

**COPPER X CHEF™**

WonderCooker

***Recipe Book***



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*Chef & Culinary Expert*

***14-in-1***  
***Multi-Cooker Set!***





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# Mac & Cheese

## Ingredients

1 stick unsalted butter, room temperature  
2 qt. heavy cream  
5 cups shredded cheddar, divided  
5 cups shredded Gruyère cheese, divided  
1 tbsp. cornstarch  
1 tsp. onion powder  
1 ½ tsp. salt  
½ tsp. ground black pepper  
3 ½ lb elbow pasta, cooked according to manufacturer's directions

## Directions

1. Preheat the oven to 350° F.
2. Place the butter and cream in the Wonder Cooker's Roaster Pan. Place the Roaster Pan on the stove top and bring to a simmer.
3. Toss 4 cups cheddar and 4 cups Gruyère cheese with the cornstarch, onion powder, salt, and ground black pepper in a bowl to make the cheese mix.
4. Add the cheese mix to the heavy cream; whisk to melt.
5. Add the pasta to the Roaster Pan and stir to coat in the sauce.
6. Sprinkle the remaining cheese over the top.
7. Transfer the Roaster Pan to the oven and bake at 350° F for 25 mins.

Serves 12

# Mozzarella-Stuffed Onion Rings

## Ingredients

3 large onions, peeled  
6 slices mozzarella, thin  
5 ½ qts. canola oil, for frying  
5 eggs  
½ cup milk  
1 cup flour  
2 cups panko breadcrumbs  
2 cups seasoned  
breadcrumbs

## Directions

1. Cut the onions to make one larger outer and smaller inner rings from each onion. Separate each ring.
2. Slice the mozzarella to fit between the larger and smaller onion rings (about 1 in.).
3. Place a small ring inside a large ring and insert the sliced mozzarella between the onion rings.
4. Repeat until all the onions are stuffed with the mozzarella.
5. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the canola oil into the Roaster Pan. Heat to 375° F.
6. Pour the flour into a bowl.
7. Whisk together the eggs and milk in a separate bowl.
8. Combine the panko breadcrumbs and seasoned breadcrumbs in a pan.
9. Dip the stuffed onions in the flour, then the egg mixture, and finally the breadcrumbs.
10. Place the Fry Baskets in the Roaster Pan. Fry the onion rings in the Fry Baskets until golden brown, leaving enough space between the rings that they float on top of the oil. Multiple batches may be required.
11. Carefully remove the Fry Baskets, allowing the oil to drip into the pan before emptying the Fry Baskets onto a plate.

Serves 4



# No-Knead Bread

## Ingredients

6 cups all-purpose flour, plus  
more for shaping  
1 tbsp. salt  
2 tsp. active dry yeast  
2 tbsp. sugar  
3 cups water, warm  
flour, for handling dough

## Directions

1. Combine the flour, salt, yeast, and sugar in a bowl and whisk well.
2. Add the water to the bowl and mix until fully absorbed. The dough will be sticky.
3. Cover the bowl with plastic wrap and let proof at room temperature for at least 12 hrs. (up to 24 hrs.).
4. When ready to bake, preheat the oven to 450° F.
5. Place the Wonder Cooker in the oven for 30 mins.
6. While the Wonder Cooker heats up in the oven, turn out the dough onto a counter that has been generously coated with flour.
7. Flatten the dough into a rectangle. Roll the dough, long ways, by hand to form a log. Tuck the edges and shape the dough into an oval loaf.
8. Carefully remove the Wonder Cooker from the oven.
9. Place the loaf onto the Grill Pan and cover with the Roaster Pan to form the Dutch Oven.
10. Place the Dutch Oven in the oven and bake at 450° F for 45 mins.
11. Remove the Roaster Pan and bake at 450° F for an additional 15 mins.
12. Cool before serving.

