

COPPER X CHEF
◆ BLACK DIAMOND ◆

From Court to Kitchen



Charles Oakley & Eric Theiss

Favorite Recipes



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◆ BLACK DIAMOND ◆



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Truffle Parmesan Fries

SERVES
6

INGREDIENTS

- 3 qts. canola oil
- 2 lb frozen shoestring potatoes
- ½ cup grated Parmesan cheese
- 1 tbsp. truffle oil
- ½ tsp. sea salt

DIRECTIONS

1. Place the Deep-Dish Diamond Pan on the stove top. Pour the canola oil into the pan.
2. Heat the oil to 375° F/190° C over medium-high heat.
3. Use tongs to slowly lower a batch of potatoes into the oil and fry until golden. Then, use tongs to carefully transfer the fries to a large bowl and repeat the frying process with the rest of the potatoes.
4. When all the fries are done, toss them with the Parmesan cheese, truffle oil, and salt.



Buffalo Mac & Cheese Ravioli

SERVES
6-8

INGREDIENTS

4 cups shredded cheddar cheese
¼ cup crumbled blue cheese
1 tbsp. cornstarch
½ tsp. salt
¼ tsp. ground black pepper
3 1-lb bags frozen cheese ravioli
5 slices cooked bacon, chopped
1 tbsp. Buffalo wing sauce
4 cups heavy cream

DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Combine the cheddar cheese, blue cheese, cornstarch, salt, and black pepper in a bowl and toss to combine.
3. Place the Deep-Dish Diamond Pan on the stove top. Bring the heavy cream to a boil over medium-high heat and then turn off the heat.
4. Whisk the cream into the cheese mixture until creamy.
5. Make alternate layers of the contents of 1 ravioli bag and one third of the bacon until all the ravioli and bacon are in the pan.
6. Combine the Buffalo wing sauce and the cheese sauce. Pour the mixture over the ravioli.
7. Bring the mixture to a boil over medium-high heat.
8. Cover the pan, transfer the pan to the oven, and bake at 350° F/177° C for 30 mins.



Meat Lover's Frittata

SERVES
6

INGREDIENTS

12 eggs
2 cups cream
2 cups tater tots, cooked
2 cups diced ham
8 links breakfast sausage,
cooked & sliced
4 scallions, chopped
1 red bell pepper, diced
4 strips bacon, cooked
& chopped
1 cup shredded cheddar
cheese
1 cup shredded Swiss cheese

DIRECTIONS

1. Preheat the oven to 375° F/191° C.
2. Beat the eggs and cream together in a bowl until well combined.
3. Line the bottom of the Diamond Fry Pan with the tater tots.
4. Top the tater tots with the ham, sausage, scallions, red pepper, bacon, cheddar cheese, and Swiss cheese.
5. Pour the egg mixture into the pan.
6. Transfer the pan to the oven and bake at 375° F/191° C for 35–40 mins.
7. When done, serve with mixed greens or fruit.

Oak's Fried Chicken

SERVES
4

INGREDIENTS

Buttermilk Marinade

4 cups buttermilk
2 tsp. salt
3 cloves garlic, chopped
¼ cup hot sauce
3 tbsp. honey

1 4-lb chicken, cut into 8 pieces

Flour Coating

2 cups flour
¼ cup cornstarch
1 tbsp. paprika
3 tbsp. salt
1 tbsp. baking soda
1 tsp. ground cayenne pepper
2 tbsp. onion powder
2 tbsp. garlic powder
4 tbsp. ground black pepper
1 ½ tsp. dried thyme
1 ½ tsp. dried oregano
1 ½ tsp. dried parsley

3 qts. canola oil

DIRECTIONS

1. Combine the buttermilk marinade ingredients in a bowl. Marinate the chicken in the marinade for 4 hrs. in the refrigerator.
2. Combine the flour coating ingredients in a separate bowl. Reserve the flour coating.
3. Place the Deep-Dish Diamond Pan on the stove top. Pour the canola oil into the pan.
4. Heat the oil to 350° F/177° C over medium-high heat.
5. Remove the chicken from buttermilk, dredge each chicken piece in the flour coating, and use a spider to slowly lower the chicken pieces into the oil. Fry the chicken in batches until the internal temperature of the chicken reaches 165° F/74° C. When each batch of chicken finishes frying, use a spider to carefully transfer the chicken to a plate.

