

Revere Ware Electric Buffet Skillet

POINTERS / RECIPES / SUGGESTIONS



This is Revere Ware, the finest utensil we've ever made. The familiar copper which provides you with an even cooking temperature over the entire surface is sandwiched between two layers of easy-to-clean stainless steel. The heating element is sealed in and waterproof. You can immerse the entire pan (minus the cord, of course) for washing.





POINTERS

1. Set the skillet on any convenient, level counter. Plug the control dial into the pan firmly, as far as it will go . . .
2. Plug the other end of cord into a 110-120 volt A.C. wall outlet and turn the dial to 300° to preheat for frying, to 210° for boiling or simmering.
3. The red light indicates that the heating element is on. It will go *off* when the set temperature is reached and then *on and off* during cooking.
4. You may reset the dial if you prefer faster or slower cooking, but whatever temperature you select will be maintained automatically . . .
5. There's no need to keep twisting the dial or to watch the food except to turn or stir occasionally. The heat is constantly controlled by a thermostat.

SKILLET COOKING GUIDE

Apple Rings, Fried	325°-350°
Bacon	330°
Chicken, Fried	325° until brown
then covered	200° until tender
Chops	350°
Corn Meal Mush, Sliced	375°
Eggs, Fried	300°-325°
Eggs, Scrambled	275°-300°
Fish, Fried	370°
Fish, Poached	200°-210°
Frankfurters, Grilled	325°
French Toast	375°
Ham, Sliced	325°
Hamburgers	325°-350°
Hash, Corned or Roast Beef	325°-350°
Liver	350°
Mushrooms, Sautéed	300°
Omelet	325°-350°
Onions, Sautéed	300°
Pancakes (Griddle Cakes)	375°-390°
Pot Roast	325° to brown
then covered	210° until tender
Potatoes, Fried	370°
Rarebit, Fondue (Cheese)	200°-210°
Sandwiches, Grilled	325°-350°
Sauces, Gravy	200°-225°
Sausage, Links or Patties	300°-325°
Scrapple, Sliced and Floured	325°-350°
Steak	350°-375°
Vegetables	200°-210°



Use any of your favorite recipes and don't be afraid to try new ones in your Revere Ware Skillet. Just pick a similar food in the Skillet Cooking Guide and use the same temperature.

Whenever you want to hold food or keep it hot on a buffet, turn control to the "Warm" setting, 200° or below. Cover moist foods, close cover vent.

On the following pages are some recipes and combinations developed especially for the buffet-skillet. They're designed to help you get full-time, around-the-clock use from your automatic skillet.



BREAKFAST SUGGESTIONS



BACON ROLLS

Fry strips of bacon at 330° until crisp. Serve in heated toasted split frankfurter or, tiny finger rolls from the bakery.



CHEESE SCRAMBLED

Make scrambled eggs at 275° as usual. When partly cooked, add small pieces of cream cheese or bleu cheese to taste.



SAUTÉED FRUIT

Excellent with ham or Canadian bacon. At 325° fry pineapple rings, lengths of banana, peach or apricot halves in butter until slightly brown.



EASY POACHED EGGS

Butter skillet lightly, heat to 210°, break eggs into pan as for fried. Add 2-3 tablespoonfuls of water, cover skillet, vent closed, and cook about 3 min. until just cooked.



SWEDISH PANCAKES

From pancake mix (add an egg or two for extra tenderness), make tiny 3-inch pancakes at 375°. Serve with melted butter or margarine, canned lingonberry sauce and confectioner's sugar.



FRENCH TOAST

Slice French or Italian bread into ¾-inch slices. Dip each for a few seconds into egg and milk mixture, using 2 tablespoonfuls of milk, 1 teaspoon sugar and a pinch of salt for each beaten egg. Fry slices at 375° until brown. Serve with butter, syrup, strawberry jam, applesauce, confectioner's sugar, cinnamon and sugar, as desired.

*Ideal companion to your Revere Electric Skillet
is the new Revere Electric Coffee Maker, shown left at top.*



SPECIALS FOR LUNCHEON OR DINNER



SKILLET DRESSING (Wilted Lettuce)

Cut into 1/2" pieces

4 slices bacon

Fry in a Revere Ware Electric Buffet Skillet at 300° until just crisp. Reduce heat to 200°.

Add immediately 1 teaspoon sugar
1/4 cup vinegar

Stir 1 minute. Then pour over crisp greens in salad bowl and toss. Serve at once. You may add raw pieces of spinach, chopped hard cooked egg, scallions or onion.



