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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

2121 EDEN ROAD • MILLVILLE, NJ 08332

www.Emerilware.com

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Emeril

COPPER STAINLESS



BY
All-Clad
METALCRAFTERS LLC

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METALCRAFTERS LLC



Emeril's Barbecued Shrimp



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:



Nonstick Roasting Pan Care:

BEFORE FIRST USE:

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

GENERAL USE:

Oven safe to 425°F. NOT broiler safe.

If the recipe calls for, spray lightly with nonstick vegetable cooking spray and wipe off excess; or if preferred, apply a light film of shortening.

CLEANING:

Let pan cool completely. Wash by hand with hot soapy water with a sponge, nylon pad, or dishcloth. Bakeware is dishwasher safe. Do not use oven cleaners. Do not use steel wool. Do not use harsh detergents or cleansers with chlorine bleach. These will harm the nonstick surface and void the warranty.

CAUTION:

- Never pour water on a hot pan.
- Avoid sudden temperature changes such as running water into a hot pan or placing hot pan on a cold surface. Do not put hot pan in the refrigerator or freezer.
- Use potholders when removing pans from the oven.
- For safety, keep pet birds out of the kitchen. Birds' respiratory systems are sensitive to many kinds of household fumes, including the fumes from extremely overheated nonstick pans.
- Do not use metal utensils or sharp instruments or appliances to cut, chop or whip foods. Such use can damage the nonstick finish and void your lifetime warranty.
- Slight surface markings or abrasions are normal and will not diminish the performance, release or durability of the coating.

COPPER STAINLESS

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:

For light cleaning: Wash with a sponge/nylon brush and hot soapy water. Dry immediately.

For medium cleaning: Scrub with a nylon sponge and add baking soda to combat grease. Finish with hot soapy water and sponge. Dry immediately.

To return shine: Polish with a fine powder cleanser like BarKeepers Friend™ and a soft cloth. Follow manufacturer's instructions and dry immediately. DO NOT USE oven cleaners, cleansers with chlorine bleach, harsh detergents, steel wool, or steel scouring pads. Pans are dishwasher safe but hand washing is recommended.