

COPPERXCHEF™

◆ DIAMOND COOKWARE ◆



RECIPE BOOK



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Skillet

Mac & Cheese

Ingredients

2 ½ cups heavy cream
2 tbsp. unsalted butter
1 tsp. onion powder
1 ½ tsp. salt
½ tsp. ground black pepper
¼ tsp. ground cayenne pepper
1 tbsp. cornstarch
5 cups shredded cheddar, divided
1 ½ lb raw fusilli pasta, cooked according to manufacturer's directions

Directions

1. Preheat the oven to 350° F.
2. Place the 10-in. Copper Diamond Skillet on the stove top and heat the cream and butter over medium-high heat in the Skillet.
3. Combine the onion powder, salt, ground black pepper, ground cayenne pepper, cornstarch, and 4 cups cheddar in a bowl and toss well to make the cheese mixture.
4. When the cream begins to bubble along the edges of the Skillet, add the cheese mixture.
5. Stir to melt.
6. Bring to a boil, stirring constantly, for 2 mins.
7. Add the pasta and mix until well coated.
8. Sprinkle 1 cup cheddar over the top of the mac & cheese.
9. Transfer the Skillet to the oven and bake at 350° F for 25 mins.

• Serves

8

Veggie Frittata

Ingredients

6 button mushrooms,
sliced

10 spears of asparagus,
trimmed to 4-in. spears

½ red bell pepper, sliced
thinly

1 medium-size Yukon gold
potato, microwaved
for 1 min. & sliced thinly

1 cup shredded cheddar

12 large eggs

2 tbsp. butter, melted

½ cup whole milk

1 tsp. salt

½ tsp. ground black pepper

Directions

1. Preheat the oven to 400° F.
2. Scatter the mushrooms, asparagus, red bell pepper slices, potato slices, and cheddar on the bottom of the 10-in. Copper Diamond Skillet.
3. Whisk the eggs, butter, milk, salt, and ground black pepper in a bowl until smooth to make the egg mixture.
4. Pour the egg mixture over the vegetables.
5. Transfer the Skillet to the oven and bake at 400° F until firm (about 30 mins.)
6. Serve with salad.

• Serves

6

Sautéed

Green Beans & Shallots

Ingredients

2 tbsp. extra virgin olive oil
4 shallots, sliced
2 cloves garlic, sliced
1 lb French green beans,
trimmed
1 tsp. flaked sea salt
¼ tsp. ground black pepper

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil over medium heat.
2. Add the shallot and garlic slices and cook, tossing often until wilted.
3. Add the green beans, sea salt, and ground black pepper and sauté, tossing often, for 4 mins.

• Serves

4

Classic Cheeseburgers

Ingredients

1 lb ground chuck
2 tbsp. minced onion
1 ½ tbsp. steak sauce
1 tsp. salt
½ tsp. ground black pepper
4 potato burger buns,
for serving
4 slices American cheese
¼ cup margarine

Eric's Special Sauce*

1 cup mayonnaise
¼ cup ketchup
1 large clove garlic, grated
1 tsp. Worcestershire sauce
¼ tsp. ground black pepper

8 dill pickle chips, for serving
4 slices beefsteak tomato,
for serving
4 leaves iceberg lettuce,
for serving

Directions

1. Combine the ground chuck, onion, steak sauce, salt, and ground black pepper in a bowl and mix well.
2. Shape the meat into four 4-oz patties.
3. Place the 10-in. Copper Diamond Skillet on the stove top and preheat the Skillet over medium heat.
4. Place the buns into the Skillet and cook each side until golden brown (about 4–5 mins. per side).
5. Add a slice of American cheese to each patty, cover the Skillet with its Lid, and cook for an additional 3 mins.
6. Remove the patties from the Skillet and set aside.
7. Butter the buns with the margarine, place them in the Skillet, and lightly brown.
8. Combine the Eric's Special Sauce ingredients in a small bowl.
9. Serve each burger on a bun with 2 pickle chips, a slice of tomato, a leaf of iceberg lettuce, and a drizzle of Eric's Special Sauce.

• Serves

4

**Can be kept refrigerated
for up to 2 weeks.*

Pan-Roasted

Corn on the Cob

Ingredients

3 tbsp. extra virgin olive oil

3 tbsp. unsalted butter

1 tsp. salt

½ tsp. ground black pepper

4 ears corn, husked

parsley, chopped,
for serving

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil and butter over medium heat.
2. Swirl the Skillet to melt the butter.
3. Add the salt and ground black pepper and swirl the Skillet to combine.
4. Add the corn and cook, rotating often until the corn caramelizes.
5. Serve with a sprinkling of the parsley.

