

"Inspired by years of hands on restaurant cooking, I am proud to put my signature on these collections."

Emeril



PRODUCT COLLECTIONS

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Restaurant Stainless Cookware



Bakeware



Hard Anodized Cookware



Silicone Tools & Gadgets



Pre-seasoned Cast Iron



Stainless Steel Tools



Electrics

For more information on Chef Emeril and his products, visit www.emerils.com

IF OVERHEATED, ALUMINUM MAY MELT – COULD CAUSE INJURY OR FIRE

This cookware should not be heated empty or allowed to boil dry, because the aluminum on the bottom may melt if such cookware is left on a hot burner. If this occurs and it is picked up to move it, molten aluminum can drip onto a person, causing burns. Molten aluminum can also cause fire. If melting occurs, turn off heat and allow cookware to completely cool. **DO NOT MOVE OVERHEATED COOKWARE UNTIL IT HAS COMPLETELY COOLED.**

EMERIL™ COOKWARE LIFETIME WARRANTY:

From date of purchase, we guarantee to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal.

Call us with any questions at 1-800-255-2523.

Emeril

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Emeril

CHEF'S
STAINLESS

This collection is designed for Chef cooking techniques and built to last a lifetime.



BY
All-Clad
METALCRAFTERS LLC



Emeril's Barbecued Shrimp

CHEF'S STAINLESS



Ingredients

- 2 pounds medium (21-24 count) raw shrimp in their shells
- 1 tablespoon Emeril's Original Essence or Creole Seasoning
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup Barbecue Sauce Base
- 1 tablespoon vegetable oil
- 12 Rosemary Biscuits
- 1 cup heavy cream
- 2 tablespoons unsalted butter, cut into pieces

- 1 tablespoon olive oil
- 1/2 cup finely chopped yellow onions
- 1 teaspoon salt
- 1 teaspoon coarsely ground black pepper
- 3 bay leaves
- 1 tablespoon minced garlic
- 3 lemons, peeled, white pith removed, and quartered
- 1/2 cup dry white wine
- 2 cups Shrimp Stock
- 1 cup Worcestershire sauce

Serving Size: 4 to 6

SHRIMP: Peel and devein the shrimp, leaving only their tails attached. (Reserve the shells, if desired, to make the shrimp stock.) Season the shrimp with the Essence and black pepper, tossing to coat evenly. Cover and refrigerate while making the sauce base and biscuits.

Heat the oil in a large skillet over high heat. Add the seasoned shrimp and cook, stirring, until they begin to turn pink, about 2 minutes. Add the cream and barbecue sauce. Reduce the heat to medium-high and simmer, stirring, until reduced by half, about 3 minutes. Transfer the shrimp to a platter with tongs. Gradually whisk the butter into the sauce. Remove from the heat.

Place 2 or 3 biscuits on each plate. Divide the shrimp among the biscuits and top each serving with 1/3 to 1/2 cup of the sauce. Serve immediately.

BARBECUE SAUCE BASE: Heat the olive oil in a medium, heavy saucepan over medium high heat. Add the onions, salt, pepper, and bay leaves, and cook, stirring, until the onions are soft, about 2 minutes. Add the garlic, lemons, and white wine, and cook for 2 minutes. Add the shrimp stock and Worcestershire sauce and bring to a boil over high heat. Reduce the heat to medium-low and simmer until the sauce is reduced to 1/2-cup, about 1 hour and 15 minutes.

Strain the sauce through a fine mesh strainer, pressing on the solids with the back of a spoon. Set aside until needed.

(The sauce base can be refrigerated in an airtight container for up to 3 days, or frozen for up to 2 months.)

Recipe works with:



PRODUCT FEATURES

- Compatible with all cooktops, including induction
- Oven safe to 550°F. Lids safe to 350°F
- Lifetime Warranty

CARE AND USE

BEFORE FIRST USE:

- Wash in hot, soapy water, rinse and dry.

COOKING WITH EMERIL™ COOKWARE:

CAUTION: use potholders when touching any side handles and cover handles as they may become hot. Use potholders while using the straining lids.

- Low to medium heat offers best cooking performance
- Use high heat only for boiling or reducing liquids
- Medium to medium-high heat for sautéing, stir frying and frying.
- Low heat for warming food, simmering, and preparing delicate sauces.
- Cookware oven safe to 550°F, broiler safe
- Tempered glass lids are oven safe to 350°F.
- Dishwasher safe.

FRYING WITHOUT NATURAL FATS:

- Add oil, butter, or margarine to the cold pot; just enough to cover the bottom surface
- Preheat over low heat 1 to 2 minutes. Add food for frying. If sticking is a problem, check:
 - Is your stove level?
 - Is your pot clean?
 - Is your heat set too high?

- Low to medium heat setting is recommended for optimal cooking performance

SALT DAMAGE:

To avoid small white dots or pits from forming, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook. Pitting does not interfere with cooking performance but can diminish the beauty of the stainless steel.

PREVENT WATER SPOTTING:

After washing, rinse in hot water and dry immediately.

DISCOLORATION:

Overheating can cause brown or blue stains. Food films if not removed will cause discoloration on the pot when it is reheated. Large amounts of iron content in your water may cause your pot to look rusty.

CLEANING THE STAINLESS STEEL:

Immerse in hot water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the center outward. Wash in hot soapy water, dry immediately. DO NOT USE oven cleaners or cleansers with chlorine bleach. DO NOT USE steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use. You may wash Emeril™ stainless cookware in the dishwasher.