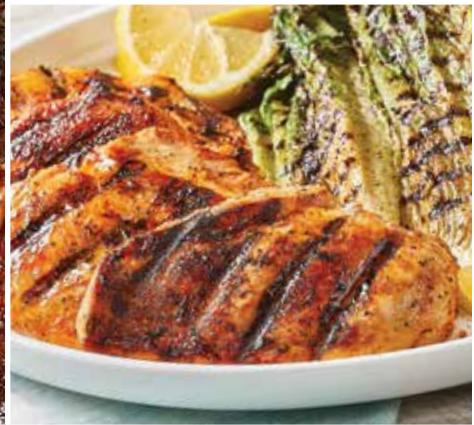


  
EMERIL LAGASSE

# SOUTHERN COOKER™

## EASY GRILLING, SMOKING & SLOW COOKING



**EMERIL'S SOUTHERN-  
INSPIRED RECIPES**

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# ASSEMBLING THE SOUTHERN COOKER

Follow the examples on these pages for assembling your appliance in the configuration that best suits your recipe.

See owner's manual for complete instructions and important safety information before using this product.

## PORTABLE CHARCOAL GRILL

Conventional grilling on the Charcoal Grill Chamber.



**\*IMPORTANT:** Be sure to follow the charcoal and starter fluid manufacturer's instructions pertaining to use of their products.

## GRILL/SLOW COOKER COMBO

Grill on top while slow cooking or keeping food warm in the oven chamber.



## OVEN

Roasting, baking, smoking, and slow cooking in the Oven Chamber.



**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

# QUICK START GUIDE

## COOKING ON THE GRILL

### STEP 1

Set up the Portable Charcoal Grill or Grill/Slow Cooker Combo Configuration. Add charcoal to the Charcoal Grilling Chamber. Follow the charcoal manufacturer's instructions for lighting the charcoal.



### STEP 2

Use the Vents on the Charcoal Grilling Chamber to regulate heat. See the owner's manual for detailed instructions.



### STEP 3

Place the Grill Grate over the charcoal. Place food on the Grill Grate. Close the Lid.



### STEP 4

Open the Lid. Carefully remove your food.



# QUICK START GUIDE

## COOKING IN THE OVEN CHAMBER

### STEP 1

Set up the Grill/Slow Cooker Combo or Oven Configuration. Add charcoal to the Charcoal Grilling Chamber and to the Charcoal Tray in the Base. Follow the charcoal manufacturer's instructions for lighting the charcoal.



### STEP 2

Use the Vents on the Charcoal Grilling Chamber and Oven Chamber to regulate heat. See the owner's manual for detailed instructions.



### STEP 3

Place food on an Oven Rack. Slide the Oven Rack into the Oven Chamber. Close the doors.



### STEP 4

Open the Oven Chamber's doors. Carefully remove your food.



# EMERIL'S RUBS & SEASONINGS

## EMERIL'S ORIGINAL ESSENCE

2 1/2 tbsp. paprika  
2 tbsp. salt  
2 tbsp. garlic powder  
1 tbsp. ground black pepper  
1 tbsp. onion powder  
1 tbsp. ground cayenne pepper  
1 tbsp. dried oregano  
1 tbsp. dried thyme

## EMERIL'S RUSTIC RUB

8 tbsp. paprika  
3 tbsp. ground cayenne pepper  
5 tbsp. freshly ground black pepper  
6 tbsp. garlic powder  
3 tbsp. onion powder  
6 tbsp. salt  
2 1/2 tbsp. dried oregano  
2 1/2 tbsp. dried thyme

## EMERIL'S SOUTHWEST SEASONING

2 tbsp. chili powder  
2 tsp. ground cumin  
2 tbsp. paprika  
1 tsp. ground black pepper  
1 tbsp. ground coriander  
1 tsp. ground cayenne pepper  
1 tbsp. garlic powder  
1 tsp. crushed red pepper  
1 tbsp. salt  
1 tbsp. dried oregano

- 1. Combine all the ingredients in a bowl.**
- 2. Store in an airtight container for later use.**



# GRILLING

For the recipes in this section, assemble your Southern Cooker in the Portable Charcoal Grill Configuration or in the Grill/Slow Cooker Combo configuration (see page 4).

Grilled Marinated Chicken with Grilled Romaine

Grilled Vegetables

Grilled Pork Chops with Mini Peppers

Grilled Marinated Flank Steaks

Cheeseburgers & Hot Dogs with Down Home Chili

Mexican Street Corn

Grilled Salmon with Tarragon & Scallion Compound Butter

Seafood Bake

Grilled Andouille Sausage Pizza

Hot Wings

# GRILLED MARINATED CHICKEN WITH GRILLED ROMAINE

SERVES 4 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Marinade

- 1 lime, juiced
- 1 clove garlic, minced
- 2 tbsp. chopped cilantro
- ¼ cup olive oil
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. paprika

---

4 6-oz chicken breasts

### Grilled Romaine

- 3 romaine hearts, cut in half lengthwise
- ¼ cup extra virgin olive oil
- 1 tsp. kosher salt
- ½ tsp. coarsely ground black pepper
- 1 lemon, juiced

## DIRECTIONS

1. Combine the Marinade ingredients in a bowl and mix.
2. Place the chicken in the bowl. Refrigerate the chicken for 4–6 hours.
3. When ready to grill, prepare the grill by lighting charcoal in the grilling chamber. Remove the chicken from the refrigerator.
4. When the grill chamber is hot, remove the chicken from the marinade and drain any excess marinade. Grill until an instant-read thermometer inserted into the thickest part of the chicken reads 165° F/74° C (5–6 minutes per side).
5. Drizzle the romaine with the extra virgin olive oil, salt, and black pepper. Grill the romaine for 3–4 minutes per side.
6. Serve the chicken with the romaine and drizzle with the lemon juice.