Makes 1 Loaf



# Chili

## Ingredients

¼ cup extra virgin olive oil  
2 large white onions,  
chopped  
2 green bell peppers, seeded  
& diced  
8 cloves garlic, minced  
5 lb ground beef  
2 tbsp. cumin  
3 tbsp. chili powder  
1 tbsp. smoked paprika  
1 tbsp. salt  
1 Anaheim pepper, roasted,  
peeled & chopped  
4 15 ½-oz cans dark kidney  
beans, drained  
2 28-oz cans crushed  
tomatoes  
sour cream, for serving  
shredded cheddar,  
for serving  
scallions, chopped,  
for serving

## Directions

1. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the olive oil into the Roaster Pan. Warm over medium-high heat.
2. Add the onions, bell pepper, and garlic to the Roaster Pan and cook until softened (about 6 mins.).
3. Add the ground beef and cook, stirring often, until all the meat is browned (about 8 mins.).
4. Add the cumin, chili powder, smoked paprika, and salt; stir to combine and cook for 2 mins.
5. Add the roasted Anaheim pepper, kidney beans, and crushed tomatoes and stir to combine..
6. Reduce the heat to a simmer and cook until thickened (60 mins.).
7. Serve with a dollop of sour cream and a sprinkling of cheddar cheese and chopped scallions.

Serves 10

# New England Country Boil

## Ingredients

2 tbsp. extra virgin olive oil  
2 links chorizo, sliced  
2 cups chicken broth  
1 tsp. seafood boil spice  
4 ears corn, husked & sliced  
into thirds  
12 cherrystone clams,  
cleaned  
15 mussels, cleaned  
1 lb shrimp, peeled  
& deveined  
2 lemons, cut into wedges  
4 cups cooked yellow rice,  
for serving  
parsley, chopped, for garnish

## Directions

1. Warm the Wonder Cooker's Roaster Pan over medium-high heat on the stove.
2. Add the olive oil and chorizo and sauté until cooked.
3. Add the chicken broth and seafood boil spice and bring to a boil.
4. Add the corn, reduce the heat, and simmer for 5 mins.
5. Add the clams, mussels, shrimp, and lemon wedges.
6. Cook until the clams open and the shrimp are pink (about 5 mins.).
7. Serve over the rice and garnish with the parsley.

**Serves 6**

# Lasagna

## Ingredients

### Ricotta Cream

8 cups whole milk ricotta  
8 large eggs  
1 cup grated Parmesan  
cheese  
¼ cup parsley, chopped  
1 ½ tsp. ground black pepper  
3 tsp. salt

### Meat Filling

2 tbsp. olive oil  
2 ½ lb ground beef  
2 tsp. salt  
½ tsp. pepper  
—  
4 cups marinara sauce  
12 fresh 7 x 8-in. pasta sheets  
6 cups shredded mozzarella

## Directions

1. Preheat the oven to 350° F.
2. Mix the ricotta cream ingredients together in a large bowl.
3. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the olive oil into the Roaster Pan. Warm over medium-high heat.
4. Add the ground beef to the Roaster Pan and cook, stirring often, until cooked through (about 8 mins.).
5. Add the salt and pepper to the Roaster Pan, stir to combine, and strain to remove the excess liquid. Cool slightly to complete the meat filling. Set aside in a dish.
6. To assemble the lasagna, spread a thin layer of marinara sauce on the bottom of the Roaster Pan.
7. Place 2 pasta sheets over the sauce, cutting them to fit if necessary. Do not overlap the noodles.
8. Spread one-fifth of the ricotta cream over the pasta sheets followed by one-fifth of the meat filling, 1 cup mozzarella, and another thin layer of sauce.
9. Repeat four more times, starting with the pasta sheets.
10. Add the final pasta sheets, spread the remaining sauce over the top, and top with the rest of the mozzarella.
11. Bake in the oven at 350° F for 1 ½ hrs.
12. Let the lasagna settle for 15 mins. before serving.

Serves 12



# Au Gratin Potatoes

## Ingredients

2 white onions, sliced  
½ stick butter  
8 medium-sized Yukon potatoes (about 2 lb), scrubbed  
1 qt. heavy cream  
1 tbsp. Dijon mustard  
2 tsp. salt  
1 tsp. ground black pepper  
1 sprig rosemary, chopped, plus more for garnish  
8 slices Swiss cheese

## Directions

1. Preheat the oven to 350° F.
2. Place the onions and the butter in the Wonder Cooker's Grill Pan, place on the stove top, and sweat the onions over low heat for about 10 mins.
3. Using a mandolin, slice the potatoes into 1/8-in. rounds.
4. Whisk together the cream, mustard, salt, ground black pepper, and rosemary in a bowl to make the cream mixture.
5. Shingle half the potatoes over the onions.
6. Place 6 Swiss cheese slices over the potatoes.
7. Shingle the remaining potatoes over the cheese.
8. Carefully pour the cream mixture over the top layer of potatoes.
9. Slice the remaining Swiss cheese into squares and scatter evenly over the top.
10. Garnish with a sprig of rosemary.
11. Bake in the oven at 350° F until golden brown (about 45 mins.).

