½ of Parmesan cheese, parsley, nutmeg and sugar. Set aside. 2. Heat oil in the 11" Gotham skillet over medium heat until shimmering. Add onion and cook until softened, about 3 minutes. Add garlic and cook until fragrant, about 30 seconds. Drain tomatoes into a 2-cup liquid measure. Add water to tomato liquid to make 2 cups. Add tomato/water mixture and 1 teaspoon salt to skillet.

3. Scatter noodles into the skillet, layer tomatoes over the noodles and bring to a simmer. Reduce the heat to medium and cook, covered, stirring occasionally (so the noodles won't stick!) for about 10 minutes.

4. Stir in zucchini and yellow squash, cook, stirring now and then, until noodles and squash are tender, about 8 minutes. Add basil and half of the ricotta mixture and other half of the Parmesan cheese to the noodles, stirring until the sauce is creamy. Dollop remaining ricotta cheese mixture over the noodles, season with salt and pepper, and sprinkle with extra Parmesan cheese.

Chicken Korma Skillet Bake

1 tablespoon vegetable oil
4 (2 inch) cinnamon sticks
10 whole cloves
10 cardamom seeds
1 onion, thinly sliced
2 cloves garlic, minced
2 (6 ounce) skinless, boneless chicken breast halves
½ teaspoon salt
½ teaspoon ground coriander
½ teaspoon ground cumin
½ cup tomato sauce
½ cup buttermilk
2 tablespoons chopped fresh parsley

Instructions

In a 12 ½" Gotham skillet, heat oil over medium heat. Cook cinnamon sticks, cloves, and cardamom seeds in hot oil for three minutes. Stir in onion and garlic, and cook until soft. Cut each chicken breast half into 4 pieces, and add to skillet; cook for about 5 to 8 minutes.
 Season with salt, red pepper flakes, coriander, and cumin. Stir in the tomato sauce and water. Continue cooking for 10 minutes.

3. Stir in buttermilk, and cook for 5 to 8 minutes. Just before serving, mix in the parsley.



Hot Mexicali Tortilla Pie

1 onion, peeled and diced2 cups shredded cheddar or Mexic4 cloves garlic, peeled and minced5 flour tortillas (10")	ans xican blend chee
4 cloves garlic, peeled and minced5 flour tortilias (10")½ cup chopped scallionssalt & pepper to taste	

Instructions

1. Preheat oven to 350°F.

2. In 12 $\frac{1}{2}$ " skillet, brown beef with the taco seasoning and broth. Remove from the pan into a dish and set aside.

3. Add one tablespoon of the oil to the pan and sauté the onion and garlic until translucent. Remove the mixture from the pan and into the dish with the cooked beef.

4. Add the remaining tablespoon of oil to the pan along with the flour. On medium heat, whisk in the milk and continue cooking until the sauce is slightly thickened. Return the beef and onion mixtures to the pan with the milk sauce, add the scallions and season to taste. Remove the mixture to another dish, wipe the pan with a paper towel.

5. In a separate bowl, combine enchilada sauce with the refried beans. Place one tortilla into the cast iron pan, top with half the beef mixture, then the second tortilla, half the bean mixture, the third tortilla, the remaining beef mixture, the fourth tortilla, the remaining bean mixture and then the fifth tortilla. Top with the cheese.

6. Bake in a pre-heated oven for 30 - 45 minutes or until the cheese is melted and lightly golden brown. Makes approximately 8 servings. 35

Sausage and Polenta Bake

- 3 tablespoons extra virgin olive oil, divided
 ½ lb. spicy Italian sausage, casings removed
 2 ounces Cremini mushrooms, cleaned and sliced
 ½ yellow onion, diced
 1 garlic clove, minced
 1 tablespoon minced thyme or 1 teaspoon dried
 polenta
- 4 1/2 cups water
- 1 ½ cups coarse yellow cornmeal 3 tablespoons unsalted butter
- 4 ounces goat cheese, crumbled
- 2 tablespoons grated Parmesan
- salt and pepper to taste

Instructions

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1. Preheat oven to 350°F.

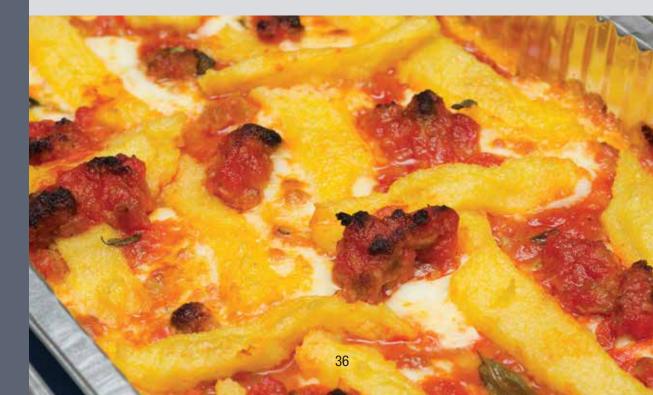
2. Put sausage in the 11" skillet and brown over medium-high heat. Remove with slotted spoon the sausage into a mixing bowl and set aside.