# GRILLED VEGETABLES

SERVES 10 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Marinade

½ cup red wine vinegar  
1 cup olive oil  
4 cloves garlic, minced  
¼ cup soy sauce

### Vegetables

1 lb asparagus, trimmed  
1 large zucchini, sliced  
1 large yellow squash, sliced  
1 large red onion, sliced  
10 mini sweet peppers

## DIRECTIONS

1. Combine the Marinade ingredients in a bowl and mix.
2. Place the Vegetables ingredients in a shallow container. Pour the marinade over the vegetables. Refrigerate the vegetables for 4–6 hours.
3. When ready to grill, prepare the grill by lighting charcoal in the grilling chamber. Remove the vegetables from the refrigerator. Remove the vegetables from the marinade and drain any excess marinade.
4. When the grill chamber is hot, grill the vegetables until the desired doneness is reached (3–4 minutes per side).
5. Serving suggestion: Serve with the Grilled Salmon with Tarragon & Scallion Compound Butter (see p. 20)

# GRILLED PORK CHOPS WITH MINI PEPPERS

SERVES 6 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Dry Rub

¼ cup Emeril's Southwest Seasoning  
¼ cup brown sugar

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6 thick-cut pork chops  
18 sweet mini peppers  
2 tbsp. olive oil  
1 tsp. salt  
½ tsp. ground black pepper

## DIRECTIONS

1. Combine the Dry Rub ingredients in a bowl and mix.
2. Rub each pork chop all over with the dry rub.
3. Toss the mini peppers with the olive oil, salt, and black pepper in a bowl.
4. Prepare the grill by lighting charcoal in the grilling chamber.
5. When the grill chamber is hot, grill the pork chops until one side reaches the desired doneness (6–7 minutes).
6. Flip the pork chops and place the mini peppers on the grill. Cook until the pork chops and mini peppers are done (another 6–7 minutes).
7. Serve the pork chops with the grilled mini peppers.

# GRILLED MARINATED FLANK STEAKS

SERVES 12-15 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Marinade

¼ cup plus 2 tbsp. Emeril's Original Essence seasoning

8 sprigs rosemary, chopped roughly

¾ cup honey

1 cup red wine vinegar

1 ½ cups olive oil

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3 2-lb flank steaks

5 bunches scallions

## DIRECTIONS

1. Combine all the Marinade ingredients in a bowl and mix.
2. Place the steaks in a large shallow pan. Pour three quarters of the marinade over the steaks. Place the scallions in a resealable bag. Add the rest of the marinade to the bag.
3. Refrigerate the steaks and scallions for 4-6 hours.
4. When ready to grill, prepare the grill by lighting charcoal in the grilling chamber. Remove the steaks from the refrigerator. Remove the steaks from the marinade and drain any excess marinade.
5. When the grill chamber is hot, grill the steaks until the desired doneness is reached (5-7 minutes per side).
6. When the steaks are done, remove them and let rest while grilling the scallions. Remove the scallions from the marinade and drain any excess marinade. Grill the scallions for 2-3 minutes.
7. Serve the steaks with the scallions.

# CHEESEBURGERS & HOT DOGS WITH DOWN HOME CHILI

SERVES 4–6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

1 ½ lb ground chuck beef  
2 tsp. salt  
1 tsp. ground black pepper  
8 hot dogs  
4 slices cheddar  
3 cups Down Home Chili, hot (see p. 18)  
4 hamburger buns  
8 hot dog rolls  
¾ cup shredded cheddar  
2 jalapeños, sliced  
¾ cup diced red onion

## DIRECTIONS

1. Form the ground beef into four 6-oz patties. Season the patties with the salt and black pepper.
2. Prepare the grill by lighting charcoal in the grilling chamber.
3. When the grill chamber is hot, grill the burger patties and hot dogs (4–5 minutes per side for the burgers and about 4 minutes for the hot dogs). When the burgers are almost done, top each patty with 1 cheddar slice. Cook until the cheese is melted.
4. Remove the burgers and hot dogs from the grill. Place the burgers in the hamburger buns and the hot dogs in the hot dog rolls. Top each with the Down Home Chili. Top the hot dogs with the shredded cheddar, jalapeño, and red onion before serving.

# MEXICAN STREET CORN

SERVES 5 • DIFFICULTY: BEGINNER

## INGREDIENTS

5 corn on the cob  
½ cup mayonnaise  
1 cup crumbled Cotija cheese  
¼ cup chopped cilantro  
3 tbsp. chili powder  
1 lime, wedged

## DIRECTIONS

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. When the grill chamber is hot, grill the corn until golden on all sides.
3. Remove the corn from the grill. Brush with the mayonnaise and sprinkle with the cheese, cilantro, and chili powder until covered on all sides.
4. Serve the corn with the lime wedges.

# GRILLED SALMON WITH TARRAGON & SCALLION COMPOUND BUTTER

SERVES 6 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Compound Butter

- 1 stick butter, softened
- 4 sprigs tarragon, chopped
- 2 scallions, chopped
- 1 tsp. Dijon mustard
- ½ tsp. ground black pepper

### Marinade

- ⅓ cup white wine
- 3 tbsp. soy sauce
- 1 large shallot, chopped
- 1 ½ tsp. ground black pepper
- ½ cup olive oil
- 2 tbsp. Dijon mustard

- 
- 6 6-oz salmon fillets

## DIRECTIONS

1. Combine the Compound Butter ingredients in a bowl and mix. Roll the compound butter in plastic wrap, parchment paper, or wax paper. Refrigerate until ready to use.
2. Combine the Marinade ingredients in a shallow container and mix.
3. Place the salmon in the marinade. Refrigerate the salmon for 4–6 hours.
4. When ready to grill, prepare the grill by lighting charcoal in the grilling chamber. Remove the salmon from the refrigerator. Remove the salmon from the marinade and drain any excess marinade.
5. When the grill chamber is hot, grill the salmon until the desired doneness is reached (5–6 minutes per side).
6. Remove the salmon from the grill and top with the compound butter.
7. Serving suggestion: Serve with the Grilled Vegetables (see p. 14).