Roasted Chicken

SERVES
4

INGREDIENTS

Poultry Rub

2 tbsp. crushed sea salt
2 tbsp. paprika
1 tsp. sugar
1 tbsp. turmeric
2 tsp. garlic powder
2 tsp. granulated dried onion
1 tbsp. ground thyme
1 tsp. mustard powder
½ tsp. ground cayenne pepper
2 tsp. dried lemon peel
1 tbsp. ground black pepper

1 4-lb chicken, giblets
& neck removed

2 tbsp. butter

1 lemon, halved

DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Combine the poultry rub ingredients in a bowl.
3. Place the butter and lemon halves in the chicken cavity. Sprinkle ¼ cup poultry rub all over the chicken.
4. Place the chicken in the Deep-Dish Diamond Pan. Place the pan in the oven and bake at 350° F/177° C until the internal temperature of the chicken reaches 165° F/74° C (about 45 mins.).
5. Remove the chicken from the oven and let rest for 15 mins. before serving.



Chicken Breast

Stuffed with Sun-Dried Tomatoes

SERVES
4

INGREDIENTS

4 6-oz boneless chicken breasts
8 slices provolone cheese
1 cup fresh spinach leaves
16 sun-dried tomatoes
1 tsp. sea salt
1 tsp. ground black pepper
3 cloves garlic, sliced thinly
2 tbsp. olive oil
½ cup chicken stock
½ cup white wine
3 tbsp. butter
1 cup baby potato halves
½ lb asparagus
2 sprigs fresh thyme

DIRECTIONS

1. Preheat the oven to 400° F/205° C.
2. Cut a slit into each chicken breast to make a pocket.
3. Lay out 2 provolone slices, and top the provolone with ¼ cup spinach and 4 sun-dried tomatoes. Fold and stuff into chicken pocket. Repeat to stuff all the chicken breasts.
4. Season the chicken with the salt and black pepper.
5. Place the Diamond Fry Pan on the stove top. Add the olive oil to the pan and heat the oil over high heat.
6. Sear the chicken on all sides in the oil. Once done, remove and reserve the chicken.
7. Add the potatoes to the pan and cook for 2 mins.
8. Return the chicken to the pan; top with the wine, stock, thyme, and butter; and cook for 5 mins.
9. Transfer the pan to the oven and cook at 400° F/205° C for 10 mins.
10. Remove the pan from the oven. Top the chicken with the asparagus, return the pan to the oven, and cook at 400° F/205° C until the internal temperature of the chicken reaches 165° F/74° C.
11. When done, remove the chicken from the oven and let rest for 10 mins. before slicing and serving with the potatoes, asparagus, and sauce from the pan.

Eric's Chicken Pot Pie

SERVES
6

INGREDIENTS

2 chicken breasts, cooked
& diced large

10 oz mixed frozen vegetables

1 22.6-oz can cream of chicken
soup

2 cups potatoes, diced large

10 oz frozen pearl onions

4 cups shredded cheddar
cheese

1 large tube ready-to-cook
biscuits

DIRECTIONS

1. Place the Deep-Dish Diamond Pan on the stove top.
2. Add the chicken breasts, vegetables, soup, potatoes, and pearl onions to the pan. Bring the mixture to a boil and then simmer over low heat for 20 mins.
3. Preheat the oven to 350° F/177° C.
4. Top the pot pie with the cheddar cheese and biscuits.
5. Transfer the pan to the oven and bake at 350° F/177° C until the biscuits are golden.

Mac & Cheese

SERVES
8-10

INGREDIENTS

- 1 qt. heavy cream
- 2 tbsp. butter
- 5 cups grated cheddar cheese,
tossed with 1 tbsp. cornstarch
- 1 tsp. onion powder
- 1 tsp. salt
- ½ tsp. ground black pepper
- 1 dash ground cayenne pepper
- 2 lb elbow macaroni

DIRECTIONS

1. Place the Deep-Dish Diamond Pan on the stove top. Bring the cream and butter to a boil over medium-high heat.
2. Add the cheddar cheese and bring to a boil until creamy.
3. Add the onion powder, salt, pepper, ground cayenne pepper, and macaroni.
4. Cover the pan with its lid, lower the heat, and simmer until done (about 30 mins.).

Lasagna

SERVES
6–8

INGREDIENTS

32 oz ricotta cheese
1 cup shredded mozzarella cheese
1 egg, beaten lightly
¼ cup chopped parsley
1 lb ground beef
1 small onion, chopped
2 cloves garlic, minced
½ tsp. ground black pepper
1 32-oz jar marinara sauce
1 8.8-oz package ready-to-bake lasagna sheets
¼ cup grated Parmesan cheese

DIRECTIONS

1. Combine the ricotta cheese, mozzarella cheese, egg, and parsley in a large bowl.
2. Place the Deep-Dish Diamond Pan on the stove top.
3. Cook the ground beef, onion, garlic and black pepper over medium heat until browned (8–10 mins.). Drain the pan.
4. Mix ½ cup marinara sauce into the cooked meat. Remove and reserve the meat. Clean out the pan.
5. Preheat the oven to 375° F/191° C.
6. Spread ¼ cup marinara sauce on the bottom of the pan. Lay a lasagna sheet over the sauce. Spoon one third of the ricotta mixture over the lasagna sheet. Top with one third of the meat sauce. Continue layering the marinara sauce, lasagna sheets, ricotta mixture, and meat sauce, topping the final lasagna sheet with the remaining sauce.
7. Cover the pan with its lid, transfer the pan to the oven, and bake for 30 mins. at 375° F/191° C.
8. Uncover the pan, sprinkle the Parmesan cheese over the lasagna, and bake for another 10 mins. at 375° F/191° C.
9. Let the lasagna cool for 15 mins. before slicing.

Oak's Meatloaf

SERVES
8

INGREDIENTS

- 4 lb ground chuck beef
- 1 2-oz package onion soup mix
- 2 cups breadcrumbs
- 4 eggs
- 1 ¼ cup milk
- 1 tsp. ground black pepper
- ¾ cup ketchup
- 1 yellow pepper, diced

DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Combine the beef, onion soup mix, breadcrumbs, eggs, milk, and black pepper in a bowl and mix well to make the meatloaf.
3. Transfer the meatloaf to the Deep-Dish Diamond Pan.
4. Top the meatloaf with the ketchup and yellow pepper.
5. Transfer the pan to the oven and cook at 350° F/177° C until the internal temperature of the meatloaf reaches 160° F/71° C (about 1 hr.).
6. When done, remove the meatloaf from the oven and slice before serving.



Giant Stuffed Turkey Meatball

SERVES
8

INGREDIENTS

4 lb ground turkey breast

5 eggs

½ cup grated Parmesan cheese

1 tbsp. garlic powder

1 tbsp. onion powder

1 tsp. sea salt

½ tsp. ground black pepper

1 cup breadcrumbs

Filling

10 oz spinach, cooked

½ cup shredded Parmesan cheese

8 oz fresh mozzarella, sliced

32 oz tomato sauce

DIRECTIONS

1. Preheat the oven to 400° F/205° C.
2. Combine the turkey, eggs, grated Parmesan cheese, garlic powder, onion powder, salt, black pepper, and breadcrumbs in a bowl and form the mixture into a large ball.
3. Place the Deep-Dish Diamond Pan on the countertop. Place the meatball in the Pan and make a 4 in.-wide hole in the middle of the meatball.
4. Layer the mozzarella cheese inside the hole and top the mozzarella with the spinach and shredded Parmesan cheese.
5. Seal the filling inside the meatball.
6. Transfer the pan to the oven and cook at 400° F/205° C for 40 mins.
7. When done, remove the pan from the oven and top the meatball with the tomato sauce.
8. Transfer the pan to the stove top and simmer the meatball over low heat for 40 mins.



Parmesan- & Horseradish-Crusted

Filet Mignon

SERVES

5

INGREDIENTS

5 6-oz beef tenderloin filets
1 tbsp. sea salt
1 tbsp. ground black pepper
2 tbsp. olive oil

Crust

¼ cup mayonnaise
¼ cup shredded Parmesan
cheese
¼ cup panko breadcrumbs
2 tbsp. horseradish

1 shallot, minced
¼ red wine
1 cup beef stock
1 sprig thyme
3 tbsp. butter

DIRECTIONS

1. Preheat the oven to 400° F/205° C.
2. Season the filets with the salt and black pepper.
3. Place the Diamond Grill Pan on the stove top. Add the olive oil and heat the oil over high heat.
4. Add the filets to the pan and sear each side. When done, remove the pan from the heat.
5. Combine the crust ingredients in a bowl. Top the filets with the crust.
6. Transfer the pan to the oven and cook at 400° F/205° C until the desired doneness is reached.
7. When done, remove and reserve the filets.
8. Place the pan on the stove top. Add the shallots and cook over high heat for 1 min.
9. Add the wine, stock, and thyme and cook until the sauce is reduced by two thirds.
10. Add the butter and cook until combined.
11. Top the filets with the sauce before serving.



Oak's Grilled Ribeye Steaks

SERVES
2

INGREDIENTS

- 2 1-lb ribeye steaks
- 1 tsp. sea salt
- 1 tsp. coarsely ground black pepper
- 1 tsp. dried rosemary
- 1 tbsp. chopped garlic
- 2 tbsp. olive oil

DIRECTIONS

1. Combine all the ingredients in a bowl and rub the seasonings into the steaks.
2. Place the Diamond Grill Pan on the stove top. Preheat the pan over high heat.
3. Add the steaks to the pan and sauté one side of the steaks for about 5 mins.
4. Reduce the heat to medium, flip the steaks, and cook until the desired doneness is reached (about 5 more mins.).
5. When done, remove the steaks from the heat and let rest for 5 mins. before serving.

Rosemary-Crusted Prime Rib

SERVES
4-6

INGREDIENTS

1 4-lb rib roast
1 tsp. sea salt
1 tbsp. ground black pepper

Rosemary Crust

6 cloves garlic, chopped finely
½ cup chopped fresh rosemary
2 tbsp. olive oil

Sauce

1 cup dry red wine
1 ½ cups beef broth
2 tbsp. butter
½ tsp. salt

DIRECTIONS

1. Preheat the oven to 425° F/218° C.
2. Place the roast in the Deep-Dish Diamond Pan. Season the roast with the salt and black pepper.
3. Transfer the pan to the oven and roast at 425° F/218° C for 25 mins.
4. While the roast cooks, combine the rosemary crust ingredients in a small bowl and mix.
5. When the roast is done cooking, remove the pan from the oven. Reduce the oven temperature to 300° F/149° C. Spread the rosemary crust mixture over the top of the roast.
6. Return the pan to the oven and roast at 300° F/149° C until the desired doneness is reached (about 1 ½ hrs.).
7. When the roast is done, remove the pan from the oven. Let the roast rest while making the sauce.
8. Place the Diamond Fry Pan on the stove top. Bring the wine to a boil over high heat and reduce by half.
9. Add the broth and reduce by two thirds.
10. Add the butter and salt. Remove the sauce from the heat.
11. Slice the roast and serve with the sauce.

Cheese Flambé

SERVES
6

INGREDIENTS

Tomato Soup

2 tbsp. butter

1 small onion, diced

1 24-oz can tomato puree

1 cup chicken or vegetable stock

½ tsp. fine sea salt, plus more to taste

½ cup heavy cream

¾ lb Kasseri cheese, sliced thickly

¼ cup brandy

24 slices French bread, toasted

DIRECTIONS

1. Place the Deep-Dish Diamond Pan on the stove top. Preheat the pan over medium heat.
2. Add the butter and sweat the onion.
3. Add the tomato puree, stock, and salt and simmer for 20 mins.
4. Add the cream to finish the tomato soup, stir, and keep warm.
5. Place the Diamond Fry Pan on the stove top.
6. Layer the Kasseri cheese evenly in the pan. Melt the cheese over medium heat.
7. When the cheese has melted, remove the pan from the stove top. Keep the pan's lid nearby in case you need to extinguish the flame by covering the pan with the lid. Pour the brandy into the pan and ignite the pan. While burning, shake the pan carefully and allow the flame to burn off.
8. When the flame is out, carefully dip the bread into the cheese and top the cheese with another slice of bread to make small sandwiches.
9. Serve with the tomato soup.



Shrimp Flambé

SERVES
4

INGREDIENTS

- ½ cup butter
- 4 cloves garlic, sliced
- 1 lb 13–15 shrimp
- ½ cup white wine
- 1 tomato, diced
- 6 scallions, sliced
- ¼ cup white wine
- ¼ cup brandy
- ¼ cup chopped parsley
- 2 tsp. salt
- 1 tsp. ground black pepper

DIRECTIONS

1. Place the Diamond Fry Pan on the stove top. Preheat the pan over medium-high heat.
2. Add the butter and garlic and cook for 2 mins.
3. Add the shrimp and wine and cook for about 2 mins.
4. Add the tomato and scallions and then remove the pan from the stove top. Keep the pan's lid nearby in case you need to extinguish the flame by covering the pan with the lid. Pour the brandy into the pan and ignite the pan. While burning, shake the pan carefully and allow the flame to burn off.
5. Once the flame is out, stir in the parsley, salt, and black pepper.
6. Serve with pasta or rice.

Herb-Stuffed Cornish Hens

SERVES
5

INGREDIENTS

Eric's Poultry Rub

2 tbsp. crushed sea salt
2 tbsp. paprika
1 tsp. sugar
1 tbsp. turmeric
2 tsp. garlic powder
2 tsp. granulated dried onion
1 tbsp. ground thyme
1 tsp. mustard powder
½ tsp. ground cayenne pepper
2 tsp. dried lemon peel
1 tbsp. ground black pepper

5 Cornish hens, rinsed & patted dry

3 tbsp. butter, sliced
1 onion, chopped
2 stalks celery, chopped
3 large carrots, chopped
¼ cup chopped fresh sage
2 sprigs fresh thyme
1 loaf bread, cut into 1-in. cubes
2 cups chicken stock
½ cup chopped parsley

DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Combine the Eric's Poultry Rub ingredients in a bowl. Sprinkle the hens with 2 tbsp. Eric's Poultry Rub.*
3. Place the Diamond Fry Pan on the stove top. Melt the butter in the pan over medium heat.
4. Add the onion, celery, and carrots and sauté until tender (3–5 mins.).
5. Add the sage and thyme and stir.
6. Add the bread cubes to a large bowl. Pour the onion–celery mixture into the bowl, add the stock and parsley, and stir. Clean out the pan.
7. Generously stuff the hens with the herb mixture. Place the hens in the pan.
8. Transfer the pan to the oven and bake at 350° F/177° C until the internal temperature of the hens reaches 165° F/74° C (about 1 hr.).

** You can save any remaining rub in an airtight container for use with other poultry dishes.*

Greek Meatballs

SERVES
8

INGREDIENTS

2 lb ground chuck
4 oz feta, crumbled
1 tbsp. chopped fresh oregano
1 tbsp. chopped parsley
½ tsp. crushed red pepper
1 egg, beaten lightly
2 tsp. sea salt
1 tsp. ground black pepper
¼ cup canola oil

Tzatziki Sauce

1 oz whole Greek yogurt
1 large cucumber, peeled,
seeded & grated
3 tbsp. chopped mint
1 tbsp. dill
½ tsp. lemon zest
1 tbsp. lemon juice

DIRECTIONS

1. Combine the ground chuck, feta, oregano, parsley, red pepper, egg, salt, and black pepper in a bowl and mix. Roll the mixture into 1-in. meatballs.
2. Place the Diamond Fry Pan on the stove top. Preheat the pan over high heat.
3. Sauté the meatballs with the canola oil in batches until completely cooked.
4. Combine the dip ingredients in a bowl.
5. Serve the meatballs with the dip.