Serves 10



# Corn Chip Baked Dip

## Ingredients

1 31-oz can refried beans  
2 cups shredded cheddar  
cheese  
2 cups shredded cheddar  
jack cheese blend  
2 cups salsa  
1 cup canned corn kernels,  
drained  
2 jalapeños, sliced into thin  
rounds  
1 9 ¼-oz bag corn chips  
chopped scallions, for  
serving

## Directions

1. Preheat the oven to 300° F.
2. Spread the refried beans in the Wonder Cooker's Grill Pan.
3. Sprinkle 1 cup cheddar and 1 cup cheese blend over the beans.
4. Sprinkle the salsa, corn, and jalapeños evenly over the layer of cheese.
5. Top with the corn chips and sprinkle the remaining cheese on top.
6. Bake in the oven at 300° F until the cheese is melted and dip is warmed (about 30 mins.).
7. Sprinkle with the chopped scallions and serve warm.

Serves 10

# Meatloaf Sliders

## Ingredients

4 lb ground beef  
1 ½ cups seasoned  
breadcrumbs  
4 large eggs  
2 tsp. salt  
2 tsp. ground black pepper  
3 tbsp. Worcestershire sauce  
2 tbsp. yellow mustard  
¼ cup ketchup  
½ cup barbecue sauce  
1 24-pack slider rolls, halved  
24 dill pickle chips  
3 cups shredded cheddar  
jack cheese blend

## Directions

1. Preheat the oven to 350° F.
2. Combine the ground beef, breadcrumbs, eggs, salt, ground black pepper, Worcestershire sauce, mustard, and ketchup in a bowl and mix well to make the meat mixture.
3. Place the meat mixture into the Wonder Cooker's Grill Pan and press to fit.
4. Bake in the oven at 350° F until cooked through (about 45 mins.).
5. When the meat is cooked, brush it with the barbecue sauce.
6. Place the bottom half of the rolls into the Roaster Pan.
7. Flip the meat out of the Grill Pan onto the bottom halves of the buns.
8. Top the meat with the dill pickle chips.
9. Place the Grill Pan on the stove top and warm over medium-high heat.
10. Add the cheese to the Grill Pan and cook until melted.
11. Carefully pour the cheese blend over the pickles.
12. Top with the buns.

Serves 12

# Chicken Enchiladas

## Ingredients

meat from 1 rotisserie chicken, shredded  
4 cups shredded cheddar jack cheese blend, divided  
4 cups red enchilada sauce  
16 8-in. corn & flour tortillas

## Directions

1. Preheat the oven to 350° F.
2. Combine the shredded chicken and 3 cups cheese blend in a bowl and mix to make the enchilada filling.
3. Place 2 ½ cups enchilada sauce in a shallow bowl.
4. Dip the tortillas in the bowl with the sauce to soften.
5. Fill a tortilla with a generous scoop of the enchilada filling and roll.
6. Place the rolled enchilada, seam-side down, into the Wonder Cooker's Roaster Pan.
7. Repeat with the remaining tortillas, creating two rows of eight enchiladas each.
8. Pour the remaining sauce over the enchiladas and sprinkle the remaining cheese blend over the sauce.
9. Cover the Roaster Pan with the Glass Lid and bake in the oven at 350° F for 35 mins.

Serves 8



# Stuffed Cornish Hens

## Ingredients

1 stick butter  
3 celery stalks, diced small  
1 small onion, diced  
1 tsp. salt  
½ tsp. ground black pepper  
2 tsp. thyme  
1 tsp. sage  
½ bunch parsley, chopped  
1 14-oz bag cubed stuffing  
2 cups chicken broth  
6 Cornish hens

### 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

—  
3 tbsp. olive oil

## Directions

1. Preheat the oven to 350° F.
2. Place the Wonder Cooker's Roaster Pan on the stove top. Melt the butter in the Roaster Pan.
3. Add the celery, onion, salt, ground black pepper, thyme, sage, and parsley to the Roaster Pan and cook for 6 mins. to make the celery mixture.
4. Add the celery mixture to the stuffing in a bowl and toss gently. Add the chicken broth and mix well. Set aside to cool.
5. Stuff each hen with the stuffing and place the stuffed hens into the Roaster Pan.
6. Combine the Eric's Poultry Rub ingredients in a bowl.
7. Rub the hens with the olive oil and sprinkle with Eric's Poultry Rub.
8. Roast in the oven at 350° F until the hens' internal temperature reaches 165° F (about 1 ½ hrs.).

