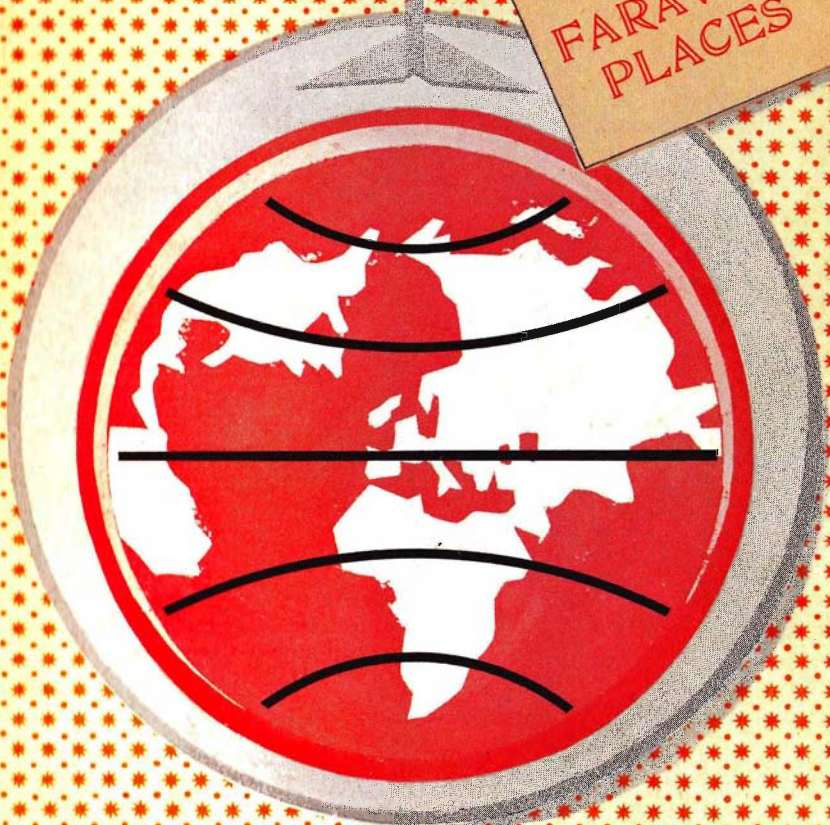


**FAVORITE  
RECIPES**

from  
**FARAWAY  
PLACES**





# FAVORITE RECIPES

## from Faraway Places

These are recipes that bring adventure to your kitchen. They are passports to the exotic; voyages to faraway pleasures via the excitement of delightfully different dishes.

These are recipes your family will enjoy . . . as families all over the world enjoy them.

But, most of all, these are recipes that *you* will enjoy. They are practical. Their ingredients are found at any grocery. They are so simple to prepare. We think many of them are sure to become your very own favorites.

## BON VOYAGE!





## Oriental Curried Shrimp

In a Revere Skillet melt .....  $\frac{1}{4}$  cup butter or margarine  
Stir in ..... 2 tablespoons instant minced onion  
.....  $\frac{1}{3}$  cup flour  
..... 1 teaspoon salt  
..... 3 teaspoons curry powder  
Blend in ..... 1 cup chicken broth  
Cook until thick, stirring constantly.  
Add ..... 2 cups milk  
..... 1 teaspoon lemon juice  
..... 4 cups cooked shrimp  
Heat thoroughly. (Chicken may be substituted for shrimp if preferred.)  
Yield: 8 servings.

## Oriental Supper

Combine ..... 2 beaten eggs  
.....  $\frac{1}{2}$  cup water  
..... 1 cup flour  
..... 1 teaspoon salt  
..... 1 teaspoon ginger  
Make a smooth batter.  
Dip in batter .....  $\frac{3}{4}$  lb. lean round steak (cut into 1" cubes)  
.....  $\frac{3}{4}$  lb. lean pork shoulder (cut into 1" cubes)  
Cook in 1" depth of salad oil at 365 degrees F. in Revere 12" Skillet until meat is cooked (10-15 minutes).  
Drain on absorbent paper.  
Drain syrup from ..... 1 lb. 14 oz. can pineapple cubes  
Add enough water to syrup to make 2 cups. Heat to boiling point in Revere 12" Skillet.  
Add ..... 2 chicken bouillon cubes  
.....  $\frac{1}{2}$  cup brown sugar  
.....  $\frac{1}{4}$  cup molasses  
.....  $\frac{1}{3}$  cup vinegar  
Stir in .....  $\frac{1}{3}$  cup cornstarch  
Smooth to a paste with .....  $\frac{1}{4}$  cup cold water  
Cook, stirring constantly until sauce thickens.  
Arrange in sauce in skillet fried beef and pork, and pineapple cubes.  
Add ..... 2 cups sliced cooked carrots  
..... 2 green peppers diced  
..... 2 tomatoes cut in wedges  
..... 1 can (1 lb.) sweet potatoes  
..... 1 can (1 lb.) whole green beans, drained  
Cover, simmer 20 minutes. Serve with hot cooked rice.  
Makes 8 - 10 servings.



