

Appetizers

Bacon Jam



Bacon Jam

Created for the [3 3/4 qt. Deep Covered Skillet](#)
Makes 2 cups

Ingredients

- 2 pounds center-cut applewood or hickory-smoked bacon, small dice
- 2 large shallots, diced
- 1/4 cup maple syrup
- 1/4 cup balsamic vinegar
- 1/3 cup light brown sugar
- 2 tablespoons Dijon mustard

Preparation

Heat a deep skillet over medium heat. Add bacon and cook until lightly browned. Drain excess fat from the pot. Add remaining ingredients and reduce heat to a simmer. Cook 15 – 20 minutes or until the jam has thickened.

Charred Bok Choy with Sriracha Vinaigrette



Charred Bok Choy with Sriracha Vinaigrette

Created for the [large serving platter](#)

Ingredients

- 1/4 cup toasted sesame oil
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 tablespoon Dijon mustard
- 1 teaspoon Sriracha sauce
- 2 large red jalapenos
- 2 large heads bok choy, halved lengthwise

Instructions

In a small bowl, whisk together sesame oil, soy sauce, honey, mustard and Sriracha. Set aside.

Set grill to high heat. Coat the racks with nonstick cooking spray.

Grill jalapenos for 6 minutes, or until lightly charred. Remove from grill and cut into thin rounds. Set aside.

Coat bok choy halves with nonstick cooking spray. Grill 2 minutes per side, or until lightly charred.

Arrange bok choy on a large serving platter. Sprinkle with jalapenos and drizzle with the vinaigrette to serve.

Breakfast

Coddled Eggs



Coddled Eggs

Create as many servings as you like with these recipes; the ingredients listed are for one serving. Use two eggs per [Mini Cocotte](#).

Preheat oven to 325 F.

Coddled Eggs with Truffle Butter:

Place 1 tablespoon black truffle butter into the mini cocotte, followed by the eggs. Cover and bake 15 minutes, or just until the white is set.

Coddled Eggs with Ham and Cheese:

Place 1 ounce diced or thinly sliced ham into the mini cocotte, just enough to cover the bottom. Add the eggs and cover with 1 tablespoon grated cheddar cheese. Cover and bake 15 minutes or just until the white is set.

Coddled Eggs with Olive Oil and Parmigiano-Reggiano:

Pour 1 tablespoon olive oil into the cocotte, followed by the eggs. Cover with 1 tablespoon grated Parmigiano-Reggiano. Cover and bake 15 minutes, or just until the white is set.

Coddled Eggs with Cream and Tarragon:

Add 1 tablespoon of cream to the cocotte, followed by the eggs. Cover and bake 15 minutes, or just until the white is set. Sprinkle with 1 teaspoon freshly minced tarragon.

Omelette aux Fines Herbes



Omelette aux Fines Herbes

Recipe from [Le Cordon Bleu](#)
Cook in the [8" Nonstick Shallow Fry Pan](#)

Ingredients:

- 5 sprigs chervil
- 5 sprigs parsley
- 5 sprigs tarragon
- 5 sprigs chives
- 4 ounces butter, clarified
- Salt and pepper
- 12 eggs

To serve:

- 1 ounce butter, clarified
- Salt and pepper as desired

Preparation:

Pick the leaves off the chervil, parsley and tarragon. Trim the bottoms off the chives.

Blanch the herbs separately in boiling salted water, then refresh immediately in ice water. Squeeze out excess water and finely chop.

Warm a large plate, and brush the center with melted butter. Lightly season with salt and pepper. Set aside in a warm place.

In a large bowl, whisk the eggs. Mix in the chopped herbs.

In a small fry pan set over medium heat, heat the clarified butter. When the butter is hot, pour the egg mixture into the pan. Stir gently with a fork, lifting the bottom to allow the uncooked eggs to flow underneath. The eggs should not set too quickly or take on too much color.

Once the eggs are almost completely set, give the pan a good shake or tap. With the aid of the fork, fold the omelette in half and slip it onto the prepared plate, folding it again onto itself. Brush the top of the omelette with a bit more clarified butter before serving.

