



# ★ America's ★ Restaurant Favorites

featuring Jet & Ali Tila's Recipes

**COPPER X CHEF**  
• TITAN PAN •

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## Onion Fritters

Serves 4

### DIRECTIONS

1. Combine the flour, chili powder, turmeric, salt, sugar, and water in a bowl and mix until the mixture reaches a creamy consistency.
2. Add the onions to the bowl, toss to coat well, and cover the bowl. Refrigerate for 1 hour.
3. Place the Titan Pan on the stove top. Add the oil to the pan and heat the oil to 375° F/191° C. Add small handfuls of the onions to the oil and fry until crispy.
4. Blend the sauce ingredients together in a blender.
5. Serve the onion fritters with the sauce.

### INGREDIENTS

2 cups gram flour (also called chickpea or garlic flour)  
1 tsp. chili powder  
¼ tsp. turmeric  
¼ tsp. salt  
¼ tsp. sugar  
3 cup water  
2 large white onions, sliced thinly  
vegetable oil, for deep frying

### SAUCE

2 large bunches fresh cilantro (stalks & leaves)  
2 large bunches fresh mint (leaves removed from stalks)  
5 green chilis, seeded & destemmed  
juice & zest of 2 limes  
4 cloves garlic  
2 inches fresh ginger  
5 tbsp. plain yogurt (low fat is fine)  
¼ tsp. salt  
¼ tsp. sugar

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## Easy Homemade Tomato Sauce

Makes 1 quart

### DIRECTIONS

1. Place the Titan Pan on the stove top over medium heat. Add the oil and sauté the garlic.
2. Add the tomatoes and anchovy (if desired) and bring to a simmer until the sauce reduces and thickens slightly (about 10 mins.). Reduce the heat if the sauce starts to boil.
3. Stir in the oregano, salt, black pepper, and sugar and cook for 1 min.
4. Remove the sauce from the heat and use immediately or refrigerate until ready to use.

### INGREDIENTS

4 tbsp. extra virgin olive oil  
2 tsp. minced garlic (about 4 small cloves)  
2 28-oz. cans diced tomatoes, drained  
4 anchovy fillets, chopped roughly (optional)  
2 tsp. dry oregano  
1 tsp. kosher salt  
¼ tsp. fresh ground black pepper  
2 tsp. sugar

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## Perfect Every Time Pizza Dough

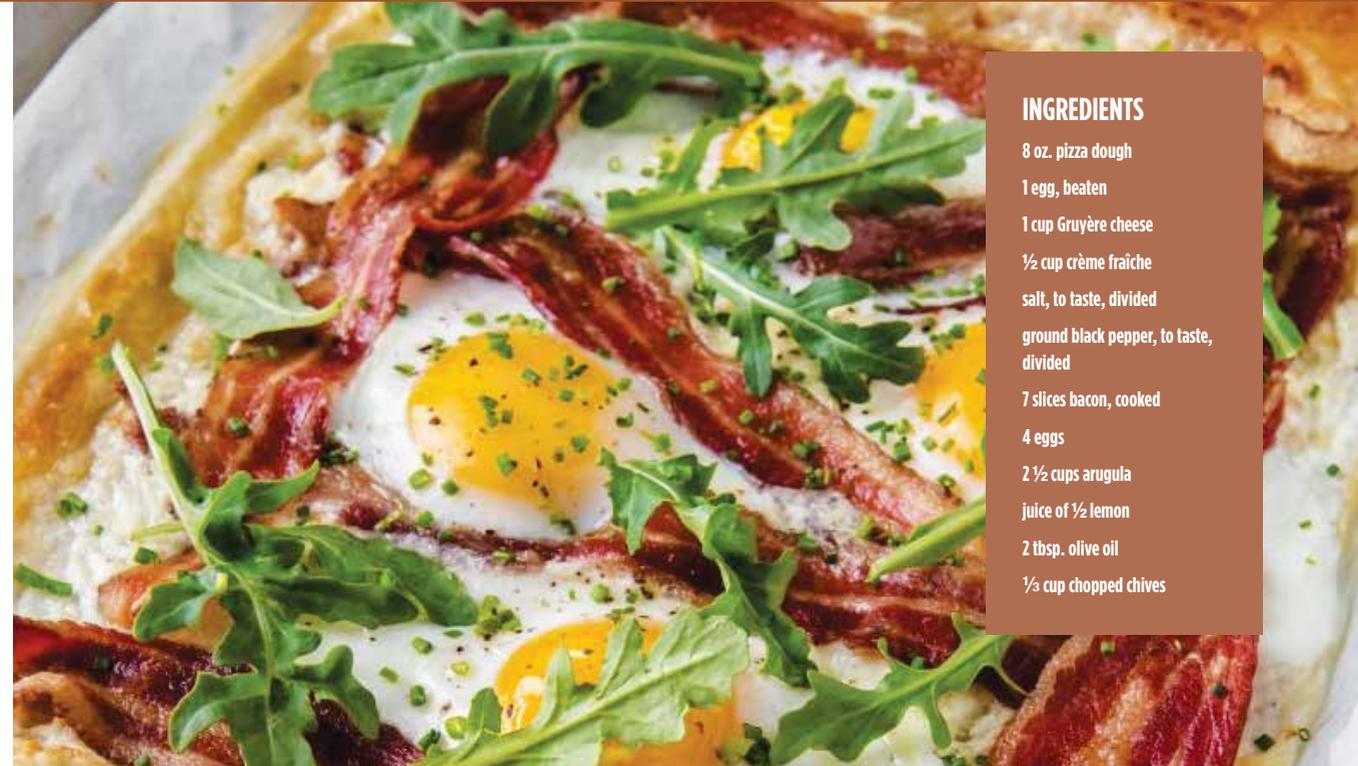
Makes 2 pizzas

### DIRECTIONS

1. Combine the water, yeast, oil, and salt in a large bowl and stir together until the salt dissolves. Let rest until slightly foamy (10–20 mins.).
2. Transfer the yeast and water mixture to the bowl of a stand mixer, making sure to scrape all the yeast into the bowl.
3. Add the flour and salt to the mixer bowl. Attach a dough hook and knead on medium for about 4 mins. The mixture will come together into a ball that pulls away from the sides.
4. After the 4 mins., remove your dough ball onto a clean, floured work surface to knead. Knead well for 2 mins. Cut the ball into two portions and shape each portion into round discs. Place each disc into separate lightly oiled bowls, cover with plastic, and let rise in the refrigerator overnight.