Leave sausage grease remaining in the skillet and add mushrooms. Sauté for 2 to 3 minutes.
 Add onion, garlic and thyme and continue to sauté for 3 to 4 minutes. Season with salt and pepper.
 Pour mushroom mixture over sausage and fold together.

5. Pour water into the 9 ½" saucepan and bring to a boil. Generously season water with salt and pepper. Whisk cornmeal into water and reduce heat to medium. Continuously stir the polenta for about 5 minutes. Add butter, goat cheese and Parmesan and stir until fully incorporated. Adjust seasonings.

6. Pour half the polenta back into the 11" skillet and spread into an even layer. Pour all but ½ cup of the sausage/mushroom mixture, in an even layer over the polenta and top with remaining polenta (creating almost a layered casserole). Sprinkle the top with the remaining sausage/mushroom mixture and crumbled goat cheese.

7. Bake for 20 to 25 minutes. Allow to cool for about 10 minutes. Serve.





Skillet Pizza Dough Recipe

¾ cup lukewarm water1 tablespoon active dry yeast1 teaspoon sugar

2 ¼ cups flour 1 teaspoon salt 3 tablespoons extra-virgin olive oil

Instructions

1. In a small bowl, stir together the lukewarm water, yeast and sugar. Let stand until foamy, 3 to 5 minutes.

2. Using a standing mixer, mix the flour and salt at low speed. Mix in the yeast mixture and olive oil until a shaggy dough forms. Change to the dough hook attachment and mix at medium speed until smooth, about 6 minutes.

3. Transfer the dough to a greased, large mixing bowl, turning to coat; cover with plastic wrap and let rise until doubled in size, 45 minutes to 1 hour. Punch down the dough before using. NOTE: For whole wheat dough, use $\frac{3}{4}$ cup whole wheat flour and 1 $\frac{1}{2}$ cups all-purpose flour.

Tip Get ahead:

• Prepare Skillet Pizza Dough up to 1 day in advance.

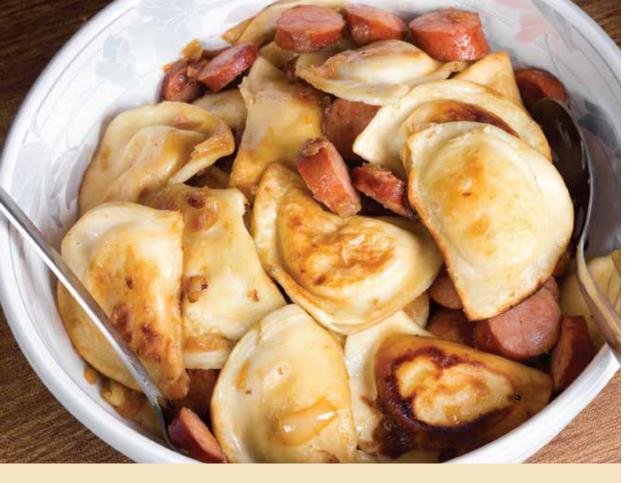
• Refrigerate the covered bowl of dough and let rise overnight for up to 24 hours. When ready to use, punch down the dough and allow an extra 30 minutes to 1 hour for the second rise in the skillet.

Individual Skillet Pizzas

Instructions

Quarter the dough (recipe below) and shape into balls. Place on a lightly floured surface, cover with a kitchen towel and let stand at room temperature for 30 minutes.
 Heat the 9 ½" Gotham skillet over medium heat for 10 minutes (Make sure you have a lid).
 Flatten 1 piece of dough, then stretch into a 9-inch round. Add 1 tbsp. extra-virgin olive oil to the skillet, tilting to coat. Carefully lay the dough in the bottom of the pan and cook for 1 ½ minutes. Using a metal spatula, flip the dough, then cover and cook until the bottom is brown, about 3 minutes. Turn the dough again and, working quickly, spread ¼ cup of the tomato sauce on top. Sprinkle with ½ cup of the cheese, top with choice of toppings, then cover and cook until the cheese melts, about 1 minute longer.

4. Transfer the pizza to a cutting board let sit 5 minutes to cool. Wipe out the pan and repeat with the remaining ingredients.



