



K90911

SMARTSTORE LIGHTWEIGHT 6PC COOKWARE SET

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our
products as much as
our team does. 



SMARTSTORE LIGHTWEIGHT 6PC COOKWARE SET



What's Included	4-5
Attaching Removable Handle.....	6-7
Releasing Removable Handle	8
Features.....	9
Using Your Ceramic Cookware.....	10-11
Recipes.....	13-23
Notes.....	24-25
Customer Support	26
Warranty.....	27

WHAT'S INCLUDED



GRILL PAN

Get those perfect summer BBQ grill marks without leaving your kitchen. Also works as a baster and doubles as a lid for the Fry Pan and Dutch Oven.



2.8QT DEEP FRY PAN

Versatile pan for everyday use. Great for frying eggs, sautéing and steaming veggies, and deep-frying chicken and fries.



5.8QT DUTCH OVEN

Hardworking hero that is great on the stovetop or in the oven. Boil pasta + make sauces and stews on top or bake bread, casseroles, or even a whole chicken in the oven.

WHAT'S INCLUDED



REMOVABLE HANDLE

Easy to attach and detach.

NOTE: Handle is safe for stovetop cooking, but is NOT oven safe.



CAST ALUMINUM LID

Oven-safe and compatible with the 2.8QT Deep Fry Pan and 5.8QT Dutch Oven.



GLASS LID

Oven-safe and can be used while cooking or for fridge storage. Can also be used as a trivet to protect countertops.

ATTACHING REMOVABLE HANDLE

The Removable Handle can attach to the 2.8QT Deep Fry Pan and the Grill Pan. To attach, follow these steps:



- 1** From above, angle Handle down (**photo A**) into the side-groove of cookware piece.
- 2** Push backward on thumb slide (**photo B**) to slide Handle attachment piece into groove.

ATTACHING REMOVABLE HANDLE



- 3** Once Handle attachment piece is in place in ceramic groove, push forward on thumb slide (**photo C**) to lock Handle into place.
- 4** Test that the attachment is secure prior to cooking or adding anything to pan—gently lift pan from countertop using Removable Handle to test (**photo D**).

RELEASING REMOVABLE HANDLE



- 1** To remove the Removable Handle, push the thumb slide backward to unlock the attachment piece.
- 2** Rotate the Removable Handle upward and angle it out of the groove in a similar manner as when you attached it.

CHEF TIP!



To prevent Removable Handle from becoming too hot to handle, be sure to remove it while cooking, then reattach only when it's time to move Pan.



WARNING: If the Removable Handle has been attached to a hot Pan or a Pan being used to cook, take care to use a potholder or other heat resistant protection when handling or removing it.



LIGHTWEIGHT CAST ALUMINUM

Advanced heat distribution while still being lightweight and easy to manage and maneuver.



SAFE CERAMIC NONSTICK COATING

Peace of mind for feel-good cooking + releases food cleanly



INDUCTION COMPATIBLE

Works with all cooktops!



REMOVABLE HANDLE

Attaches for cooking then detaches for convenient SmartStore storage.

USING YOUR CERAMIC COOKWARE



CLEAN BEFORE FIRST USE

Remove all packaging material and thoroughly clean your cookware prior to first use.



USE LOW TO MEDIUM HEAT

Your cookware is oven-safe up to 400°F, but Removable Handle is NOT oven-safe. Don't cook on high heat as this can damage the nonstick coating over time, causing staining and a reduction in its nonstick properties. Do not put cookware in broiler.



HANDLE MAY GET WARM

Removable Handle may get warm while cookware is in use. Use care when moving from stove or heat source.

USING YOUR CERAMIC COOKWARE



NONSTICK UTENSILS RECOMMENDED

Avoid metal utensils. Instead, use nonstick-safe utensils like nylon, silicone, or wood to protect the cookware's coating and avoid scratches.



HANDWASH ONLY

Your cookware is not dishwasher safe, except for the Glass Lid. For all other pieces, handwash only to preserve the life of the cookware. Let cookware cool before washing.