Serves 6

# Savory Roasted Chickens

## Ingredients

2 4-lb chickens  
2 tbsp. olive oil  
1 tsp. kosher salt  
½ tsp. ground black pepper  
1 tsp. onion powder  
½ tsp. garlic powder  
1 tsp. thyme  
1 tsp. basil  
1 tsp. marjoram  
¼ tsp. ground cayenne pepper  
1 cup chicken broth

## Directions

1. Preheat the oven to 350° F.
2. Place the chickens in the Wonder Cooker's Roaster Pan.
3. Rub the olive oil evenly over both chickens.
4. Mix together the salt, ground black pepper, onion powder, garlic powder, thyme, basil, marjoram, and cayenne powder in a small bowl to make the seasoning mixture.
5. Rub the seasoning mixture over the chickens.
6. Add the chicken broth to Roaster Pan.
7. Roast in the oven at 350° F until the chickens' internal temperature reaches 165° F (about 2 hrs.).

**Serves 8–10**

# Country Fried Chicken

## Ingredients

2 3 ½-lb chickens, cut into 10 pieces  
1 qt. buttermilk  
6 cups flour  
1 tbsp. salt  
2 tsp. ground black pepper  
1 tsp. onion powder  
1 tbsp. paprika  
5 qts. canola oil

## Directions

1. Soak the chicken pieces in the buttermilk in the refrigerator overnight.
2. Combine flour, salt, ground black pepper, onion powder, and paprika in a bowl to make the flour mixture.
3. Dip the chicken pieces in the flour mixture.
4. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the olive oil into the Roaster Pan. Heat to 375° F.
5. Place the chicken into the Fry Baskets.
6. Place the Fry Baskets in the Roaster Pan.
7. Fry the chicken pieces until they become golden brown and the internal temperature reaches 160° F (10–15 mins.).
8. Place the fried chicken on paper towels to remove any excess oil.

Serves 10



# Chicken Cacciatore

## Ingredients

¼ cup olive oil  
12 chicken thighs, trimmed  
2 tsp. salt  
1 tsp. ground black pepper  
1 ½ lb baby white potatoes,  
washed & cut in half  
12 mini sweet peppers,  
cut in half  
3 large carrots, peeled  
& sliced  
2 tsp. dried oregano  
1 14 ½-oz can fire-roasted  
tomatoes  
1 45-oz jar tomato sauce  
½ cup red wine  
½ cup chopped parsley

## Directions

1. Preheat the oven to 350° F.
2. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the olive oil into the Roaster Pan. Warm over medium heat.
3. Season the chicken thighs with the salt and ground black pepper.
4. Brown each side of the chicken thighs for about 5 mins. each.
5. Add the potatoes, sweet peppers, carrots, oregano, tomatoes, tomato sauce, and red wine to the Roaster Pan.
6. Cover the Roaster Pan with the Grill Pan and place into the oven. Cook at 350° F for 1 hr.
7. Sprinkle the chicken thighs with the chopped parsley and serve.

**Serves 6**



# Roasted Salmon & Vegetables

## Ingredients

1 lb asparagus spears,  
trimmed  
1 lemon, sliced  
2 lb salmon filet  
1 tbsp. paprika  
1 tsp. ground cayenne  
pepper  
1 tsp. dried thyme  
1 tsp. dried oregano  
1 tsp. garlic powder  
1 tbsp. onion powder  
1 tsp. salt  
1 tsp. ground black pepper  
1 pint red cherry tomatoes  
1 pint yellow cherry tomatoes

## Directions

1. Preheat the oven to 350° F.
2. Warm the Wonder Cooker's Grill Pan over medium-high heat on the stove.
3. Grill the asparagus and lemon slices on the Grill Pan enough to lightly char them (about 2–3 mins.) and then remove the Grill Pan from the heat.
4. Remove the lemon slices.
5. Place the salmon over the asparagus.
6. Combine the paprika, cayenne, thyme, oregano, garlic powder, onion powder, salt, and ground black pepper in a bowl and mix well to make the spice mixture.
7. Generously sprinkle the spice mixture over the salmon.
8. Scatter the red and yellow cherry tomatoes around the salmon and top with the grilled lemon slices.
9. Roast in the oven at 350° F until the salmon is cooked through (20–25 mins.).