Polish Sausage and Pirogies

20 ounces frozen pirogies ¼ cup butter

- 1/2 head cabbage, sliced
- 1 onion, halved and thinly sliced
- salt and ground black pepper to taste
- 12 ounces kielbasa sausage, cut into 1/4-inch slices
- 1 cup beef broth or beer

Instructions

1. Bring a large shallow pot of water to a boil and drop in frozen pirogies. Boil over medium heat until pirogies float to the top, about 5 minutes; drain and set aside.

2. Melt butter in the 11" Gotham skillet over medium-high heat; cook and stir cabbage and onion until cabbage is wilted, 8 to 10 minutes. Sprinkle with salt and black pepper.

3. Stir in kielbasa pieces; cook until sausage is heated through, about 5 minutes.

4. Gently lay pirogies into the skillet and move sausage mixture aside to allow pirogies to cook on the surface of the hot skillet until they puff up and brown slightly on the bottom, about 20 minutes. Pour in broth and reduce heat to medium-low; cover and simmer until cabbage is tender, about 10 to 15 minutes.

Speedy Skillet Meatloaf

1 (10.75 ounce) can condensed tomato soup, divided
1 ½ pounds ground beef
½ cup dry bread crumbs
1 egg, lightly beaten
¼ cup chopped onion
1 teaspoon salt
1 teaspoon pepper
¼ cup water
½ teaspoon prepared yellow mustard
½ cup shredded Mozzarella cheese

Instructions

1. In a large bowl, mix together 1/4 cup of the tomato soup, ground beef, bread crumbs, egg, onion, salt and pepper using your hands. Shape firmly into two loaves.

2. Heat a 12 $\frac{1}{2}$ " Gotham skillet over medium-high heat. Brown the meatloaves in the hot skillet, then reduce heat to medium and cover with a lid. Simmer for about 25 minutes, or until meat is cooked through.

3. Spoon the fat from the skillet, and stir in the remaining soup, water, and mustard. Top with mozzarella cheese, and let simmer uncovered for 10 minutes, stirring sauce occasionally.

30 Minute Irish Dinner

2 tablespoons vegetable oil

- 1 (20 ounce) package Simply Potatoes® Shredded Hash Browns
- 2 slices bacon, cut into small pieces
- 1 pound lean ground beef
- 1/2 cup chopped onion
- 4 cups chopped cabbage
- 1 cup beef broth
- 1/4 cup apple juice or water
- 1 teaspoon salt

Instructions

1. In 11" Gotham skillet heat oil over medium-high heat. Cook Simply Potatoes Shredded Hash Browns according to package directions.

2. Meanwhile, cook bacon, ground beef and onion in the 12 $\frac{1}{2}$ " skillet until meat is browned. Drain grease. Add cabbage, beef broth, apple juice and salt.

3. Reduce heat to low and cook until cabbage is just tender. Stir in cooked hash browns. Serve immediately.



Easy Chicken Cornbread Skillet Dinner

½ cupped finely chopped onion
2 cloves garlic
1 can rinsed black beans
1 cup frozen or canned corned rinsed and drained
2 cups shredded chicken
1 cup enchilada sauce
2 teaspoons ground cumin
1 ½ cups shredded Monterey Jack cheese or Pepper Jack cheese

1 pkg. corn bread mix (make according to package directions)

Instructions

1. Preheat oven to 375°F.

- 2. Sauté onion and garlic in the 12 ¹/₂" Gotham skillet over medium heat.
- 3. Stir in chicken, beans, corn, enchilada sauce, cumin and 1 ½ cups of cheese.
- 4. Increase heat to medium/high and bring to a simmer.
- 5. Remove from heat and top with corn bread mixture.
- 6. Put skillet into pre-heated oven and bake 30 minutes until golden and bubbly.
- 7. Let cool 10 minutes, cut and serve.

Salmon with Tarragon and Caper Cream

4 salmon pieces
1 tablespoon unsalted butter
1 tablespoon extra-virgin olive oil
salt and freshly ground pepper, to taste
3 tablespoons chopped shallot
1 tablespoon chopped fresh tarragon
½ cup heavy cream
fresh lemon juice, to taste (optional)
2 tablespoons capers

Instructions

1. In 12 ½" Gotham skillet, sauté over medium-high heat, melt the butter with the olive oil. When hot, add the salmon, season with salt and pepper and sauté gently, turning once, until the salmon is cooked through and opaque, about 3 minutes per side. Transfer the salmon to a warmed plate and keep warm.

2. Pour off any excess fat from the pan and place the pan over medium-low heat. Add the shallot and sauté, stirring, until translucent, 1 to 2 minutes. Add the tarragon, capers and cream, increase the heat to medium and stir with a wooden spoon, scraping up any browned bits from the pan bottom and blending well. Cook, stirring, until bubbling and thickened slightly, 2 to 3 minutes. Season with salt and pepper and a squeeze of lemon juice.