# SEAFOOD BAKE

SERVES 4 • DIFFICULTY: BEGINNER

## INGREDIENTS

- 2 cup white wine
- 1 cup water
- 1 lb Portuguese chouriço (chorizo), cut into ½-inch rings
- 2 shallots, chopped
- 3 bay leaves
- 2 tsp. Emeril's Original Essence seasoning
- 1 ½ lb baby potatoes, halved
- 2 1 ½-lb lobsters
- 24 clams, cleaned
- 2 lb mussels, cleaned
- 2 corn on the cob, cut into 4 pieces
- 1 cup butter
- ¼ cup chopped parsley
- 2 lemons, wedged

## DIRECTIONS

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. Add the wine, water, chouriço, shallots, bay leaf, Essence seasoning, and potatoes to a large stock pot with a lid.
3. When the grill chamber is hot, cover the pot with its lid, place on the grill, and cook for 15 minutes.
4. Add the lobsters and cook for 5 minutes.
5. Add the clams, mussels, and corn and cook until the clams and mussels open (8–10 minutes).
6. Add the butter and parsley to a small sauce pot. Place the sauce pot on the grill and cook until the butter is melted.
7. Discard any clams and mussels that do not open. Serve with the lemon wedges, melted butter, and parsley.

# GRILLED ANDOUILLE SAUSAGE PIZZA

SERVES 4 • DIFFICULTY: ADVANCED

## INGREDIENTS

### Pizza Dough

¼ oz active dry yeast

1 cup warm water (about 110° F/43° C)

1 pinch sugar

1 ½ tsp. salt

1 ½ tbsp. extra virgin olive oil,  
plus more for coating the bowl

2 ½–3 cups flour, plus more if needed

cornmeal, if needed for dusting

### Toppings

¾ cup pizza sauce

1 ½ cups shredded

Monterey Jack cheese

1 small red onion, sliced thinly

10 oz Andouille sausage, sliced

1 red pepper, sliced

## DIRECTIONS

1. Combine the yeast, water, and sugar in a large bowl and stir well to combine. Let sit until foamy (about 5 minutes).
2. Add the salt, extra virgin olive oil, and 1 ½ cups flour and mix thoroughly to combine.
3. Add 1 cup flour. Use your hands to mix well, working to incorporate the flour little by little. The dough should be slightly sticky to the touch.
4. Transfer the dough to a lightly floured work surface (some cornmeal can be mixed into the flour if desired). Knead for 5–7 minutes, adding more flour as needed to form smooth, elastic dough that is not sticky.
5. Lightly oil a 2–3-qt. bowl. Place the dough in the bowl and turn to coat with the oil. Cover the bowl with a damp towel and let the dough rise in a warm place until doubled in size (about 1 hour).
6. When the dough has risen, roll it out into a rectangle to fit on the grill. Brush the dough with the olive oil.

*Continued on next page*

# HOT WINGS

SERVES 6 • DIFFICULTY: BEGINNER

## INGREDIENTS

3 lb chicken wings

2 cups hot sauce

½ cup butter, melted

1 cup blue cheese dressing

6 oz carrot sticks

6 oz celery sticks

## DIRECTIONS

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. When the grill chamber is hot, grill the wings until golden brown and an instant-read thermometer inserted into the thickest part of the wings reads 165° F/74° C (8–10 minutes per side).
3. While the wings are cooking, combine the hot sauce and melted butter in a bowl and mix.
4. When the wings are done, toss them in the hot sauce.
5. Serve the wings with the blue cheese dressing, carrot sticks, and celery sticks.

# SMOKING & SLOW COOKING

For the recipes in this section,  
assemble your Southern Cooker  
in the Grill/Slow Cooker  
Combo configuration (see page 4).

Smoked Pulled Pork

Smoked Turkey

Braised Short Ribs

Grilled Steaks & Roasted Potatoes

Slow Cooked Brisket

Beef Chuck Tacos

Crown of BBQ Ribs

Smoked Salmon

Sunday Meatballs

Smoked Trout

# SMOKED PULLED PORK

SERVES 10–12 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

### Dry Rub

2 tsp. Emeril's Original Essence seasoning  
1 tsp. granulated garlic  
1 tsp. granulated onion  
½ tbsp. salt

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1 5-lb boneless pork butt

### Coleslaw

½ head cabbage, shredded  
1 carrot, shredded  
¼ red onion, sliced thinly  
1 tbsp. apple cider vinegar  
¾ cup mayonnaise  
1 tsp. Emeril's Original Essence seasoning  
1 tbsp. sugar

### BBQ Sauce

1 cup ketchup  
2 tbsp. brown sugar  
2 tbsp. white vinegar  
1 tbsp. minced onion  
1 tsp. minced garlic  
1 tsp. dry mustard  
1 tsp. ground cayenne pepper  
½ tsp. salt  
¼ tsp. ground black pepper  
2 tbsp. molasses

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12 hamburger rolls

## DIRECTIONS

1. Prepare the oven chamber for smoking by lighting charcoal in the base and the grilling chamber. Top the charcoal in the base with a few handfuls of soaked wood chips. The temperature in the oven chamber should reach 250° F/121° C.
2. Combine the Dry Rub ingredients in a bowl and mix. Rub into the pork butt.
3. When the oven chamber is ready, slide the rack into the oven chamber's lowest level. Place the pork butt on the rack. Add charcoal and wood chips as needed to maintain the temperature and smoke. Smoke the pork butt until fork tender (6–8 hours).
4. When the pork butt is almost done, combine the BBQ Sauce ingredients in a bowl and mix.
5. Combine the Coleslaw ingredients in a separate bowl and mix. Refrigerate until ready to use.
6. Remove the pork butt from the oven chamber and use a fork to shred. Serve the pulled pork between the hamburger buns with the sauce and coleslaw.