AVOID ABRASIVE SPONGES

The nonstick coating will release food and residue easily while cleaning, making handwashing easy. To clean, handwash using a soft sponge with warm, soapy water.

extra crispy
buttermilk fried chicken
on page 22!



RECIPE GUIDE



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RED WINE WINTER BEEF STEW

Prep Time: 15-20 minutes • *Cook Time:* 2-3 hours • *Serves:* 4-6

Ingredients:

2 tablespoons canola oil	½ bottle of red wine
7 tablespoons all-purpose flour, divided	4 cups beef broth
2 pounds chuck stew meat, in ½-inch cubes	2 sprigs fresh rosemary (or 1 teaspoon of dried)
4 tablespoons butter	4 sprigs fresh thyme
1 large white onion, diced small	12-14 small red potatoes, halved
4 medium carrots, peeled and sliced	3 bay leaves
4 celery ribs, sliced	Salt and fresh ground black pepper to taste
½ cup tomato paste	

Directions:

1. Add beef cubes to large mixing bowl and coat with 3 tablespoons of flour. Set aside.
2. Add 2 tablespoons of canola oil to the 5.8QT Dutch Oven and set to high heat. Add in beef in two batches to allow each piece space to cook thoroughly. Sear cubes until brown on all sides. Remove cubes and set aside.

3. Add butter and remaining flour (¼ cup) to the Dutch Oven and cook for two to three minutes, stirring constantly with a whisk until the mixture is golden brown and the flour smells toasty. Once roux is brown, add onion, carrot, and celery. Cook for an additional three to five minutes, stirring occasionally.
4. Form a space in the center of the vegetables and add tomato paste. Let cook for three to five minutes. Once cooked, stir everything together.
5. Add red wine to the Dutch Oven and cook until stew is reduced by half and the smell of alcohol is no longer present. Once reduced, add in the cooked beef, potatoes, thyme, rosemary, bay leaves, and beef stock.
6. Bring the stew to a boil then reduce to a simmer with the lid on. Cook for two to three hours or until beef is tender enough to be pulled apart and potatoes are cooked through. Remove the thyme, rosemary sprigs, and bay leaves.
7. Remove the lid and continue to simmer until desired thickness.
8. Serve with rustic bread and cozy up with this warm and hearty comfort dish!



CREAMY MASHED POTATOES

Prep Time: 15-20 minutes • Cook Time: 25-30 minutes • Serves: 3-4

Ingredients:

1 pound potatoes, about 2 cups (Russet, Yukon Gold, Dutch Creams, Creme Gold, Creme Royale)

1 teaspoon salt

¼ cup hot milk, more if needed

¼ cup unsalted butter, softened (close to room temp is best)

4-6 cloves fresh garlic, finely chopped

2-3 tablespoons sour cream (reduced fat)

¼ cup fresh shredded parmesan cheese, optional

Salt and fresh ground black pepper, to taste

1 tablespoon fresh chopped parsley to garnish, optional to garnish

Directions:

1. Peel potatoes and cut into quarters lengthwise. Remove any spots, lumps, or knots.
2. Place potatoes in 2.8QT Deep Fry Pan and cover with cold, salted water by an inch. Bring to a boil, reduce heat down to medium-low and allow to simmer until fork tender (about 15-20 minutes).

3. When potatoes are nearly fork-tender, heat 1 tablespoon of the butter in a small pan over medium-high heat. Sauté garlic until fragrant, about one minute. Set aside and keep warm.
4. Drain cooked potatoes, add in the remaining butter, cooked garlic, hot milk, and sour cream.
5. Mash the potatoes with a potato masher until smooth, adding a little extra milk if needed. (OPTIONAL: Use a strong wooden spoon OR electric beaters to beat further until smooth. Be careful NOT to over beat or they will become gluey.)
6. Add in the parmesan cheese. Season with salt and fresh ground black pepper to taste.