### INGREDIENTS

1 cup warm water (100 F, 38 C)  
1 tsp. active dry yeast  
½ tsp. extra virgin olive oil  
¾ cup Bread Flour or Italian 00 flour  
1 ½ cups All Purpose flour  
2 tsp. Kosher Salt



### INGREDIENTS

8 oz. pizza dough  
1 egg, beaten  
1 cup Gruyère cheese  
½ cup crème fraîche  
salt, to taste, divided  
ground black pepper, to taste, divided  
7 slices bacon, cooked  
4 eggs  
2 ½ cups arugula  
juice of ½ lemon  
2 tbsp. olive oil  
½ cup chopped chives

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## Breakfast Pizza

Serves 4

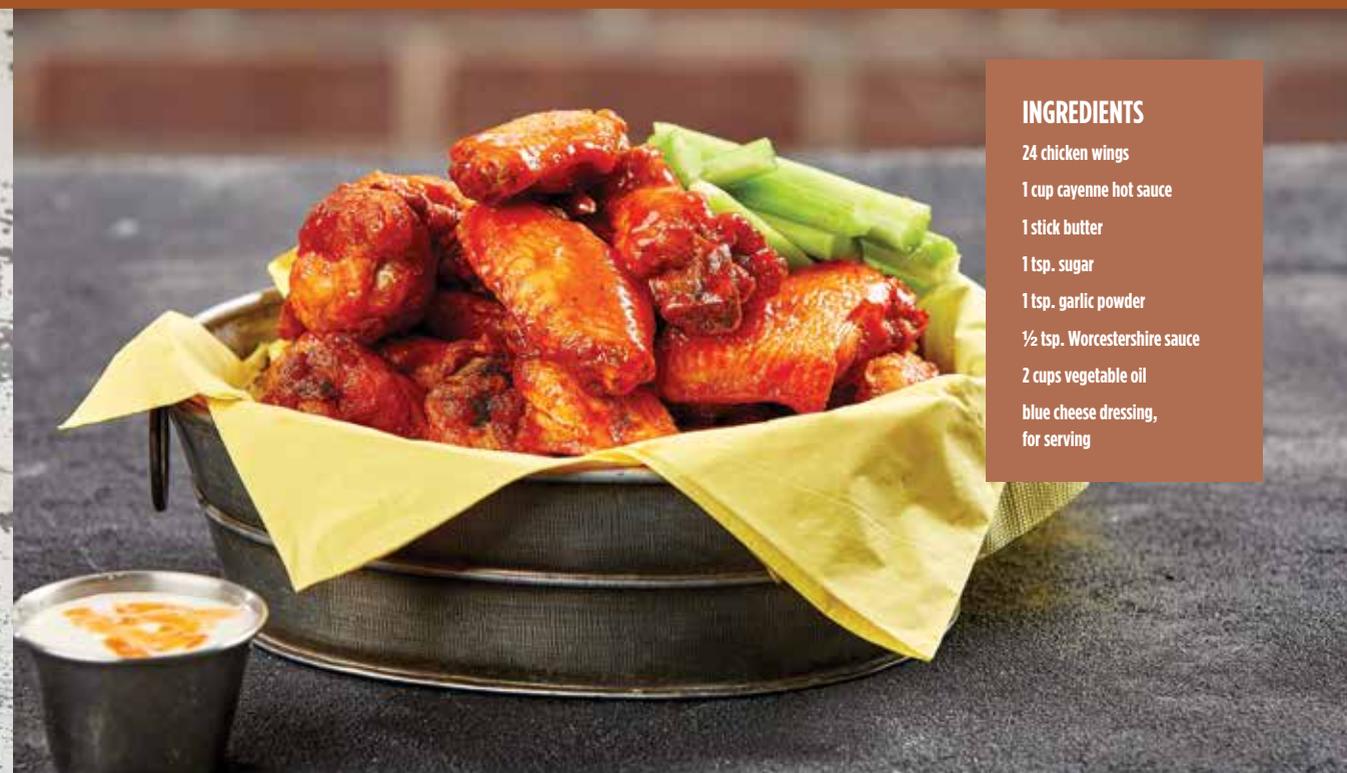
### DIRECTIONS

1. Preheat the oven to 400° F/204° C.
2. Stretch the dough out into a 12-inch round disc and place the dough in the pan. Use a fork to spike the pizza dough so that the dough will rise more evenly.
3. Brush the border of the dough with the beaten egg.
4. Combine the Gruyère, crème fraîche, salt, and black pepper in a bowl and mix together. Spread the cheese mixture over the pizza dough.
5. Top the cheese mixture with the bacon.
6. Transfer the pan to the oven and bake at 400° F/204° C until light brown.
7. Remove the pizza from the oven. Crack the eggs on top of the pizza.
8. Return the pizza to the oven and bake at 400° F/204° C for 7–10 mins.
9. Combine the arugula, lemon juice, olive oil, salt, and black pepper in a bowl and mix.
10. Remove the pizza from the pan and transfer it to a cutting board. Sprinkle the pizza with the arugula before cutting and serving.



#### INGREDIENTS

- 8 oz. pizza dough
- ¼ cup tomato sauce
- 1 drizzle extra virgin olive oil
- 1 cup low-moisture shredded mozzarella
- 8–12 slices pepperoni
- 2 tbsp. shaved Parmesan
- 1 tbsp. dry oregano
- ½ yellow pepper, sliced
- ½ red pepper, sliced



#### INGREDIENTS

- 24 chicken wings
- 1 cup cayenne hot sauce
- 1 stick butter
- 1 tsp. sugar
- 1 tsp. garlic powder
- ½ tsp. Worcestershire sauce
- 2 cups vegetable oil
- blue cheese dressing,  
for serving

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## Pepperoni and Pepper Pizza

*Serves 4*

#### DIRECTIONS

1. Preheat the oven 400° F/204° C.
2. Stretch the dough out into a 12-inch round disc and place the dough in the Titan Pan. Spoon the sauce onto the center of the dough and spread the sauce out evenly with the spoon.
3. Drizzle the pizza with a bit of olive oil. Spread the mozzarella over the sauce. Place the pepperoni evenly over the cheese.
4. Sprinkle the Parmesan, oregano, and peppers over the top of the pizza.
5. Transfer the pan to the oven and bake at 400° F/204° C until the crust is golden brown and the cheese is bubbling (about 20 mins.).
6. Remove the pizza from the oven and let rest for 2–5 mins. before slicing and serving.

*Inspired by Buffalo Wild Wings®*

## Buffalo Wings

*Serves 4*

#### DIRECTIONS

1. Place the hot sauce, butter, sugar, garlic powder, and Worcester sauce in the Titan Pan and bring to a boil.
2. Remove and reserve the sauce. Clean out the pan.
3. Add the oil to the pan and heat to 375° F/191° C. Fry the wings in the oil until the internal temperature of the wings reaches 165° F/74° C.
4. Toss the wings in the sauce before serving with the blue cheese dressing.