3. Return the salmon to the pan and turn each piece several times in the sauce until well coated and hot. Transfer to a warmed serving plate or individual plates and spoon the remaining sauce over the salmon. Sprinkle with tarragon for color and serve immediately.



Creamy Bacon and Veggie Primavera

4 slices bacon, cut into 1" pieces
1 medium onion, diced
1 can (14-1/2 oz.) fat-free reduced-sodium chicken broth
1 cup water
2 cups uncooked elbow macaroni
4 cups cut-up mixed frozen vegetables
(ex. broccoli florets, cauliflower, sliced carrots, red pepper strips)
¼ cup cream cheese, cubed
2 Tablespoons grated Parmesan or Romano cheese

Instructions

1. Cook and stir bacon in the 10 ½" Gotham skillet on medium heat until crisp. Remove bacon from skillet with slotted spoon; drain on paper towels. Add onions to drippings in skillet; cook and stir 5 min. or until crisp-tender.

2. Add chicken broth, water and macaroni to skillet; stir. Bring to boil; cover. Simmer on medium-low heat 10 min. or until macaroni is tender.

3. Add vegetables and cream cheese; cook 5 to 6 min. or until cream cheese is completely melted and mixture is well blended and heated through, stirring frequently. Sprinkle with bacon and Parmesan





Lemon Greek Potatoes

cup extra-virgin olive oil (preferably Greek)
 tablespoons fresh lemon juice
 large shallot, quartered
 cloves garlic, chopped
 sprigs oregano, leaves only (or 1 tablespoon dried)
 cup fresh parsley leaves, plus
 tablespoon chopped, for serving
 Kosher salt and freshly ground pepper
 pounds large russet potatoes, cut lengthwise into wedges

Instructions

1. Preheat the oven to 425°F. Put the olive oil, lemon juice, shallot, garlic, oregano and parsley in a food processor; add 1 teaspoon salt, and pepper to taste. Puree until mostly smooth.

2. Toss the potatoes with $\frac{1}{2}$ cup of the prepared vinaigrette in a large bowl and spread in a single layer in 12 $\frac{1}{2}$ " skillet (reserve the remaining vinaigrette). Roast the potatoes until tender and golden, turning occasionally, 45 minutes to 1 hour.

3. Transfer the potatoes to a platter and drizzle with some of the remaining vinaigrette. Season with salt and garnish with the chopped parsley. Serve with the remaining vinaigrette on the side.

Farro and Sweet Potato Bake

6 thick cut slices bacon
2 tablespoons good olive oil
1 tablespoon unsalted butter
1 ½ cups chopped yellow onion
2 teaspoons chopped fresh thyme leaves
Kosher salt and freshly ground black pepper
1 ½ cups pearled farro
3 cups good chicken stock, preferably homemade
3 cups (¾ to 1 inch, diced) peeled butternut squash
½ cup freshly grated Parmesan cheese

Instructions

1. Preheat the oven to 375°F. Cook the bacon in the 12 $\frac{1}{2}$ " deep skillet and bake until almost done. Cut into pcs.

2. Heat the olive oil and butter in the 12 ½" deep skillet over medium heat. Add the onion and cook for 6 to 8 minutes, until tender and starting to brown. Add the thyme, 2 tsp. salt and 1 tsp. pepper and cook for 1 minute.

3. Add the farro and chicken stock and bring to a simmer. Place the squash on top of the farro mixture, cover, and bake in the same oven with the bacon for 30 minutes, until the squash and farro are tender. Check once during cooking and add a little chicken stock if it's dry.

4. Sprinkle the bacon and Parmesan on the squash and farro and bake uncovered for 15 to 20 minutes, until most of the liquid evaporates, the farro and butternut squash are tender, and the cheese has melted. Serve hot directly from the pot.

Uncle Jim's Southern Green Beans

3 to 5 slices bacon
1 small onion, chopped
1 can (29 ounces) green beans, drained
1 can (14.5 ounces) diced tomatoes, with liquid
½ tsp. salt (optional)
¼ tsp. ground, black pepper (optional)

Instructions

1. Line a plate with paper towels.

Place the bacon in a 11" skillet over medium-high heat and cook until cooked through and crispy, 5 to 7 minutes. Transfer the cooked bacon to the paper towel-lined plate and carefully pour off all but 2 tablespoons of the bacon grease from the skillet (saving the rest for another use).
 Add the onion to the bacon grease in the skillet and sauté until tender, 3 to 4 minutes. Stir in the green beans, tomatoes and salt and pepper, if desired, and reduce the temperature to low. Crumble the bacon into the skillet, stir to combine. Cover and simmer until heated through, 15 minutes. Serve hot.