# SMOKED TURKEY

SERVES 6-8 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Orange & Wine Brine

2 gallons water

4 cups white wine

4 cups orange juice

2 cups kosher salt

2 cups light brown sugar

2 tbsp. black peppercorns

10 bay leaves

8 sprigs fresh thyme

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1 14-lb turkey

## DIRECTIONS

- 1.** Add all the Orange & Wine Brine ingredients to a stock pot and mix. Place the turkey in the pot. The turkey should be completely covered. Refrigerate overnight.
- 2.** When ready to cook, prepare the oven chamber for smoking by lighting charcoal in both the base and the grilling chamber. Top the charcoal in the base with a few handfuls of soaked wood chips. The temperature in the oven chamber should reach 300° F/149° C.
- 3.** Remove the turkey from the brine. Place the turkey in a roasting pan.
- 4.** When the oven chamber is ready, slide the rack into the middle rack. Place the pan on the rack. Add charcoal and wood chips as needed to maintain the temperature. Smoke the turkey for 4–5 hours. Ensure an instant-read thermometer inserted into the thickest part of the turkey reads 165° F/74° C.
- 5.** Serving suggestion: Serve with Baby Bam Beans (see p. 50).



# BRAISED SHORT RIBS

SERVES 4 • DIFFICULTY: BEGINNER

## INGREDIENTS

2 tbsp. Emeril's Original Essence seasoning  
3 ½ lb short ribs, cut into individual ribs  
2 tbsp. vegetable oil  
1 cup chopped onions  
½ cup chopped celery  
½ cup chopped carrots  
1 cup peeled, seeded & chopped fresh or canned tomatoes  
2 tbsp. chopped garlic  
½ cup red wine vinegar  
2 tbsp. Worcestershire sauce  
3 bay leaves  
1 tsp. ground black pepper  
1 qt. beef broth  
¼ cup chopped scallion (green part only), for sprinkling

## DIRECTIONS

1. Prepare the grill and oven chamber for slow cooking by lighting charcoal in the base and the grilling chamber. The temperature in the oven chamber should reach 250° F/121° C.
2. Use your hands to pat the Essence seasoning into the ribs.
3. When the grill chamber is hot, place a Dutch oven on the grill. Add the vegetable oil to the Dutch oven.
4. When the oil is hot, add the ribs, being careful not to crowd them, and sear on all sides until a brown crust forms. Sear the ribs in batches if necessary. When all the ribs are browned, transfer them to a baking sheet or platter.
5. Add the onions, celery, and carrots to the Dutch oven and cook until lightly browned (4–5 minutes).
6. Add the tomatoes, garlic, vinegar, Worcestershire sauce, bay leaves, and black pepper and stir.
7. Add the short ribs and enough broth to just cover the ribs. Bring to a simmer.
8. Once the liquid is simmering, transfer the Dutch oven to the oven chamber. Add charcoal as needed to maintain the temperature. Slow cook for 4 hours.
9. Serve with the sauce from the Dutch oven and garnish with the scallion.

# GRILLED STEAKS & ROASTED POTATOES

SERVES 6 • DIFFICULTY: BEGINNER

## INGREDIENTS

**Roasted Potatoes**  
2 lb baby potatoes, halved  
¼ cup olive oil  
4 cloves garlic, minced  
3 sprigs rosemary, stemmed & chopped  
2 tsp. salt  
1 tsp. ground black pepper  
6 12-oz New York strip steaks  
3 tbsp. Emeril's Original Essence seasoning

## DIRECTIONS

1. Prepare the oven chamber for roasting by lighting charcoal in both the base and the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
2. Place the potatoes in a shallow pan. Coat the potatoes with the olive oil.
3. When the oven chamber is hot, slide the pan into the highest rack in the oven chamber. Roast the potatoes for 15 minutes.
4. Carefully remove the potatoes and toss with the garlic, rosemary, salt, and black pepper. Return the potatoes to the oven chamber. Cook until the potatoes are fork tender (20–25 minutes).
5. Season the steaks with the Essence seasoning.
6. Grill each steak until the desired doneness is reached (5–6 minutes per side). The steaks can be grilled while the potatoes are roasting in the oven chamber.
7. Serve the steaks with the potatoes.

# SLOW COOKED BRISKET

SERVES 10-12 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

1 10-lb beef brisket, trimmed  
¼ cup plus 2 tbsp. Emeril's Southwest Seasoning  
24 oz beer

### Corn Mango Salsa

6 corn on the cob  
1 red pepper, diced small  
½ red onion  
1 jalapeño, seeded & minced  
2 mangoes, peeled & diced  
2 limes, juiced  
3 tbsp. chopped cilantro

## DIRECTIONS

1. Rub the brisket on all sides with the Southwest Seasoning.
2. Prepare the grill and oven chamber for slow cooking by lighting charcoal in the base and the grilling chamber. The temperature in the oven chamber should reach 250° F/121° C.
3. When the oven chamber is ready, slide the rack into the oven chamber's middle level. Place the brisket on the rack. Add charcoal as needed to maintain the temperature for 6 hours.
4. Transfer the brisket to a pan. Add the beer to the pan. Cover the pan with foil.
5. Return the brisket to the oven chamber and cook until fork tender (about 2 more hours).
6. When the brisket is almost done cooking, grill the corn until golden. Remove and let cool. Remove the corn from the cob.
7. Combine the corn, red pepper, red onion, jalapeño, mangoes, lime juice, and cilantro in a bowl and mix to make the Corn Mango Salsa.
8. Let the brisket rest for 30 minutes before slicing and serving with the salsa.

# BEEF CHUCK TACOS

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

1 4-lb beef chuck  
2 tbsp. Emeril's Southwest Seasoning  
2 cups beer  
1 cup beef stock  
2 bay leaves  
1 sprig rosemary

### Pico de Gallo

2 lb plum tomatoes, cored, halved, seeded & chopped  
1 cup finely chopped white onions  
½ cup chopped fresh cilantro  
2 tbsp. fresh lime juice  
2 tbsp. seeded & minced jalapeños or serrano chiles  
1 tsp. minced garlic  
1 tsp. salt  
1 pinch ground cayenne pepper

### Tacos

12 flour tortillas  
3 cups shredded lettuce  
1 cup sour cream  
1 cup cilantro leaves  
2 limes, wedged

## DIRECTIONS

1. Season the beef on both sides with the Southwestern seasoning.
2. Prepare the grill and oven chamber for slow cooking by lighting charcoal in the base and the grilling chamber. The temperature in the oven chamber should reach 250° F/121° C.
3. When the grill chamber is hot, grill the beef until caramelized on both sides.
4. Add the beef, beer, stock, bay leaves, and rosemary to an uncovered Dutch oven. Place the Dutch oven on the grill and bring to a boil.
5. Slide the rack into the oven chamber's middle level. When the liquid is boiling, cover the Dutch oven with its lid and transfer to the oven chamber. Add charcoal as needed to maintain the temperature. Slow cook until the beef is tender and falling apart (3–4 hours).
6. Combine the Pico de Gallo ingredients in a bowl and stir to mix. Let the pico de gallo stand at room temperature for 1 hour to allow the flavors to blend.
7. When the beef is done, remove and use a fork to shred.
8. Place the tortillas on the grill to warm them up (1–2 minutes).
9. Place the shredded beef on the tortillas. Top with the lettuce, pico de gallo, sour cream, cilantro leaves, and lime wedges.