GRILL PAN BRUSSELS SPROUTS WITH BACON

Prep Time: 10-12 minutes • Cook Time: 25-30 minutes • Serves: 4-6

Ingredients:

- 5-6 slices thick-cut bacon, cut into bite-size pieces
- 2-3 cups Brussels sprouts, trimmed and halved
- 2 medium shallots, thinly sliced
- Salt and fresh ground black pepper to taste

Directions:

1. Fill the Grill Pan with water and bring to a boil over high heat. Add in the Brussels sprouts and 1 teaspoon of salt and cook for five to eight minutes, until tender. Drain and set aside.
2. Wipe out excess water from Grill Pan and add bacon over medium-high heat and cook until fat renders and bacon crisps. Remove bacon to a large bowl and remove all bacon fat except 1 tablespoon. Add shallots into pan and cook until lightly browned. Remove to bowl with bacon.
3. Place Brussels Sprouts back onto Grill Pan and grill for 5-7 minutes or until desired doneness. Remove from Grill Pan and toss with reserved bacon fat and salt and pepper to taste.
4. Place Brussels sprouts into bowl with bacon and shallots, toss to combine. Pour out onto a serving dish and serve immediately.



HOMESTYLE CORN BREAD

Prep Time: 10-12 minutes • **Cook Time:** 25-30 minutes • **Serves:** 8-10

Ingredients:

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ cup cornmeal

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon salt

$1\frac{1}{4}$ cups milk

2 large eggs, lightly beaten

$\frac{1}{3}$ cup oil

3 tablespoons butter, melted

Drizzle of honey or maple syrup,
optional

Directions:

1. Preheat oven to 350°F. Lightly grease the 2.8QT Deep Fry Pan with olive oil or melted butter.
2. Combine flour, sugar, corn meal, baking powder, and salt in medium-size mixing bowl.
3. In a separate small bowl, combine milk, eggs, oil, and butter. Mix well. Add to flour mixture and stir until just blended.
4. Pour into prepared baking pan. Drizzle with honey before baking, if desired. Bake for 25-30 minutes or until wooden pick comes out clean.



CREAMY ONE POT MAC-N-CHEESE

Prep Time: 7-10 minutes • **Cook Time:** 18-20 minutes • **Serves:** 4-6

Ingredients:

2 ½ cups whole or 2% milk

½ teaspoon salt

3 tablespoons butter

More salt and pepper to taste

2 cups dry elbow macaroni

1 to 2 cups shredded cheddar cheese
(more if desired)

Directions:

1. Add milk, butter, and macaroni noodles to the 5.8QT Dutch Oven and cook on medium heat. Bring the mixture to a simmer, stirring often.
2. Reduce the heat if the milk seems to stick to the bottom of the pan and stir often until the noodles are cooked through, about 15-18 minutes. Take caution: Cooking slow and low is advised. If cooking here is too fast or hot, the milk will curdle.
3. Stir in the cheese and salt until melted.
4. Depending on the type and sharpness of cheese, it might be preferable to add up to another cup of cheese. Add to your taste, noting that we used about 1¼ cups of cheese.
5. Season with additional salt and cheese to taste. Serve right away and enjoy with the rest of the meal.



GRILLED GARLICY GREEN BEANS

Prep Time: 5-7 minutes • *Cook Time:* 8-10 minutes • *Serves:* 4-6

Ingredients:

1 pound (about 2 cups) fresh green beans, trimmed and snapped in half
3 tablespoons butter or oil
3 cloves garlic, minced
½ teaspoon lemon-pepper seasoning, more to taste
Salt and fresh ground black pepper to taste

Directions:

1. Heat Grill Pan on medium-high heat. Add green beans and cover with ¼-½ a cup of water and bring to a boil. Reduce to medium-low heat and simmer until beans just start to soften, about three to five minutes.
2. Drain and return to Grill Pan. Add butter and stir until melted, one to two minutes.
3. Add garlic and cook until tender and fragrant, about two to three minutes, longer if a more pronounced grilled flavor is preferred.
4. To serve, season with lemon-pepper seasoning and salt.



