

### SEVEN MINUTE FROSTING

Place in inset of Revere 2 quart

Double Boiler . . . . . 2 egg whites, unbeaten  
1½ cups light brown sugar (firmly packed)  
¼ cup water, dash of salt

Beat with rotary egg beater or electric beater for about one minute or until thoroughly mixed. Place double boiler inset over lower part of double boiler in which 2½ cups of water have been brought to a boil. Beat with rotary egg beater or at high speed with an electric mixer until frosting stands in stiff peaks. Remove from boiling water.

Add . . . . . 1 teaspoon vanilla

Beat 1 minute.

Yield: frosting to cover tops and sides of two 9 inch layers or 2 dozen cup cakes.

### FLUFFY STRAWBERRY ICING

Mix together with electric mixer or rotary egg beater in inset of Revere

Ware 2 quart Double Boiler . . . . . 2 egg whites  
1 cup sugar  
1 tablespoon white corn syrup  
¼ cup mashed strawberries, fresh or frozen

Place over lower section of Revere Ware Double Boiler containing boiling water and beat with electric mixer on high speed 4 to 4½ minutes or with rotary beater until icing holds stiff peaks. Remove from boiling water and beat 1 minute longer.

### DOUBLE BOILER EGGS

Place in a mixing bowl . . . . . 3 eggs

Add . . . . . ½ teaspoon salt, dash pepper

Beat the seasoned eggs until very light and spongy.

Add . . . . . 1 cup milk

Mix lightly. Pour into well greased inset of the Revere Double Boiler. Cover and set over boiling water. Cook over low heat for 30 minutes. (Do not remove the lid.) Spoon out and serve as you would scrambled eggs.

### STEAMED PUDDINGS

*General Directions for Steaming:*

(1) Place 2 cups of water in the bottom of the Revere Double Boiler. (2) Place pudding mixture in inset pan. (3) Cover. (4) When water boils, reduce heat to low and continue cooking until pudding is done.

### CRANBERRY PUDDING

Combine . . . . . 1 cup fresh cranberries (cut in half)  
1 cup crushed pineapple (well drained)  
½ cup almonds (chopped and blanched)  
½ cup light molasses

Add . . . . . 1½ cups all-purpose flour ¼ teaspoon cinnamon  
½ teaspoon salt ¼ teaspoon cloves  
1 teaspoon soda ¼ teaspoon nutmeg

Mix well. Place batter in greased inset pan of Revere Double Boiler. Cover.

Place inset pan over lower part of Revere Double Boiler which contains 2½ cups of boiling water. Turn burner low. Steam for 2 hours. Check occasionally to see that there is sufficient water in the bottom part of the double boiler. Serve with hard sauce.



**REVERE COPPER AND BRASS INCORPORATED**  
ROME MANUFACTURING COMPANY DIVISION  
ROME, NEW YORK • CLINTON, ILLINOIS • RIVERSIDE, CALIFORNIA



# REVERE WARE

## COPPER CLAD STAINLESS STEEL

# DOUBLE BOILER

For velvet smooth sauces, lumpless cereals, creamy puddings, luscious frosting or steamed holiday favorites, or for reheating left overs, the Revere Double Boilers are the answer.



# Revere Ware

## DOUBLE BOILERS



### BEFORE USING

Wash thoroughly inside and out in hot, soapy water to remove all traces of packing dirt or grease. Rinse well and dry.

### CARE

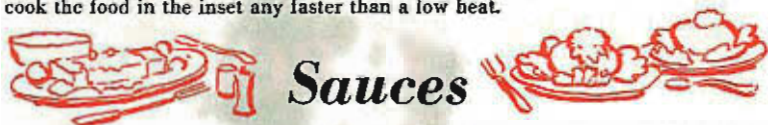
Your Revere Copper-Clad Stainless Steel Ware should have the same care you give other fine things in your home.

After each use wash in hot suds. Remove the heat discoloration from the copper or the stainless steel with Samac Miracle Cleaner.

### USE

There are three sizes of Revere Double Boilers and each has a place in your kitchen. Whichever size Revere Ware Double Boiler you are using, you will

1. Place the correct quantity of water in the lower section of the double boiler:
  - 1 cup in the 1½ pint double boiler
  - 1½ cups in the 1½ quart double boiler
  - 2½ cups in the 2 quart double boiler.
2. Heat water to boiling.
3. Turn the heat very low — just enough to maintain boiling. Water will not become hotter than boiling temperature — 212 degrees F. — unless under pressure. Therefore, high heat under the pan, after the boiling temperature is reached, will not cook the food in the inset any faster than a low heat.



## Sauces

The variations in sauces are almost endless. Different seasonings and added ingredients call for a new name. Basically, however, sauces are variations of white sauce, brown sauce, veloute sauce and hollandaise sauce.

Flour is the usual thickening agent in sauces, but the hollandaise family are thickened with egg yolks instead.

Flour-thickened sauces may be kept hot by standing over hot water tightly covered to prevent evaporation and the forming of a skin on the top.

Sauces thickened with egg yolk should be served immediately. If they must stand they should be allowed to cool, then be reheated over hot water just before serving. Canned consommés and bouillons and bouillon concentrates dissolved in water can be substituted for stock in brown or veloute sauces.

### WHITE SAUCE

	Thin	Medium	Thick
Butter	1 Tablespoon	2 Tablespoons	3 Tablespoons
Flour	1 Tablespoon	2 Tablespoons	3 Tablespoons
Milk	1 Cup	1 Cup	1 Cup
Salt			
Pepper			

Melt butter over low heat in the inset pan of the Revere Double Boiler. Add flour and mix thoroughly. Add milk and place over boiling water in the lower part of the double boiler. Stir until thick.

**Cheese Sauce:** Add ½ cup of cheese to a thin white sauce. Stir until cheese is melted.

**Mustard Sauce:** Add 1½ to 2 tablespoons of mustard to medium white sauce.

**Horseradish Sauce:** Add ⅓ cup horseradish, 1 tablespoon lemon juice and ½ teaspoon paprika.

### VELOUTE SAUCE

Melt in inset of Revere Double Boiler placed over hot water . . . ¼ cup butter  
 Add . . . . . ¼ cup flour  
 Stir until well blended.

Gradually stir in . . . . . 2 cups chicken or veal stock  
 Cook until thick and smooth stirring constantly.

Add . . . . . dash white pepper  
 ⅛ teaspoon nutmeg  
 ½ teaspoon salt

Makes about 2 cups.

### FIVE MINUTE HOLLANDAISE

Place in inset pan of Revere Double Boiler . . . . . 2 egg yolks  
 Add . . . . . 3 tablespoons boiling water, a tablespoon at a time,  
 stirring constantly until thoroughly blended.

Set inset pan over bottom of double boiler, which should contain about ½ inch boiling water. The boiling water must not touch the bottom of the inset pan.

Stirring constantly, cook about 1 minute until thick. Be sure to stir rapidly around sides and bottom of pan.

Remove inset pan from water immediately  
 and gradually add . . . . . 1 tablespoon lemon juice

Then add . . . . . 4 tablespoons melted butter

Add . . . . . ¼ teaspoon salt, dash pepper

Serves 4.

### SOFT CUSTARD

Mix together in inset of Revere Double Boiler . . . . . 3 egg yolks  
 4 tablespoons sugar

Add . . . . . 1 large can of evaporated milk or 1 pint milk

Mix thoroughly. Place over lower section of doubler containing boiling water.

Turn burner to low heat. Stir constantly until mixture is the consistency of heavy cream.  
 Add . . . . . 1 teaspoon vanilla or lemon flavoring