# CROWN OF BBQ RIBS

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

### BBQ Sauce

5 cups ketchup  
1  $\frac{2}{3}$  cups brown sugar  
 $\frac{3}{4}$  cup white vinegar  
 $\frac{3}{4}$  cup minced onion  
2 tbsp. minced garlic  
3 tbsp. dry mustard  
1  $\frac{1}{2}$  tbsp. ground cayenne pepper  
salt, to taste  
ground black pepper, to taste

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3 racks baby back ribs,  
3 tbsp. Emeril's Rustic Rub

## DIRECTIONS

1. Prepare the grill and oven chamber for slow cooking by lighting charcoal in the base and the grilling chamber. The temperature in the oven chamber should reach 250° F/121° C.
2. Combine the BBQ Sauce ingredients in a bowl and mix.
3. Season the ribs with the Rustic Rub. Use butcher's twine to tie the ribs into a crown by tying the twine around the ribs to form a circle (one crown per rib rack).
4. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the ribs on the rack. Add charcoal as needed to maintain the temperature. Baste the ribs with the sauce every 30 minutes. Slow cook until the ribs are tender and falling off the bone (about 3 hours).
5. Once the meat is tender, remove the ribs from the oven chamber. Cut the twine before serving.
6. Serving suggestion: Before cutting the twine, fill the crowns with macaroni and cheese and top with fried onions and barbeque sauce.

# SMOKED SALMON

SERVES 8–10 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Brine

5 cups water  
½ cup brown sugar  
½ cup kosher salt  
1 cup white wine  
2 tbsp. minced ginger  
1 tbsp. peppercorns  
2 bay leaves  
½ cup dill  
2 shallots, chopped

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1 5-lb salmon fillet, boned

### For Serving

⅓ cup capers  
¾ cup small-diced red onion  
6 hard-boiled eggs, chopped  
crackers or grilled bread

## DIRECTIONS

1. Add all the Brine ingredients to a large pan and mix. Place the salmon in the container. Refrigerate for 6 hours.
2. Prepare the oven chamber for smoking by lighting charcoal in the base and the grilling chamber. Top the charcoal in the base with a few handfuls of soaked wood chips. The temperature in the oven chamber should reach 200° F/93° C.
3. Remove the salmon from the brine.
4. When the oven chamber is ready, slide the rack into oven chamber's middle level. Place the salmon on the rack. Add charcoal and wood chips as needed to maintain the temperature and smoke. Smoke the salmon for 1 ½–2 hours.
5. Remove and serve the salmon with the capers, onion, eggs, and cracker or bread.

# SUNDAY MEATBALLS

SERVES 6 • DIFFICULTY: ADVANCED

## INGREDIENTS

### Sauce

3 tbsp. olive oil  
1 cup diced onions  
1 ½ tsp. chopped garlic  
¼ tsp. crushed red pepper flakes  
2 tbsp. tomato paste  
28 oz canned diced tomatoes  
15 oz canned crushed tomatoes  
½ tsp. dried basil leaves  
¼ tsp. dried oregano leaves  
½ tsp. kosher salt  
¼ tsp. freshly ground black pepper

### Meatballs

2 slices white bread  
4 oz evaporated milk  
12 oz ground chuck  
8 oz ground pork sausage  
2 tbsp. red wine  
1 large egg, beaten lightly  
½ cup minced green onions, white parts only  
1 tsp. minced garlic  
2 tbsp. chopped fresh parsley leaves  
3 tbsp. grated Parmesan  
1 tsp. Emeril's Original Essence seasoning

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1 lb spaghetti, cooked,  
drained & tossed with olive oil

## DIRECTIONS

1. Prepare the grill and oven chamber for slow cooking by lighting charcoal in the base and the grilling chamber. The temperature in the oven chamber should reach 250° F/121° C.
2. When the grill chamber is hot, place a Dutch oven on the grill. Add the olive oil and heat the oil.
3. When the oil is hot, add the onions and cook until softened and translucent (about 8 minutes).
4. Add the garlic and red pepper flakes and cook while stirring for 1 minute.
5. Add the tomato paste and cook until the tomato paste begins to brown (about 2 minutes).
6. Add the diced and crushed tomatoes. Season the sauce with the basil, oregano, salt, and black pepper. Bring to a simmer while stirring occasionally.
7. Soak the bread in the evaporated milk in a small bowl. Once all the milk has been absorbed, use a fork to mash the bread into a paste.
8. Place the bread, chuck, sausage, red wine, egg, green onions, garlic, parsley, Parmesan, and Essence seasoning in a large mixing bowl and mix until just combined.
9. Roll the meat mixture into 2 tbsp. meatballs. Place the meatballs on a plate as they are formed.
10. Place the meatballs into the simmering sauce one at a time. Partially cover the Dutch oven and cook for 25 minutes without disturbing the meatballs. When the meatballs rise to the top of the sauce, stir gently.
11. Slide the rack into the oven chamber's middle level. Transfer the Dutch oven to the oven chamber and cook for 1 hour while stirring occasionally to keep the sauce from sticking to the bottom of the pot. Add more charcoal as needed.
12. Remove the meatballs and sauce and serve over the cooked spaghetti.

