



Secrets to
Gourmet Cooking

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**Revere
Secrets to
Gourmet Cooking**

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A Collection of Gourmet Recipes Cooked in
and Served from Revere Ware's
Paul Revere Signature Collection

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It's fun to cook . . . and it's more fun when you know the secrets of gourmet cooking. Your new Paul Revere Signature Collection and REVERE WARE SECRETS TO GOURMET COOKING will inspire you to create gourmet dishes from appetizers to desserts. Makes preparation of your favorite everyday recipes more exciting, too. Discover the pride and joy that comes with cooking in really fine cookware . . . and serving extra-delicious meals. The Paul Revere Signature Collection will become part of your family heritage and your reputation as an excellent cook.

BASIC FOUR FOOD GROUPS

- Milk and Milk Products
- Breads and Cereals
- Vegetables and Fruits . . .
 - one citrus fruit every day
 - one green or yellow vegetable every other day
- Meat, Poultry, Fish or Eggs

OVEN TEMPERATURES

Slow	250°-300°
Slow Moderate	325°
Moderate	350°
Quick Moderate	375°
Moderately Hot	400°
Hot	425°-450°
Very Hot	475°-500°

IF YOU WANT TO MEASURE PART CUPS BY TABLESPOON, REMEMBER:

4 tablespoons	1/4 cup
5-1/3 tablespoons	1/3 cup
8 tablespoons	1/2 cup
10-2/3 tablespoons	2/3 cup
12 tablespoons	3/4 cup
14 tablespoons	7/8 cup
16 tablespoons	1 cup

COMMON ABBREVIATIONS

tsp.—teaspoon	lb.—pound
tbsp.—tablespoon	lbs.—pounds
c.—cup	pk.—peck
pt.—pint	bu.—bushel
qt.—quart	sq.—square
oz.—ounce, ounces	min.—minutes
hr.—hour, hours	doz.—dozen
mod.—moderate or moderately	lg.—large

CONTENTS OF CAN

Size	Adv. Contents
8 oz.	1 cup
Picnic	1-3/4 cups
No. 300	1-3/4 cups
No. 1 Tall	2 cups
No. 303	2 cups
No. 2	2-1/2 cups
No. 3	4 cups
No. 10	12 cups

SIMPLIFIED MEASUREMENTS

dash	less than 1/8 teaspoon
1/8 teaspoon	half 1/4 teaspoon
3 teaspoons	1 tablespoon
16 tablespoons	1 cup
1 cup	1/2 pint
2 cups	1 pint
4 cups	1 quart
4 quarts (liquid)	1 gallon
8 quarts (solid)	1 peck
4 pecks	1 bushel

Appetizers

CANNELONI

(Crêpes Stuffed with Chicken and Ham)

Crêpes:

7/8 cup flour (14 tbsp.)	3 eggs
1/8 tsp. salt	2 tbsp. butter, melted
1-1/2 cup milk	

Sift the flour and salt together; add the eggs, one at a time, mixing well; there should be no lumps. Add the melted butter. Gradually stir in the milk; the mixture should be the consistency of thin cream. Place batter in refrigerator for 30 minutes. Using Revere's 6 1/2 In. Skillet, melt a small amount of butter at medium heat; tilt the skillet so that the butter runs over the entire surface. Add about 3 tbsp. of the batter, tilt the skillet so the batter will cover the skillet completely. Brown and turn so each side is lightly browned. Continue cooking the crepes, each time using a small amount of butter. Stack the crepes to keep warm.

Stuffing and Sauce for Crepes:

3 chicken breasts, boned	1/2 cup flour
3/4 cup butter	4 cups milk, scalded
7 chicken livers	1 cup heavy cream
10 thin slices prosciutto ham	1 tsp. salt
2 cups Parmesan cheese, grated	1/8 tsp. white pepper

Saute the chicken breasts in 1/4 cup of butter, using Revere's Oval Omelette Pan, until lightly browned. Saute the chicken livers in the same pan, until browned on all sides. Grind the chicken, chicken livers, and prosciutto, using the finest knife of the food grinder. Add 1 cup of the Parmesan cheese and mix well. In top of a Revere 2 Quart Double Boiler melt the remaining butter, add the flour, and stir with a wire whisk until well blended. Add the scalded milk, stirring vigorously, still using the wire whisk. Cook the sauce over boiling water, stirring, until thickened. Add the cream, salt and pepper. Remove from the heat; stir the sauce to mix well. Add 1 cup of the sauce to the ground chicken mixture and mix well. Spread 2 tbsp. of the stuffing onto each crepe and roll tightly. Arrange the crepes in a buttered Revere Oval Omelette Pan. You may want to make a double layer; if so sprinkle each with Parmesan cheese and cover with the sauce, repeat this until all crepes, cheese and sauce are used. Place omelette pan in a preheated oven (375°) for about 30 minutes. Top should be lightly browned. Serve from pan.

Serves 8

DEVILED SARDINES

2 egg yolks	2 cups white bread crumbs
2 tsp. horseradish mustard	4 cans boned and skinless sardines
1 tsp. dry mustard	1/4 cup butter
1/2 tsp. onion juice	6 slices white bread
2 tbsp. lemon juice	6 lemon wedges
1/2 tsp. Worcestershire sauce	1 tbsp. parsley, chopped

Make a sauce of the egg yolks, horseradish mustard, dry mustard, onion juice, lemon juice and Worcestershire sauce. Drain the sardines and coat them with the sauce; then roll them in the white bread crumbs. Complete all the sardines and set aside. Heat the butter in Revere's Oval Omelette Pan, and saute the sardines just until they are lightly browned on each side. Remove them from pan; drain on paper towels, keeping the sardines warm. Remove the crust from the white bread slices, cut into fourths and saute the bread in the omelette pan until crisp, using more butter if needed. Serve the sardines on the sauteed bread, and garnish with the lemon wedges and chopped parsley.

Yield: 24

COQUILLES ST. JACQUES

(Scallops & Mushrooms in White Wine Sauce)

1 lb. scallops	1 tbsp. flour
2/3 cup dry white wine	2 tbsp. lemon juice
1/3 cup water	1/2 cup fish stock
2 tbsp. scallions, minced	3/4 cup milk
1/2 tsp. salt	2 egg yolks
dash of pepper	salt and pepper
1 small bay leaf	1 cup bread crumbs
1/2 lb. mushrooms, sliced	1/2 cup Parmesan cheese, grated
1/2 cup butter	

Rinse and drain scallops. Heat wine, water, scallions, salt, pepper and bay leaf to boiling. Add scallops and mushrooms, and simmer 5 minutes or until tender. Drain, reserving 1/2 cup stock for sauce. Melt 3 tbsp. butter, and blend in flour. Cook 2 minutes, but do not brown. Remove from heat, and blend in lemon juice, reserved stock and milk. Bring to boil, and cook for 1 minute. Add salt and pepper to taste. Beat egg yolks slightly with a small amount of cream sauce and pour back into sauce, stirring 1 minute. Dice scallops and add to sauce. Spoon into Revere's Oval Omelette Pan. Mix bread crumbs, cheese and 5 tbsp. melted butter. Sprinkle over scallop mixture. Bake at 375° about 20 minutes, or until heated through and browned.

Serves 8

CHILES RELLENOS CON QUESO

(Chiles Stuffed with Cheese)

1/4 lb. Jack cheese	2 tbsp. flour
4 oz. can green chiles, peeled	1/4 cup oil
2 eggs, separated	sauce (see below)
flour	

Cut cheese into $\frac{1}{2} \times \frac{1}{2} \times 1$ inch pieces. Cut each chile into 3 or 4 strips. Wrap a strip of chile around each piece of cheese. Roll in flour. In a separate bowl, beat egg whites until stiff. Beat egg yolks lightly. Fold the two together adding the 2 tbsp. flour. Drop the stuffed and floured chiles into the batter, one at a time. Pick up each one with a spoon and transfer to a saucer. Slide from the saucer into the moderately hot oil in Revere's Oval Omelette Pan and fry on each side until golden brown. Drain on absorbent paper and let stand.