Lunch

Ginger-Sesame Vegetable Stir Fry



Ginger-Sesame Vegetable Stir-Fry

Created for the [10 1/4" Nonstick Deep Fry Pan](#)

Ingredients

- 1 1/2 teaspoons freshly grated ginger
- 2 teaspoons sesame seeds
- 1/4 cup soy sauce
- 2 cloves garlic, minced
- Juice from 1/2 lime
- 1/4 cup olive oil
- 2 large carrots, peeled and chopped
- 2 bunches broccolini, cut into florets
- 1 red bell pepper, sliced
- 1 orange bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1/2 red onion, thinly sliced
- 4 ounces mixed gourmet mushrooms, such as oyster, portobello or cremini
- 1 cup fresh or frozen snow peas

- 3 cups cooked brown rice

Instructions

In a small bowl, combine ginger, sesame seeds, soy sauce, garlic, lime juice and olive oil.

In a large bowl, toss vegetables with the ginger-sesame mixture until coated.

Heat the fry pan over medium heat. Pour in the vegetable mixture and cook 15 minutes or until just tender. Serve over brown rice.

Banana Leaf-Wrapped Mahi with Pineapple-Jicama Salsa



Banana Leaf-Wrapped Mahi with Pineapple-Jicama Salsa

Created for the [Signature 5 1/4 qt. Roaster](#)

Ingredients

Salsa

- 1 large pineapple, peeled, cored and diced
- 1 large jicama, peeled and cut into matchsticks
- 1 small red onion, minced
- 1 jalapeño or serrano pepper, minced
- 1 large mango, diced
- 2 tablespoons grated lime zest
- 2 tablespoons lime juice
- 1 tablespoon olive oil

- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

Fish

- 1/2 teaspoon anise powder
- 1/2 teaspoon ground fennel
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 4 (6-ounce) mahimahi fillets
- 2 large banana leaves, halved lengthwise
- 4 large green onions, blanched

Instructions

In a large bowl, combine all salsa ingredients. Refrigerate at least 2 hours before serving.

Preheat oven to 400°F.

For the fish, combine the dry seasonings and coat the fillets evenly with the blend. (An Asian five-spice powder may be substituted.)

Carefully wrap each fillet with a banana leaf half. Secure with a blanched green onion (string may be substituted).

Place on a baking sheet coated with nonstick spray. Bake 10 to 12 minutes or until fish is done and flakes easily with a fork.

Serve leaf-wrapped fillets over jasmine coconut rice. Garnish with pineapple-jicama salsa.

Dinner

Soy-Glazed Short Ribs with Short Grain Rice and Spicy Rapini



Soy-Glazed Short Ribs with Short Grain Rice and Spicy Rapini

Created for the [3 1/2 qt. oval Dutch oven](#)
Serves 4

Recipe from Chef Robert Curry, Executive Chef at Auberge du Soleil

Beef Short Ribs

Ingredients:

- 4 boneless beef short ribs
- Salt and freshly ground black pepper to taste
- 2 tablespoons grape seed oil
- 2 onions, peeled and cut into medium dice
- 2 carrots, peeled and cut into medium dice
- 1 head garlic, sliced in half
- 1 ounce ginger, peeled and sliced
- 1/2 cup soy sauce
- 1/2 cup mirin
- 1/4 cup brown sugar

- 2 cups red wine
- 1/2 cup freshly squeezed orange juice
- Zest of 1 orange
- 1 1/2 cups chicken stock
- 2 bay leaves
- 2 pods star anise
- 10 black peppercorns
- 4 cloves
- 1/2 teaspoon fennel seeds

Preparation:

Preheat oven to 325 F. Place a 3 1/2 qt. oval Dutch oven over medium-high heat.

Season short ribs with salt and pepper. Add the grape seed oil to the Dutch oven. Sear the short ribs, 2 at a time. Remove from the pot and reserve. Lower the heat to medium-low.

Add the onions, carrots, garlic and ginger, and sweat until tender. Add the soy sauce, mirin and brown sugar. Reduce until thickened. Add the red wine and reduce by half.

Add the short ribs and the remaining ingredients to the pot. Bring to a simmer. Cover and place in the oven for 3 hours.

Remove the short ribs from the liquid and set aside. Pass the cooking liquid first through a strainer, then through a chinois or cheesecloth-lined strainer. Chill the liquid in an ice bath for 10 minutes, then skim off and discard any fat that rises to the top.

Return the liquid to the pot and reduce on the stovetop until slightly thickened. Add the short ribs back to the pot and glaze with the reduced liquid. Keep covered until ready to serve. Serve with rice and rapini.

Short Grain Rice

Ingredients:

- 2 cups short grain rice
- 2 1/2 cups cold water

Preparation:

Place rice in a chinois or cheesecloth-lined strainer. Rinse under cold running water.