# SMOKED TROUT

SERVES 4-6 • DIFFICULTY: BEGINNER

## INGREDIENTS

4 boneless trout fillets

### Brine

6 cups water

1 cup white wine

½ cup brown sugar

½ cup salt

3 tbsp. pickling spice

2 shallots, chopped

1 lemon, sliced

### For Serving

½ cup capers

½ onion, sliced thinly

6 hard-boiled eggs, chopped  
crackers or grilled bread

## DIRECTIONS

1. Add all the Brine ingredients to a large container and mix. Place the trout in the container. Refrigerate for 6 hours.
2. Prepare the oven chamber for smoking by lighting charcoal in the base and the grilling chamber. Top the charcoal in the base with a few handfuls of soaked wood chips. The temperature in the oven chamber should reach 200° F/93° C.
3. Remove the trout from the brine.
4. When the oven chamber is ready, slide the rack into oven chamber's middle level. Place the trout on the rack. Add charcoal and wood chips as needed to maintain the temperature and smoke. Smoke the trout for 1 hour.
5. Remove and let cool before serving with the capers, onion, eggs, and sliced grilled bread or crackers.





# BAKING

For the recipes in this section, assemble your Southern Cooker in the Oven Configuration (see page 5). The directions for some recipes require you to add or remove the oven chamber to access the grill.

Skillet Corn Bread

Roasted Turkey

Baby Bam Beans

Grilled Pound Cake with Strawberries & Balsamic Glaze

Macaroni & Cheese

Brown Sugar-Glazed Roast Chicken

Skillet S'mores

Au Gratin Potatoes

Green Bean Casserole

Chicken Pot Pie

Blueberry Crisp

# SKILLET CORNBREAD

SERVES 8-10 • DIFFICULTY: BEGINNER

## INGREDIENTS

¾ cup plus 2 tsp. vegetable oil, divided  
3 large eggs  
1 ½ cups sour cream  
1 ½ cups canned creamed corn  
2 ½ cups cornmeal  
3 tbsp. sugar  
3 tbsp. baking powder  
¾ tsp. salt

## DIRECTIONS

1. Prepare the oven chamber for baking by lighting charcoal in the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
2. Grease a 10-inch cast iron skillet with 2 tsp. vegetable oil. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the skillet on the rack and heat the skillet for 15 minutes.
3. Whisk the eggs until frothy in a medium-size bowl (about 1 minute of whisking).
4. Add the sour cream and ¾ cup vegetable oil and whisk until combined.
5. Use a wooden spoon to stir the creamed corn into the egg mixture.
6. Sift the cornmeal, sugar, baking powder, and salt into a separate medium-size bowl.
7. Stir the wet mixture into the dry mixture until just combined.
8. Use oven mitts or potholders to remove the skillet from the iron. Carefully pour the cornbread batter into the skillet.
9. Use oven mitts or potholders to return the skillet to the oven chamber. Bake the cornbread until light golden brown and a toothpick inserted into the center of the cornbread comes out clean (about 25 minutes).
10. Use oven mitts or potholders to remove the skillet from the oven chamber. Let cool briefly before serving. Serve warm with butter.



# ROASTED TURKEY

SERVES 10–12 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Brine

- 2 gallons water
- 5 cups white wine
- 2 onions, quartered
- 4 cloves garlic
- 2 cups kosher salt
- 2 cups light brown sugar
- 3 tbsp. black peppercorns
- 10 bay leaves
- 12 sprigs fresh thyme

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- 1 16-lb turkey

## DIRECTIONS

1. Add all the Brine ingredients to a large stock pot and mix. Place the turkey in the pot and completely cover the turkey with the brine. Refrigerate overnight.
2. When ready to bake, prepare the oven chamber for baking by lighting charcoal in the grilling chamber. The temperature in the oven chamber should reach 350° F/177° C.
3. Remove the turkey from the brine. Place the turkey in a roasting pan.
4. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the pan on the rack and cook until an instant-read thermometer inserted into the thickest part of the turkey reads 165° F/74° C (2–3 hours).
5. Let the turkey rest for 20 minutes before slicing and serving.

# BABY BAM BEANS

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

- 4 slices bacon, diced
- 1 large onion, chopped
- 1 ½ tbsp. minced garlic
- 2 sprigs fresh thyme
- 1 lb dried navy beans, rinsed & picked over
- 1 cup brewed coffee
- ½ cup barbeque sauce
- ¼ cup plus 1 tbsp. packed dark brown sugar
- 1 ½ tbsp. Creole mustard or other whole-grain brown mustard
- 1 tbs molasses
- 1 tsp. red hot sauce
- ¼ tsp. freshly ground black pepper, to taste
- 8 cups water
- 2 tsp. salt

## DIRECTIONS

### Grill Only

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. Place a heavy cast iron Dutch oven on the grill. Add the bacon and cook until the fat has rendered and the bacon is crisp (4–6 minutes).
3. Add the onion and cook while stirring until the onion is softened and lightly caramelized (3–4 minutes).
4. Add the garlic and thyme and cook for 1 minute.
5. Add the beans, coffee, barbeque sauce, brown sugar, mustard, molasses, hot sauce, and black pepper and stir to combine well.
6. Add the water and salt. Bring to a boil. Cover the Dutch oven with its lid and remove from the grill.

### Add the Oven Chamber

7. Place the oven chamber on top of the grilling chamber. The temperature in the oven chamber should reach 350° F/177° C.
8. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the Dutch oven on the rack and bake for 1 hour.
9. Remove the Dutch oven and stir the beans. Cover the Dutch oven again and continue to bake until the beans are tender (about 40 more minutes).
10. Uncover the Dutch oven and continue baking until the liquid has reduced to a thick, sauce-like consistency and the beans are thick and flavorful.
11. Remove the thyme and adjust the seasoning as needed before serving.