Sauce:

1/4 cup onion, minced	2 cups chicken broth
1 clove garlic, minced	1/2 tsp. salt
1 tbsp. oil	1/8 tsp. pepper
1 cup tomatoes, fresh or canned	1/4 tsp. oregano

In a Revere 3 Qt. Buffet Casserole, saute the onion and garlic in the oil until tender, but do not brown. Add the tomato, chicken broth, salt, pepper and oregano. Cook 35 to 45 minutes, or until you have a medium sauce. Place the drained chiles in a large omelette pan, cover with sauce, and heat for about 5 minutes.

Yield: 16—20

GREEN PEPPERS AU OMELETTE PAN

6 large green peppers	1/4 cup vegetable oil
6 anchovies, diced	1/4 cup cut bread crumbs
2 tbsp. capers	1/4 cup Parmesan cheese, grated
10 black olives, sliced	1/8 tsp. black pepper

In a preheated oven (450°); roast the peppers for about 15 minutes, or until the skin is blistered and black. Cool the peppers; rub off the blackened skin; cut out core; remove the seeds and wash the peppers in cold water. Cut the peppers in wide strips; rub Revere's Oval Omelette Pan with vegetable oil; add the peppers, diced anchovies, capers, black olives. Sprinkle the mixture with the vegetable oil, bread crumbs, Parmesan cheese and black pepper. Place in a preheated oven (350°) for about 20 minutes. Serve hot.

Yield: 4 dozen

BARB'S CHESTNUT MEAT BALLS

2 cups bread cubes	1 tsp. garlic salt
1/2 cup milk	1 tbsp. soy sauce
3/4 lb. lean ground beef	1/2 tsp. Tabasco
1/2 lb. lean ground pork	1/2 tsp. Accent
1/2 tsp. onion powder	1 (4 oz.) can water chestnuts,
1/2 cup vegetable oil	minced

Soak the bread cubes in the milk for about 5 minutes; squeeze out as much milk as possible. To the soaked bread cubes add the ground beef, pork, onion powder, garlic salt, soy sauce, Tabasco, Accent and minced water chestnuts. Mix well, and with a teaspoon of the mixture between palms of your hands form small solid balls. Place the meat balls in the refrigerator for about 1 hour. Heat the oil in Revere's Oval Omelette Pan, using moderate heat; add meat balls and as soon as the meat balls begin to brown, turn heat to low. After all the meat balls have browned, remove and drain well. Remove all oil and wash the omelette pan; replace the meat balls and set the pan in a slow oven (250°). Serve as appetizers.

Yield: about 3 dozen

FRENCH FRIED CHEESE CRÊPES

Crepes:

1 cup flour	1 egg yolk
1/2 tsp. salt	1/4 tsp. lemon rind, grated
nutmeg	1 tbsp. butter
2 eggs	

Sift the flour and salt in a bowl; add a dash of nutmeg. Stir in eggs, egg yolk, grated lemon rind and butter gradually. Add about 2 tbsp. batter to Revere's 6½ Inch Skillet, lightly buttered. Brown 30 seconds on each side.

Filling:

2/3 cup Swiss cheese, grated	1 egg, lightly beaten
2/3 cup butter, softened	1 tbsp. sherry
salt and pepper	bread crumbs
nutmeg	

Make a smooth paste of the cheese and soft butter. Season to taste with salt, pepper and nutmeg. Stir in the egg and the sherry. Divide mixture into portions the size of a marble. Enclose each portion in a crepe. Roll in beaten egg and then in bread crumbs, and fry in hot deep fat (375°) until golden brown. Drain on absorbent paper; sprinkle with salt.

Yield: 16—20

SCALLOPED OYSTERS

1 quart oysters	1 tsp. parsley, minced
3 cups fine bread crumbs	1/4 tsp. thyme
1 cup butter	1/2 cup cream
1/4 cup celery, minced	1/4 cup Parmesan cheese

Drain the oysters; reserve 1 cup of the oyster liquid. Melt the butter in Revere's Oval Omelette Pan; add the celery, parsley and thyme; saute gently—just until the celery is tender. Pour off and reserve the seasoned butter. Fill the buttered omelette pan with alternate layers of oysters, bread crumbs and seasoned butter, making 3 layers of each. Combine the oyster liquid and cream; pour over the bread crumbs; sprinkle with the Parmesan cheese. Place in a preheated oven (425°) for 30 minutes.

Serves 8

SHRIMP PARMESAN

16 fresh jumbo shrimp	2 cups tomato sauce
1/4 cup olive oil	1/2 cup Parmesan cheese
1/4 cup dry white wine	1/2 lb. Mozzarella cheese, sliced
1/2 cup flour in bag	

Peel, clean, butterfly and dry the shrimp. Place shrimp in bag with flour and shake. Heat oil in Revere's Oval Omelette Pan and saute shrimp until just brown on each side—do not overcook. Remove shrimp; keep warm. Add wine and, by simmering, reduce liquid to half. Return shrimp to omelette pan. Spoon tomato sauce over shrimp. Sprinkle with Parmesan cheese, top with slices of Mozzarella cheese. Place in a preheated oven (350°) for about 20 minutes or until hot and cheese is brown. Serve from omelette pan.

Serves 8

RUMAKI

18 water chestnuts	1/2 cup soy sauce
6 chicken livers	1/4 tsp. ginger
18 bacon strips	1/2 tsp. curry powder
9 — 1 inch strips green onion	1 tsp. dry sherry

Cut each chicken liver into three pieces and fold each piece over a water chestnut. Wrap a strip of bacon and green onion around the water chestnut core, pinning each kabob with a toothpick. Then marinate rolls for 1 hour in the mixture of soy sauce, curry powder, ginger and sherry. Drain and saute in Revere's Oval Omelette Pan just until bacon is crisp.

Yield: 18

Soups

PEANUT BUTTER CELERY SOUP

1 cup celery, diced	4 chicken bouillon cubes
1 medium onion, chopped	2 pimientos, minced
2 tsp. butter	1/8 tsp. pepper
4-1/2 cups light cream or milk	1/2 cup chunk style peanut butter

Saute the celery and onions, in the butter, in a 3 Qt. Revere Sauce Pan over a low heat until they are soft, but not brown, for about 3 minutes. Add cream and heat to scalding. Add bouillon cubes, pimientos and pepper. Cook over low heat 15 minutes. *Do Not Boil.* Add the peanut butter to the sauce pan and blend well. Serve with toasted croutons.

Serves 6

CHEDDAR CHEESE SOUP

2 tbsp. butter	1 tsp. salt
3/4 cup onion, finely chopped	1/4 tsp. pepper
2 tbsp. flour	cayenne pepper
1 cup dry white wine	1 tsp. Worcestershire sauce
1 can condensed beef consommé	1-1/2 cups light cream
1-1/2 cups Cheddar cheese, grated	

Melt 2 tbsp. butter in a 3 Qt. Revere Sauce Pan. Add the onion and saute until soft but not brown. Add flour and stir until smooth. Add the wine, beef consommé, cheddar cheese, salt, pepper, cayenne pepper, Worcestershire sauce, and light cream. Cook over a low heat, stirring constantly, until soup is hot and slightly thick.

Serves 6

SEAFOOD GUMBO MC KNIGHT

This past summer when my garden had a good supply of fresh okra, I made the following Gumbo for a good friend.