EXTRA CRISPY BUTTERMILK FRIED CHICKEN

Prep Time: 10-12 minutes • **Cook Time:** 30-40 minutes • **Serves:** 3-4

Ingredients:

10-12 pieces of chicken legs, thighs, and/or wings	2 teaspoons black pepper
2 cups buttermilk	2 teaspoons garlic powder
2 cups all-purpose flour	2 teaspoons paprika
1 cup of cornstarch	2 teaspoons baking powder
1-2 teaspoons salt	2 cups vegetable oil for frying (more if needed)

Directions:

1. Wash and pat dry chicken pieces. Put chicken in a large mixing bowl and add 1 teaspoon of salt, black pepper, garlic powder, and paprika. Toss to coat.
2. Add 2 cups of buttermilk to bowl and toss to combine. Cover with plastic wrap and let marinate in the fridge for at least two hours, though overnight is preferable.
3. Prepare the breading by mixing together the flour, cornstarch, salt, pepper, garlic powder, paprika, and baking powder in a medium-size mixing bowl.
4. Fill up the 2.8QT Deep Fry Pan with vegetable oil (or a neutral frying oil of your choice) and preheat to 350°F.

5. Once hot, using tongs to place 3-4 chicken pieces in the oil. (It will be necessary to fry in batches so as to not overcrowd the pan and to ensure chicken cooks through.)
6. Fry until golden brown on both sides—about five minutes per side—and the internal temperature reaches 165°F.
7. Remove chicken from oil and place on a paper towel-lined plate to dry and immediately sprinkle with salt.

CHEF TIP!



The cornstarch gives the coating that extra crunch, but if you prefer your chicken less crunchy, simply leave out the cornstarch.



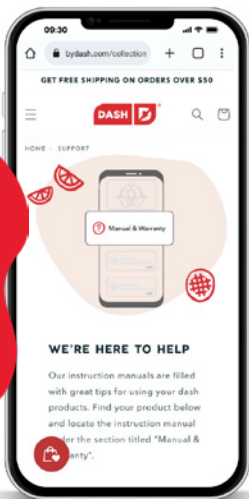
NOTES

CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at bydash.com/feelgood to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or support@bydash.com.



STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Dash Ceramic Cookware is warranted to the purchaser by StoreBound LLC ("StoreBound"). StoreBound will replace any item found defective in material and workmanship for the lifetime of the product from the date of the original purchase when utilized for normal and intended household use by the original owner. To process a warranty claim, contact Customer Support at support@bydash.com. The purchaser must provide proof of purchase indicating the date and place of purchase, purchaser's full name, shipping address, email address, and telephone number when making the request for a return. StoreBound will not ship to a PO Box. Minor imperfections, surface markings, and slight color variations are inherent to the hand finishing process and do not affect the performance of the cookware. Therefore, requests for replacement based on such minor imperfections, surface markings, or slight color variations as a result of the hand finishing will not be accepted. This warranty does not cover damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment. If the item the purchaser is seeking to replace is discontinued or if the item is no longer available in StoreBound's inventory, StoreBound will replace the item with the most comparable item manufactured by StoreBound at the time the request for replacement is received by StoreBound. If no replacement or comparable item is available, StoreBound will notify the purchaser to discuss the next steps. Storebound does not accept requests to replace the item with superior items or in exchange for money.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Further Exclusions, this Warranty does not cover the following:

- Damage arising from thermal shocks, drops, improper use, failure to follow the use and care instructions, or unauthorized modifications/repairs;
- Normal product wear and tear;
- Nonstick deterioration, discoloration, warping, or metal separation due to high heat, prolonged heat exposure when empty, etc.;
- Stains, discoloration, or scratches on the inside or outside;
- Any accident caused by fire, flood, acts of God, etc.;
- Commercial, professional, or workplace use;
- Any glass or porcelain in the product;
- Dust or insects inside the product;
- Nonstick damage from metal or sharp utensils; and
- Damage caused by use of scouring pads, steel wool, abrasive cleaners, bleach, etc.



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