Sweet Potato Crispy Cakes

4 medium-size sweet potatoes
2 eggs, lightly beaten
½ cup flour
2 red jalapeño peppers, chopped (remove seeds to cut heat if desired)
1 ½ teaspoons salt
½ cup thinly sliced green onions, divided lime wedges

Instructions

1. Pierce 1 sweet potato several times with a fork. Place on a microwave-safe plate; cover with damp paper towels. Microwave at HIGH 8 to 10 minutes or until tender. Let stand 5 minutes. Peel potato, and place in a medium bowl; mash with a fork. Peel remaining sweet potatoes, and grate, using the large holes of a box grater. Stir grated potatoes into mashed potato.

Gently stir in eggs, next 3 ingredients, and ¼ cup green onions just until combined.
 Heat 12 ½" skillet over medium heat. Carefully drop mixture by tablespoonful, in batches, onto skillet, pressing lightly to flatten. Cook 5 to 6 minutes on each side or until golden brown. Place sweet potato cakes on a wire rack over an aluminum foil-lined baking sheet. Keep warm in a 200°F oven up to 30 minutes. Sprinkle with remaining ¼ cup green onions just before serving. Serve with lime wedges.

Quinoa and Broccoli Cheese Casserole

1 cup quinoa

head broccoli, cut into florets and finely chopped
 tablespoon olive oil, divided
 1/3 cup Panko breadcrumbs
 boneless, skinless thin-sliced chicken breasts
 Kosher salt and ground black pepper, to taste
 tablespoons unsalted butter
 tablespoons all-purpose flour
 cups 2% milk
 1 ½ cups shredded Cheddar cheese, divided
 1/3 cup Greek yogurt

Instructions

1. Preheat oven to 350°F.

2. In a large saucepan of 2 cups water, cook quinoa according to package instructions. Within the last 5 minutes of cooking time, add broccoli on top and steam until cooked through.

3. Heat 1 tablespoon olive in 11" skillet over medium high heat. Add Panko and cook, stirring, until browned and toasted, about 3 minutes; set aside.

4. Heat remaining 1 tablespoon olive oil in the skillet. Season chicken breasts with salt and pepper, to taste. Add to skillet and cook, flipping once, until cooked through, about 3–4 minutes per side. Let cool before dicing into bite-size pieces; set aside.

5. Melt butter in the 12 ½" skillet over medium heat. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, and cook, whisking constantly, until slightly thickened, about 3–4 minutes. Stir in quinoa, broccoli, chicken, 1 cup cheese and Greek yogurt; season with salt and pepper, to taste. Sprinkle with remaining ½ cup cheese. Place into oven and bake until cheese has melted, about 5 minutes.



Savory Roasted Red Potatoes for Two

Quick and easy side dish for two, or double for four!

2 medium red potatoes, cooked and cut into 1/2-inch chunks

- 2 tablespoons canola oil
- 1/2 teaspoon dried parsley flakes
- 1/4 to 1/2 teaspoon garlic powder
- 1/4 to 1/2 teaspoon onion powder
- 1/4 to 1/2 teaspoon paprika

Instructions

In the 9" skillet, heat oil over medium heat. Add potatoes; cook for 10 minutes, stirring occasionally.
 Stir in remaining ingredients; cook and stir 5 minutes longer or until potatoes are browned and tender. Yield: 2 servings.

Greens and Beans Hash (Gluten-Free and Vegan)

1 large russet potato, scrubbed and diced
2 tablespoons olive oil
¼ cup shallots, thinly sliced
4 garlic cloves, minced
1 can white beans, drained and rinsed
3 cups escarole, sliced into thin ribbons
1 lemon, zested
¼ cup Parmesan cheese, shredded *Omit if vegan
Kosher salt and black pepper to taste
Optional – add crushed red pepper flakes to taste