1/2 cup butter	1/2 tsp. thyme
1 lb. fresh okra, sliced	2 tsp. salt
1 lg. onion, minced	1/2 tsp. pepper
1 lg. green pepper, minced	2 lbs. fresh shrimp
2 cloves garlic, minced	2 cans (8 oz.) oysters, drained
2 tbsp. flour	2 tsp. lemon juice
4 cups chicken broth	2 tsp. Worcestershire sauce
1 can (No. 2) tomatoes	1/4 tsp. Tabasco
1 tbsp. parsley, minced	4 cups cooked rice
1 bay leaf	

Using Revere's Oval Omelette Pan, melt 1/4 cup of the butter over moderate heat. Add the sliced okra; saute the okra, stirring constantly until the okra stops "roping". You will note that the white threads that the okra produces disappear (this is what "roping" means). Remove from heat. Using Revere's 4 Qt. Buffet Casserole; melt the remaining 1/4 cup butter still using the same heat. Add the onion, green pepper and garlic. Cook this mixture without browning for about 5 minutes. Stir in the flour; stirring constantly for about 2 minutes; add the chicken broth, okra, tomatoes, parsley, bay leaf, thyme, salt and pepper. Bring to a boil; turn heat to low; cover and simmer for 1 hour. Add the shrimp; simmer for 5 min.; add the drained oysters; cook only until the oysters curl around the edges. Season with the lemon juice, Worcestershire sauce and Tabasco. Place 1/4 cup of hot cooked rice in a soup bowl; pour the gumbo over the rice, and serve.

Serves 8

CORN CHOWDER

6 slices bacon, diced	1/2 tsp. monosodium glutamate
1/2 cup onion, chopped	2 tsp. salt
2 (1 lb.) cans cream-style corn	1 qt. milk
1 (12 oz.) can whole-kernel corn	2 cups light cream
1/4 tsp. pepper	

For this chowder, use the 4 Qt. Revere Buffet Casserole. Saute the bacon in the casserole until crisp. Drain on paper toweling. Remove all but 2 tbsp. of the bacon fat. Add onion to casserole and saute until tender, but not brown; then add both kinds of corn, pepper, salt, monosodium glutamate, milk and cream. Simmer for 15 minutes. *Do Not Boil*. Add diced bacon to soup. Serve hot.

Serves 8

CHINESE BEEF SOUP

1/2 lb. flank steak	3 tbsp. peanut oil
3 tbsp. cornstarch	8 cups chicken stock or broth
1 tbsp. soy sauce	6 small dried mushrooms
1 tbsp. sherry	4 tsp. soy sauce
1/4 tsp. pepper	1 tsp. salt
1/4 cup onion, minced	4 tsp. vinegar
1 tsp. fresh ginger, minced	2 tbsp. green onions, minced
1 clove garlic, minced	

Cut the steak into paper-thin slices; make a marinade of cornstarch, soy sauce, sherry and pepper. Marinate the beef slices for 6 hours. Heat the peanut oil in Revere's 4 Qt. Buffet Casserole. Add the onion, ginger and garlic, saute the ingredients using a low heat until the onions are translucent. Add the chicken broth and the dry mushrooms that were soaked in 1/2 cup water for about 15 minutes, then drained; add the soy sauce and salt. Bring the soup to a gentle boil, adding the marinated beef slices a few at a time; cook the soup for about 30 minutes or until beef is tender. Stir in the vinegar and minced green onion.

Serves 8

RED BEAN SOUP

1/2 lb. red kidney beans	1/2 lb. ham, ground fine
1 small onion, chopped	4 cups water
1 clove garlic, minced	1 tsp. salt
2 strips celery, chopped	1/2 tsp. pepper
2 bay leaves	8 tbsp. Claret wine
1/4 tsp. thyme	2 hard cooked eggs, sieved
2 tbsp. butter	8 lemon slices
1 tsp. Worcestershire sauce	

Melt the butter in Revere's 4 Qt. Buffet Casserole and saute the onions, garlic, and celery. Wash and drain the beans and add to the onion mixture; add the water, bay leaves, thyme, Worcestershire sauce, salt and pepper. Cover and simmer for 3 hours. Remove the beans from the heat and take out the bay leaves; put the mixture through a food mill. Add the ground ham. Return to a low heat and simmer until heated through. Place 1 tbsp. Claret wine in bottom of each soup bowl, add bean soup, sprinkle with sieved eggs, and garnish with lemon slices.

Serves 8

COLLARD GREENS SOUP

1 Italian pepperoni, sliced	1 green pepper, minced
1/4 lb. white bacon, (salt pork) cubed	4 potatoes, cubed
1 (No. 2) can collard greens	1 qt. water
1 (No. 2) can Great Northern beans	1 tsp. salt
1 onion, medium, chopped	1/4 tsp. pepper

In a 4 Qt. Revere Buffet Casserole, place the white bacon and saute until crisp; remove the bacon. Add the onion and green pepper; cook until tender but not brown. Add the collard greens, white beans, pepperoni, potatoes and water. Cook for 20 minutes. Test potatoes, add salt and pepper. Cook for 10 minutes longer or until potatoes are tender. Serve hot.

Serves 6—8

ESCAROLE SOUP

3—4 stalks celery, diced	Vermicelli or spaghetti,
1 large onion, chopped	if desired
1 large head escarole	3—4 tbs. olive oil
1 large can tomatoes	salt and pepper to taste

Fill Revere's 4 Qt. Buffet Casserole with 3 qts. water. Bring to a full boil. Meanwhile, clean escarole, drain and cut in pieces about 2" long. When water boils, add escarole, celery, onions, salt, pepper and tomatoes. Simmer slowly, covered, until vegetables are tender. Add olive oil to taste during last few minutes of cooking. May be served topped with grated Parmesan cheese, or if you like, you can break vermicelli in small pieces, (1/2") and add to soup and continue cooking until pasta is tender or you can cook pasta in a separate container and serve soup over a small amount in your soup dish.

Serves 8

Eggs

SCRAMBLED EGGS WITH CORN AND CHEESE

4 slices bacon, diced	4 eggs, well beaten
3/4 cup corn kernels, cut from fresh cooked ears	2 tbsp. milk
1/4 cup green pepper, finely chopped	1/2 tsp. salt
	dash of pepper
	1/2 cup grated American cheese

In Revere's Oval Omelette Pan, fry bacon until crisp; drain on paper towels. Pour off bacon fat, leaving 2 tablespoonsful in omelette pan. Add corn and green pepper, and cook over low heat about 5 minutes. Combine eggs, milk, salt, and pepper. Pour over corn in omelette pan; cook slowly, stirring often, until eggs are partially set. Add bacon and cheese. Continue cooking and stirring until eggs are still soft. Do not overcook.

Serves 4

SCRAMBLED EGGS—MEXICAN STYLE

Sauce:

1 tbsp. butter	1 tbsp. flour
1 small onion, sliced	1 can (1 lb.) stewed tomatoes

Eggs:

2 tbsp. butter	1 tbsp. milk
1/4 cup green pepper, finely chopped	1/8 tsp. salt
2 tbsp. green onions, finely chopped	dash of pepper
4 eggs	

To Make Sauce: melt 1 tbsp. butter in a small Revere Sauce Pan. Add sliced onion; saute until soft. Remove from heat. Stir in flour until smooth. Gradually stir in tomatoes; bring to a boil; stirring. Reduce heat, and simmer 5 minutes. Keep warm. In Revere's Oval Omelette Pan, melt the 2 tbsp. butter over medium heat, saute green pepper and green onions about 3 minutes. Do not let the onion brown. In medium bowl, beat eggs with milk, salt and pepper until well combined. Add egg mixture to sauteed vegetables. Cook over low heat; as eggs start to set, lift with spatula to let uncooked portions run underneath. Place eggs on a warm platter, and surround with warm tomato sauce.

Serves 2

EGGS BENEDICT À LA RICHARD

4 eggs	1/2 lb. Smithfield ham,
4 cups water	sliced paper thin
1 tsp. white vinegar	2 cups hollandaise sauce (see
2 English muffins	recipe--Eggs Malibu;
4 tsp. soft butter	use 1 batch)

Bring 4 cups water to boil in Revere's Oval Omelette Pan; add the vinegar; turn heat to low. When the water is simmering, gently drop the eggs in one at a time. Let the eggs poach undisturbed for about 3 minutes. Remove them with a slotted spoon and keep warm in a bowl of warm water. Split the English muffins; butter the tops with 1 tsp. butter; place 1/8 lb. Smithfield ham on each muffin; place in a preheated oven (250°) to keep warm while you make the hollandaise sauce. Working quickly, remove the poached eggs (using a slotted spoon) from the bowl of warm water; place an egg on top of slices of Smithfield ham; cover each with 1/2 cup hollandaise sauce and serve at once.

