



Classic Family Recipes

New takes on dishes your
family will love.



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Fall is the perfect time to get back in the kitchen. Get inspired with Cutco's collection of classic family recipes and new takes on dishes your family will love.



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Basil & Mozzarella Stuffed Meatloaf



Ingredients

For Sauce

- 1 15-ounce can tomato sauce
- 1 12-ounce jar roasted red peppers in water (drained well)
- Salt and pepper to taste

For Meatloaf

- 2 pounds 95% lean ground beef
- ¾ cup whole wheat or panko bread crumbs
- 2 eggs
- ¾ teaspoon salt
- 1 tablespoon garlic powder
- 2 teaspoons Italian seasoning
- ½ cup onions, chopped
- Freshly ground black pepper
- 8 large fresh basil leaves
- 1-⅓ cups shredded mozzarella cheese

Directions

In a blender, combine the tomato sauce with the drained, roasted red peppers and salt and pepper, blend until smooth. Set aside.

Preheat oven to 375°. Spray a 9x13 baking dish with cooking spray and set aside.

Mix the beef, bread crumbs, eggs, salt, garlic powder, Italian seasoning, onions and black pepper in a large bowl until well combined.

Lay out a large sheet of wax paper. Place the meatloaf mix on the wax paper and spread it out with your hands into a rectangle about 9" wide by about 12" long and 1/2" thick. Lay the basil leaves on top. Sprinkle with cheese to within 1/2" of the edges.

Using the end of the wax paper, roll the meatloaf like a jelly roll and place it seam side down in the baking dish.

Top with the sauce and bake uncovered for 1 hour or until cooked through in the center.

Let rest a few minutes before slicing.

Beer Battered Fish & Chips

Ingredients

For the Fish

- 1 cup all-purpose flour
- 1 cup cornstarch
- 1 12-ounce can or bottle of beer (not light or non-alcoholic)
- 1 large egg
- 1 teaspoon kosher salt
- 6 cups peanut, canola or vegetable oil
- 1-½ pounds skinless fillets (cod, flounder or haddock) about ¾" thick
- Salt and pepper
- Flour for dredging

For the Chips

- 2 cups of vegetable oil
- 4 large Russet potatoes, scrubbed and cut into strips, soak in cold water for about 30 minutes
- Sea salt

Directions

For the Fish

In a medium-size bowl, whisk together the flour, cornstarch, beer, egg and salt until smooth. Cover and refrigerate for at least 20 minutes or up to 3 hours.

Heat oil in a large Dutch oven to a temperature of 375°F.

Dry fish with paper towels, season with salt and pepper and dredge lightly in flour. Dip in batter. Remove, letting excess batter drip back into the bowl. Slowly lower the fish into the oil a few pieces at a time. Do not crowd the pan and keep the temperature at about 350°. Fry until golden brown, about 5 minutes.

Drain fish on a wire rack.

For the Chips

Heat oil in a heavy pot or Dutch oven to 375°F. Drain potatoes and pat dry with paper towels. Fry potatoes until golden brown, drain on paper towels and sprinkle with sea salt.



Bourbon-Peach Glazed Braised Brisket

Ingredients

1 tablespoon, plus 1 teaspoon kosher salt
1 teaspoon freshly ground pepper
¼ teaspoon smoked paprika
⅛ teaspoon ground cinnamon
1 4-pound, trimmed, flat-cut brisket with about a ⅓" top layer of fat
2 tablespoons grapeseed oil, divided
¾ cup chopped onion
3 garlic cloves, smashed
4 cups beef broth
1 12-ounce bottle stout beer
¼ cup packed light brown sugar

¼ cup soy sauce
6 large thyme sprigs
3 stalks celery, chopped
2 plum tomatoes, cored and chopped
1 large carrot, chopped
1 tablespoon balsamic vinegar

For the Glaze

½ cup peach jam
¾ cup bourbon
2 teaspoons bourbon
Kosher salt and freshly ground pepper

Directions

Mix kosher salt, ground pepper, smoked paprika, and cinnamon together in a small bowl. Rub brisket with rub, cover and chill for at least 2 hours or overnight. Let stand at room temperature for 1 hour before continuing.

Preheat oven to 325°.

Heat 1 tablespoon oil in a large pot over high heat. Add the brisket, fat side down. Cook until well browned, 5 - 6 minutes. Turn brisket over and cook until browned, about 3 minutes. Transfer to a plate.