Inspired by In-N-Out Burger®

## Hamburger Deluxe *Serves 3*

### DIRECTIONS

1. Place the Titan Pan on the stove top over medium-high heat. Melt the butter. Add the onion and caramelize. Add the vinegar. Remove and reserve the caramelized onion and clean the pan.
2. Combine the sauce ingredients in a bowl and mix. Reserve the sauce.
3. Combine the beef, salt, and black pepper. Divide the meat into six patties.
4. Place the pan on the stove top over medium-high heat. Add the oil. Brush the patties with the mustard. Sauté the patties until the desired doneness is reached.
5. Top the patties with the American cheese. Remove and reserve the patties.
6. Wipe the pan clean with a paper towel. Grill the rolls.
7. Assemble the burgers with the patties, lettuce, tomato, caramelized onion, and sauce.

### INGREDIENTS

Caramelized Onion  
1 large onion, sliced thinly  
2 tbsp. butter  
1 tbsp. cider vinegar

### SAUCE

¼ cup mayonnaise  
2 tsp. mustard  
2 tsp. barbeque sauce  
1 tsp. lemon juice  
1 tsp. sugar  
—  
1 lb. ground beef  
½ tsp. salt  
¼ tsp. ground black pepper  
2 tbsp. grapeseed oil  
4 tbsp. mustard  
6 slices American cheese  
3 hamburger rolls  
1 cup shredded lettuce  
1 tomato, sliced

Inspired by Chick-fil-A®

## Chicken Fillet Sandwich *Serves 2*

### DIRECTIONS

1. Season the chicken with the salt and black pepper.
2. Combine the egg and milk in a bowl and whisk together. Pour the flour into a second bowl. Pour the breadcrumbs into a third bowl.
3. Toss the chicken in the flour to coat. Shake off any excess flour.
4. Dip the chicken into the egg mixture. Allow any excess to drip off.
5. Dredge the chicken in the breadcrumbs.
6. Place the Titan Pan on the stove top. Add the oil to the pan and heat the oil to 375° F/191° C.
7. Add the chicken to the oil and fry the chicken on both sides until the internal temperature of the chicken reaches 165° F/74° C.
8. Remove the chicken from the pan. Top the chicken with the cheddar cheese and use toothpicks to secure the cheese. Transfer the chicken to the broiler and cook until the cheese is melted. Remove the toothpicks.
9. Serve the chicken between the toasted sandwich buns topped with the lettuce, tomato, red onion, and pickles if desired.

### INGREDIENTS

1 chicken breast, split in half & pounded about ¼ inch thick  
salt, to taste  
ground black pepper, to taste  
1 egg  
¼ cup milk  
1 cup flour  
1 cup breadcrumbs  
1 ½ cups vegetable oil  
2 slices cheddar cheese  
2 sandwich buns, toasted  
2 lettuce leaves  
2 slices tomato  
2 slices red onion  
pickle slices (optional)



#### INGREDIENTS

- 3 cups buttermilk
- 1 tbsp. sriracha sauce
- 3 tbsp. seasoned salt, divided
- 1 ½ cups vegetable oil
- 1 tsp. ground black pepper
- 2 cups flour
- ½ cup cornstarch
- 1 3 ½-lb. chicken, cut into 10 pieces

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## Fried Chicken

Serves 10

#### DIRECTIONS

1. Combine the buttermilk, sriracha sauce, and 2 tbsp. seasoned salt in a bowl and mix. Add the chicken to the bowl and season the chicken with the mixture. Cover and refrigerate for at least 4 hours (preferably overnight).
2. Place the Titan Pan on the stove top. Add the oil to the pan and heat the oil to 375° F/191° C.
3. Combine the black pepper, flour, cornstarch, and the rest of the seasoned salt to a bowl and mix.
4. Dip each chicken piece in the flour mixture and then fry the chicken pieces until the internal temperature of the chicken reaches 165° F/74° C.



#### INGREDIENTS

##### SAUCE

- 2 tbsp. sweet soy sauce
- 1 tbsp. oyster sauce
- 1 ½ tbsp. fish sauce
- 1 tbsp. sugar
- 1 tsp. sriracha sauce
- 1 tsp. minced garlic
- 6-8 Thai basil leaves, chiffonade

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- 3 tbsp. canola or peanut oil
  - 2-3 garlic cloves, minced
  - 2 eggs
  - 5 extra-firm tofu, cut into ½-inch cubes
  - ½ medium white onion, sliced
  - 4 cups fresh rice noodles, separated
  - ½ cup grape tomatoes, halved
  - 1 cup Thai basil leaves, packed loosely
  - ¼ cup Chinese rice wine

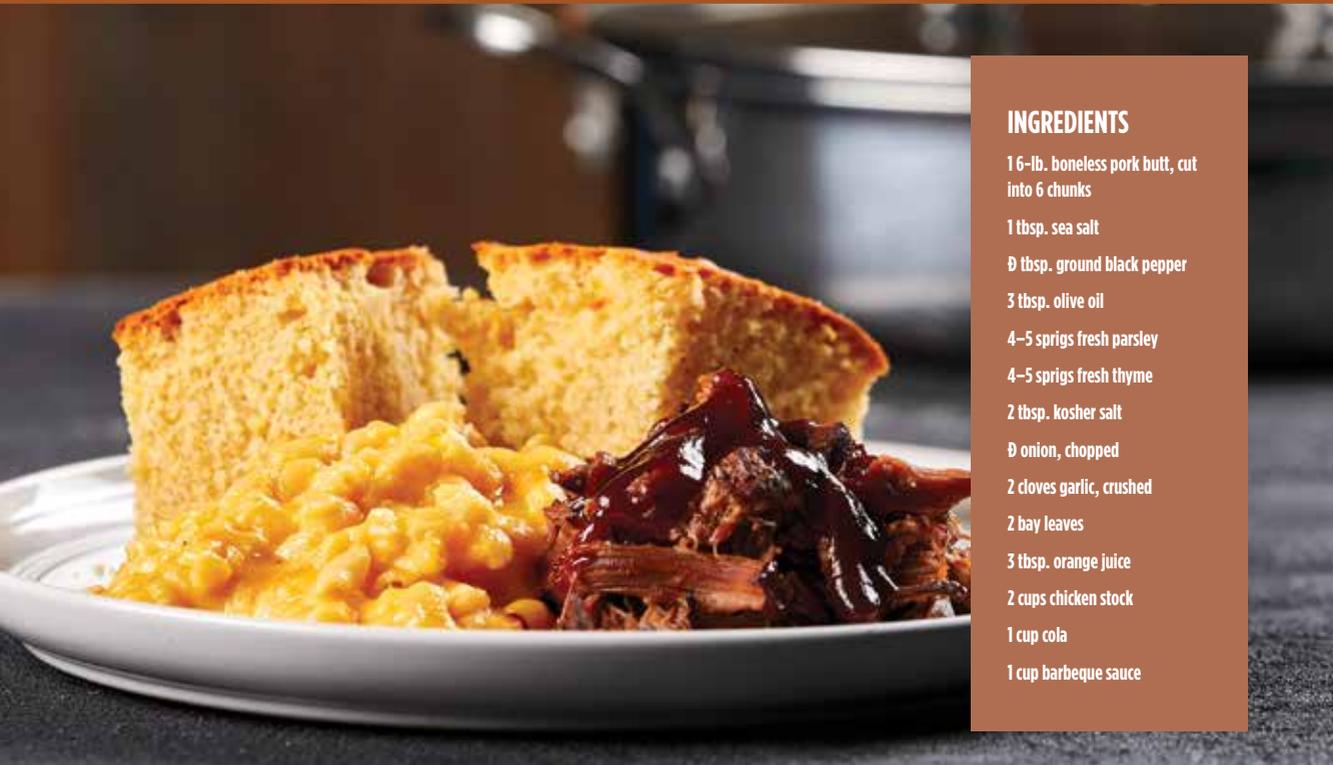
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## Famous Drunken Noodles