Serves 2

EGGS MALIBU

8 egg yolks	butter
1/4 tsp. salt	12 thick slices tomatoes
1/4 tsp. cayenne pepper	salt and pepper
4 tbsp. lemon juice	12 poached eggs
2 cups butter	black olives
6 English muffins	

Make the hollandaise sauce in two batches. For each, place four egg yolks in blender container with 1/8 tsp. salt, 1/8 tsp. cayenne pepper and 2 tbsp. lemon juice. Turn on blender to mix ingredients thoroughly. In a thin stream, while motor is running, add 1 cup melted butter. Pour into bowl and keep warm. Repeat same as above to make second batch of hollandaise sauce. Split and toast English muffins and butter lightly. Place tomato slices in a shallow pan; dot with butter, and bake at 375° until heated but not cooked—about 10 minutes should do it. Place tomato slices on English muffins, and place in oven, which has been turned off, to keep warm. Poach eggs, using Revere's Oval Omelette Pan, in two batches. Drain eggs, if necessary; trim off ragged edges; season to taste. Place in egg atop each tomato slice, and top with hollandaise sauce. Place a slice of black olive in center of egg. Serve at once.

Serves 6

SCRAMBLED EGGS CARPENTER

6 eggs	6 tbsp. milk
3/4 tsp. salt	2 tbsp. chives
1/4 tsp. pepper	3 tbsp. butter
4 slices bacon, cooked & crumbled	6 tbsp. catsup

In a bowl, using a fork, mix the eggs, salt, pepper, chives and crumbled bacon. Add the milk and mix thoroughly. Melt the butter, using a medium heat, in Revere's Oval Omelette pan; tilt the omelette pan so butter is well distributed. When hot, pour in the egg mixture, reduce heat, cook slowly, scrambling the eggs until they are set, but still moist. Add the catsup, serve at once.

Serves 3—4

EGGS CREOLE

1 small onion, chopped	1/8 tsp. thyme
1 small green pepper, minced	salt and pepper
1 tbsp. oil	4 eggs
1 (8 oz.) can tomato sauce	English muffins
1 (4 oz.) can chopped mushrooms	

Heat the oil in Revere's Oval Omelette Pan. Add the onion and green pepper and saute for about 3 minutes. Add tomato sauce, mushrooms, thyme, salt and pepper. Cook for 5 minutes. Add eggs carefully, one at a time. Simmer about 5 minutes or until whites set. Serve on toasted English muffins. Use more eggs, if serving more than two.

Serves 2

MILE HIGH OMELETTE À LA BOWEN

6 eggs	dash of pepper
1/4 cup heavy cream	1/4 cup butter
1/2 tsp. salt	

Separate eggs, placing the whites in one bowl, and yolks in another bowl. With electric heater at high speed, beat the egg whites until stiff peaks form when the beater is slowly raised. With the same beater, beat egg yolks well. Beat in salt and pepper. Fold the whites and yolks together. Add cream. Heat the butter in Revere's Oval Omelette Pan; when butter sizzles, pour in egg yolk mixture. Cook over medium heat until bottom is browned, takes about 3 minutes. Place omelette in a preheated oven (350°). Bake only until top is browned. Slip omelette onto serving platter, and serve at once. Serve with a good creole or cheese sauce.

Serves 4

2-1-1958. 18 min.

SPANISH OMELETTE À LA RAYMOND

2 cups green pepper, sliced	1 clove garlic, minced
2 cups onion, sliced	1 tsp. salt
1/4 cup butter	1 tsp. pepper
2 tbsp. olive oil	1/4 cup Tabasco
2 cups cooked or canned tomatoes	6 eggs
3 tbsp. butter	

Saute the green pepper and onion in the butter and oil until they are limp, using a Revere Sauce Pan; add tomatoes and garlic; cook 5 minutes. Add salt, pepper and Tabasco; simmer until the mixture is well blended and slightly thickened. Prepare a omelette in the usual way, using the six eggs and butter in Revere's Oval Omelette Pan. Add a healthy filling of the sauce as you fold the omelette.

Serves 3—4

EGGS FLORENTINE

3 lbs. spinach	2 cups Mornay sauce (see Sauces)
4 eggs, poached	Parmesan cheese

Cook and drain the spinach. Spread the spinach in Revere's Oval Omelette Pan or Au Gratin Pan. Place four poached eggs on top of the spinach. Cover with the Mornay sauce. Sprinkle Parmesan cheese on the top. Place under the broiler and brown well. Serve hot.

Serves 4

OMELETTE DE BREDAS

5 eggs	1/4 cup butter
2 slices bread (day-old)	1/4 cup oil
2 thick slices of ham	salt and pepper to taste
1 small green onion	

Trim the crusts off the bread and cut it into small (1/4") cubes. Heat the oil and 1 tbsp. butter in Revere's 8-1/2 Inch Skillet; add the bread. Keep tossing and stirring until the bread turns into golden croutons. Drain and set aside. Mince the onion, including some of the green, and dice the ham. Place the eggs in a large bowl and beat them just enough to get a uniformly yellow mixture. Do not over-beat. Add the ham and onion to the egg mixture. Heat Revere's Oval Omelette Pan until a drop of water bounces off of it. Add the rest of the butter and spread it all over the pan. Immediately pour in the eggs, and cook, lifting the edges so the liquid part can run under. Sprinkle on the croutons, fold the omelette and turn it onto a dish. Serve immediately.

Serves 4

EGGS—HUNTER'S STYLE

4 slices bacon, diced	1/2 cup water
6 chicken livers, cut in half	1/2 cup dry white wine
1 tbsp. onion, chopped	6 eggs
2 tbsp. tomato paste	salt

Saute the bacon in Revere's Oval Omelette Pan. When the bacon is browned, drain it and remove all but 3 tbsp. of fat from the pan. Add the onion and chicken livers. Saute for 5 minutes. Stir in the tomato paste and water; simmer for 5 minutes. Add the wine and the drained bacon. Cook for 5 minutes longer. Break 6 eggs over the mixture. Turn the heat very low. Cook for about 5 minutes or until the whites are firm. Add salt to taste.

Serves 4

OMELETTE—CAMP STYLE

2 slices bacon, diced	1/2 tsp. parsley, minced
1 small onion, minced	salt and pepper
1 small cooked potato, chopped fine	4 eggs
1/4 cup Swiss cheese, grated	1/4 cup cream

Saute the bacon in Revere's Oval Omelette Pan. Add the onion and the cooked potato. When the onions are tender, add the Swiss cheese and the parsley. Add salt and pepper to taste. Beat the eggs and cream together and combine with the other ingredients. Allow to cook over low heat until set. Turn with a spatula.

Serves 2

HAM OMELETTE

6 eggs	2 tbsp. butter
1/3 cup water	1/2 cup cooked ham, chopped
1/2 tsp. salt	2 tsp. parsley, chopped
pepper to taste	2 tsp. chives, chopped

Break eggs into a bowl, and stir in the water. Add salt and pepper to taste. Beat the eggs hard until they are very frothy. Melt the butter in Revere's Oval Omelette Pan; and tilt the pan back and forth to coat the bottom completely. Pour in the egg mixture and cook it over a moderately low heat until eggs are set on the bottom. Sprinkle the top with ham, parsley and chives. Continue cooking the omelette until it is almost set under its frothy surface. Cut the omelette into wedges in the pan and serve them immediately.