# GRILLED POUND CAKE WITH STRAWBERRIES & BALSAMIC GLAZE

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

### Pound Cake Batter

- 2 sticks butter, softened
- 1 cup sugar
- 4 large eggs
- 1 medium orange, zested
- 1 tsp. vanilla extract
- ½ tsp. salt
- 1 tsp. baking powder
- 1 ½ cups sifted cake flour

- 
- 3 cups sliced strawberries
  - ⅓ cup sugar
  - ½ lemon, juiced
  - ¾ cup butter, melted
  - 1 ½ cups whipped cream
  - 2 tbs. balsamic glaze

## DIRECTIONS

### In the Oven Chamber

1. Prepare the oven chamber for baking by lighting charcoal in the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
2. Grease a 9 x 5 x 3-inch loaf pan.
3. Use the paddle attachment of an electric mixer to combine the butter and sugar in a bowl. Beat until smooth.
4. Add the eggs, one at a time, and continue to beat until incorporated.
5. Add the orange zest and vanilla and mix.
6. Add the salt and baking powder. Add the flour, ½ cup at a time, until the batter is smooth.
7. Pour the batter into the prepared loaf pan.
8. Transfer the loaf pan to the oven chamber and bake until the top of the cake domes and is slightly golden (45–60 minutes).
9. Remove from the oven chamber and cool slightly. Unmold the cake onto a cooling rack and let cool.
10. While the cake cools, combine the strawberries, sugar, and lemon juice in a bowl and fold gently. Let the strawberries marinate for about 30 minutes.

### Remove the Oven Chamber

11. Prepare the grill by adding more charcoal to the grilling chamber if needed.
12. Cut the pound cake into ½ inch-thick slices. Brush each side of the cake slices with the melted butter and grill the pound cake (3–4 minutes per side).
13. Top the grilled pound cake with the strawberry mixture and whipped cream. Drizzle with the balsamic glaze before serving.

# MACARONI & CHEESE

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

### Sauce

- 3 tbsp. unsalted butter
- 3 tbsp. unbleached flour
- 1 ½ cups milk or half and half, heated
- ½ tsp. salt
- ¼ tsp. freshly ground black pepper
- ¼ tsp. hot sauce
- 2 cups coarsely grated Parmigiano–Reggiano
- 1 tsp. salt

### Macaroni

- 1 lb elbow macaroni, cooked
- 2 tbsp. unsalted butter, softened
- ⅛ tsp. minced garlic

### Cheese

- 4 oz cheddar cheese, grated
- 8 oz American cheese, cut into ½-inch cubes

### Breadcrumb Topping

- ¼ cup fresh breadcrumbs
- ½ oz Parmigiano–Reggiano, grated
- ½ tsp. salt

## DIRECTIONS

### Base and Grill Only

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. When the grill chamber is hot, place a heavy medium-size saucepan on the grill. Melt 3 tbsp. butter in the saucepan.
3. When the butter is melted and the foam subsides, stir in the flour and cook while stirring constantly for several minutes.
4. Slowly add the heated milk and cook while stirring to prevent scorching until thickened.
5. Remove the saucepan from the heat. Add the salt, black pepper, hot sauce, the coarsely grated Parmigiano–Reggiano, and 1 tsp. salt. Stir well to melt the cheese. Cover and reserve.

*Continued on next page*

### Add the Oven Chamber

6. Place the oven chamber on top of the grilling chamber. The temperature in the oven chamber should reach 350° F/177° C.
7. Butter a 3-qt. glass or ceramic baking dish.
8. Combine the macaroni, softened butter, and garlic in a bowl and toss. Add the reserved sauce and toss again.
9. Combine the cheddar and American cheese in a separate bowl and mix.
10. Place one third of the macaroni in the prepared baking dish. Sprinkle with one third of the cheese mixture. Repeat the layering process until all the macaroni and cheese is in the baking dish.
11. Combine the Breadcrumb Topping ingredients on a piece of waxed paper. Sprinkle the topping over the macaroni and cheese.
12. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the baking dish on the rack and bake until bubbling and the top is beginning to brown (30–45 minutes).
13. Let sit for 5 minutes before serving.

# BROWN SUGAR-GLAZED ROAST CHICKEN

SERVES 4-6 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Basic Brine

¾ gallon water

½ cup kosher salt

½ cup brown sugar

3 bay leaves

2 shallots, chopped

1 tbsp. peppercorns

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1 7-lb chicken, cleaned & trimmed

### Brown Sugar Basting Syrup

⅓ cup corn syrup

⅓ cup brown sugar

⅓ cup melted butter

1 tbsp. Emeril's Original  
Essence seasoning

## DIRECTIONS

1. Add all the Brine ingredients to a large stock pot or plastic container and mix. Place the chicken in the container. Refrigerate for 6 hours.
2. When ready to bake, prepare the oven chamber for baking by lighting charcoal in the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
3. Remove the chicken from the brine.
4. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the chicken on the rack.
5. While the chicken cooks, combine the Brown Sugar Basting Syrup ingredients in a bowl and mix. Start basting the chicken after the chicken has been cooking for 30 minutes. Continue basting the chicken periodically. Cook until an instant-read thermometer inserted into the thickest part of the chicken reads 165° F/74° C (about 1 ½ hours).
6. When the chicken is done, remove and serve.



# SKILLET S'MORES

SERVES 6 • DIFFICULTY: BEGINNER

## INGREDIENTS

- 2 packs graham crackers
- 4 cups chocolate chips
- 2 10-oz bags marshmallows

## DIRECTIONS

1. Prepare the oven chamber for baking by lighting charcoal in the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
2. Crush one graham crackers pack in a bowl.
3. Alternate layers of the crushed graham crackers, marshmallows, and chocolate chips in a 12-inch cast iron pan.
4. When the oven chamber is hot, place the pan in the oven chamber. Bake until gooey (about 15 minutes).
5. Serve the S'mores with the uncrushed graham crackers.