Serves 4

# Pot Roast

## Ingredients

¼ cup canola oil  
3 2 ½-lb chuck roasts  
1 tbsp. salt  
1 ½ tsp. ground black pepper  
8 oz baby carrots  
6 cloves garlic  
2 shallots, minced  
1 onion, diced small  
2 stalks celery, diced small  
2 cups red wine  
2 cups beef broth  
2 tbsp. tomato paste  
1 bay leaf  
6 sprigs thyme

### Brussels Sprouts

2 lb Brussels sprouts,  
trimmed  
1 bag mini red potatoes,  
washed  
2 tbsp. olive oil  
2 tsp. salt  
1 ½ tsp. ground black pepper

## Directions

1. Preheat the oven to 300° F.
2. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the canola oil into the Roaster Pan. Warm over medium-high heat.
3. Season the chuck roasts with the salt and ground black pepper.
4. Sear the chuck roasts on both sides in batches. Transfer to a plate.
5. Add the carrots, garlic, shallots, onion, and celery to the Roaster Pan and sauté until golden (about 6 mins.).
6. Deglaze the Roaster Pan with the wine.
7. Add the beef broth, tomato paste, bay leaf, and thyme.
8. Return the roasts to the Roaster Pan.
9. Cover with the Glass Lid, transfer to the oven, and cook at 300° F for 3 hrs. (until the meat is very tender).
10. Add the Brussels sprouts and mini potatoes to the Grill Pan. Drizzle with the olive oil and sprinkle with the salt and ground black pepper.
11. Place the Grill Pan in the oven about 2 hrs. after the chuck roasts have begun cooking. Roast at 300° F until golden and lightly caramelized (about 40 mins.).

Serves 8

# Balsamic-Glazed Beef Tenderloin

## Ingredients

1 ½ lb mini tri-colored potatoes  
8 oz baby carrots  
8 oz small cipollini onions  
6 cloves garlic  
2 tbsp. extra virgin olive oil  
1 tsp. salt, plus more for seasoning  
½ tsp. ground black pepper, plus more for seasoning  
2 sprigs rosemary, stems removed  
1 3-lb beef tenderloin roast, trimmed of excess fat  
¼ cup balsamic glaze

## Directions

1. Preheat the oven to 400° F.
2. Toss the potatoes, carrots, onions, garlic, olive oil, salt, ground black pepper, and rosemary in a large bowl until all the ingredients are evenly coated in the oil.
3. Place the Copper Crisper basket in the Wonder Cooker's Roaster Pan.
4. Place the vegetables in a single layer on the Copper Crisper basket.
5. Generously season the roast with additional salt and pepper.
6. Place the roast over the vegetables.
7. Cook in the oven at 400° F for 35 mins.
8. Generously brush the roast with the balsamic glaze and cook until the desired doneness is reached (about 5–10 mins.).

Serves 8



# Rosemary Garlic Prime Rib

## Ingredients

1 15-lb prime rib roast,  
trimmed  
2 tsp. sea salt  
2 tsp. ground black pepper  
10 cloves garlic, minced  
¼ cup fresh rosemary,  
chopped  
2 tbsp. olive oil, plus  
more for drizzling

### Brussels Sprouts

2 lb Brussels sprouts,  
trimmed  
1 bag mini red potatoes,  
washed  
2 tsp. salt  
1 ½ tsp. ground black pepper

## Directions

1. Preheat the oven to 400° F.
2. Place the prime rib in the Wonder Cooker's Roaster Pan.
3. Mix the salt, ground black pepper, garlic, rosemary, and olive oil in a small bowl. Rub the mixture over the prime rib.
4. Cook in the oven at 400° F for 20 mins.
5. Reduce the heat to 350° F and continue cooking until the prime rib reaches the desired doneness (about 2 hrs. to internal temperature of 130° F for medium rare).
6. Add the Brussels sprouts and mini potatoes to the Grill Pan. Drizzle with the olive oil and sprinkle with the salt and ground black pepper.
7. Place the Grill Pan in the oven about 1 hr. 45 mins. after the roast has begun cooking. Roast at 350° F until golden and lightly caramelized (30–40 mins.).