Serves 3

Rice, Macaroni, Breads, Salads, Sauces

SPOON BREAD

"If you have never tried it, you should."

1 cup boiling water	1-1/2 tsp. baking powder
1/2 cup white corn meal	1 tbsp. butter, melted
1/2 tsp. salt	2 eggs, beaten well

Pour the boiling water over the corn meal. Beat in the salt, baking powder, melted butter, and eggs. Butter a Revere Au Gratin Pan or Omelette Pan; pour in the mixture. Place the pan in a preheated oven (400°) for 20-25 minutes, or until set. Serve hot from the pan.

Serves 4—6

RAISIN CASSEROLE BREAD

2/3 cup hot water	1 pkg. dry yeast
1/2 cup sugar	1 egg, beaten
1-1/2 tsp. salt	3-1/4 cups flour, sifted
1/4 cup shortening	1 cup seedless raisins
1/2 cup lukewarm water	

Combine hot water, sugar, salt and shortening. Cool to lukewarm. In a separate bowl pour 1/2 cup lukewarm water; sprinkle in the dry yeast. Stir until dissolved. Add the dissolved yeast to the water, sugar, salt and shortening mixture. Add the egg, flour and raisins. Stir until well blended, about 2 minutes. Let rise in a warm place, until doubled in bulk—about 1 hour. Stir down. Beat vigorously about 1/2 minute. Turn into a greased Revere Au Gratin Pan. Bake in a preheated oven (400°) for 45 minutes.

Yield: 1 loaf

CHEESE-MACARONI RAREBIT

1 tsp. butter	2 eggs, well beaten
2/3 cup cold cooked macaroni, chopped fine	salt and pepper
1 cup cheddar cheese, grated	toast

Heat the butter in Revere's Oval Omelette Pan. Add the macaroni; blend in the cheese and eggs. Add salt and pepper to taste and cook until set. Serve on toast.

Serves 2

RISI E BISI
(Ultra Thick Rice and Peas)

3 tbsp. butter	1/8 tsp. powdered saffron
1 cup rice	1/4 cup Parmesan cheese
2-1/2 cups chicken broth	1/2 cup cooked peas, drained

Melt 1 tbsp. butter in Revere's 3 Qt. Buffet Casserole; add the rice and cook, stirring often until rice is a pale golden color. Bring chicken broth to a boil and add 1 cup of broth and the saffron to the rice. Cook over low heat, stirring often until the chicken broth is absorbed. Add 1 more cup of chicken broth and cook, stirring, until rice is tender and moist but not sticky. Add more hot broth, a few spoonfuls at a time, if needed. Stir in the remaining 2 tbsp. butter and the Parmesan cheese; add the peas and mix lightly. Serve hot.

Serves 4

RISOTTO À LA MILANESE
(Braised Rice)

2 cups chicken broth (2 chicken bouillon cubes)	1/4 cup onion, chopped
pinch of saffron	1 cup rice
3 tbsp. butter	1/3 cup dry white wine
	grated Parmesan cheese

Heat butter in Revere's Oval Omelette Pan. Add rice and onion, and saute until lightly brown, stirring occasionally. Add chicken broth, saffron and wine to rice. Bring to a boil; reduce heat; simmer for 20 minutes or until all liquid is absorbed. To serve, sprinkle generously with grated Parmesan cheese.

Serves 4

FETTUCINI CON DUE FORMAGGIO NELLO FORRO
(Noodles with Two Cheeses)

1 lb. Fettucini noodles	3/4 cup Parmesan cheese
1/2 cup butter, softened	3/4 cup Ricotta cheese
1/2 cup milk	1/2 tsp. salt
4 eggs, beaten	1/4 cup seasoned bread crumbs

Cook noodles according to package directions; drain and return to a large pan for mixing; add the butter, milk, eggs, Parmesan cheese, Ricotta cheese and salt; mix well. Spoon the noodle mixture into Revere's Oval Omelette Pan. Sprinkle with bread crumbs. Place in a preheated oven (350°) for 15 minutes. Serve at once.

Serves 8

SPAGHETTI WITH CLAM SAUCE

Spaghetti, cooked	1-1/2 cups clam juice
1/4 cup butter	2 cups clams, minced
1/4 cup olive oil	1/2 cup parsley, chopped
2 cloves garlic, minced	Parmesan cheese
1/4 cup shallots, minced	

Boil the spaghetti according to directions on package. Serve with clam sauce as follows: heat the butter and olive oil in Revere's 2 Qt. sauce pan. Add garlic and shallots and saute over low heat until the shallots begin to color. Do not brown. Add the clam juice; simmer 5 minutes. Stir in minced clams and parsley. Bring to a boil. Serve on spaghetti and top with Parmesan cheese.

Yield: 4 cups of sauce

NOODLES ROMANOFF

2 cups cooked noodles	1 tsp. Worcestershire sauce
1 cup cottage cheese	1/2 tsp. salt
1 cup sour cream	Tabasco sauce
1 tbsp. onion, minced	Parmesan cheese
1/4 tsp. garlic salt	

Cook and drain noodles according to directions on the package. Add the cottage cheese, sour cream, onions, garlic salt, Worcestershire sauce, salt and a dash of Tabasco sauce. Mix together gently. Pour into a greased Revere Au Gratin Pan. Sprinkle with Parmesan cheese. Bake in a moderate oven (350°) for 40 minutes. Serve hot.

Serves 4

OMELETTE PAN CORN BREAD

1/2 cup white corn meal	1 tsp. sugar
1/2 cup flour, sifted	1 egg
1/2 tsp. salt	1/2 cup buttermilk
1-1/2 tsp. baking powder	1 tsp. bacon drippings

Mix all ingredients, but the bacon drippings, together. Grease and heat Revere's Oval Omelette Pan with the drippings. Pour in corn meal mixture and cook over low heat on the top of the stove. Make sure your heat is low. When the edges begin to brown, turn like a pancake. Brown the other side.

Serves 4-6

GERMAN POTATO SALAD

6 slices bacon, diced	1 tsp. prepared mustard
4 hot cooked potatoes, sliced	1/2 tsp. pepper
1 onion, thinly sliced	1/3 cup vinegar
2 tbsp. sugar	2 tbsp. water
1 tsp. salt	2 tbsp. parsley, chopped

Saute bacon in Revere's Oval Omelette Pan. Pour off all but 2 tbsp. bacon fat. Add potatoes, onions, sugar, salt, mustard, pepper, vinegar and water. Heat thoroughly; sprinkle the parsley over the potatoes. Serve hot.

Serves 4

SPINACH-BACON SALAD

2 cloves garlic, quartered	1 lb. fresh, young spinach
3/4 cup bleu cheese dressing	3 eggs, hard cooked
8 slices bacon	

Combine the garlic with the bleu cheese dressing and refrigerate for 2 hours. Remove garlic. Saute the bacon over low heat in Revere's Oval Omelette Pan. Drain the bacon and crumble it. Tear the spinach into pieces in a salad bowl. Sprinkle the spinach with the chopped hard cooked eggs. Add the bacon. Pour dressing over the spinach. Toss just before serving.

Serves 8

STEAK SAUCE À LA DUVALL

1/4 cup A-1 sauce	1/4 cup brandy
1/4 cup Worcestershire sauce	1/4 cup butter

Combine all ingredients in a Revere Sauce Pan; bring just to boil; simmer 5 minutes. Serve with steak.

Yield: 1 cup

SAUCE FOR STEAK À LA MC KNIGHT

6 tbsp. Dijon mustard	10 tbsp. butter
6 tbsp. Worcestershire sauce	

Combine mustard, Worcestershire sauce, and butter in a Revere 1 Qt. Sauce Pan. Place over low heat, stirring constantly, until butter is melted and sauce is hot. Do not boil.