In a pot, combine rice and water. Bring to a simmer over low heat and cover. Cook 20 minutes over low heat.

Spicy Rapini

Ingredients:

- 1 bunch rapini, stems trimmed
- 2 tablespoons extra virgin olive oil

- 1 clove garlic, peeled and minced
- 1 teaspoon chili flakes
- Salt and freshly ground black pepper to taste

Preparation:

Cook rapini in salted boiling water for 3 to 4 minutes. Drain in a colander.

In the empty pot, add olive oil, garlic and chili flakes. Sweat the garlic, being careful not to let it color. Add the rapini and season with salt and pepper.

Linguine with Mussels



Linguine with Mussels

Created for the [10 qt. stockpot](#)

Ingredients:

- 2 (16-ounce) packages linguine
- 2 cups olive oil, divided
- 4 cloves garlic, minced
- 12 ounces large green olives, pitted
- 3 (28-ounce) cans crushed San Marzano tomatoes
- 4 teaspoons sugar
- Salt and pepper to taste
- 2 pounds mussels, cleaned and bearded
- Fresh basil for garnish

Instructions

In a large stockpot, cook linguine per package directions. Drain and set aside.

In the same stockpot, heat one tablespoon olive oil over medium heat. Add garlic and cook 1 minute. Stir in olives, tomatoes, sugar and remaining olive oil. Reduce heat and simmer 20 minutes, stirring frequently. Season to taste with salt and pepper.

Add mussels. Cook 5 minutes or until the mussels open. Stir in linguine and toss to coat. Garnish servings with torn basil.

Desserts

Strawberry Orange Mini Trifles



Strawberry Orange Mini Trifles

Recipe provided by [Robert Carter](#)

Created for the [Mini Round Cocotte](#)

Ingredients:

- 1/3 cup [Bonne Maman](#) Strawberry Preserves
- 2 tablespoons plus 1/3 cup orange juice, divided
- 1 quart strawberries, halved
- Sugar to taste
- 3 cups heavy cream
- 2 teaspoons vanilla extract
- 1/4 cup powdered sugar
- 1 pound fresh pound cake

Instructions:

In a small saucepan, heat strawberry preserves and 2 tablespoons orange juice until melted into a liquid.

Place strawberries in a medium bowl. Pour melted preserves over the strawberries and toss well. Check for sweetness and add sugar if necessary.

Pour cream into a large bowl. With an electric mixer, whip cream until soft peaks form. Add vanilla extract and powdered sugar. Continue to whip until stiff peaks form.

With a biscuit cutter, cut pound cake into 12 rounds. Brush each round with remaining orange juice.

Assemble mini-trifles in Le Creuset mini cocottes or empty [Bonne Maman](#) jars. Place one cake round on the bottom, followed by marinated strawberries, then whipped cream. Repeat once more.

Refrigerate at least 1 hour before serving.

Pear, Cranberry and Maple-Walnut Crumble



Pear, Cranberry and Maple-Walnut Crumble

Created for the 3 1/2 qt. braiser
Serves 6 - 8

When fresh cranberries aren't in season, you'll probably find them in the freezer section. Just defrost them and they'll work fine in this recipe.

Ingredients:

- 5 large firm, ripe Anjou or Bartlett pears, peeled, cored and sliced
- 1 pound cranberries, rinsed, sorted and picked over to remove stems
- 1/3 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground nutmeg (preferably freshly grated)
- 1 cup rolled oats (not instant)
- 1/3 cup firmly packed light brown sugar
- 1/3 cup maple sugar (see note)

- 1 stick plus 2 tablespoons butter, cut into 1/2-inch pieces
- 1/2 cup all purpose flour
- 1/2 cup finely chopped walnut

Note: If you can't find maple sugar, use 2/3 cup brown sugar and drizzle 2 tablespoons maple syrup over the fruit and mix well before adding the sugar and cinnamon.

Directions:

Preheat the oven to 350°F.

In the braiser, toss pears, cranberries, sugar and 1/4 teaspoon cinnamon until well mixed. Combine the oats, brown sugar, maple sugar, butter, flour, the remaining 1/4 teaspoon cinnamon and the chopped walnuts in a mixing bowl; blend coarsely with fingertips. Sprinkle the oat mixture over the fruit and pat down lightly.

Bake until the pears are tender and the topping is golden, about 45 minutes. If the top is browning too quickly, lay a piece of foil, shiny side up, over the top.

This is great served warm with vanilla ice cream.