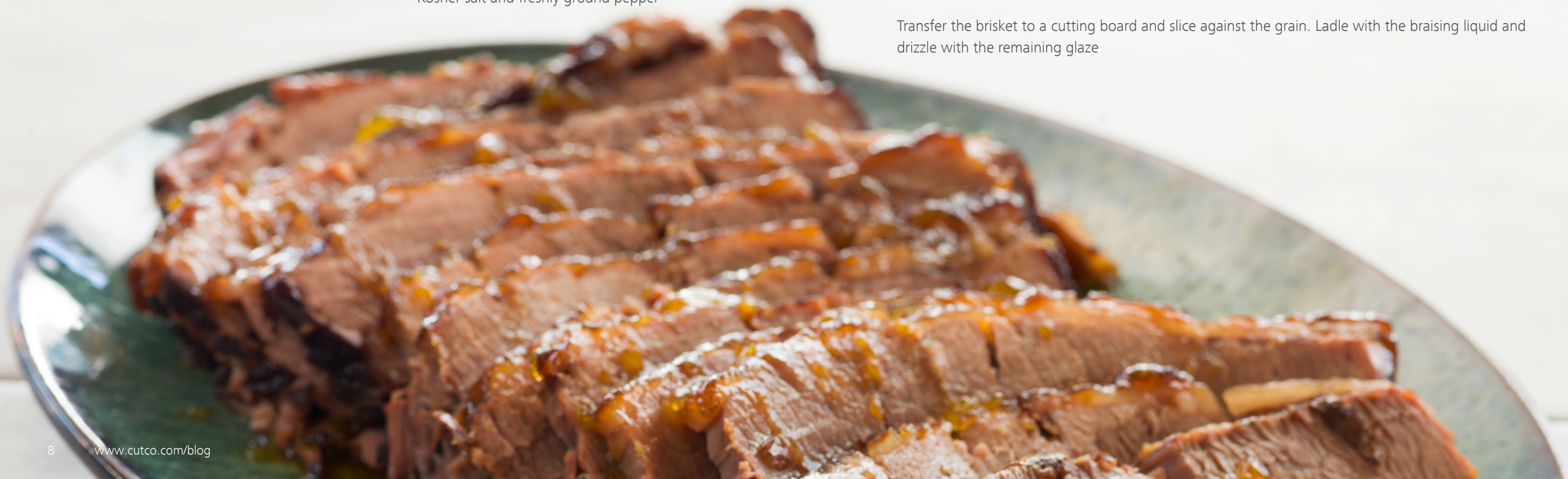
Reduce heat to medium and add the remaining 1 tablespoon of oil, onion and garlic. Cook, stirring occasionally, until onion is slightly golden, about 5 minutes. Add the beef broth and the rest of the ingredients. Bring to a simmer, return brisket to the pot, cover and put in the oven.

Braise until meat is very tender, about 4-½ hours. Transfer the brisket, fat side up, to a large plate. Strain the liquid into a large bowl. Return the liquid to the pot, bring to a simmer and cook until reduced to 2 cups, about 15 minutes. Score the fat side of the brisket into a cross-hatch pattern of ¼" deep slits about ½" apart. Return the brisket, fat side up, to the pot with the reduced braising liquid.

To make the glaze, take ¼ cup of the braising liquid and put it in a blender. Add the peach jam and bourbon and blend until smooth. Season with salt and pepper.

Preheat the broiler. Leave the brisket in the pot and spread 3 – 4 tablespoons of glaze on top of the brisket. Broil until browned and glazed, about 4 – 5 minutes. Watch carefully to prevent burning.

Transfer the brisket to a cutting board and slice against the grain. Ladle with the braising liquid and drizzle with the remaining glaze



Strata

Ingredients

- 4 strips thick-cut bacon
- 1 sweet onion, halved and thinly sliced
- 2 cups fresh broccoli florets
- 5 large eggs
- 1- $\frac{1}{3}$ cups milk
- $\frac{1}{2}$ teaspoon dried basil, crushed
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground black pepper
- 4 cups crusty sourdough bread, cut into $\frac{1}{4}$ " cubes
- 4 ounces Swiss cheese, cut into $\frac{1}{2}$ " cubes

Directions

Cook the bacon in a large skillet until crisp. Transfer to a plate lined with paper towels to drain. When cool, crumble the bacon and set aside.

Reserve 2 tablespoons drippings in the skillet. Add onion, cover and cook over medium-low heat for 15 minutes, stirring occasionally. Uncover and cook over medium heat until caramelized, about 5 minutes.

Cook the broccoli in a small amount of lightly salted water for 3 minutes. Drain.

In a large bowl, combine eggs, milk, basil, salt and pepper. Stir in bread cubes, broccoli, caramelized onions, crumbled bacon and cheese. Transfer to a 2-quart baking dish, cover and chill for 2 hours.

Preheat oven to 325°. Bake, covered, for 20 minutes. Uncover and bake an additional 20 – 30 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before serving.

Can be made ahead and refrigerated for up to 24 hours. Bake per instructions above.



Hot Chicken Sandwiches

Ingredients

For the Brine

- 1 cup sliced dill pickles
- 1 cup dill pickle juice
- ½ cup water
- 1 habanero pepper, stem removed
- ¼ cup kosher salt
- 2 teaspoons sugar

For the Hot Chicken

- 8 boneless, skin-on chicken thighs
- 2 cups all-purpose flour
- 2 teaspoons sweet paprika
- 1 teaspoon ground cayenne pepper
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 4 cups canola oil for frying

For the Spicy Oil

- 3 tablespoons cayenne pepper
- 3 teaspoons smoked paprika
- 3 teaspoons sweet paprika
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 4 teaspoons kosher salt
- 2 teaspoons sugar
- 4 cups canola oil

For Serving

- 8 small ciabatta rolls
- Lettuce
- Sliced tomatoes
- Sliced sweet pickles
- Toothpicks

Directions

For the Brine

Place the chicken in a gallon-size plastic zipper bag. In a blender, combine the pickles, pickle juice, water, pepper, salt and sugar and blend until smooth. Pour the brine over the chicken and seal the bag. Chill in refrigerator for 4 to 8 hours.

Remove the chicken from the brine and lay the thighs, in a single layer, skin sides up on a wire rack set over a rimmed baking sheet. Chill, uncovered, for 1 hour.

For the Chicken

Combine the flour, paprika, cayenne, salt and black pepper in a large bowl. Dredge the thighs in the seasoned flour, and then pat them between your hands to shake off the excess. Place back on the wire rack and chill another 30 minutes. Reserve the remainder of the seasoned flour. After 30 minutes, remove thighs from fridge, dredge in the reserved flour and return to the wire rack. Chill for a final 30 minutes.

For the Spicy Oil

Combine the cayenne, smoked and sweet paprika, cumin, garlic powder, salt and sugar in a large sauce pan. Place over medium heat and toast until fragrant, stirring often, for about 2 minutes. Slowly add the oil and heat for 10 minutes. Remove from the heat and keep warm. Spicy oil can be made ahead. Cool to room temperature and store in refrigerator, covered, for up to 2 weeks.

For Deep Frying

Line a rimmed sheet tray with a clean wire rack. Attach a deep-fry thermometer to a large cast iron skillet. Fill the skillet with oil to a depth of ½ inch. Place the skillet over medium-high heat until the thermometer reaches 365°. Working in 2 batches, lay the thighs, skin side down, in the hot oil and cook until the bottoms are deep, golden brown, 5 – 6 minutes. Flip and continue to cook until each thigh is a deep brown and registers 160° on a meat thermometer, about another 6 minutes. Transfer to the wire rack and repeat with the rest of the thighs.

Using a large slotted spoon, dunk the fried chicken into the warm spicy oil, coating both sides.

To Serve

Slice the ciabatta rolls. Place a thigh on the bottom of the roll, top with lettuce and tomato and other half of the roll. Top the sandwich with a pickle and pierce with a toothpick.



Buttermilk Onion Rings

Ingredients

- 1 cup all-purpose flour
- 1 cup rice flour
- 1 cup finely grated Parmesan cheese, plus extra for topping
- 3 tablespoons mustard powder
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 2 tablespoons kosher salt
- 2 cups buttermilk
- 1 cup dark beer
- 2 tablespoons Dijon mustard
- 2 medium onions, peeled and sliced into 1/3 inch rings

Directions

Fill a large Dutch oven with 2 inches of oil and heat to 330° – 340° F.

Whisk the all-purpose flour, rice flour, Parmesan, mustard powder, paprika, garlic powder and salt together in a large bowl. In a separate bowl, whisk the buttermilk, beer and Dijon mustard together. Add all but 1 cup of the wet ingredients to the dry ingredients, whisking to make a smooth batter (about the consistency of a pancake batter). If the batter is too thick, add a bit more of the wet ingredients to thin (as the batter sits it may thicken and more of the wet ingredients may need to be added).

Working in batches, dip the onion rings in the batter and fry until golden brown, about 2 minutes. Remove with a slotted spoon and transfer to a rack. Immediately sprinkle with more Parmesan.

Note: Be sure to keep the temperature of the oil between 330° and 340° throughout the frying process. If the batter starts to thicken, add a splash of the wet ingredients.



Individual Chicken Pot Pies

Ingredients

- 6 tablespoons butter
- 1/3 cup chopped onion
- 1/2 cup sliced celery
- 1/2 cup all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 2-1/4 cups chicken broth
- 1 cup milk
- 12-ounce bag of frozen peas & carrots
- 2 cups cubed cooked rotisserie chicken
- 2 9" unbaked refrigerated pie crusts
- 1 egg + 1 tablespoon of milk, mixed together for egg wash
- 4 oven-proof bowls or individual pie pans

Directions

Preheat oven to 375°.

Place butter, onions and celery in a sauce pan over medium heat and cook until soft and translucent. Stir in flour, salt and pepper.

Add chicken broth, milk, frozen peas and carrots and chicken. Simmer over medium-low heat until thick, 5 to 10 minutes. Taste and add more salt and pepper if needed. Remove from heat.

Ladle the chicken mixture into the bowls.

Roll out each pie crust an extra inch. Cut out dough to cover the tops of the oven-proof bowls, allowing a 1/2-inch overhang.

Place the pie crust rounds on top and crimp the dough over the edge. Brush with the egg wash and make 4 small slits in the dough. Sprinkle with kosher salt and place on a baking sheet. Bake for 35 minutes. Remove from oven and serve.



Seven Layer Salad

Ingredients

For Dressing

- 2 cups regular or light mayonnaise
- ¼ cup chopped fresh chives
- ¼ cup chopped fresh dill
- 4 teaspoons Dijon mustard
- 2 teaspoons onion powder
- ½ teaspoon ground black pepper

For Salad

- 5 cups chopped green leaf lettuce
- 2 cups seeded, chopped tomatoes
- 1 cup chopped yellow bell pepper
- 1 cup chopped green bell pepper
- 1 12-ounce package frozen green peas, thawed
- 2 cups chopped radishes
- 2 cups diced seedless cucumbers
- 1 cup shredded sharp cheddar cheese
- 6 slices thick-cut bacon, cooked crisp and crumbled

Directions

Put all dressing ingredients in a small bowl and stir well to combine.

Using a 3-1/2 quart glass bowl, layer the lettuce, tomatoes, bell peppers, peas, radishes and cucumbers. Top with dressing, spreading to the edges to seal. Cover and refrigerate for at least 4 hours or overnight.

Garnish with the cheddar cheese and crumbled bacon.



Slow Cooker Garden Harvest Chicken

Ingredients

4 pounds bone-in skinless chicken breasts
¼ cup all-purpose flour
6 large tomatoes, peeled and chopped
2 cups sliced white mushrooms
4 carrots, peeled and chopped
1 large potato, peeled and chopped
1 large green bell pepper, seeded and chopped
½ cup chicken broth (low sodium) or dry white wine
¾ teaspoon Italian seasoning
¼ teaspoon garlic salt
¼ teaspoon freshly ground black pepper
⅔ cup tomato sauce
Fresh basil for garnish

Directions

In a large bowl, toss the chicken with the flour. Transfer to a lightly greased large slow cooker. Top with the tomatoes, mushrooms, carrots, potatoes and green pepper.

Combine the broth or wine, Italian seasoning, garlic salt and black pepper in a jar with a tight fitting lid. Shake to emulsify and pour over the vegetables. Cover and cook on low for 6 hours or on high for 4 hours. Stir in the tomato sauce during the last 15 minutes of cooking time. At this point the chicken will be fall-off-the-bone tender. To serve, spoon chicken and vegetables on a serving platter and garnish with fresh basil.