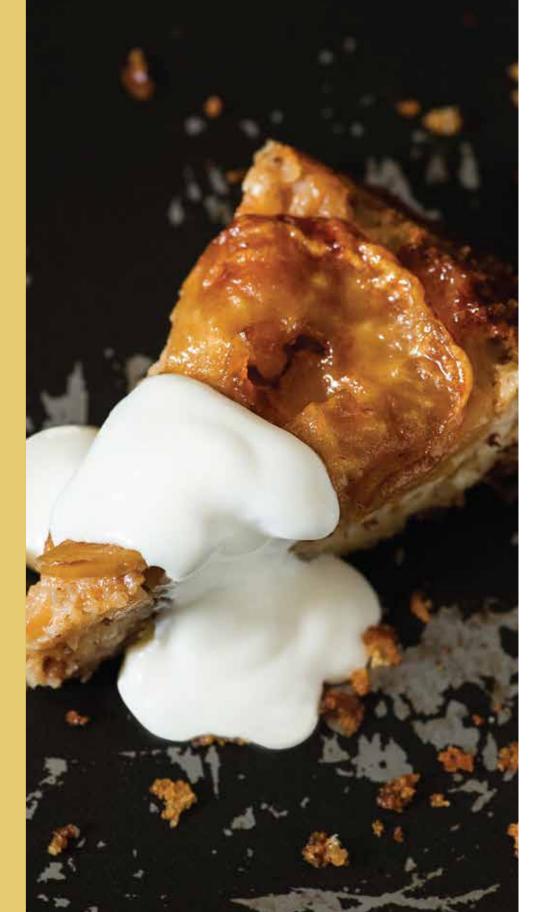
Instructions

1. Drizzle oil in a 12 ½" skillet over medium-high heat. Add the potatoes and a generous pinch of Kosher salt, toss well to coat. Cover the skillet with a tight fitting lid and cook for 7–9 minutes, tossing or flipping occasionally to ensure that all sides of the potatoes are browning and getting crisp. Remove to bowl.

Add the onions, garlic and the white beans to the skillet. Cook for 3–5 minutes, flipping once or twice, to ensure that the beans are browning and getting crisp. Add to potatoes in bowl.
 Add the ribbons of escarole and cook briefly until it wilts. Add mix well the potatoes and bean mixture. Cook 5 minutes to incorporate tastes.

4. Remove from the heat and sprinkle in lemon zest, black pepper, red pepper flakes, and additional salt to taste. Serve immediately.

Sweets and Treats





Caramel Apple Upside-Down Skillet Cake

1/2 cup chopped pecans	1 c
2 large Granny Smith apples, peeled and cut into	3/4 (
1/2-inch-thick slices	2 la
1 tablespoon lemon juice	3/4 (
2 teaspoons vanilla extract, divided	1/2 (
3/4 teaspoon ground cinnamon, divided	2 c
1/2 cup butter, softened and divided	1/ ₈ 1
2 teaspoons brandy or brandy flavoring	

cup firmly packed light brown sugar
 cup granulated sugar, divided
 large eggs, separated
 cup milk
 cup sour cream
 cups all-purpose baking mix
 teaspoon ground nutmeg

Instructions

 Preheat oven to 350°F. Bake pecans in a single layer in the 9 ½" Gotham skillet for 8 to 10 minutes to toast, stirring after 5 minutes. Remove and increase oven temp. to 375°F.
 Toss apple slices with lemon juice, 1 tsp. vanilla extract, and ½ tsp. cinnamon.
 Melt ¼ cup butter in the 11" Gotham skillet over low heat. Remove from heat; stir in brandy. Sprinkle with brown sugar. Sprinkle pecans over brown sugar mixture. Arrange apples in 2 circles over pecans.

4. Beat ½ cup granulated sugar and remaining ¼ cup butter at medium speed with an electric mixer until blended. Add egg yolks, one at a time, beating just until blended after each addition. Add milk, sour cream, and remaining 1 tsp. vanilla, beating just until blended.

5. Whisk together baking mix, nutmeg, and remaining ¼ tsp. cinnamon in a medium bowl. Add nutmeg mixture to butter mixture, beating on low just until blended.

6. Beat egg whites in a large bowl at high speed until soft peaks form. Gradually beat in remaining 1/4 cup granulated sugar until stiff peaks form. Fold into batter. Spread batter over apples in skillet. 7. Bake at 375°F for 50 to 54 minutes or until a wooden pick inserted halfway into center of cake comes out clean. Cool in skillet on a wire rack 10 minutes. Carefully run a knife around edge of cake to loosen. Invert cake onto a serving plate.

Southern Fried Apple Pies

(For breakfast, brunch or dessert!)

oil, for frying
2 cans large buttermilk biscuits
1 (21-ounce) can apple pie filling
¼ cup sugar, plus more for dusting
2 tablespoons ground cinnamon, plus more for dusting
flour, for rolling
whipped cream, confectioners' sugar, for garnish

Instructions

Pour the oil into a 12 ½" Gotham skillet about ½-inch up the sides and heat to about 350°F.
 Remove biscuits from cans, flour them and roll each 1 out to a 5-inch round.
 Place 1 heaping tablespoon of fruit filling on a round leaving a ½-inch edge all around.
 Place another rolled out round on top of the filling, pressing around the edges to seal.
 Tip: Dip your fingers in water and wipe around the edge of the bottom biscuit to enable it to stick to the top biscuit. Dip end of dinner fork in flour and press continuously around edge to

insure a proper seal. Repeat with remaining biscuits.