## Chinese Chicken or Duck

Mix together .....  $\frac{1}{2}$  cup soy sauce  
..... 2 tablespoons ginger  
Marinate in sauce for several hours ..... 1 large chicken or duck, cut in serving size pieces  
Remove chicken pieces from marinade.  
Brown in .....  $\frac{1}{4}$  cup salad oil  
Place chicken in Revere 2-quart Stainless Steel Casserole.  
Drain juice from ..... 1 can sliced pineapple  
Stir in juice and marinade.  
Add ..... 1 can mushrooms  
Cook uncovered in 350 degree F. oven until chicken is tender.  
Brown pineapple slices in butter in a Revere Skillet and serve with chicken.

## Beef Sukiyaki

Cut crossgrain into thin slices .....  $2\frac{1}{2}$  pounds fillet of beef  
Chop into thin slices ..... 2 medium onions  
..... 6 scallions or green onions  
..... 4 stalks celery  
..... 2 whole canned bamboo shoots  
..... 6 fresh mushrooms  
Shred ..... 4 leaves hakusai (Japanese cabbage) or  $\frac{1}{2}$  pound fresh spinach  
Cube ..... 1 tofu (fresh bean curd), optional  
Arrange cut ingredients in rows on a large platter.  
Heat in a Revere 12" Skillet ..... 3 tablespoons beef suet or salad oil  
Add meat and saute until browned.

## Wari-Shita (Cooking Sauce)

Combine ..... 1 tablespoon sugar  
.....  $\frac{1}{2}$  cup soy sauce  
.....  $\frac{1}{2}$  cup dashi (soup stock) or beef consomme  
..... 1 tablespoon sake or sherry  
.....  $\frac{1}{2}$  teaspoon monosodium glutamate  
Add half the mixture to the browned beef.  
Add chopped onions, scallions and celery. Cover and cook over low heat for five minutes.  
Add remaining sauce, bean curd, bamboo shoots, spinach and mushrooms.  
Cook, uncovered, three minutes or until tender. Do not overcook.  
Yield: Six servings.





## Japanese Tea

There are many types and brands of tea. Some are delicate and gentle to the tongue. Others are dark and vigorous. Experiment until you find your favorite. For a delicious cup of tea, bring water from the cold water faucet to a bubbling boil in a Revere Tea kettle.

Pour *immediately* over tea leaves . . . 1 teaspoon of tea to 1 cup of boiling water

Let the tea brew from 3 to 5 minutes according to your taste.

For a tantalizing aroma and flavor, pour tea over a piece of preserved ginger or stick cinnamon.

## Mexican Chili Con Carne

Into a Revere Skillet measure . . . 2 tablespoons salad oil  
Add . . . 1 lb. ground beef  
Continue to cook, stirring frequently until lightly browned (about 15 minutes).  
Combine and stir into meat . . . 1 tablespoon flour

2 tablespoons chili powder\*  
2 teaspoons salt  
1 teaspoon sugar  
Add . . . 1 tablespoon sweet pepper flakes  
1 can (19 oz.) tomatoes (2½ cups)  
1 can (17 oz.) red kidney or pinto beans (2 cups)

Cover and simmer 20 minutes.

Yield: 4 servings.

\*For a hotter chili increase the amount of chili powder to 3 or 4 tablespoons.

## Pork Chops Tahitian

Mix together . . . ¾ cup vinegar  
½ cup soy sauce  
¾ cup brown sugar  
2 tablespoons dry mustard  
4 cloves garlic

Pour mixture over . . . 4 pork chops — 1" thick

Let stand for 24 hours.