Yield: 1-1/3 cups

ITALIAN SPAGHETTI SAUCE

3 tbsp. olive oil	1 tsp. parsley
1 lb. ground beef	1 tsp. salt
1 (No. 2-1/2) can tomatoes	1/4 tsp. pepper
3 cloves garlic, chopped	Parmesan cheese
1 bay leaf	cooked spaghetti
1 tsp. oregano	

Heat the olive oil in Revere's 4 Qt. Buffet Casserole. Brown the ground beef in the hot oil. Add the tomatoes, garlic, bay leaf, oregano, parsley, salt and pepper. Cover and simmer for 1 hour. Pour over hot, cooked spaghetti. Serve with Parmesan cheese.

Serve 4

CHEESE SAUCE

2 tbsp. butter	paprika
2 tbsp. flour	1 cup milk
1/2 tsp. salt	1 cup American cheese, grated
pepper	1/8 tsp. dry mustard

Melt the butter in the top of a Revere Double Boiler. Add flour, salt, a dash of pepper and a dash of paprika stirring until smooth. Add the milk slowly. Cook, stirring constantly, until smooth and thick. Add the cheese and dry mustard. Continue cooking and stirring until smooth.

Yield: 1-1/2 cups

MORNAY SAUCE

1/4 cup butter	3 egg yolks
1/2 onion, minced	1/4 cup cream
1/4 cup flour	1/2 cup Parmesan cheese
2 cups milk, hot	2 tbsp. butter

Melt 1/4 cup butter in a Revere 3 Qt. Sauce Pan. Saute the onion in the hot fat, cooking until tender, but not browned. Add the flour and gradually stir in the hot milk. Cook stirring constantly, until the sauce is smooth and thick. Simmer for 10 minutes, stirring occasionally, and strain through a fine sieve. Keep hot. Beat the egg yolks, cream and Parmesan cheese together. Add the sauce mixture; continue cooking and stirring until the sauce almost boils. Add 2 tbsp. butter. Stir well.

Yield: 2-1/2 cups

RAVIOLI À LA ENRICO

The beginning of a good ravioli is a good egg noodle dough.

Noodle dough

1 egg	1/2 tsp. salt
1 tbsp. salt	2/3 cup flour

Beat egg and water with salt. Add flour and mix until well blended and dough is smooth, not sticky. Use more flour if necessary. Put in covered bowl and let stand at room temperature while preparing filling.

Filling

1/2 pound cooked meat (beef, chicken, pork, etc.)	1 clove garlic 1 small onion
1/4 cup cooked spinach, drained	red pepper, very small amount if desired
1/2 tsp. salt	1 egg
1/8 tsp. nutmeg	milk
1/2 tsp. pepper	

Grind together all filling ingredients except egg, cheese and milk. Add egg and cheese and mix well. Roll out half of noodle dough into a square about 10 inches. It should be fairly thin, but thick enough to hold filling. Arrange teaspoonfuls of filling on dough leaving about 1 inch between each mound of filling. With a pastry brush, brush milk on the dough between each spoonful of filling. Roll out remaining half of dough the same size as first and place on top of filling and first piece of dough. Press firmly between each mound of filling, so dough sticks together. Cut between filling mounds with knife or cutter. Let stand for 30 minutes. Using Revere's 4 Qt. Buffet Casserole, drop into boiling water and cook 10 minutes. Drain; serve with tomato sauce.

Tomato Sauce

1 No. 2-1/2 can peeled tomatoes, mashed	1-1/2 tsp. salt 1-1/2 tsp. sugar
2, 6 oz. cans tomato paste	1/4 tsp. nutmeg
olive oil or shortening	1/2 tsp. oregano
onion	1/8 tsp. pepper
garlic	

Simmer all sauce ingredients for 30 min. in 3 Qt. Sauce Pan. Pour tomato sauce over hot ravioli, sprinkle with grated Parmesan cheese before serving.

To prepare in advance and freeze

For a quick company meal, follow direction above, except boil ravioli only 5 minutes, put on cookie sheets and place in freezer until ravioli are frozen, then store in plastic bags. These keep for a month or more. To serve, drop the frozen ravioli into boiling water until hot. Drain and serve with the hot tomato sauce. (The sauce may also be prepared ahead of time and frozen 3 to 4 months.) Just add a crisp salad and garlic bread and the meal is complete.

Serves 4—6

Vegetables

EPINARDS À LA CRÈME

(Spinach Braised in Cream)

3 lbs. frozen spinach, chopped	salt
3 tbsp. butter	pepper
2 tbsp. shallots	hard cooked eggs, chopped
1/2 cup sour cream	

Cook the spinach in a Revere 3 Qt. Sauce Pan. DO NOT OVERCOOK. Place cooked spinach in a colander and let it drain thoroughly. Melt the butter in Revere's Oval Omelette Pan; add the shallots. Saute the shallots until golden in color. Add the drained spinach to the shallots in the pan. Stir with a wooden spoon to blend thoroughly. Remove the pan from the heat and add the flour cream, salt and pepper to taste; again mix thoroughly. Return the omelette pan to the heat and heat the mixture well, but *do not boil*. Serve at once in a warmed serving dish with a garnish of finely chopped hard cooked eggs.

Serves 6

SOUFFLÉED CORN

6 ears fresh corn or 2 cans (12 oz.) whole kernel corn	2 eggs, well beaten
1/2 cup butter	1-1/2 tsp. baking powder
1/2 cup sugar	1 tbsp. butter or margarine, melted
1 tbsp. flour	1/4 cup sugar
1/2 cup evaporated milk (undiluted)	1/2 tsp. cinnamon

Preheat oven to 350°F. With a sharp knife, cut corn from ears (4 cups) and set aside. In a Revere 1 Qt. Covered Sauce Pan, heat 1/2 cup butter with 1/2 cup sugar until butter is melted. Stir in flour until well blended. Remove from heat. Gradually stir in evaporated milk. Add eggs and baking powder; mix well. Fold in corn. Butter Revere's Oval Omelette Pan; add the corn mixture. Bake 40 minutes or until knife inserted in center comes out clean. Brush with melted butter. Sprinkle with sugar and cinnamon.

Serves 6—8

BROCCOLI CASSEROLE À LA ZING

3 tbsp. butter	1 pkg. frozen lima beans
1/4 tsp. curry powder	1 can mushroom soup
3 cups Rice Chex	1 can celery soup
2 pkgs. frozen broccoli	

Melt the butter in Revere's Au Gratin or Omelette Pan; add the curry powder and Rice Chex. When the Chex are well coated; remove from pan. In two Revere Sauce Pans, cook the broccoli and lima beans according to package direction; drain well. Mix well the cooked broccoli and lima beans with the mushroom and celery soups. Place half the mixture in the Au Gratin Pan and cover with half the buttered Rice Chex; add the other half; top with the remaining Rice Chex. Place the pan in a preheated oven (350°F) for 30 minutes. Serve from Au Gratin or Omelette Pan.

Serves 8

YELLOW SQUASH PUFF

3 cups cooked, mashed yellow squash	1/2 tsp. nutmeg
1/4 cup milk	1/8 tsp. pepper
3 tbsp. flour	2 tbsp. dry sherry
1 tbsp. brown sugar	2 eggs, beaten
1/2 tsp. salt	

Combine all ingredients and mix well; pour into a well-buttered Revere's Au Gratin Pan or Oval Omelette Pan. Place in a preheated oven (350°) for 35 minutes or until top is well flecked with brown.

Serves 6

FRESH CORN OYSTERS

2 cups fresh corn	1 tsp. pepper
3 eggs, well beaten	1 tsp. baking powder
1-1/2 cups flour	oil
1 tsp. salt	

Cut or grate corn from the cob. Add eggs, flour, salt, pepper and baking powder. Mix well. Drop by teaspoonfuls into a small amount of oil (just enough to cover the bottom) of Revere's Oval Omelette Pan. Brown corn oysters on each side. Serve hot.