Linguine with Clam Sauce

SERVES
6

INGREDIENTS

12 oz linguine
1 small onion, sliced thinly
4 cloves garlic, sliced thinly
½ tsp. crushed red pepper flakes
2 tbsp. olive oil
1 tsp. salt
2 cups clam juice
1 cups water
1 40-oz can chopped clams with juice
1 lb littleneck clams, scrubbed well
1 lb hot Italian sausage, cooked & sliced
¼ cup chopped parsley
¼ cup chopped cilantro
grated Parmesan cheese, for serving (optional)

DIRECTIONS

1. Place the Deep-Dish Diamond Pan on the stove top. Place the linguine in the pan.
2. Top the linguine with the onion, garlic, red pepper flakes, olive oil, and salt.
3. Add the clam juice, water, and chopped clams (with juice).
4. Add the littleneck clams and sausage.
5. Cover the pan and bring the mixture to a boil over medium-high heat. Then, reduce to a simmer over low heat and cook while stirring occasionally until the pasta is cooked and the sauce is thickened (10–12 mins.).
6. When done, stir in the parsley and cilantro and serve with the Parmesan cheese if desired.

Grilled Salmon with Asparagus

SERVES
2

INGREDIENTS

1 2-lb salmon fillet with skin
½ tsp. onion powder
½ tsp. paprika
½ tsp. sea salt
¼ tsp. ground black pepper
½ lemon, sliced
2 sprigs dill, chopped
3 tbsp. white wine
3 tbsp. butter
½ lb asparagus

DIRECTIONS

1. Combine the onion powder, paprika, salt, and black pepper in a bowl and rub the salmon with the spices.
2. Place the Diamond Fry Pan on the stove top. Preheat the pan over medium-high heat.
3. Sear the salmon (skin side down) for 4 mins.
4. Flip the salmon and cook for 4 mins.
5. Add the lemon, dill, wine, butter, and asparagus and cook until done (about 5 mins.).
6. Remove and plate the salmon and asparagus. Continue cooking the sauce until reduced and creamy.
7. Top the salmon and asparagus with the sauce.



Mussels Marinara

SERVES
4

INGREDIENTS

- 3 tbsp. extra virgin olive oil
- 4 garlic cloves, sliced
- 3 cups marinara sauce
- 2 lb mussels, scrubbed
- ½ cup chopped parsley, divided
- 12 oz cooked linguine

DIRECTIONS

1. Place the Deep-Dish Diamond Pan on the stove top. Add the olive oil and heat the oil over medium heat.
2. Add the garlic and cook for 2 mins.
3. Add the mussels, marinara sauce, and half of the chopped parsley.
4. Cover the pan with its lid, bring the mixture to a boil over medium-high heat, and cook until the mussels open. Remove any mussels that have not opened.
5. Sprinkle the mussels with the remaining parsley and serve over hot linguine.



Easy Glazed Doughnuts

**MAKES
2 DOZEN**

INGREDIENTS

24 buttermilk biscuits
2 qts. canola oil
1 lb vanilla frosting
assorted food coloring

Toppings

assorted sprinkles
shredded coconut
nonpareils

DIRECTIONS

1. Use an apple corer to make a hole in the center of each biscuit.
2. Place the Deep-Dish Diamond Pan on the stove top. Pour the canola oil into the pan.
3. Heat the oil to 350° F/177° C over medium-high heat.
4. Use a spider to slowly lower the biscuits into the oil. Fry the biscuits until golden brown, turning once while frying. When the doughnuts are done frying, use the spider to carefully transfer them to a paper towel and let them drain.
5. Place the frosting in a bowl and heat the frosting for 30 secs. in the microwave. Combine the vanilla frosting and the food coloring in small bowls to make different-colored icing.
6. Dip the doughnuts into the icing and immediately sprinkle the doughnuts with your chosen toppings.



Cherry Almond Chocolate Chip Pie

SERVES
6

INGREDIENTS

- 3 prepared pie crusts, divided
- 3 21-oz cans cherry pie filling
- ¼ cup semi-sweet chocolate chips
- ¼ cup sliced almonds
- 1 egg yolk
- 2 tbsp. heavy cream

DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Unroll 1 pie crust on a lightly floured surface and brush the pie crust lightly with water. Top with a second pie crust.
3. Use a rolling pin to roll the pie crusts into a 16 in. x 16 in. square. Place the pie crust square in the Deep-Dish Diamond Pan.
4. Spread 1 can cherry pie filling over the pie crust. Top the filling with ¼ cup chocolate chips and 1 tbsp. sliced almonds. Repeat with the remaining pie filling, chocolate chips, and almonds.
5. Unroll 1 pie crust on a lightly floured surface. Cut eight 1-in. strips from the center of the pie crust. Use the strips to make a lattice over the pie filling and crimp the edges of the pie.
6. Whisk the egg and cream together in a bowl to make an egg wash. Brush the pie with the egg wash.
7. Transfer the pan to the oven and bake at 350°F/177° C until the crust is golden brown and the filling is bubbling (about 1 hr.).
8. When done, remove the pie from the oven and let cool before serving.



Deep-Dish Carrot Cake

SERVES
10

INGREDIENTS

Carrot Cake

2 cups vegetable or canola oil
3 cups sugar
6 eggs
3 cups flour
1 tbsp. baking powder
1 tbsp. baking soda
1 tbsp. cinnamon
1 tsp. salt
5 cups ground carrots
3 cups finely chopped walnuts

Cream Cheese Icing

½ lb butter, softened
1 lb cream cheese, softened
1 lb powdered sugar
2 tsp. vanilla extract

DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Combine the oil and sugar in a mixing bowl.
3. Beat the eggs one at a time in a separate bowl and mix the eggs into the oil mixture.
4. Sift the flour, baking powder, baking soda, cinnamon, and salt and combine them with the oil mixture.
5. Fold the carrots and walnuts into the mixture.
6. Pour the batter into the Deep-Dish Diamond Pan.
7. Place the pan in the oven and bake at 350° F/177° C until done (about 90 mins.).
8. When done, remove the cake from the oven and let cool for 10 mins. before removing from the pan by placing a plate over the pan, flipping the cake over, and removing the pan.
9. While the cake cools, cream the butter and cream cheese using an electric stand mixer.
10. Slowly add the powdered sugar until the mixture is creamy.
11. Add the vanilla extract.
12. When the cake is cooled, top the cake with the icing.

Apple Fritter & Doughnut Bread Pudding

SERVES
10

INGREDIENTS

18 cups stale apple cider
doughnuts & glazed apple
fritters, torn into 1-in. pieces

6 eggs

3 cups heavy cream

2 cups milk

½ tsp. salt

½ tsp. vanilla

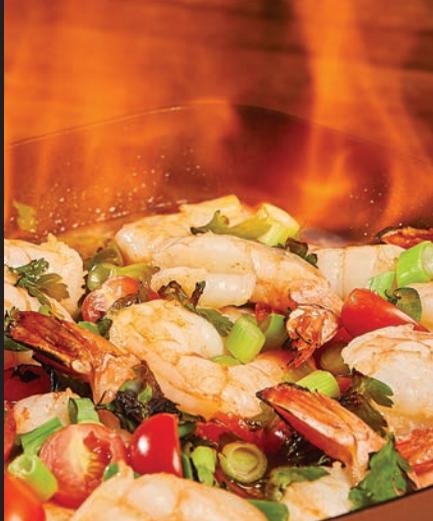
DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Place the apple fritter and doughnut pieces in large bowl.
3. Beat together the eggs, cream, milk, salt, and vanilla in a separate bowl. Pour the mixture over the apple fritter and doughnut pieces and let stand for 10 mins.
4. Pour the mixture into the Deep-Dish Diamond Pan. Cover the pan with its lid, place the pan in the oven, and bake at 350° F/177° C for 1 hr.
5. Remove the lid and continue baking at 350° F/177° C until done (about 30 mins.).

STEAK DONENESS CHART

<i>Rare</i>	<i>130° F/54° C</i>
<i>Medium Rare</i>	<i>135° F/57° C</i>
<i>Medium</i>	<i>140° F/60° C</i>
<i>Medium Well</i>	<i>145° F/63° C</i>
<i>Well Done</i>	<i>155° F/68° C</i>

For more food safety guidelines, refer to the USDA website at <http://fsis.usda.gov/>



COPPER X CHEF
◆ BLACK DIAMOND ◆





FROM COURT  **TO KITCHEN!**
★ CHARLES OAKLEY ★

From Court to Kitchen

Charles Oakley & Eric Theiss



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