# Grilled NY Strip Steaks

## Ingredients

2 tbsp. olive oil  
4 1-in. NY strip steaks  
(about 1 lb each), room  
temperature  
salt, for seasoning  
ground black pepper,  
for seasoning  
6 cloves garlic, unpeeled  
3 sprigs rosemary

## Directions

1. Preheat the oven to 400° F
2. Warm the Wonder Cooker's Grill Pan on the stove top over medium-high heat.
3. Brush the Grill Pan with the olive oil.
4. Generously season both sides of the steaks with the salt and ground black pepper.
5. Place the steaks on the Grill Pan and cook for 4 mins.
6. Flip the steaks. Scatter the garlic and rosemary over and around the steaks and cook for an additional 4 mins.
7. Transfer the Grill Pan to the oven and cook at 400° F until the desired doneness is reached (about 6–10 mins.).

Serves 4

# Braised Short Ribs

## Ingredients

¼ cup canola oil  
18 short ribs  
2 tbsp. salt  
2 tsp. ground black pepper  
2 large carrots, peeled  
& chunked  
2 stalks celery, chunked  
1 large white onion, diced  
large  
4 cloves garlic, minced  
2 cups red wine  
2 cups beef broth  
1 tbsp. tomato paste  
4 sprigs thyme  
2 sprigs rosemary

Serves 9

## Directions

1. Preheat the oven to 275° F.
2. Place the Wonder Cooker's Roaster Pan on the stove top. Pour the canola oil into the Roaster Pan. Warm over medium-high heat.
3. Season the short ribs with the salt and ground black pepper.
4. Place the short ribs in the Roaster Pan (in batches). Sear all sides of the short ribs.
5. Place the seared meat on a large plate.
6. Add the carrots, celery, onion, and garlic to the Roaster Pan and sauté for 2 mins. (until lightly browned).
7. Deglaze the Roaster Pan with the wine.
8. Stir in the beef broth and tomato paste.
9. Return the short ribs to the Roaster Pan.
10. Add the thyme and rosemary.
11. Bring to a boil.
12. Cover the Roaster Pan with the Glass Lid and transfer to the oven.
13. Cook in the oven at 275° F for 3 hrs.

# Pulled Pork

## Ingredients

2 4-lb pork shoulders,  
boneless & trimmed

### Pulled Pork Rub

1 tsp. ground coriander

2 tsp. garlic powder

2 tsp. cumin

1 tsp. onion powder

1 tbsp. salt

1 tsp. ground white pepper

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2 cups barbeque sauce

## Directions

1. Preheat the oven to 275° F.
2. Place the Wonder Cooker's Roaster Pan on the stove top. Place the pork shoulders side by side in the Roaster Pan.
3. Combine the pulled pork rub ingredients in a bowl.
4. Sprinkle the pork with the rub and massage the rub into the meat.
5. Add enough water to cover three-quarters of the meat and bring to a boil over medium-high heat.
6. Cover the Roaster Pan with the Glass Lid and transfer to the oven.
7. Cook for 6 hrs. (until the meat shreds).
8. Drain the excess liquid from the Roaster Pan, shred the meat, and toss in the barbeque sauce.

Serves 14



# Pork Osso Bucco

## Ingredients

6 pork shanks  
1 tbsp. sea salt  
½ tbsp. ground black pepper  
¼ cup olive oil  
1 medium yellow onion,  
diced  
2 large carrots, diced  
2 celery stalks, diced  
3 cloves garlic, minced  
1 shallot, minced  
1 stick butter  
⅓ cup flour  
½ cup white wine  
3 cups beef broth  
½ cup crushed tomatoes  
1 bay leaf  
2 sprigs thyme  
1 sprig rosemary

### Gremolata

2 cloves garlic, minced  
zest of 1 lemon  
¼ cup chopped parsley  
2 tbsp. extra virgin olive oil

## Directions

1. Preheat the oven to 350° F.
2. Season the pork shanks with the salt and ground black pepper.
3. Place the Wonder Cooker's Roaster Pan on the stove over medium heat. Add the olive oil to the Roaster Pan and brown each side of the pork shanks.
4. Remove the pork shanks from the Roaster Pan and set them aside.
5. Add onion, carrots, celery, garlic, and shallot to the Roaster Pan and heat for 4–5 mins.
6. Add the butter and flour and cook for 3–4 mins. until creamy.
7. Add the wine, beef broth, crushed tomatoes, bay leaf, thyme, rosemary, and shanks.
8. Bring to a boil and cover with the Grill Pan. Cook at 350° F in oven for 3 ½ hrs. or until the meat is tender and falling off the bone.
9. Mix the gremolata ingredients together in a bowl.
10. Serve each shank with a sprinkle of gremolata.

