

Zucchini Fritters

Items:

10" Chef's Gourmet Skillet

7 Qt. Roaster Lid (if needed)



INGREDIENTS:

- 1 medium sized Zucchini, shredded using Cone #1
- 1 tablespoon herb of choice (rosemary, tarragon, sage, parsley), chopped
- 2 green onions, chopped
- 2 eggs
- 1/4 cup feta cheese, crumbled
- 1/4 cup all purpose or whole wheat flour
- Salt and pepper, to taste

INSTRUCTIONS:

- Place all ingredients in bowl and mix well.
- Preheat skillet on medium-low heat. When several drops of water sprinkled on skillet skitter and dissipate, use spoon to scoop mixture into pan, flatten with back of the spoon to create patty approximately 4 inches (10 cm) in diameter; cook 3 to 4 patties at a time. Cover with 7 Qt. Roaster Lid and cook for approximately 3-5 minutes until golden brown. Turn patties and cook other side, approximately 3-4 minutes, until golden brown.
- Enjoy!



Mini Hamburgers

Items:

Large Bowl

12" Chef's Gourmet Skillet



INGREDIENTS:

- 2 pounds of Premium Ground Beef
- 1 tablespoon of Dijon Mustard
- 1 teaspoon of chopped thyme leaves
- 3 teaspoons minced (or chopped) garlic
- 1 teaspoon of kosher salt
- 1 teaspoon of freshly ground black pepper

INSTRUCTIONS:

- Preheat your 12" Gourmet Skillet on Medium Heat (250-340 degrees Fahrenheit)
- Add meat and seasonings in mixing bowl. Mix well with clean hands.
- Divide the meat into even pieces. Keep in mind that the meat will shrink during cooking, Also use your thumb to indent the middle of each burger to reduce the shrinkage.
- Cook burger for 2-3 minutes then flip and cook on the other side for 1 minute.



Chocolate Chip Skillet Cookie

Items:

8" Chef's Gourmet Skillet

3Qt. Saucepan Lid



INGREDIENTS:

- 5 tbsp unsalted butter
- 1/3 cup brown sugar
- 1 medium sized egg
- 1 tsp vanilla extract
- 3/4 cup all-purpose flour
- 1/2 tsp vanilla extract
- 1/4 tsp baking soda
- 1/4 tsp Kosher Salt
- 1/4 bag of chocolate chips (3 oz)

INSTRUCTIONS:

- Place 8" Chef's Gourmet Skillet, on a medium to low heat. Add the butter and allow it to melt, then add the sugar and stir until it has dissolved. Take off the heat and let it cool for a few minutes.
- While the butter is cooling, lightly beat the egg in a bowl and add the vanilla extract.
- Add the flour, baking soda, salt into the frying pan, followed by the egg mixture. Stir until you have a smooth cookie batter, then mix in chocolate chips.
- Pour the mixture into the skillet and press the batter down with the back of a spoon. (Optional: sprinkle over the rest of the chocolate chips on top)
- Now leave on a low heat for 25-30 minutes. What you should end up with is a crisp base and gooey top.
- Let the cookie cool and set for about 15 minutes. Cut into slices and eat them warm with ice cream!