Remove chops and brown in Revere 10" Skillet.

Pour vinegar mixture over chops and cook until chops are tender.

Garnish with . . . 4 slices pineapple  
4 maraschino cherries



## Veal Curry, Hawaiian

In a Revere Skillet brown . . . 1 clove garlic, peeled and speared with a toothpick  
In . . . 3 tablespoons cooking oil  
Remove garlic.  
Add . . . 2 pounds lean veal, cut in 1 to 1½ inch pieces

Brown well.

Add . . . 1 can cream of mushroom soup  
1 soup can of milk  
1 teaspoon salt  
¼ teaspoon pepper  
1 to 2 tablespoons curry powder (depending on your personal taste)  
6 to 8 green onions, thinly sliced (tops and all)

Cover and simmer gently for about 30 minutes.

Stir in . . . 1 can (1 lb. 4½ oz.) pineapple chunks, drained

Heat through just before serving.

Serve with fluffy rice and a variety of your favorite side dishes.

Makes 6 to 8 servings.

## Epicurean Roast Pork

Have your butcher bone and roll a shoulder of pork — about 6 pounds. Save the bones.

Brush the roast with salad oil.

Mix together . . . 2 teaspoons salt  
1 teaspoon pepper  
½ teaspoon thyme  
½ teaspoon marjoram

Rub the spices into the outside of the roast.

Dredge the roast in flour.

Place 2 tablespoons of salad oil in the Revere Dutch Oven and heat over medium heat just until a drop of water "sizzles" in fat.

Add the roast to the Dutch Oven and brown on all sides over medium heat.

Add . . . 2 cups of apple juice or cider or 1 cup of apple juice and 1 cup of white wine

Add . . . bones from the roast

Cover and cook until fork tender (about 2½ hours) over low heat.

Remove the roast to platter and keep warm.

Remove bones and skim off fat.

Thicken the juices.

Serve with rosy, canned, crab apples.





## Beef Stroganoff

Cut into strips about one inch long and  $\frac{1}{4}$  inch thick .....  $1\frac{1}{2}$  lbs. lean round steak  
Heat in Revere skillet for one minute over medium heat ..... 2 tablespoons cooking oil  
Add meat to skillet and cook covered for 35 minutes.  
Add ..... 1 can mushrooms  
Cook for five minutes.  
Place meat and mushrooms in top of a Revere Double Boiler.  
To juices remaining in the skillet add. 1 tablespoon flour  
Smooth it in so no lumps form.  
Add ..... 1 cup sour cream  
Cook slowly, don't let it boil.  
Pour sauce over meat and mushrooms and cook in double boiler for 10 minutes.  
Season with salt, pepper and paprika. Serve on boiled rice, English muffins or toast.

## Geschnitzeltes (Swiss Veal)

Cut into slivers, about  $\frac{1}{8}$ " thick and 1 to 2 inches long ..... 2 pounds veal cutlet  
(Meat is easier to slice very thin if partially frozen.)  
Melt in large Revere Skillet .....  $\frac{1}{4}$  cup butter or margarine  
Add veal and cook until meat turns white, about 5 minutes, stirring frequently. Remove meat with slotted spoon.  
Combine ..... 3 tablespoons flour  
..... 1 tablespoon instant minced onion  
.....  $1\frac{1}{2}$  teaspoons salt  
.....  $\frac{1}{2}$  teaspoon white pepper  
.....  $\frac{1}{2}$  teaspoon marjoram  
Stir into flour mixture ..... 1 cup chicken broth  
Add to hot meat juices in pan, stirring constantly. Cook until mixture thickens.  
Return meat to skillet and simmer, covered, 15 minutes or until meat is tender, but not browned.  
Add .....  $\frac{1}{2}$  to 1 cup dry white wine  
Heat. Do not boil. Serve over hot cooked rice.  
Garnish generously with ..... parsley flakes  
Yield: 8 servings.



## Eggs Copenhagen

Melt in a Revere Double Boiler ..... 4 tablespoons butter  
Add ..... 2 tablespoons finely chopped onion  
Combine ..... 12 eggs, slightly beaten  
.....  $\frac{3}{4}$  cup heavy cream  
..... 1 8-oz. package cream cheese (broken in bits)  
.....  $\frac{1}{2}$  teaspoon lemon juice  
..... 1 teaspoon salt

Add mixture to butter and onions in the double boiler and cook slowly, stirring often, until set.  
Serves 6 to 8.