• Serves

4



Chicken Quesadilla

Ingredients

2 10-in. flour tortillas
1 tbsp. unsalted butter,
melted
¼ cup salsa
1 cup shredded chicken
1 cup shredded Mexican
cheese blend
½ jalapeño, minced
sour cream, for serving

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and preheat the Skillet over medium heat.
2. Brush one side of each tortilla with the melted butter.
3. Place 1 tortilla, buttered side down, in the Skillet.
4. Spread the salsa evenly over the tortilla.
5. Scatter the chicken, cheese, and jalapeño over the salsa.
6. Cover with the second tortilla, buttered side up, to form the quesadilla.
7. Cook each side of the quesadilla until the cheese is melted (about 4 mins. per side).
8. Cut into wedges and serve with the sour cream.

• Serves

2

Turkey

Shepherd's Pie

Ingredients

2 tbsp. extra virgin olive oil
1 ½-lb 99% lean ground turkey breast
½ yellow onion, chopped
3 cloves garlic, minced
1 ½ tsp. salt
½ tsp. ground black pepper
2 tbsp. Worcestershire sauce
3 tbsp. ketchup
1 ½ cups frozen vegetable medley, thawed
2 ½ cups mashed potatoes
½ cup grated pecorino cheese

Directions

1. Preheat the oven to 350° F.
2. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil over medium-high heat.
3. Add the turkey to the Skillet.
4. Using the back of a wooden spoon, break the meat into small chunks. Cook until the meat is cooked through (about 6 mins.).
5. Add the onion and garlic and cook for 4 mins. more.
6. Mix the salt, ground black pepper, Worcestershire sauce, and ketchup in a bowl.
7. Add to the Skillet, cook for 1 min., and then remove from the heat.
8. Top with a layer of vegetables and then the mashed potatoes.
9. Sprinkle the pecorino cheese over the mashed potatoes.
10. Transfer the Skillet to the oven and cook at 350° F for 35 mins.

• Serves

6

Personal Pan Pizza

Ingredients

½ lb pizza dough
¼ cup pizza sauce
½ cup shredded mozzarella
1 tbsp. grated Parmesan
cheese
10 slices pepperoni
fresh basil, for serving

Directions

1. Preheat the oven to 400° F.
2. Shape the pizza dough to fit the bottom of the 10-in. Copper Diamond Skillet.
3. Spoon the sauce over the dough, leaving a ½-in. crust.
4. Sprinkle the mozzarella and Parmesan cheeses over the sauce and top with the pepperoni slices.
5. Transfer the Skillet to the oven and bake at 400° F for 20 mins.
6. Top with the basil.

• Serves

1



One-Pot

Braised Chicken

Ingredients

1 cup flour
2 tsp. salt
1 tsp. ground black pepper
1 3-lb chicken, broken into parts & breasts halved
¼ cup olive oil
½ cup sherry wine
1 cup chicken broth
8 oz cremini mushrooms, cleaned, stalks trimmed & caps sliced
2 jumbo carrots, diced large
2 tbsp. capers
4 sprigs thyme

Directions

1. Preheat the oven to 325° F.
2. Add the flour, salt, and ground black pepper to a shallow bowl and whisk to combine to make the flour mixture.
3. Dredge the chicken parts in the flour mixture and shake off any excess flour.
4. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil over medium-high heat.
5. Add the chicken to the Skillet and sear each side of the chicken for about 6 mins. per side.
6. Add the wine to the Skillet to deglaze.
7. Add the chicken broth.
8. Scatter the mushrooms, carrots, capers, and thyme over and around the chicken.
9. Cover the Skillet with its Lid, transfer to the oven, and braise at 325° F for 1 hr.

• Serves

5



Cornish Hens

with Roasted Vegetables

Ingredients

2 2-lb Cornish hens
4 tbsp. olive oil, divided
½ tbsp. granulated garlic
1 tbsp. fresh thyme
2 tsp. salt, divided
2 tsp. ground black pepper,
divided
juice of ½ lemon
10 oz Brussels sprouts,
trimmed & halved
1 lb baby yellow potatoes,
halved

Directions

1. Preheat the oven to 350° F.
2. Clean the cavities of the Cornish hens, tuck the wings underneath, and place into the 10-in. Copper Diamond Skillet.
3. Rub 2 tbsp. olive oil evenly over the hens.
4. Sprinkle with the garlic, thyme, 1 tsp. salt, and 1 tsp. ground black pepper.
5. Drizzle the lemon juice over the hens.
6. Roast for 20 mins. at 350° F in the oven.
7. While the hens cook, toss the Brussels sprouts and potatoes with 2 tbsp. olive oil, 1 tsp. salt, and 1 tsp. ground black pepper.
8. Carefully remove the Skillet from the oven and add the vegetables to the Skillet.
9. Transfer the Skillet back into the oven and bake at 350° F until the internal temperature of the hens reaches 165° F (about 25 mins.).

• Serves

4

Braised Short Ribs

Ingredients

2 tbsp. olive oil
8 small short ribs
2 tsp. salt
1 tsp. ground black pepper
½ cup red wine
½ cup beef broth
1 tsp. tomato paste
1 small onion, diced large
2 stalks celery, diced large
4 oz baby carrots
2 sprigs rosemary
2 sprigs thyme
1 bay leaf

Directions

1. Preheat the oven to 300° F.
2. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil over medium-high heat.
3. Pat the short ribs with paper towels to absorb any moisture.
4. Season the short ribs with the salt and ground black pepper.
5. Sear the short ribs on all sides.
6. Add the red wine to deglaze the Skillet.
7. Whisk the beef broth and tomato paste together in a bowl and then add to the Skillet.
8. Scatter the onion, celery, carrots, rosemary, thyme, and bay leaf over the meat.
9. Bring to a boil.
10. Cover the Skillet with its Lid, transfer to the oven, and braise at 300° F until the meat falls off the bone (about 2 hrs.).

• Serves

4

Skillet Chicken

with Roasted Tomatoes

Ingredients

¼ cup olive oil
1 3-lb chicken, broken into
parts & breasts halved
½ cup chicken broth
4 cloves garlic, sliced
1 large red bell pepper,
sliced
1 pint red cherry tomatoes
parsley, chopped,
for serving

Directions

1. Preheat the oven to 375° F.
2. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil over medium-high heat.
3. Add the chicken to the Skillet and sear each side of the chicken for about 6 mins. per side.
4. Add the chicken broth and bring to a simmer.
5. Scatter the garlic, red bell pepper slices, and tomatoes around the chicken.
6. Transfer the Skillet to the oven and cook at 375° F for 20 mins.
7. Garnish with the chopped parsley.

• Serves

4



Pork Chops

with Apples & Sage in Brown Butter

Ingredients

2 tbsp. extra virgin olive oil
6 boneless pork chops
(about 2 ½ lb each)
2 tsp. salt
1 tsp. ground black pepper
4 tbsp. salted butter
2 crisp red apples, like
Honeycrisp or Winesap,
cut into wedges
8 leaves sage

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and heat the olive oil over medium-high heat.
2. Season the pork chops with the salt and ground black pepper.
3. Add the pork chops to the Skillet and sear both sides until golden (about 4 mins. per side).
4. Transfer the seared pork to a plate.
5. Add the butter to the Skillet and melt.
6. Add the apples and sage and pan fry until the butter begins to brown.
7. Add the pork chops and any juices that were released.
8. Remove the Skillet from the heat, cover with its Lid, and let sit until the pork reaches an internal temperature of 145° F and the apples soften (8–10 mins.).

• Serves

6



NY Strip Steak

Ingredients

2 NY strip steaks, 1-in. thick
(about 1 lb each)
2 tsp. salt
2 tsp. cracked black pepper

Garlicky Rosemary Compound Butter*

1 bulb roasted garlic
½ lb unsalted butter,
softened
1 tbsp. rosemary, chopped
finely
½ tsp. smoked & flaked sea
salt

**Can be kept refrigerated for up
to 2 weeks.*

• Serves

2

Directions

1. Preheat the oven to 425° F.
2. Place the 10-in. Copper Diamond Skillet on the stove top and preheat the Skillet over medium-high heat.
3. Pat the steaks with paper towels to remove extra moisture.
4. Season the steaks with the salt and black pepper.
5. Place the steaks into the Skillet and cook each side until well seared on both sides (about 4 mins. per side).
6. Transfer the Skillet to the oven and cook at 425° F until the desired doneness is reached.
7. Allow the steak to rest for 5 mins. before serving with a slice of garlicky rosemary compound butter on top.

Garlicky Rosemary Compound Butter*

1. Squeeze the roasted garlic from the bulb.
2. Combine all the ingredients in a bowl and mix until well incorporated.
3. Using a sheet of plastic wrap, form the butter into a log and refrigerate for at least 20 mins.



Sweet Thai Shrimp

Ingredients

2 tbsp. canola oil
1 ½ lb 16–20 shrimp,
peeled & deveined
2 tsp. salt
1 tsp. ground black pepper
½ cup Thai-style sweet chili
sauce
1 lemon, sliced
½ tsp. red pepper flakes
(optional)
white rice, steamed,
for serving
cilantro, chopped,
for garnish

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and heat the canola oil over medium-high heat.
2. Pat the shrimp with paper towels to remove excess moisture.
3. Season the shrimp with the salt and ground black pepper.
4. Add the shrimp to the Skillet and cook, tossing often, until the shrimp is pink and cooked through (about 6 mins.).
5. Add the Thai chili sauce, lemon slices, and red pepper flakes.
6. Sauté for 1 min.
7. Serve over the white rice with a sprinkling of the cilantro.

• Serves

8



Paella

Ingredients

2 ¼ cups chicken broth
½ tsp. saffron threads
1 cup Carolina rice
2 links chorizo, sliced
2 cloves garlic, chopped
1 lb 16–20 shrimp
16 mussels, cleaned
12 littleneck clams
1 tbsp. lemon juice
parsley, chopped,
for serving
lemon slices,
for serving

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and bring the chicken broth and saffron to a boil over medium-high heat.
2. Reduce the heat to low; add the rice, chorizo, and garlic; and simmer for 10 mins.
3. Add the shrimp, mussels, clams, and lemon juice and cook for an additional 8 mins.
4. Top with the chopped parsley and serve with the lemon slices.

• Serves

4



Pan-Fried Cod

Ingredients

1 cup canola oil
4 6-oz cod fillets, skin removed
1 tsp. salt
½ tsp. ground black pepper
3 egg yolks, whisked
1 ½ cups panko breadcrumbs
smoked & flaked sea salt, for serving

Citrus Slaw

2 cups shredded white cabbage
1 Granny Smith apple, julienned
1 small jalapeño, seeded & minced
zest & juice of 2 baseball-sized navel oranges
juice of ½ lime
2 tbsp. extra virgin olive oil

Directions

1. Place the 10-in. Copper Diamond Skillet on the stove top and heat the canola oil over medium-high heat.
2. Season the cod fillets with the salt and ground black pepper.
3. Generously brush one side of each fillet with the egg yolks.
4. Press the fillets, yolk-side-down, into the panko breadcrumbs.
5. Fry each side of the fillets, two fillets at a time, until cooked through (2–4 mins. per side).
6. Sprinkle with the sea salt.
7. Combine the citrus slaw ingredients in a bowl and toss.
8. Serve the fillets with the citrus slaw.

• Serves

4



Mixed-Berry Crostata

Ingredients

2 sheets pie dough,
refrigerated
2 lb strawberries, hulled
& quartered
6 oz raspberries
6 oz blueberries
¼ cup dark brown sugar
zest of 1 lemon

Egg Wash

1 egg yolk
2 tbsp. milk

—
demerara sugar,
for garnish
whipped cream, for serving
mint, for serving

Directions

1. Preheat the oven to 375° F.
2. Place 1 pie dough sheet on a lightly floured surface.
3. Place the second sheet of pie dough over the first.
4. Using a rolling pin, pound the dough so that they stick together.
5. Roll the dough into a 16-in. circle.
6. Carefully place the dough into the 10-in. Copper Diamond Skillet, allowing the excess dough to hang over the sides of the Skillet.
7. Toss the strawberries, raspberries, blueberries, brown sugar, and lemon zest in a bowl to make the berry mixture.
8. Pour the berry mixture into the Skillet.
9. Fold the excess dough over the fruit to form a crust.
10. Whisk the egg yolk and milk together in a small dish.
11. Brush the exposed dough with the egg wash and sprinkle with the demerara sugar.
12. Place the Skillet in the oven and bake at 375° F for 45 mins.
13. Serve warm with the whipped cream and mint.

• Serves

8

Lemon–Vanilla Dutch Baby

Ingredients

2 tbsp. unsalted butter,
melted
3 large eggs
¾ cup flour
¾ cup milk
1 tbsp. sugar
2 tsp. vanilla extract
zest of 1 lemon
¼ tsp. salt
whipped cream, for serving

Lemon Blueberry Compote*

2 cups blueberries
½ cup sugar
1 tsp. vanilla
zest & juice of 1 lemon
1 tbsp. water

Directions

1. Preheat the oven to 400° F.
2. Combine the butter, eggs, flour, milk, sugar, vanilla, lemon zest, and salt in a bowl; whisk well until smooth to make the batter.
3. Pour the batter into the 10-in. Copper Diamond Skillet.
4. Bake until golden on the edges (20–25 mins.).
5. Serve warm with the whipped cream and blueberry compote.

Lemon Blueberry Compote*

1. Place the 8-in. Copper Diamond Skillet on the stove top, combine all the ingredients in the Skillet, and bring to a boil over medium-high heat.
2. Reduce the heat to low and simmer until the blueberries begin to break down.
3. Use a wooden spoon to break down the blueberries.
4. Remove from the heat and cool to room temperature until ready to serve.

• Serves

6

**Can be kept refrigerated for up to 2 weeks.*

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