4. Makes 8 or 10 pies. Place 3 or 4 of the pies in the preheated Gotham skillet. Fry for about 2 minutes per side or until golden brown. Transfer to paper towels to drain and sprinkle with cinnamon and sugar while still hot.

Salted Caramel Chocolate Monster Cookie

17 tablespoons butter, divided (total of 2 sticks of butter+1 tablespoon)
1 cup granulated sugar
½ cup packed brown sugar
2 teaspoons vanilla
2 tablespoons real maple syrup
2 eggs
2 ¾ cup flour
1 teaspoon baking soda
½ teaspoon salt
1 cup chocolate chunks (dark works best)
½ cup milk chocolate chips
½ cup caramels or caramel bits
3 tablespoons heavy whipping cream coarse sea salt to taste

Instructions

1. Preheat the oven to 350°F. Soften 9 tablespoons butter in the microwave for 30 seconds or until partially melted. Soften the remaining 8 tablespoons for 10 seconds or until you can make an indent with your finger.

2. Mix the butter and sugar together with an electric mixer until creamed. Add the vanilla and maple syrup and mix again until smooth. Add the eggs; beat slowly until mixed. Add the flour, baking soda, and salt in small batches. Mix until a smooth dough forms. The dough should feel dry to the touch - if it sticks to your hands, add a few more tablespoons of flour. Stir in the chocolate chips and chocolate chunks.

3. Melt the caramel pieces and heavy cream in the microwave for 2 minutes. Stir well until melted and smooth.

4. Press half of the dough mixture into the 9 ½" inch Gotham skillet. Pour the caramel over the dough and smooth with a spoon. Cover with another layer of cookie dough. Cover with lid or aluminum foil. Bake for 15 minutes, remove lid or foil and cook another 10 minutes.
5. Remove from oven, sprinkle with sea salt, and allow to rest for at least one hour in order for the pieces to hold their shape when cut.



Peach and White Chocolate Oatmeal Crumble

2 tablespoons butter
4–5 medium peaches or nectarines (or a mix of both)
¹/₃ cup brown sugar – firmly packed
1 ³/₄ cups + 2 tablespoons old fashioned oatmeal
1 ¹/₂ cups white whole wheat flour
1 cup brown sugar ³⁄₄ teaspoon baking soda
¹⁄₄ teaspoon salt
³⁄₄ cup coconut oil, melted or vegetable oil
² eggs
1 tablespoon + 2 teaspoons of vanilla extract
¹⁄₂ cup chopped pecans or walnuts
1 cup (4-6 ounces) white chocolate, chopped into chunks

Instructions

1. Preheat the oven to 350°F. Heat a 12 ½" Gotham skillet over medium heat; add 1 tablespoon of the butter. Add the sliced peaches, and sprinkle with brown sugar. Cook 3 minutes; stir peaches, and cook another 2 to 3 minutes or until caramelized and soft. Remove from the heat; add 1 tablespoon of the vanilla. Mix well. Spoon out about 2 tablespoons of the sauce for serving.

2. In a large mixing bowl or bowl of a stand mixer, add the oatmeal, white whole wheat flour, brown sugar, baking soda, salt, melted coconut oil, eggs and 2 teaspoons vanilla. Beat until combined and the dough holds together (the dough will seem oily, this is good). Mix in the nuts and about 1 cup of the white chocolate.

3. Sprinkle the dough directly over the peaches and or nectarines. Do not worry if there are a few patches where there is no cookie dough. It does not have to be perfect, the dough will fill out as it bakes.

4. Place uncovered into oven and bake for about 20-25 minutes, just do not over bake. Remove from the oven and let sit 5 minutes.



Fragrant and Spiced Pecans

1 teaspoon kosher salt

- 1/2 teaspoon ground cumin
- 1/2 teaspoon cayenne pepper
- ¹/₂ teaspoon ground cinnamon
- ¹/₂ teaspoon dried ground orange peel
- 1 pound pecan halves
- 4 tablespoons unsalted butter
- 1/4 cup packed light brown sugar
- 2 tablespoons packed dark brown sugar
- 2 tablespoons water

Instructions

1. Line a half sheet pan with parchment paper and set aside.

2. Mix the salt, cumin, cayenne, cinnamon and orange peel together in a small bowl and set aside. 3. Place the nuts in an 11" Gotham skillet and set over medium heat. Cook, stirring frequently, for 4 to 5 minutes until they just start to brown and smell toasted. Add the butter and stir until it melts. Add the spice mixture and stir to combine. Once combined, add both sugars and water, stirring until the mixture thickens and coats the nuts, approximately 2 to 3 minutes.