## Beef a la Mode

In a Revere Sauce Pot cook until crisp ..... 4 strips bacon  
Remove the pieces of bacon.  
Brown on all sides in bacon fat ..... 4 lbs. chuck roast  
Add ..... 1 cup water or stock  
.....  $\frac{1}{2}$  cup onions, sliced  
Cover and simmer gently until meat is tender (about 3 hours).  
Add .....  $1\frac{1}{2}$  cups carrots, julienne style  
.....  $1\frac{1}{2}$  cups white turnips, diced  
.....  $1\frac{1}{2}$  cups potatoes, diced  
Cook for 5 minutes.  
Add ..... 1 package frozen peas (which have been thawed)  
Cook for 5 minutes. Remove meat to hot platter and arrange vegetables around it.  
Add to liquid and fat in the pot .....  $\frac{1}{2}$  cup red wine  
Thicken for gravy.

## Dill Potatoes

Wash ..... 6 small potatoes  
Cook in their jackets in a Revere Sauce Pan until tender.  
Peel and keep warm.  
In a Revere Double Boiler blend in. . . 1 cup sour cream  
.....  $\frac{1}{2}$  teaspoon salt  
.....  $\frac{1}{4}$  teaspoon paprika  
.....  $\frac{1}{2}$  teaspoon dill seed  
Cook, stirring constantly until hot. Do not let boil.  
Pour over potatoes.  
Serves 4 to 6.





# REVERE ...in kitchens 'round the world

Revere craftsmen have produced quality utensils since 1801. Today's Revere products reflect this traditional solid construction in the lifetime beauty of modern design. You'll see them in proud kitchens everywhere.



## *Famous Revere Ware*

### **COPPER-CLAD STAINLESS STEEL**

- Copper for fast, even heat. The bottoms can't burn through.
- Mirror-bright stainless steel bodies.
- Cool, bakelite handles; convenient hanging rings.



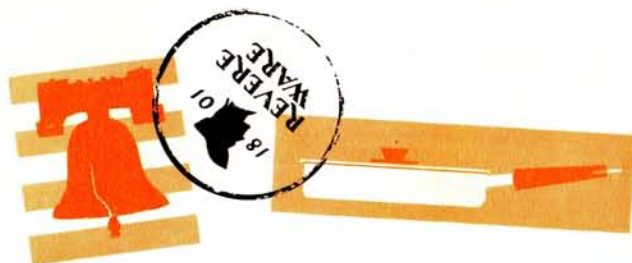
## *New Revere Ware Designers' Group*

### **COPPER-CORE STAINLESS STEEL**

- Three-ply construction. Stainless steel outside and inside, solid copper between. Fast, even heat.
- Modern, straight line design to match today's kitchen decor.



**Yield:** 4 servings.



## Roast Turkey with Brazil Nut Stuffing

(12-18 lb. bird)

- In a Revere 12" Skillet melt . . . . . 1 cup butter  
 Add . . . . .  $\frac{1}{2}$  cup chopped onion  
 . . . . .  $\frac{1}{2}$  cup chopped celery
- Cook until soft, but not brown.  
 Mix thoroughly . . . . . 4 quarts stale bread cubes  
 . . . . .  $1\frac{1}{2}$  teaspoons poultry seasoning  
 . . . . . 1 tablespoon salt  
 . . . . .  $\frac{1}{4}$  teaspoon pepper  
 . . . . . 2 cups thinly sliced Brazil nuts

Add crumb mixture to butter and onion and toss together.  
 Spoon stuffing lightly into turkey. Brush turkey with fat. Roast in Revere  
 Open Roasting Pan at 325 degrees F. (about 18 minutes per pound), basting  
 frequently.

## Skillet Beef and Noodles

- In a Revere Skillet heat . . . . . 2 tablespoons salad oil or  
 . . . . . shortening
- Add . . . . . 1 pound ground beef
- Brown over medium heat for about 10 minutes, breaking meat into fairly  
 large pieces.
- Add . . . . . 2 tablespoons instant minced onion  
 . . . . . 1 can (19 oz.) tomatoes (about  
 . . . . .  $2\frac{1}{2}$  cups)  
 . . . . .  $1\frac{1}{2}$  cups uncooked noodles (about  
 . . . . . 3 oz.)  
 . . . . . 2 to 3 teaspoons chili powder  
 . . . . . 1 tablespoon prepared mustard  
 . . . . .  $\frac{1}{2}$  teaspoon salt  
 . . . . .  $\frac{1}{2}$  teaspoon sugar

Simmer covered, 15 to 20 minutes, stirring occasionally.

About 5 minutes before serving,

- Add . . . . . 1 cup fresh cooked or canned corn
- Yield: 4 to 5 servings.



## Southern Batter-Fried Chicken

- Combine . . . . .  $\frac{1}{2}$  cup all purpose flour  
 . . . . .  $\frac{1}{4}$  teaspoon salt  
 . . . . . 2 teaspoons parsley flakes  
 . . . . .  $\frac{1}{2}$  teaspoon marjoram  
 . . . . .  $\frac{1}{2}$  teaspoon white pepper  
 . . . . .  $\frac{1}{2}$  teaspoon thyme
- Beat in . . . . . 1 egg  
 . . . . .  $\frac{1}{3}$  cup milk
- Mix well.
- Dip in batter . . . . . 2-2 $\frac{1}{2}$  lb. fryer (cut in quarters)
- Drain excess, then fry in a Revere Skillet until tender and golden brown,  
 about 35-40 minutes.
- Yield: 4 servings.

## Spicy Scrambled Eggs

- Beat slightly . . . . . 8 eggs
- Blend in . . . . . 3 tablespoons prepared mustard  
 . . . . . 2 to 3 teaspoons chili powder  
 . . . . . 1 teaspoon salt  
 . . . . .  $\frac{1}{2}$  cup milk
- Melt in a Revere Skillet . . . . . 2 tablespoons butter
- Add egg mixture. Cook slowly until set. Serve immediately.
- Garnish, if desired, with . . . . . Chopped chives
- Yield: 4 to 6 servings.

## Deviled Hamburgers

- Combine . . . . . 1 lb. ground beef  
 . . . . . 1 tablespoon horseradish mustard  
 . . . . . 2 teaspoons Worcestershire sauce
- Shape into four or five patties. Cook in a Revere Skillet until brown on both  
 sides.
- Combine . . . . .  $\frac{1}{2}$  teaspoon salt  
 . . . . .  $\frac{1}{2}$  cup catsup  
 . . . . .  $\frac{1}{2}$  cup chili sauce  
 . . . . . 2 tablespoons instant minced onion  
 . . . . . 1 to 2 teaspoons chili powder
- Add mixture to hamburgers in skillet and simmer 10 minutes.
- Yield: 4 to 5 servings.





## Shrimp Meunière

In a Revere 10" Skillet melt  $\frac{1}{2}$  cup butter  
 Add 4 cups cooked shrimp  
 Heat thoroughly. Remove shrimp to hot platter.  
 Add to butter in the skillet 2 tablespoons lemon juice  
 1 tablespoon finely chopped parsley  
 1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper

Pour lemon mixture over shrimp.  
 Serves 6.

## Fillet of Fish Bonne Femme

Poach in 10 inch Revere Skillet 1  $\frac{1}{2}$  lb. fish fillets  
 Melt 1 Tablespoon butter in skillet.  
 Add 1 minced onion  
 2 minced shallots  
 $\frac{1}{2}$  cup mushrooms, thinly sliced  
 Place fish on top of onions, etc., and sprinkle with salt and pepper.  
 Add  $\frac{1}{2}$  cup mushrooms on top of fish  
 Add  $\frac{1}{2}$  cup sherry wine  
 Bring to a boil. Cover.  
 Cook 5 to 10 minutes, being sure that liquid keeps boiling, until fish is easily flaked with a fork but still moist.  
 Gently remove fillets to a broiler-oven-glass platter.  
 Add to mixture in skillet 2 tablespoons cream  
 Thicken, stirring constantly by adding 1 tablespoon flour  
 Pour sauce over fish.  
 Heat under broiler until just golden.

## Armenian Vegetable Medley

Combine in a Revere Skillet 1 can (19 oz.) tomatoes (2  $\frac{1}{2}$  cups)  
 $\frac{1}{4}$  cup instant minced onion  
 1 pkg. frozen green beans  
 $\frac{1}{2}$  teaspoon salt  
 1 teaspoon marjoram  
 Bring to a boil and simmer 10 minutes or until beans are tender.  
 Add 1 tablespoon butter or margarine  
 Serve.  
 Yield: 6 servings.