Serves 4—6

POTATOES—HOME FRIED

2 cans white potatoes
1/4 cup butter

1/2 cup onion, diced
salt and pepper

Drain two cans of Irish potatoes. Slice. Heat butter, in Revere's Oval Omelette Pan; add the onion and sliced potatoes spreading them across the bottom of the pan. Cook without stirring until the potatoes are golden and crusty on the bottom. Turn with a spatula to brown the other side. Season with salt and pepper. Serve hot.

Serves 4

EGGPLANT PARMESAN

1 medium eggplant
1 cup dry bread crumbs
1/2 cup Parmesan cheese
salt and pepper
2 eggs, beaten

1/2 cup olive oil
2 cups tomato sauce
1/2 lb. Mozzarella cheese, sliced
Parmesan cheese

Slice eggplant 1/4 inch thick; peel. Combine the bread crumbs, Parmesan cheese, salt and pepper to taste. Dip eggplant in beaten eggs, then in bread crumb mixture. Heat oil in Revere's Oval Omelette Pan. Fry the eggplant on each side until golden brown. Remove and keep warm. When all slices are fried, remove all but 2 tbsp. oil from omelette pan. Replace eggplant slices, cover with tomato sauce, sprinkle with Parmesan cheese and top with Mozzarella cheese slices. Place in a preheated oven (350°) for 25 minutes. Serve from omelette pan.

Serves 4

HARICOTS VERTS AMADINE

(Green Beans with Almonds)

1 cup boiling water, salted
1-1/2 lbs. green beans

1/4 cup butter
1/2 cup blanched almonds, slivered

Place washed green beans in a 4 qt. mixing bowl with ice cubes to chill for 20 minutes. Slice the beans lengthwise in thin strips. Cook the beans in a Revere 3 Qt. Sauce Pan in 1 cup of water until just tender—about 15 minutes. DO NOT OVERCOOK. Drain beans well and set aside. Melt the butter in Revere's Oval Omelette Pan—add the almonds and toast lightly. Add the beans to the almonds and toss lightly with a wooden spoon to prevent broken beans. Remove from heat and serve at once.

Serves 6

GREEN BEAN CASSEROLE

1/2 cup butter	1-1/2 cups American cheese
3 tbsp. flour	(grated)
1-1/2 lbs. green beans (fresh or frozen)	1/4 cup butter
2-1/2 cups milk	1 cup bread crumbs
1/2 tsp. salt	1 tsp. paprika
1/2 tsp. pepper	1/4 cup Parmesan cheese

Melt 1/2 cup butter in Revere's Oval Omelette Pan, at low heat; add flour and stir until smooth. Cook only about 3—5 minutes without browning and use a wire whip. Add milk, bring to a simmering point; add salt, pepper and grated American cheese slowly, stirring to form a smooth sauce. Simmer about 5 minutes longer. Cook green beans in small amount of boiling salted water until tender; drain and add to cream sauce above. For the topping, combine the 1/4 cup butter with bread crumbs, paprika and Parmesan cheese. Sprinkle topping over green beans. Place omelette pan in a preheated oven (350°) for 15 minutes, until topping is browned.

Serves 6

BROCCOLI WITH ALMONDS

2 bunches broccoli	1/4 cup almonds, chopped
1/2 cup water	2 tbsp. lemon juice
1/2 cup butter	

Wash the broccoli. Cook it in Revere's 2 Qt. Covered Sauce Pan with 1/2 cup water until tender, about 20 minutes. Arrange on a serving platter. Melt the butter in Revere's 6-1/2 Inch Skillet; saute the almonds until golden brown. Add lemon juice. Pour nut mixture over the broccoli.

Serves 4

BEETS IN ORANGE SAUCE

1 tbsp. cornstarch	2 tbsp. butter
1 tbsp. sugar	1 can sliced beets, drained
3/4 tsp. salt	1 tsp. orange rind, grated
1 cup orange juice	

Mix the cornstarch, sugar and salt in Revere's Oval Omelette Pan. Gradually blend in orange juice. Cook over low heat, stirring constantly, until mixture thickens and comes to a boil. Stir in butter, drained beets and grated orange rind. Heat thoroughly.

Serves 4

ZUCCHINI PROVENCALE (Squash with Garlic and Tomato Sauce)

3 tbsp. olive oil	1 tsp. salt
1 large onion, chopped	1/4 tsp. pepper
2 cloves garlic, minced	1/2 cup Parmesan cheese
2 medium cans whole tomatoes	2 tbsp. parsley, chopped
3 lbs. sliced zucchini squash	

Heat the olive oil in Revere's Oval Omelette Pan over low heat. Add the onion and garlic; saute until tender, but do not let the onion brown. Add the tomatoes; cook until reduced and thick. Add zucchini, salt and pepper. Sprinkle top with cheese. Place omelette pan in preheated oven (350°) for about 15 minutes or until top is browned. Garnish with chopped parsley.

Serves 6—8

SOUR CREAM CORN À LA COUNTS

6 to 8 cups fresh corn	1/4 tsp. pepper
1/2 cup butter	1 tbsp. sugar
1 tsp. salt	1 cup sour cream

Saute corn in butter, in Revere's Oval Omelette Pan, for about 10 to 15 minutes. Add salt, pepper, sugar, and sour cream. Heat well, but do not boil. Serve at once.

Serves 8

BAKED EGGPLANT À LA EIKENBERG

1 medium eggplant	6 tbsp. salad oil
1 egg, beaten	1/2 lb. Mozzarella cheese, sliced
1 tsp. salt	1/4 cup onion, minced
2 cups tomato sauce	

Peel and cut the eggplant into 1/4 inch slices; mix the beaten egg and salt together; dip eggplant slices in the egg mixture and saute in salad oil, using Revere's Oval Omelette Pan. Over a medium heat, cook on each side just until lightly browned; remove and drain on paper towels. Remove all but 1 tbsp. oil from pan. In the omelette or au gratin pan, arrange slices of sauteed eggplant; top each with a slice of cheese. Top the cheese with another sauteed eggplant slice; top with cheese again. Heat the tomato sauce; add the minced onion; bring to a boil and pour the sauce around the eggplant and cheese. Place the pan in a preheated oven (375°) for 25 minutes or until browned.

Serves 4

CARROTS À LA VICHY

3 cups carrots, finger size pieces	3 tbsp. butter
1/2 tsp. salt	3/4 cup water
1 tbsp. sugar	1 tbsp. parsley, finely chopped

Peel small, young carrots, cut and carve (to little finger size) enough for 3 cups. Add the carrots to Revere's Oval Omelette Pan. Add salt, sugar, butter and water. Cook over medium heat until all water has evaporated or until carrots are tender. Saute the carrots in remaining butter until they are lightly browned. Before serving, sprinkle the carrots with parsley. Remove from heat and serve at once.

Serves 4

SOUTHERN SQUASH CASSEROLE

6-8 small yellow squash	1 can cream of mushroom soup
2 medium onions, chopped	1/2 tsp. salt
1/2 cup butter	1 cup buttered bread crumbs
3 large eggs	

Boil squash and onions until tender, using a Revere 3 Qt. Covered Sauce Pan. Drain and mash. Stir in remaining ingredients, except bread crumbs. Pour into Revere's Au Gratin Pan. Top with crumbs. Place in a preheated oven (350°) for 25 to 30 minutes.

Serves 6-8

HOT CABBAGE SLAW

2 tbsp. oil	1/2 tsp. celery seed
1 medium head cabbage, shredded	dash pepper
1/2 tsp. salt	2 tbsp. vinegar
1/2 tsp. sugar	

Heat oil in Revere's 2 Qt. Sauce Pan. Add all ingredients except vinegar. Cover and cook over medium heat about 3 minutes. Stir occasionally. Add vinegar; stir and serve hot.