4. Transfer the nuts to the prepared sheet pan and separate them with a fork or spatula. Allow the nuts to cool completely before transferring to an airtight container for storage. Can be stored up to 3 weeks.

Mexican Chocolate Monkey Cake

- 2 tablespoons butter 4 tablespoons brown sugar 4 medium bananas, sliced in half lengthwise 1 cup all-purpose flour $\frac{1}{3}$ cup cocoa powder 1 tsp. baking powder 1 tsp. baking soda
- 1 teaspoon ground cinnamon $\frac{1}{3}$ cup chocolate chips $\frac{1}{2}$ cup egg whites 1 cup brown sugar 1 cup nonfat plain yogurt 2 tsp. pure vanilla extract

Instructions

1. Preheat oven to 350°F. Heat a 12" oven proof Gotham skillet over medium and melt butter with brown sugar. Add bananas and sauté until sugar becomes a syrup and remove from heat. Arrange bananas neatly in pan and set aside.

2. In a large bowl, mix flour, cocoa powder, baking powder, baking soda, cinnamon and chocolate chips. In another bowl, combine egg whites, brown sugar, yogurt and vanilla.

3. Add dry ingredients to wet ingredients and mix until just combined. Pour into skillet over sautéed bananas. Bake for 20-25 minutes, or until middle of cake springs back when touched. 4. Remove from oven and cool slightly. Invert onto a large plate and cut into 16 slices.

Rhubarb Betty with Strawberry Ice Cream

- 1 cup Panko breadcrumbs (Japanese style) 1/4 cup plus 2 tablespoons packed light brown sugar $^{2}/_{3}$ cup plus $\frac{1}{4}$ cup granulated sugar 1 ¹/₂ teaspoons ground cinnamon ¹/₂ teaspoon ground allspice ¹/₄ teaspoon ground ginger pinch of ground cloves
- 5 stalks rhubarb, cut into 1-inch pieces (about 4 cups) 1 teaspoon fresh lemon juice 1/2 cup roughly chopped almonds with skins 4 tablespoons cold unsalted butter, cut into small pieces, plus more for the Gotham skillet strawberry ice cream, for serving

Instructions

1. Preheat 9 ½" Gotham skillet to medium low. Whisk the panko, brown sugar, ¼ cup granulated sugar, the cinnamon, allspice, ginger and cloves in a medium bowl until combined. In another bowl, toss the rhubarb with the remaining $^{2}/_{3}$ cup granulated sugar and the lemon juice to coat. 2. Sprinkle 3 tablespoons of the breadcrumb mixture in the bottom of the skillet. Top with the rhubarb, then sprinkle with the remaining crumbs and the almonds. Dot with the cut-up butter. 3. Put the skillet on the center of a preheated 425°F oven; until the filling is bubbly and the topping is golden brown and crisp, 15 to 20 minutes. Let cool slightly, about 10 minutes. Serve warm and top with strawberry ice cream.



Skillet Brownie S'mores

One package brownie mix of choice (make according to directions)

- 12 oz. package of milk chocolate chips
- 1 can of sweetened condensed milk
- 1 bag of marshmallows
- 1 package of graham crackers for dipping

Instructions

- 1. Preheat oven to 350°F.
- 2. Lightly butter 11" skillet.
- 3. Pour brownie mix in and spread evenly. Bake for 28 minutes or until set.
- 4. Remove from oven and set oven to 450°F.
- 5. Pour chocolate chips evenly on the brownie.
- 6. Pour sweetened condensed milk over chips, spread carefully with spatula.
- 7. Place marshmallows upright on top of mixture from inside out in circular pattern.
- 8. Place in preheated oven and bake 5-6 minutes and marshmallows are browned on top.

Skillet S'mores

- 12 oz. package of milk chocolate chips
- 1 can of sweetened condensed milk
- 1 bag of marshmallows
- 1 package of graham crackers for dipping

Instructions

- 1. Preheat oven to 450°F.
- 2. Pour chocolate chips evenly on the bottom of 11" skillet.
- 3. Pour sweetened condensed milk over chips, spread carefully with spatula.
- 4. Place marshmallows upright on top of mixture from inside out in circular pattern.
- 5. Place in oven and bake 5 minutes and marshmallows are browned on top.
- 6. Let cool for five minutes, serve with crackers for dipping.

Thank you for cooking with Gotham Steel non-stick cookware! Create your own exciting and delicious recipes. Happy cooking!

Notes:

