

DASH [®]
ceramic



#DCCWRS05

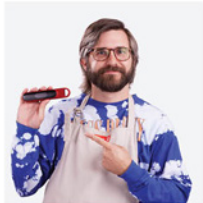
smartstore[®]
**7-IN-1 MULTIPURPOSE
NESTING COOKWARE SET**

Instruction Manual | Recipe Guide

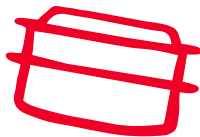


**WELCOME
TO THE FOODIE
FAMILY**

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



smartstore®



7-IN-1 MULTIPURPOSE NESTING COOKWARE SET

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WHAT'S INCLUDED



GLASS LID

Oven-safe and can be used while cooking or for fridge storage. Pairs with Steamer Basket to retain heat while steaming vegetables.



SILICONE TRIVET/ BAKING INSERT

Designed with heat-resistant silicone to prevent heat damage on countertops and tabletops. Pairs with the Steamer Basket for the ultimate Shallow Baking Pan for steak, fish, and cornbread.



STEAMER BASKET

Pairs with the Roaster and Glass Lid to easily steam vegetables, seafood, dumplings, and more.

WHAT'S INCLUDED



GRILL PAN

Get those perfect summer BBQ grill marks without leaving the kitchen. Pan also doubles as a lid for the Roaster to create the perfect Dutch Oven.



6.2QT ROASTER

The all-in-one Deep Roaster is perfect for baking, braising, and roasting.

FEATURES



LIGHTWEIGHT CAST ALUMINUM

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



SAFE CERAMIC NONSTICK COATING

Releases food easily with minimal oil and butter needed for healthier cooking.



INDUCTION COMPATIBLE

Works with all cooktops!



SMARTSTORE®

The easily stackable pieces maximize storage in your cabinets and fridge and freezer.

firecracker green beans
on page 16!



USING THE CERAMIC COOKWARE



CLEAN BEFORE FIRST USE

Remove all packaging material and thoroughly clean the Cookware prior to first use.



USE LOW TO MEDIUM HEAT

The Cookware is oven-safe up to 400°F. 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 and never heat an empty pan.



USING THE 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

The Cookware is not dishwasher safe.
Hand washing is recommended to preserve the life of the Cookware.
After cooking, 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.

no-knead bread
on page 18!



RECIPE GUIDE



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@unprocessyourfood | veg & vegan-friendly meals



OVEN-BAKED RIBS WITH HOMEMADE BBQ SAUCE

Prep Time: 10-15 minutes • Inactive Prep Time: 30 minutes

Cook Time: 2-3 hours • Serves: 4-6

Ingredients:

Barbecue Rub:

- 2½ teaspoons paprika powder
- 2 teaspoons garlic powder
- 1½ teaspoons onion powder
- 1 teaspoon cayenne pepper (omit for not spicy)
- 1½ teaspoon dried thyme
- 1½ teaspoon dried oregano
- 1½ teaspoon salt
- ½ teaspoon ground black pepper

Ribs:

- 1-2 pounds pork ribs
- ¾ cup apple cider
- 1 tablespoon olive oil

Homemade Barbecue Sauce:

- ½ cup apple cider vinegar
- 1½ cups tomato ketchup
- ½ cup water
- 1½ tablespoons molasses
- ⅓ cup brown sugar
- 2 teaspoons mustard powder
- 1½ teaspoon garlic powder
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon Tabasco or cayenne pepper

Directions:

1. Combine the rub ingredients in a small bowl and rub onto both sides of the ribs (most on meaty side). Set aside to marinate for at least 30 minutes.
2. Preheat oven to 325°F.
3. Place ribs on the Grill Pan in a single layer. Pour apple cider underneath the ribs, cover with foil, and bake for 90 minutes or until the meat is tender.
4. Prepare the barbeque sauce by mixing all ingredients together in a in a saucepan. Simmer over medium heat, stirring occasionally, for 40-45 minutes or until thickened.
5. Remove ribs from oven and remove the foil. Drizzle with olive oil and return to oven at 350°F for 15 minutes or until the rub becomes nice and crusty.
6. Remove ribs from oven and transfer to lined tray. Pour any juices from the Grill Pan over the ribs.
7. Return ribs to the Grill Pan with bonier side up. Slather with Barbecue Sauce and bake for 10 minutes.
8. Remove from oven, then turn ribs over so the meaty side is up. Slather with Barbecue Sauce and bake for 5 minutes. Repeat 2 or 3 more times until there's a thick glaze on the ribs.
9. Slice ribs as desired and slather with more barbecue sauce. Serve and enjoy this backyard BBQ classic without ever firing up the grill!



MASHED HONEY SWEET POTATOES

Prep Time: 10-12 minutes • *Cook Time:* 15-20 minutes • *Serves:* 6-8

Ingredients:

6-8 medium-sized sweet potatoes
4-5 tablespoons butter
½ cup whole milk
¼ cup of honey
Salt and pepper, to taste

Directions:

1. Peel and dice sweet potatoes into 1-inch cubes.
2. On the stovetop, add water and diced potatoes to the Roasting Pan. Boil until fork tender, about 8-10 minutes.
3. Drain and move to a mixing bowl. Add butter, milk, and honey and stir until combined. Mash with a potato masher or hand mixer until smooth.
4. Season with salt and fresh ground black pepper to taste.
5. Serve as a sweet side any meal of the day!





STEAMED FIRECRACKER GREEN BEANS

Prep Time: 3-5 minutes • *Cook Time:* 7-10 minutes • *Serves:* 4-6

Ingredients:

1 pound fresh green beans, trimmed

¼ cup of jarred roasted red peppers, chopped

Water, for steaming

Olive oil, for seasoning, optional

Lemon juice, for seasoning, optional

1 teaspoon crushed red pepper flakes, optional

Salt & fresh ground black pepper to taste

Directions:

1. On the stovetop, add 2-3 inches of water to the Roasting Pan. Top the Pan with the Steamer Basket and add the green beans.
2. Bring the water to a simmer and cover with the Lid. Let steam for 4-5 minutes or until tender.
3. Remove from Basket to serving dish and top with chopped roasted red peppers. Season with olive oil, lemon juice, crushed red pepper flakes, salt, and pepper to taste.
4. Serve as a side with any savory meal!



SOUTHERN STYLE CORNBREAD

Prep Time: 5-10 minutes • **Cook Time:** 30-35 minutes • **Serves:** 8-10

Ingredients:

1 cup flour

1 teaspoon salt

1 large egg

1 cup yellow cornmeal

3½ teaspoons baking
powder

1 cup milk

⅔ cup granulated
sugar

⅓ cup oil

Butter & honey,
optional toppings

Directions:

1. Grease the Grill Pan with a light coating of cooking oil and set aside. Preheat the oven to 400°F.
2. In a medium mixing bowl, add flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well.
3. Create a pit in the center of the dry ingredients. Add the oil, milk, and egg into the pit. Stir just until the mixture comes together and there are only a few lumps remaining, taking care not to overmix.
4. Pour batter into Grill Pan and bake for 20-25 minutes until the top is a deep golden brown. Test doneness with toothpick.
5. Serve on its own with butter and honey or serve plain with soups, stews, and chili.



DUTCH OVEN NO-KNEAD BREAD

Prep Time: 5-10 minutes • **Inactive Prep Time:** 2 hours (rising time)

Cook Time: 40-45 minutes • **Serves:** 6-8

Ingredients:

1½ cups warm water (about 100°F)

1 packet yeast (active dry, instant, or quick rise)

½ tablespoon fine grain salt

¾ cups all-purpose flour or bread flour, more if needed to get correct consistency, plus more for dusting

Directions:

1. In a large bowl, whisk together warm water, yeast, and table salt until yeast and salt are dissolved.
2. Add flour and mix until a sticky dough forms. Cover bowl with a kitchen towel and set aside in the warmest spot of the kitchen. Let rise for 2-3 hours until doubled in volume.
3. Preheat oven to 400°F. Cover the Roasting Pan with the Grill Pan as a lid to create a Dutch Oven. Place the covered, empty Dutch Oven into the oven while the oven is preheating. Leave the empty Dutch Oven in the oven even after the oven temp reaches 400°F, about another 20 minutes.



Chef Tip!

Go Dutch!
Top the Roaster with
the Grill Pan to make
a Dutch Oven.

4. Scrape the dough onto the edge of a piece of parchment paper dusted with flour. Use the edges of the parchment paper to flip the dough over so the floured side is on top and the dough is in the center of the parchment paper.
5. Remove Dutch Oven from oven and carefully take off the lid. Use the corners of the parchment paper as a handle to place the dough into the Dutch Oven.
6. Cover and return to the oven on the center rack. Bake for 30-35 minutes. Remove Lid and bake for another 5-10 minutes until golden brown. Remove Dutch Oven from Oven.
7. Use the corners of the parchment paper as a handle to remove bread from the Dutch Oven and place it on a wire rack to cool 30-60 minutes before slicing.
8. Slice it up to serve and enjoy! *No knead* for storebought bread when you can make something this delicious at home!



HERB ROASTED CHICKEN & POTATOES

Prep Time: 30 minutes • Cook Time: 1 hour 30 minutes • Serves: 6-8

Ingredients:

- 1 whole chicken (about 4-6 pounds)
- Kosher salt and freshly ground pepper
- 4-6 sprigs fresh thyme, more to garnish
- 2 teaspoons paprika
- 10 small carrots, peeled and halved lengthwise
- 3 shallots, peeled and halved lengthwise
- 2 pounds fingerling potatoes, halved lengthwise (about 6-7 potatoes)
- 1 lemon, halved
- 4 tablespoons extra-virgin olive oil
- ¼ cup fresh parsley leaves

Directions:

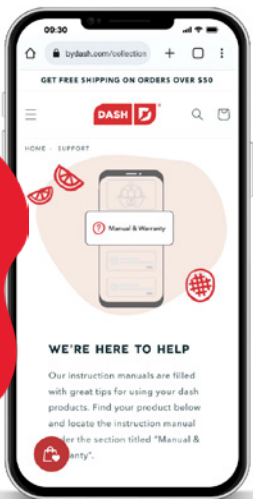
1. Place chicken on a large plate and pat dry with paper towels. Season chicken with salt, pepper, fresh thyme leaves, and paprika. Cover with plastic wrap and refrigerate for at least an hour or two, if not longer.
2. Remove chicken from fridge and let stand at room temperature for 30 minutes. Preheat oven to 400°F. In a separate bowl, toss carrots, shallots, potatoes, and lemon with 3 tablespoons oil. Season with salt and pepper to taste.
3. Place the vegetables in the bottom of the roasting pan, with shallots in the center and carrots, potatoes, and lemon towards the edges. Rub the chicken with the remaining 1 tablespoon of oil, tie the legs with twine, and then nestle the chicken in the center of the Roasting Pan.
4. Place the Roasting Pan in the oven for 55-60 minutes, flipping the vegetables around the edges once. Cook until the chicken is golden and a thermometer inserted into the thickest part of the breast (avoiding the bone) registers 160°F. Transfer the chicken and lemon halves to a carving board and tent loosely with aluminum foil.
5. Flip the vegetables once more and return them to the oven. Roast until caramelized and tender, about 15 to 20 minutes more.
6. Carve the chicken and transfer to a platter or return to the roasting pan to serve. Sprinkle with fresh parsley, squeeze lemon over the top, and add sprigs of fresh thyme if desired.

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 - LIMITED LIFETIME 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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