Serves 2-4

#### DIRECTIONS

1. Combine the sauce ingredients in a small bowl and reserve the sauce.
2. Place the Titan Pan on the stove top over high heat. Add the oil. When you see a wisp of white smoke, add the garlic and sauté until light brown.
3. Add the eggs and lightly scramble them until they're barely set (about 1 min.).
4. Add the tofu and onion, folding constantly until the meat is half-cooked (about 1 min.).
5. Add the fresh rice noodles, sauce, tomatoes, and basil and toss to combine for about 3 minutes. Cook until the noodles are cooked and coated well and the edges are slightly crisp.
6. Deglaze the pan with the rice wine. Cook for about an additional minute and serve hot.



### INGREDIENTS

- 1 6-lb. boneless pork butt, cut into 6 chunks
- 1 tbsp. sea salt
- ½ tsp. ground black pepper
- 3 tbsp. olive oil
- 4–5 sprigs fresh parsley
- 4–5 sprigs fresh thyme
- 2 tbsp. kosher salt
- ½ onion, chopped
- 2 cloves garlic, crushed
- 2 bay leaves
- 3 tbsp. orange juice
- 2 cups chicken stock
- 1 cup cola
- 1 cup barbeque sauce

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## Pulled Pork Serves 12

### DIRECTIONS

1. Preheat the oven to 375° F/191° C.
2. Season the pork with the salt and pepper.
3. Place the Titan Pan on the stove top. Add the oil. When the oil is hot, sear the pork.
4. Add the parsley, thyme, salt, onion, garlic, bay leaves, orange juice, stock, cola, and barbeque sauce and bring to a boil.
5. Cover the Titan Pan with a lid and transfer to the oven. Cook at 375° F/191° C until the meat shreds (about 2 hours).
6. Use two forks to shred the pork and serve with cornbread and mac and cheese.

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## Mornay Mac and Cheese Serves 12

### DIRECTIONS

1. Preheat the oven to 350° F/177° C
2. Place a large pot filled with water on the stove top. Add the pasta and salt and cook the pasta according to the instructions on the packaging. Transfer the pasta to a colander and drain well.
3. Place the Titan Pan on the stove top over medium heat. Melt the butter. Whisk in the flour and stir with a wooden spoon until the mixture becomes a light, golden color (about 1 min.) to make a roux.
4. Add the milk and stir well. Bring to a simmer while stirring constantly until thickened and smooth. Reduce heat to a simmer and cook for 15 mins.
5. Add the cheeses while stirring until the cheese is completely melted and the sauce is smooth. Season the sauce with the nutmeg, salt, and white pepper.
6. Add the pasta and mix well.
7. Transfer the pan to the oven and bake at 350° F/177° C for 15 mins.

### INGREDIENTS

- 1 ½ lb. dried elbow macaroni
- 1 tbsp. salt, plus more for seasoning, divided
- 5 tbsp. unsalted butter
- ⅓ cup all-purpose flour
- 6 cups whole milk
- ¾ cup finely grated Gruyère cheese
- 2 ¾ cups finely grated cheddar cheese
- ⅓ cup finely grated Parmigiano-Reggiano
- ⅛ tsp. freshly ground nutmeg
- 1 pinch white pepper

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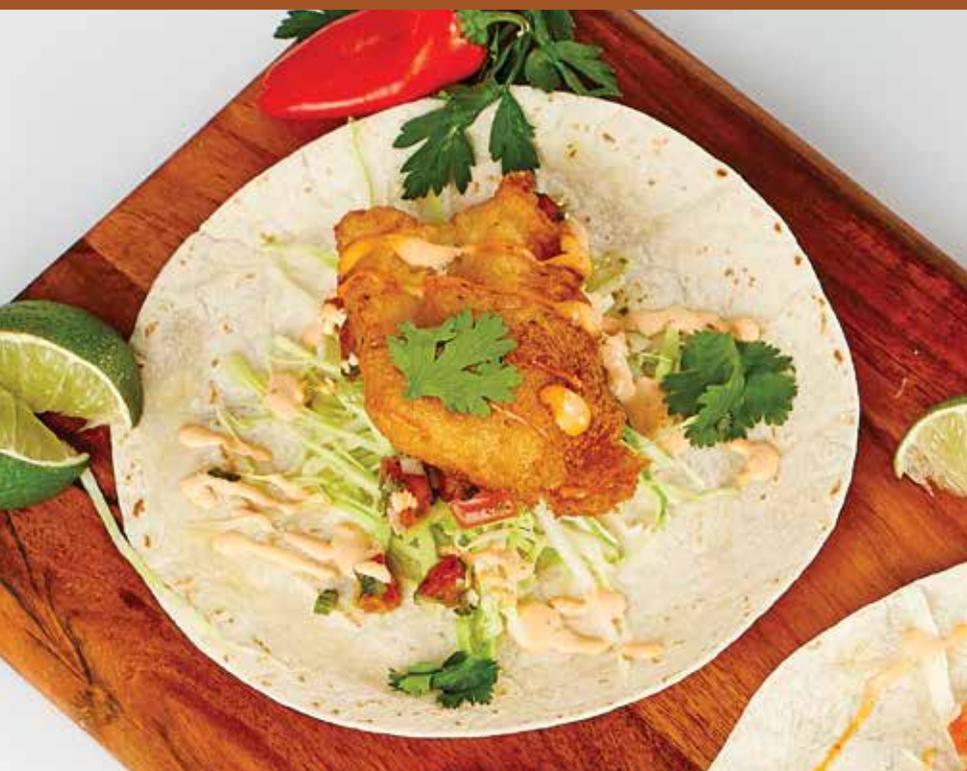
## Corn Bread Serves 12

### DIRECTIONS

1. Preheat oven to 350° F/177° C.
2. Lightly grease the Titan Pan with butter.
3. Combine the flour, cornmeal, sugar, salt, and baking powder in a large bowl.
4. Add the eggs, milk, and oil and stir until well combined.
5. Pour the batter into the Titan Pan.
6. Place the pan in the oven and bake at 350° F/177° C until a toothpick inserted into the center of the cornbread comes out clean (about 60 mins.).

### INGREDIENTS

- 3 cups all-purpose flour
- 3 cups yellow cornmeal
- 1 ½ cups white sugar
- 1 ½ tsp. salt
- 1 ½ tsp. baking powder
- 3 eggs
- 3 cups buttermilk
- 2 sticks butter, melted



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# Fried Fish Tacos with Chipotle Crema, Guacamole & Pico de Gallo

Makes 8 Tacos

## INGREDIENTS

### CHIPOTLE CREMA

- ¼ cup mayonnaise
- ½ cup sour cream
- 1 lime, halved & juiced
- kosher salt, to taste
- freshly ground black pepper, to taste
- 1 tbsp. canned chipotle pepper, chopped finely, plus 1 tbsp. adobo sauce (optional)

### PICO DE GALLO

- ½ lb. tomatoes, cored & diced
- ⅓ cup onion, minced
- 1 clove garlic, minced
- juice of ½ lime
- ¼ tsp. salt
- ⅓ tsp. ground black pepper
- ½ jalapeño, seeded & minced
- ¼ cup chopped cilantro

### GUACAMOLE

- 2 avocados
- ¼ cup minced onion
- 1 serrano pepper, seeded & minced
- 1 tbsp. cilantro
- 1 tsp. garlic salt
- 1 tbsp. lime juice

## DIRECTIONS

1. To make the Chipotle Crema, combine the mayonnaise and sour cream in a small bowl and whisk until combined. Season to taste with the lime juice, salt, black pepper, and chipotle (if desired).
2. Combine the Pico de Gallo ingredients in a separate bowl and mix. Let sit for at least 1 hour to blend the flavors.
3. To make the Guacamole, mash the avocado flesh in a bowl. Add remaining Guacamole ingredients and reserve.
4. Pour a small amount of vegetable oil in a small bowl. Separate the corn tortillas from one another, but keep the tortillas stacked. Run the outside edges of the tortillas through the oil. Place the Titan Pan on the stove top and heat a few tortillas at a time in the pan until they are soft and hot. Keep the tortillas warm by wrapping them in a dry, clean dish towel or a tortilla warmer.
5. Season the fish with the salt and chili powder.
6. Place the pan over medium-high heat and pour ¼ cup vegetable oil into the pan. Heat the oil until it shimmers and is about to smoke. Add the butter to the pan. Place some fish pieces in the oil without crowding them and cook until deep golden brown on one side (2–3 mins.). Turn carefully and cook for 1 min.
7. Remove the fish to a warm paper towel-lined plate and sprinkle the fish with salt. Repeat with the remaining fish.
8. Fill each tortilla with 3 pieces of fish (browned side up) and a pinch of cabbage. Drizzle the Chipotle Crema over the fish. Serve with the guacamole, lime wedges, and hot sauce on the side.

## INGREDIENTS (cont'd)

- 8 6-inch corn tortillas
- ¼ cup vegetable oil, plus more to reheat the tortillas, divided
- 1 ½ tsp. chili powder
- salt, to taste
- 1 tbsp. butter
- 1 lb. flounder fillet or any firm white-fleshed fish, skinless and boneless, cut across the grain of the flesh into ½ x 3-inch strips
- 2 cups shredded green cabbage, rinsed in ice water & dried well
- 1 lime, cut into wedges
- Mexican hot sauce, to taste

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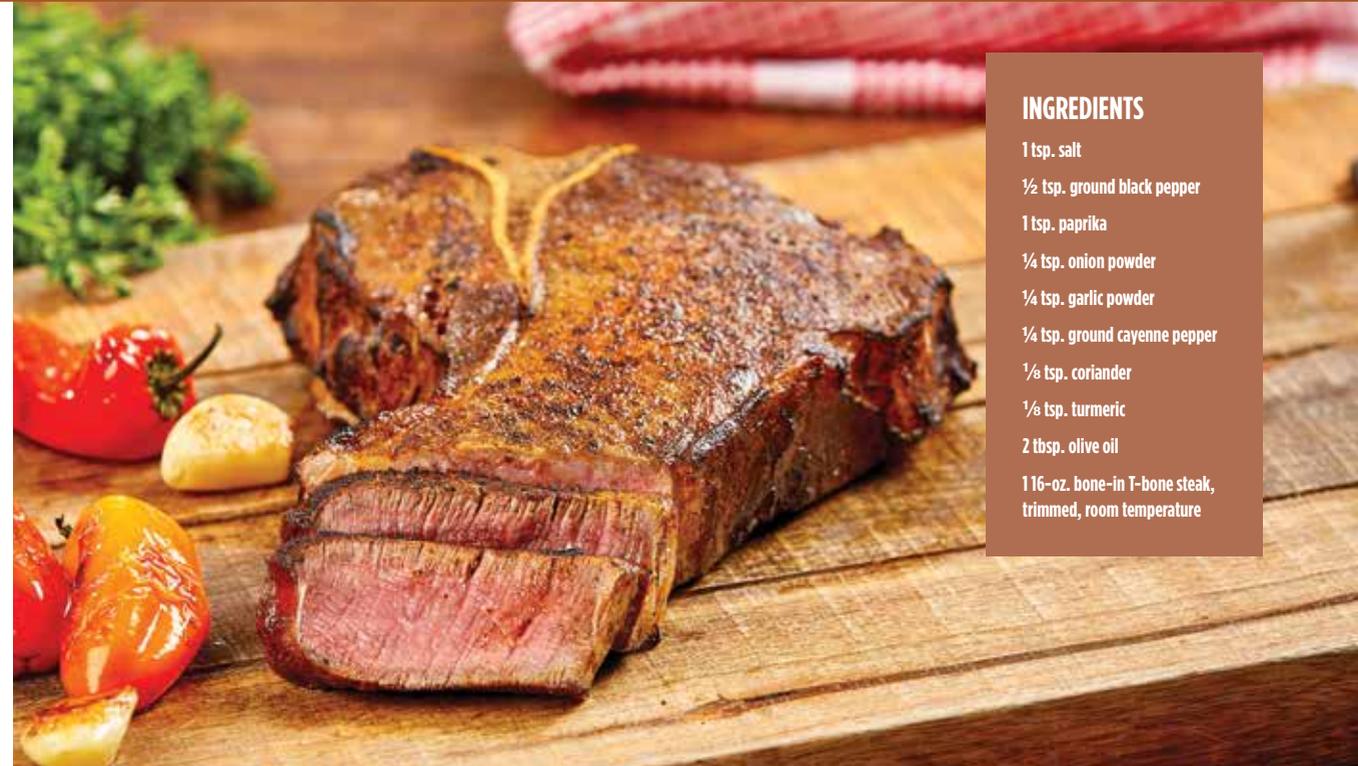
## Crispy Roasted Brussels Sprouts with Bacon *Serves 8*

### DIRECTIONS

1. Preheat the oven to 400° F/204° C.
2. Trim the bottom of each Brussels sprout and then slice each in half from top to bottom.
3. Place the Titan Pan on the stove top over medium-high heat. Add the oil.
4. Once the oil is hot, place the sprouts, cut side down, in one layer in the pan. Add the garlic to the pan, sprinkle with the salt and black pepper, and add the thyme.
5. Roast until the sprouts begin to turn golden brown on the bottom
6. Add the precooked bacon pieces and transfer the Titan Pan into the oven.
7. Roast at 400° F/204° until the sprouts are brown and tender (15–18 mins.). Shake the pan every 5 mins. When done, pierce the core of a few sprouts with the tip of a paring knife to check for tenderness.
8. Add the balsamic vinegar and lemon juice and stir to coat.
9. Remove the thyme sprigs. Taste and adjust with more salt and black pepper if necessary. Serve hot or warm.

### INGREDIENTS

3 lb. Brussels sprouts  
6 tbsp. extra virgin olive oil (or bacon drippings)  
8 cloves garlic, peeled & smashed  
½ tsp. kosher salt  
¼ tsp. ground black pepper  
6 sprigs thyme  
8 slices thick-cut bacon, cooked & cut into bite-size pieces  
⅓ cup balsamic vinegar  
5 tbsp. freshly squeezed lemon juice



### INGREDIENTS

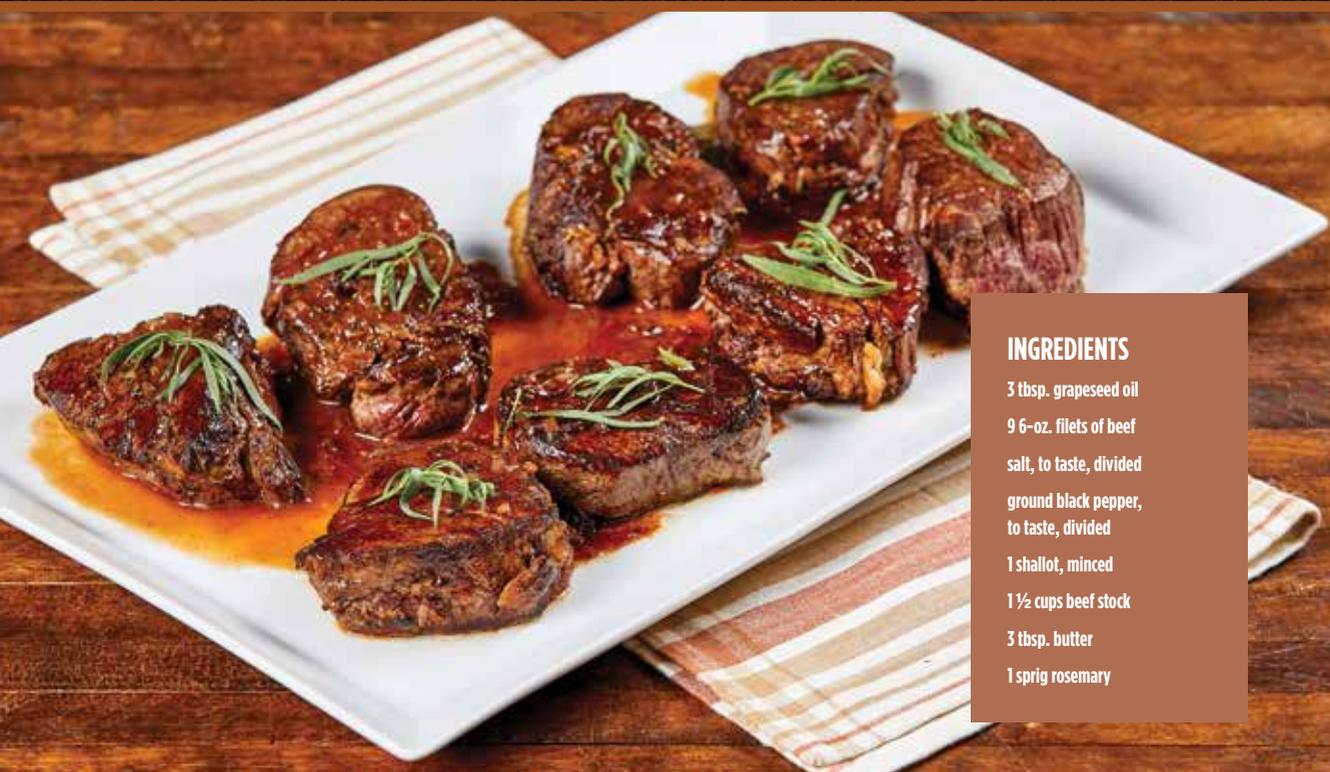
1 tsp. salt  
½ tsp. ground black pepper  
1 tsp. paprika  
¼ tsp. onion powder  
¼ tsp. garlic powder  
¼ tsp. ground cayenne pepper  
⅓ tsp. coriander  
⅓ tsp. turmeric  
2 tbsp. olive oil  
1 16-oz. bone-in T-bone steak, trimmed, room temperature

Inspired by Outback Steakhouse®

## Pan-Seared T-Bone Steak *Serves 1-2*

### DIRECTIONS

1. Preheat an oven to 400° F/204° C.
2. Combine the salt, black pepper, paprika, onion powder, garlic powder, cayenne pepper, coriander, and turmeric in a bowl and mix. Rub the steaks with the seasonings.
3. Coat the steak lightly with the oil and season both sides of the steak with the seasonings again.
4. Place the Titan Pan on the stove top over high heat. When the pan is hot, sear the steak for 30 seconds–1 minute until very golden brown. Use tongs to turn the steak over and transfer the pan to the oven immediately. Cook the steak at 400° F/204° C until the desired doneness is reached (about 6 mins. for medium rare or 125° F/52° C).
5. Remove the steak from the pan, cover the steak loosely with foil, and let rest for 5 mins. before serving whole or sliced thinly and fanned on a plate.



**INGREDIENTS**

- 3 tbsp. grapeseed oil
- 9 6-oz. filets of beef
- salt, to taste, divided
- ground black pepper, to taste, divided
- 1 shallot, minced
- 1½ cups beef stock
- 3 tbsp. butter
- 1 sprig rosemary

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## Filet with Red Wine Reduction Sauce

*Serves 9*

**DIRECTIONS**

1. Place the Titan Pan on the stove top over high heat. Once the pan is hot, add the oil.
2. Season the filets with the salt and black pepper. Add the filets to the pan and sear each side until the desired doneness is reached (about 5 mins. per side).
3. Remove and reserve the filets. Add the shallot and cook for 2 mins.
4. Add the wine and reduce by half.
5. Add the stock and rosemary and reduce by half.
6. Add the butter and boil for 3 mins.
7. Season the sauce with the salt and black pepper.
8. Serve the filets with the sauce.



**INGREDIENTS**

- 1 8 lb. prime rib roast
- 3-4 Tbsp. seasoned salt
- 2 Tbsp. ground black pepper
- 2 tsp. dried thyme

**HORSERADISH CREAM SAUCE**

- 1 cup sour cream
- ¼ cup grated fresh horseradish
- 1 tbsp. Dijon mustard
- 1 tsp. white wine vinegar
- ½ tsp. kosher salt
- ¼ tsp. ground black pepper

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## Slow & Low Prime Rib Roast

*Serves 4-6*

**DIRECTIONS**

1. Pat the roast dry on a wire rack on a parchment-lined half sheet pan. Season the roast generously with the salt, black pepper, and thyme.
2. Refrigerate the roast uncovered for 1-2 days to give the roast a crispy dark brown crust.
3. Place all the Horseradish Cream Sauce ingredients into a medium-size mixing bowl and whisk until the mixture is smooth and creamy.
4. Refrigerate the Horseradish Cream Sauce for at least 4 hours (preferably overnight) to allow flavors to meld.
5. Preheat the oven to 250° F/121° C.
6. Place the Roast in the Titan Pan and place the pan in the oven. Cook the roast until the desired doneness is reached (2 ½-3 hours). Cook until the internal temperature of the roast reaches 125° F/52° C for rare, 130° F/54° C for medium rare, or 140° F/60° C for medium well.
7. Let the roast rest for at least 30 mins. (up to 2 hrs.).
8. When you are ready to eat, set the oven to 500° F/260° C and cook the roast for 20-30 mins.
9. Serve with the Horseradish Cream Sauce over Brussels sprouts.

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## Super-Fluffy Buttery Mashed Potatoes *Serves 4*

### DIRECTIONS

1. Cut each butter stick into 3 pieces and let the butter soften slightly.
2. Place the Titan Pan on the stove top. Place the peeled potato pieces in the Titan Pan. Add enough cold water to cover the potato chunks by 1 inch. Then, add 1 tbsp. salt.
3. Bring to a boil over high heat. Then, reduce heat to medium and simmer until the potatoes break apart when a paring knife is inserted (15–18 mins.).
4. Drain the potatoes well and then return them to the pan. Lower the heat to low.
5. Warm the half and half in a microwave-safe container until steaming (about 45 seconds in the microwave).
6. Use a potato masher to mash the potatoes until a few small lumps remain. Add the warm half and half to the potatoes. Use a rubber spatula to fold well.
7. Add one piece of butter at a time to the potatoes and fold the butter in gently to emulsify. Season with a two-finger pinch of salt or to taste and serve immediately.

### INGREDIENTS

2 sticks unsalted butter  
4 lb. Yukon Gold potatoes,  
peeled and cut into  
2-inch pieces  
1-2 tbsp. kosher salt  
1 cup half and half



### INGREDIENTS

1 rack lamb, cut into chops  
1 tsp. sea salt  
½ tsp. course ground black pepper  
6 cloves garlic, smashed  
3 sprigs rosemary  
¼ cup olive oil  
2 tbsp. red wine vinegar  
3 tbsp. grapeseed oil

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## Lamb Chops *Serves 2*

### DIRECTIONS

1. Rub the lamb chops with the salt and black pepper. Place the lamb chops into a sealable bag with the garlic, rosemary, olive oil, and vinegar. Refrigerate for 2 hours.
2. Place the Titan Pan on the stove top over high heat. Add the grapeseed oil. When the oil is hot, shake the marinade off of the lamb chops until none of the marinade is dripping from the lamb chops. Sear each side of the lamb chops until the desired doneness is reached (3–4 mins. per side).
3. Serve with mashed potatoes.

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## One-Pan Herb Chicken

Serves 4

### DIRECTIONS

1. Preheat the oven to 375° F/191° C.
2. Season the chicken with half of the salt and black pepper.
3. Place the Titan Pan on the stove top over high heat. Add the oil. When the oil is hot, add the chicken and sear for 3–4 mins. per side.
4. Add the peppers, pearl onions, and Brussels sprouts. Top with the rosemary, thyme, and sage.
5. Transfer the pan to the oven and cook at 375° F/191° C until the internal temperature of the chicken reaches 165° F/74° C (20–25 mins.).

### INGREDIENTS

2 chicken legs  
2 chicken thighs  
1 tbsp. salt, divided  
1 tsp. ground black pepper, divided  
2 tbsp. olive oil  
8 colorful mini peppers  
¾ cup pearl onions  
¾ cup Brussels sprouts  
2 sprigs rosemary  
2 sprigs thyme  
1 sprig sage



### INGREDIENTS

6 4-oz salmon filets, skin on  
1 tsp. salt  
1 tsp. ground black pepper  
3 tbsp. extra virgin olive oil

### LEMON-CAPER SAUCE

¼ cup chopped parsley  
2 tbsp. minced capers  
2 anchovy fillets, minced  
2 garlic cloves, minced  
2 tbsp. Dijon mustard, whole grain  
1 lemon, zested  
2 tbsp. freshly squeezed lemon juice  
½ cup whole-milk Greek yogurt  
2 tbsp. extra virgin olive oil  
—  
2 cups kale, destemmed  
1 cup mixed-color cherry tomatoes

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## Crispy-Skin Salmon

Serves 6

### DIRECTIONS

1. Pat the salmon dry with paper towels.
2. Season the salmon pieces with the salt and pepper on both sides and then drizzle the oil over the salmon. Reserve the salmon.
3. To prepare the Lemon-Caper Sauce, combine the sauce ingredients in a bowl and mix with a fork until well combined. Taste and season as necessary. Reserve the Lemon-Caper Sauce.
4. Preheat the oven to 400° F/204° C.
5. Place the Titan Pan on the stove top over medium-high heat. Heat the pan for 3–4 mins. Lay the salmon in the pan (skin side down) away from you to avoid splatter. Cook until the salmon slides back and forth when you shake the pan (about 3 mins.).
6. Flip the salmon, add the kale and cherry tomatoes, transfer the pan to the oven, and cook at 400° F/204° C until done (about 15 mins.).
7. Serve the salmon with the Lemon-Caper Sauce.



#### INGREDIENTS

2 cups flour  
4 cups breadcrumbs  
8 eggs  
1 cup milk  
2 tsp. salt, divided  
1 tsp. ground black pepper, divided  
2 medium-size eggplants, peeled & sliced thinly  
3 cups vegetable oil, divided  
6 cups shredded mozzarella  
1 cup grated Parmigiano-Reggiano  
4 cups tomato sauce

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## Eggplant Parmesan

Serves 10

#### DIRECTIONS

- Place the flour and breadcrumbs in separate pans.
- Combine the eggs, milk, 1 tsp. salt, and ½ tsp. black pepper in a bowl and whisk together.
- Add the rest of the salt and black pepper to the breadcrumbs and mix.
- Bread the eggplants by dipping them in the flour, then the egg mixture, and finally the breadcrumbs.
- Place the Titan Pan on the stove top. Add half of the oil to the pan and heat the oil to 375° F/191° C.
- Fry half of the eggplant and reserve. Clean the pan, add more oil, and fry the rest of the eggplant. Clean out the pan.
- Preheat the oven 375° F/191° C.
- Add 2 cups mozzarella to the pan. Top the mozzarella with one third of the eggplant, 1 cup tomato sauce, 1 cup mozzarella and ¼ cup Parmigiano-Reggiano. Repeat the layering process with the eggplant, tomato sauce, mozzarella, and Parmigiano-Reggiano two more times.
- For the final layer, begin with 1 cup tomato sauce, then add 2 cups mozzarella, and finally add ¼ cup Parmigiano-Reggiano.
- Cover the pan with its lid, transfer to the oven, and bake at 375° F/191° C for 50 mins.

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## Sticky Buns

Serves 10

#### DIRECTIONS

- Mix the flour and yeast in the bowl of a stand mixer fitted with a dough hook until combined.
- Add the sugar, milk, eggs and salt and mix until just combined.
- Add the butter and knead until all the ingredients are incorporated and the dough is smooth and pulls away from the sides of the bowl.
- Lightly coat a large bowl in oil or pan spray. Place the dough in the bowl and flip once to coat the dough in the oil. Cover the bowl and allow the dough to rise until doubled in volume (about 1–2 hours).
- To prepare the filling, mix the softened butter, brown sugar, and cinnamon in a small bowl until combined.
- To prepare the glaze, place the Titan Pan on the stove top. Heat the butter, half of the brown sugar, and the glucose syrup until all the ingredients are melted and combined. Turn off the heat. Then, mix in the bourbon. Remove and reserve the glaze.
- Lightly grease the sides of the pan and pour the glaze into the pan. Sprinkle the other half of the brown sugar and the pecans over the syrup. Set aside.
- Preheat oven to 400° F/204° C.
- When the dough has doubled in size, gently punch it down in the bowl. Spray a work surface with pan spray and roll the dough into a large rectangle (about 16 x 20 inches).
- Spread the prepared filling across the surface, leaving a 1-inch border around one of the long edges. Starting with the long edge with the filling, roll the dough into a log and cut it in 1–1 ½-inch slices.
- Place the buns in the pan about ½ inch apart. Cover the pan and allow the buns to rise until doubled (about 30–60 mins.).
- Transfer the pan to the oven and bake at 400° F/204° C until golden (about 20 mins.).
- Remove the buns from the oven and brush lightly with the melted butter. Run a knife around the sides to loosen any buns that stick to the pan (CAUTION: the pan and sugar will be hot). Place a sheet pan with parchment on top of the pan and carefully invert the pan so the buns fall onto the sheet pan.

#### INGREDIENTS

4 ½ cups all-purpose flour  
2 ½ tsp. instant yeast  
½ cup sugar  
2 tsp. kosher salt  
1 cup milk, heated between 80° F/27° C and 110° F/43° C  
2 large eggs, room temperature  
⅓ cup unsalted butter, softened

#### FILLING

⅓ cup unsalted butter, softened

1 cup brown sugar  
3 ½ tsp. cinnamon

#### GLAZE

1 cup brown sugar  
¾ stick butter  
2 tbsp. glucose syrup or corn syrup  
2 tbsp. bourbon, or to taste  
1 cup toasted, chopped pecans  
⅓ cup melted butter

### INGREDIENTS

¼ cup warm water  
4 ½ tsp. instant dry yeast  
5 cups all-purpose flour  
¾ cup white sugar  
1 tsp. salt  
⅓ cup shortening  
1 ½ cups lukewarm milk  
2 eggs  
1 ½ tsp. vanilla extract  
2 cups vegetable oil, for frying  
soft square taffy fruit candy  
2 cups pink frosting  
licorice laces  
sprinkles



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## Giant Unicorn Doughnut

Serves 4

### DIRECTIONS

1. Pour the water into a bowl. Sprinkle the yeast over the water and let stand until foamy.
2. Combine the flour, sugar, salt, and shortening in the bowl of a stand mixer and use the paddle to blend on low until the mixture resembles fine meal.
3. Mix in the yeast, milk, eggs, and vanilla until smooth by kneading on low for 4 mins.
4. Place the dough in greased bowl, cover, and set in a warm place to rise until the dough doubles in size (about 1 hour).
5. Turn the dough out onto a floured surface and gently roll out until ¾-inch thick. Cut the dough into an 8-inch circle. Cut a 3-inch circle out of the middle of the dough. Cover the dough loosely and let rise until the dough doubles in size.

6. Preheat the oven to 350° F/177° C.
7. Place the Titan Pan on the stove top. Add the oil to the pan and heat the oil to 300° F/149° C. Fry the doughnut until just golden (about 3 minutes). Then, carefully turn the doughnut and cook for 4 mins. Transfer the doughnut to a wire rack.
8. Transfer the doughnut to the oven and bake at 350° F/177° C for 8–10 mins.
9. Roll 1 fruit candy into a log about 6 inches long. Fold the log in half and twist together around a toothpick to form a horn.
10. Use a rolling pin to flatten 2 fruit candies and cut them into the shape of ears. Affix a toothpick to back of each ear using the trimmings from the candy.
11. Microwave the frosting for 30 seconds, stir, and microwave again in 30 second increments until the frosting is pourable. Pour the frosting over the doughnut.
12. Decorate the doughnut with the sprinkles. Add horn and ears.

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## Cherries Jubilee

Serves 6-8

### DIRECTIONS

1. Place the Titan Pan on the stove top over high heat. Add the cherries, sugar, and lemon juice and bring to a boil.
2. 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. Be sure that nothing flammable is in the area. Pour the brandy into the pan and ignite the brandy in the pan. While burning, shake the pan carefully and allow the flame to burn off.
3. Serve over vanilla ice cream.

### INGREDIENTS

2 lbs. frozen or fresh pitted cherries  
¾ cup sugar  
juice of 1 lemon  
⅔ cup brandy  
1 container vanilla ice cream



#### INGREDIENTS

2 boxes white cake mix  
1 ½ cups water  
⅓ cup vegetable oil  
5 eggs  
½ cup rainbow sprinkles  
5 cups vanilla frosting  
yellow food coloring  
12 colorful macaroons

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## Confetti Cake

*Serves 12*

#### DIRECTIONS

1. Preheat the oven to 350° F/177° C.
2. Combine the cake mix, water, oil, and eggs in a bowl and mix. Fold in the sprinkles.
3. Grease the Titan Pan with butter or oil.
4. Pour the cake batter into the pan. Transfer the pan to the oven and bake at 350° F/177° C until done.
5. Remove the cake from the pan and let cool on a cooling rack.
6. Mix the frosting, adding 1 drop of food coloring at a time until the desired color is reached.
7. Once the cake has cooled for about 2 hours, frost the cake.
8. Assemble the cookies on top of the cake.
9. Place the rest of the frosting in a piping bag with a tip and decorate the cake.



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