## Savory Beef Stew

Cut into 1  $\frac{1}{2}$ " pieces. Trim fat and  
 gristle from 2 lbs. stewing beef  
 Melt in a Revere Skillet some of the fat trimmed from meat.  
 Add beef and brown over low heat until meat is a rich brown color. Remove  
 browned beef from skillet.

Add 4 cups water  
 1 tablespoon Worcestershire sauce  
 2 teaspoons Italian seasoning  
 $\frac{1}{2}$  teaspoon onion powder  
 $\frac{1}{2}$  teaspoon black pepper  
 $\frac{3}{4}$  teaspoon celery salt  
 $\frac{3}{4}$  teaspoon garlic salt  
 $\frac{1}{2}$  teaspoon salt

Simmer and stir until all the rich browning has been loosened from bottom  
 of pan.

Return meat to skillet, cover, and simmer 1  $\frac{1}{2}$  to 2 hours or until tender.  
 (Add an additional cup of water, if necessary.)

Remove meat from pan.

Blend until smooth  $\frac{1}{2}$  cup cold water  
 $\frac{1}{4}$  cup flour

Stir flour mixture into pan juices; cook and stir until gravy is smooth and  
 thickened.

Reheat meat in gravy.

Serve with 6 cooked carrots  
 6 cooked onions  
 6 cooked potatoes

Yield: 6 servings.

## Curried Chopped Meat

Melt in Revere 10 inch Skillet over low  
 heat 2 tablespoons butter  
 Add 1 large onion, chopped  
 Cook until onion is yellow.  
 Add 1 teaspoon ground ginger  
 1  $\frac{1}{2}$  teaspoons curry powder

Mix well.

Add 1  $\frac{1}{2}$  pounds ground round steak  
 Cook over medium heat, stirring constantly until meat is thoroughly browned.

Add 1  $\frac{1}{2}$  cups of milk

Turn heat to low and cook until milk is hot.

Blend until smooth 4 tablespoons flour  
 $\frac{1}{2}$  cup cold milk

Add milk and flour mixture to mixture in the skillet, stirring constantly.  
 Cook until mixture thickens.  
 Season with salt and pepper.



## English Curried Lamb

Measure into a gravy shaker . . . . . ¼ cup cold water  
4 tablespoons flour  
½ teaspoon salt  
4 teaspoons curry powder

Shake until blended.

Pour into a Revere Skillet . . . . . 3 cups lamb stock (or chicken broth)

Stir in flour mixture. Cook, stirring constantly until thickened.

Add . . . . . 4 cups cubed cooked lamb  
1 teaspoon parsley flakes

Heat.

Serve over . . . . . 4 cups cooked rice

Yield: 8 servings.

## Veal Cutlet with Curry

Mix in a Revere Bowl . . . . . ½ cup flour  
2 tablespoons curry powder  
¾ teaspoon salt  
¼ teaspoon white pepper

Beat . . . . . 1 egg

Dip in flour mixture . . . . . 1 ½ pounds veal cutlet

Then dip veal in beaten egg and in flour again.

Saute until brown in a Revere Skillet

in . . . . . 2 tablespoons butter or margarine

Add . . . . . 1 cup consomme or soup stock

Cover and cook slowly for 40 minutes.

Add . . . . . ¼ cup chutney or chopped spiced peaches

Reheat.

Yield: 4 servings.

## Curried Scallops with Rice

Wash . . . . . 1 ½ pounds scallops

Cover with . . . . . 1 ½ cups water

Cook slowly for 15 minutes. Strain, reserving liquid and scallops.

Melt in a Revere Skillet . . . . . 2 tablespoons butter or margarine

Stir in . . . . . 1 tablespoon flour

2 teaspoons curry powder

¼ teaspoon white pepper

1 teaspoon salt

Blend in reserved liquid from scallops.

Add . . . . . 1 tablespoon instant minced onion

1 ½ teaspoons lemon juice

Stir until boiling and simmer ten minutes. Add scallops cut in pieces.

Serve with . . . . . 2 cups cooked rice.

Yield: 4 servings.