# AU GRATIN POTATOES

SERVES 8 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

3 tbsp. unsalted butter  
2 cups thinly sliced yellow onions  
1 tbsp. plus 1 tsp. salt, divided  
1 tbsp. minced garlic  
½ cup minced green onions  
3 lb new potatoes, sliced ⅛ inch thick  
1 cup shredded white cheddar  
1 cup shredded Swiss cheese  
½ tsp. freshly ground white pepper  
2 cups heavy cream

## DIRECTIONS

### Base and Grill Only

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. When the grill chamber is hot, place a high-sided fry pan on the grill. Add the butter, onions, and 1 tsp. salt and cook while stirring until the onions are golden brown and caramelized (10–15 minutes).
3. Add the garlic and green onions and cook for 2–3 minutes. Remove everything from the pan.
4. Alternate layering the potatoes, onions, and cheeses (two layers of each) in the pan. Season with 1 tbsp. salt and the white pepper. Pour the heavy cream over the ingredients. Cover the pan with a glass lid or foil.

### Add the Oven Chamber

5. Place the oven chamber on top of the grilling chamber. The temperature in the oven chamber should reach 350° F/177° C.
6. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the pan on the rack and bake for 30 minutes.
7. After 30 minutes, remove the pan's cover and bake until golden (15–20 minutes).
8. Let cool slightly before serving.

# GREEN BEAN CASSEROLE

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

6 tbsp. plus 2 tbsp. butter, divided  
½ cup finely chopped celery  
½ cup finely chopped onions  
1 tbsp. minced garlic  
1 lb white button mushrooms, wiped clean, ends trimmed, sliced  
2 tsp. Emeril's Original Essence seasoning  
¾ tsp. salt  
¼ cup flour  
1 ½ cups canned low-sodium chicken broth  
½ cup heavy cream  
2 lb green beans, ends trimmed, blanched in salted water  
¾ lb Fontina cheese, rind removed, cut into ½-inch cubes  
1 cup fried onions

## DIRECTIONS

### Base and Grill Only

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. Lightly grease a 9 x 13-inch casserole dish with 2 tsp. butter and set aside.
3. When the grill chamber is hot, place a saucepan on the grill. Melt 6 tbsp. butter in the saucepan.
4. When the butter is melted, add the chopped celery and onions and cook until soft (about 6 minutes).
5. Add the garlic and cook while stirring for 1 minute.
6. Add the mushrooms, Essence seasoning, and salt and cook while stirring frequently until the mushrooms are soft and golden brown and have released their liquid (4–6 minutes).
7. Sprinkle with the flour, stir to combine, and cook for 2 minutes while stirring constantly.
8. Add the broth and cream and continue to cook while stirring frequently until the sauce is thick and creamy and any flour taste is gone (about 15 minutes). Remove the saucepan from the heat.
9. Combine the green beans, mushroom sauce, and cheese in a large bowl. Transfer to the prepared casserole dish and top with the fried onion rings.

### Add the Oven Chamber

10. Place the oven chamber on top of the grilling chamber. The temperature in the oven chamber should reach 350° F/177° C.
11. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the casserole dish on the rack and cook until the casserole is hot and bubbly and the onion rings are golden brown (20–25 minutes).
12. Serve immediately.

# CHICKEN POT PIE

SERVES 6 • DIFFICULTY: INTERMEDIATE

## INGREDIENTS

¼ cup plus 1 tbsp. butter  
1 small onion, diced  
1 stalk celery, diced  
2 cups carrots, cut 1 ½ inches long  
¼ cup flour  
3 cups chicken stock  
3 chicken breasts, diced large  
2 red potatoes, diced medium  
1 cup peas  
1 sprig thyme  
1 bay leaf  
salt, to taste  
ground black pepper, to taste

## Biscuit Dough

(Makes 8 Biscuits)

2 tsp. sugar  
1 ¼ tsp. baking powder  
½ tsp. baking soda  
¼ cup plus 1 tbsp. unsalted butter, cold, cubed  
1 ½ tsp. salt  
2 ½ cups flour, plus more for dusting  
1 ½ cups buttermilk

## DIRECTIONS

### Base and Grill Only

1. Prepare the grill by lighting charcoal in the grilling chamber.
2. When the grill chamber is hot, place a large cast iron pan on the grill. Melt the butter in the pan.
3. When the butter is melted, add the onion, celery, and carrots. Sauté for 5 minutes.
4. Coat the vegetables in ¼ cup flour and cook for 3–4 minutes.
5. Add the stock, 1 ½ cups at a time, until the sauce thickens.
6. Add the chicken, potatoes, peas, thyme, bay leaf, salt, and black pepper. Bring to a simmer. Remove from the grill.
7. Place the sugar, baking powder, baking soda, butter, 1 ½ tsp. salt, and 2 ½ cups flour in a bowl. Add the buttermilk and mix until the mixture just comes together.

### Add the Oven Chamber

8. Place the oven chamber on top of the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
9. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the pan on the rack and cook for 20 minutes.
10. While the chicken and vegetables are cooking, place some flour on a work surface and roll out the dough until ½ inch thick. Use a round cutter to cut eight biscuits out of the dough. Reroll the excess dough as needed to make enough biscuits.
11. Arrange the biscuits over the chicken and vegetables.
12. Return the pan to the oven chamber and cook until the biscuits are golden brown (about 20 minutes).
13. Remove and serve.

# BLUEBERRY CRISP

SERVES 6-8 • DIFFICULTY: BEGINNER

## INGREDIENTS

### Filling

5 cups blueberries

½ cup sugar

½ tsp. cinnamon

3 tbsp. flour

### Crisp Topping

6 tbsp. unsalted butter,  
cold & cut into small pieces

⅔ cup flour

⅔ cup old-fashioned rolled oats

½ cup packed light brown sugar

¼ cup packed dark brown sugar

1 tsp. ground cinnamon

½ tsp. finely grated nutmeg

¼ tsp. salt

## DIRECTIONS

1. Prepare the oven chamber for baking by lighting charcoal in the grilling chamber. The temperature in the oven chamber should reach 375° F/191° C.
2. Toss together the Filling ingredients in a bowl. Pour the filling into a sauté pan.
3. Combine the Crisp Topping ingredients in a separate bowl. Sprinkle the topping over the berry mixture in the pan.
4. When the oven chamber is hot, slide the rack into the oven chamber's middle level. Place the pan on the rack and bake until the top is golden and the fruit is bubbly (35–40 minutes).
5. Let cool slightly before serving.



  
EMERIL LAGASSE

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