SPARERIBS ORIENTAL

Choose meaty spareribs, cut into serving-size pieces. Brown slowly in a Revere Ware Electric Buffet Skillet at 325° in a little salad oil. (Cover skillet with vent open to reduce spattering.) When nicely browned, reduce heat to 200°.

Stir in 1 tablespoon flour
1 tablespoon "instant" onion
1/2 cup vinegar
2/3 cup pineapple juice or water
1/3 cup brown sugar, packed
1 tablespoon soy sauce
2 teaspoons chili powder
Salt and pepper to taste

Stir, cover and simmer about 1 hour until ribs are tender and glazed with sauce.



VEAL SUPREME

Dip into flour seasoned with pepper and herbs (oregano, thyme, rosemary or a combination) . . . 1 lb. thinly sliced veal cutlet

Brown at 325° to 350° in butter or margarine in a Revere Ware Electric Buffet Skillet.

Add Green pepper and onion rings, thinly sliced, any amount, the last few minutes.

Stir in 1 can condensed cream of chicken soup, undiluted
1/4 cup dry white wine, if desired

Cover. Cook 20-30 minutes at 200° until tender.



GOLDEN FRIED CHICKEN

Wash and cut up into serving-size
pieces 1 frying or broiling chicken

In a sturdy paper bag (waxed is best)
put 1 cup packaged biscuit mix
 1 tablespoon paprika

Shake a few pieces of chicken at a time in the bag, holding top closed tightly.

Preheat a Revere Ware Electric Buffet Skillet to 300°, add oil or shortening to about ½" level, turn control to 375°. When light goes out, add and brown chicken on both sides until golden. Spoon off excess fat, turn control to 225°, cover, vent open, and cook until tender. Remove cover last 5 minutes to crisp.



CHAFING DISH MEAT BALLS

Mix together . 3 beaten eggs
1 lb. lean ground beef
½ lb. lean ground pork
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons flour

Shape into $\frac{3}{4}$ " meat balls and brown at 375° in enough salad oil or shortening to cover the bottom of a Revere Ware Electric Buffet Skillet. Remove meat balls as they brown.

Stir into fat left in skillet 1 tablespoon flour

Turn heat to 200°.

Stir in . 1 can condensed beef
consommé
2 teaspoons bottled gravy
sauce
1/3 cup sherry, if desired

Return meat balls to skillet, cover and simmer 5 minutes. Makes six servings.



VEGETABLES JULIENNE

Wash and trim Fresh asparagus

Cut on a very long, slanting diagonal into about 2" lengths. (Cut 5 or 6 stalks at a time on cutting board with long knife.)

Wash Yellow summer squash and/
or green zucchini

Peel, if desired, slice into 1" slices, then halve or quarter depending on size of slice.

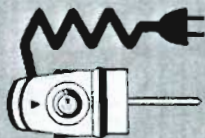
Place in a Revere Ware Electric Buffet

Skillet . . . 1/2 cup water
1/2 teaspoon salt
2 tablespoons butter or mar-
garine

Bring to boil, add vegetables, cover, vent closed, and cook until just tender-crisp about 8 minutes. Drain and serve.

TIPS ON CARE AND CLEANING

1. Dial or cord should never be immersed. Simply wipe if needed with a damp cloth or sponge.
2. With control removed, the skillet may be completely immersed in water for washing. Rinse well and towel dry.
3. If scouring is necessary, use steel wool soap pad, plastic mesh scourer or brush on inside of skillet only. Any discoloration, if not from severe overheating, will come off with a little Revere Ware Instant Stainless Steel Cleaner or household cleanser.



GUARANTEE

This Revere Electric Appliance is guaranteed, for a period of one year from date of sale to the consumer, to be free from any defects resulting from faulty workmanship or material. This guarantee does not cover damage caused by misuse, negligence, or use on current or voltage other than marked on the bottom of the appliance, or any other cause other than defective workmanship or material, and is made in lieu of any other warranty either expressed or implied.

Revere Copper and Brass Incorporated shall be obligated only to the repairing or replacing of any part of the product, forwarded within the guarantee period, which our examination discloses to be defective under the terms of this guarantee.

If service is required, send the appliance, postage prepaid, to the factory address:

REVERE COPPER AND BRASS
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Revere Ware Designers' Group

Copper core, stainless steel with the clean, new look in cookware.



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