Serves 6



# Roast Turkey

## Ingredients

1 15-lb turkey  
2 tbsp. olive oil  
1 tbsp. salt  
2 tsp. ground black pepper  
½ tbsp. onion powder  
½ tbsp. garlic powder  
1 tbsp. rosemary  
1 tbsp. dried thyme  
1 tbsp. dried sage  
1 tbsp. paprika  
2 cups chicken broth

## Directions

1. Preheat the oven to 350° F.
2. Place the turkey in the Wonder Cooker's Roaster Pan. Rub the olive oil over the turkey.
3. Mix the salt, ground black pepper, onion powder, garlic powder, rosemary, thyme, sage, and paprika in a bowl.
4. Rub the turkey with the seasonings.
5. Pour the chicken broth into the Roaster Pan.
6. Roast in the oven at 350° until the internal temperature of the turkey reaches 165° F (about 3–3 1/2 hrs.), basting the turkey every 20 mins. while it cooks.

Serves 8

# Peanut Butter S'mores Dip

## Ingredients

20 peanut butter-filled  
chocolate cups

1 16-oz bag marshmallows

10 graham crackers,  
split into quarters

## Directions

1. Preheat the oven to 350° F.
2. Line the bottom of the Wonder Cooker's Grill Pan with the peanut butter cups.
3. Layer the marshmallows over the peanut butter cups.
4. Bake in the oven at 350° F until the marshmallows are golden (about 35 mins.).
5. To serve, dip the graham crackers into the warm dip.

Serves 10–12

# Triple-Layer Brownie Bake

## Ingredients

24 double-stuffed crème-filled chocolate cookies

2 lb chocolate chip cookie dough, room temperature

1 18-oz package brownie mix, prepared according to manufacturer's directions

vanilla ice cream, for serving

## Directions

1. Preheat the oven to 350° F.
2. Place the cookies in a single layer in the Wonder Cooker's Roaster Pan.
3. Carefully spread the cookie dough in an even layer over the cookies.
4. Spread the prepared brownie batter over the cookie dough.
5. Place the Roaster Pan in the oven and bake at 350° F until set (about 45 mins.).
6. Serve with vanilla ice cream.

Serves 16



# Ice Cream Sandwich

## Ingredients

### Egg Mixture

3 large eggs  
1 ½ cups whole milk  
¾ cup vegetable oil  
1 tbsp. vanilla extract

### Dry Mixture

2 cups flour  
3 cups sugar  
1 cup cocoa powder  
1 tbsp. baking powder  
1 ½ tsp. baking soda  
1 ½ tsp. salt

—  
¾ cup water, boiling  
3 1 ½-qt. containers vanilla  
ice cream, softened

## Directions

1. Preheat the oven to 350° F.
2. Whisk together the egg mixture ingredients in a bowl.
3. Whisk together the dry mixture ingredients in a separate large bowl.
4. Add the egg mixture to the dry mixture and mix until well combined.
5. Whisk in the boiling water and beat until well combined.
6. Pour half of the batter into the Wonder Cooker's Roaster Pan.
7. Pour the other half of the batter into the Grill Pan.
8. Combine the Roaster Pan and the Grill Pan to form the Double Cooker. Cook in the oven at 350° F until a cake tester comes out clean (about 25–30 mins.).
9. Let the cake halves cool for 15 mins. before flipping them onto cooling racks. Then, cool completely.
10. Place the cake that was baked in the Roaster Pan back into the Roaster Pan.
11. Use a plastic straw to make holes in a grid pattern on the cake to mimic those found on an ice cream sandwich.
12. Beat the ice cream in a stand mixer until creamy but still stiff.
13. Pour the ice cream onto the cake in the Roaster Pan.
14. Top the ice cream with the remaining cake and place in the freezer overnight.
15. When ready to serve, remove the cake from the Roaster Pan and trim the edges.

Serves 16







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