Serves 4

Fish

DEVILED CRAB

1/4 cup butter	1/4 tsp. dry mustard
1/4 cup flour	1/2 tsp. salt
1-3/4 cups rich milk	cayenne pepper
2 tbsp. lemon juice	1, 6-1/2 oz. can crabmeat or
3 tbsp. sherry wine	1 cup fresh crabmeat
1 tsp. Worcestershire sauce	3 hard cooked eggs, chopped
butter, melted	paprika
lemon slices	

Melt butter in a double boiler. Stir in flour and mix well. Add milk; cook, stirring constantly, until mixture is thickened and smooth. Add lemon juice, sherry, Worcestershire sauce, dry mustard, salt and cayenne pepper. Gently stir in crabmeat. Add the chopped eggs. Butter 4 Revere Individual Casseroles and fill with mixture. Sprinkle with melted butter, top with lemon slices. Add a dash of paprika. Bake in a moderately hot oven (375°) for 20 minutes.

Serves 4

SHRIMP UMBERTO

1/2 cup butter	1/8 tsp. pepper
2 cloves garlic, minced	1 cup dry bread crumbs
2 tbsp. parsley, minced	1/4 cup Parmesan cheese
1 tsp. summer savory	2 lbs. cooked shrimp
1 tsp. lemon peel, grated	2 tbsp. sherry
1/2 tsp. salt	

Melt the butter over low heat in Revere's Oval Omelette Pan; saute the garlic for 1 minute. Add the parsley, summer savory, lemon peel, salt and pepper. Remove from heat. Mix together the bread crumbs, Parmesan cheese, garlic and herb mixture. Remove this mixture from the omelette pan; arrange the cooked shrimp in the omelette pan; cover with the bread crumb mixture; sprinkle with the sherry. Place in a preheated oven (325°) for 20 minutes or until the crumbs and cheese are golden brown.

Serves 6—8

LOBSTER THERMIDOR AU GRATIN

2 tbsp. butter	2 cups Mornay sauce (see Sauces)
4 shallots, chopped	3 cups cooked lobster meat, cut up
1/2 cup dry white wine	whipped cream
1/2 tsp. dry mustard	Parmesan cheese
1 tsp. parsley, chopped	

Melt the butter in Revere's Oval Omelette Pan. Add the shallots; saute until golden brown. Add the wine and cook until it is reduced to 1/4 the original quantity. Add the mustard, parsley, and Mornay sauce. Cook, stirring constantly. Add the lobster; heat well. Pour into Revere's Au Gratin Pan or leave it in the omelette pan. Cover with a thin layer of whipped cream. Sprinkle with Parmesan cheese. Place under the broiler until browned.

Serves 6

SHRIMP IN LOBSTER SAUCE

1 lb. fresh shrimp	1/2 tsp. sugar
1/4 cup peanut oil	1 tbsp. sherry
1 clove garlic, minced	2 tbsp. soy sauce
1/2 lb. lean pork, ground	2 tbsp. cornstarch
1/4 cup water chestnuts, minced	1/4 cup water
2 green onions, minced	1 egg, beaten
1 cup chicken broth	

Clean, shell and devein the shrimp. Heat the peanut oil, using low heat, in Revere's Oval Omelette Pan. Add the shrimp and saute until it turns pink; add the garlic, pork, water chestnuts and green onions. Saute this mixture for about 1 minute longer; add the chicken broth. Bring the mixture to a boil and cook about 5 minutes. Mix together the sugar, sherry, soy sauce, cornstarch and water; add to the shrimp. It will take a few seconds to thicken; add the beaten egg. Remove the pan from the heat; serve over hot, cooked rice.

Serves 4—6

SAUTÉED SALMON STEAKS

6, 1 inch thick salmon steaks	2 tbsp. butter
2 eggs, well beaten	1 cup tartar sauce
1 cup fine bread crumbs	6 lemon wedges
salt and pepper	1 tbsp. parsley, minced

Wipe the salmon slices dry and sprinkle with salt. Dip the slices in beaten eggs, then roll them in the bread crumbs, mixed with pepper and the parsley. Melt the butter in Revere's Oval Omelette Pan; saute the salmon steaks in the butter over a medium heat, turning only once, until golden brown. Drain on paper towels. Wash omelette pan; dry. Replace salmon steaks; top with tartar sauce, lemon wedge and minced parsley.

Serves 6

FILET OF TROUT—MC KNIGHT

6—6 oz. filets of trout (3—2 lb. trout)

1/2 cup butter or margarine	1 tbsp. sherry
1/4 cup blanched almonds, sliced	1 tsp. parsley, chopped
2 tbsp. lemon juice	1 tsp. lemon rind, chopped
1 tbsp. pimientos, chopped	1 hard cooked egg, slivered

Rinse the trout; pat dry with paper towels. Heat 1/4 cup butter in a Revere 10-1/2 Inch Skillet until hot. Add filets, and brown on each side—about 3 minutes per side. Remove to a warm platter; keep warm. To make sauce: melt remaining 1/4 cup butter in a Revere 8-1/2 Inch Skillet; heat. Add the almonds and saute until well browned. Stir in lemon juice, pimientos, sherry, parsley, lemon rind and egg. Pour over trout.

Serves 6

SCAMPI À LA ALFRED

(Sauteed Shrimp)

12 shrimp, large	garlic, chopped
2 tbsp. olive oil	green onion, chopped
1/4 cup white wine	parsley, chopped
1 tbsp. lemon juice	2 tbsp. butter

Clean and butterfly 12 large shrimp. Saute the scampi in hot olive oil using Revere's Oval Omelette Pan for about three minutes. Remove from heat and add chopped garlic, green onion, and parsley to taste. Saute for 1 minute longer. Add white wine and lemon juice, finish with butter and shake the pan to make creamy.

Serves 4

CHEF'S CRABMEAT PANCAKE

Filling:

2 tbsp. butter	1 tsp. flour
1/2 cup mushrooms, chopped fine	1/2 cup heavy cream
1-1/2 cups crabmeat, chopped fine	salt
1 tsp. butter	3 tbsp. sherry

Melt 2 tbsp. butter in Revere's 10-1/2 Inch Skillet. Add mushrooms and saute for 3 minutes. Add the crabmeat; cook for 1 minute. Remove from heat. Melt 1 tsp. butter in a Revere Sauce Pan. Stir in the flour and add the cream and the salt to taste. Cook, stirring constantly, until the sauce is thickened. Add the sherry to the sauce. Add the crabmeat mixture and cook over low heat, stirring constantly for about 5 minutes. Cool.

Crepes:

1/2 cup flour	2 eggs, well beaten
1 tbsp. sugar	2/3 cup milk
salt	1 tbsp. butter, melted

Sift the flour, sugar and dash of salt. Combine the eggs, milk and melted butter. Add to the flour mixture. Mix until smooth. Heat a Revere 6-1/2 Inch Skillet over low temperature. Add enough butter to cover the bottom of the pan. Pour 2 tbsp. of batter into the skillet; tilt the skillet to spread batter evenly. Brown one side, turn, brown the other. After all the crepes are made, spread with creamed crabmeat and roll up. Place 3 pancakes on a bed of spinach in Revere's individual casserole (should have 4 dishes). Cover with equal amounts of Mornay sauce (see Sauces).

Serves 4

ESCALLOPED CRABMEAT AND OYSTERS

2 cups medium cream sauce	1 cup oysters, cooked in butter
1 cup cooked crabmeat, diced	bread crumbs, buttered

Add the oysters and crabmeat to the cream sauce. Place in Revere's Individual Casserole or Au Gratin Pan. Top with buttered crumbs. Bake in a 350° oven for 20 to 25 minutes. It should be browned and very hot when taken from the oven.

Serves 4

FISH PARMESAN

2 lbs. fish filets	1/2 cup crackers, crushed
salt and pepper	1/2 cup Parmesan cheese, grated
1/4 cup flour	2 tbsp. butter or oil
1 small egg	Lemon-Parsley Sauce
1 tbsp. milk	(See recipe below)

Season the fish and coat lightly with flour. Break egg into a shallow bowl and beat with milk. Combine cracker crumbs with cheese. Dip fish into egg, then into cracker-cheese mixture to coat well. Heat the butter or oil in a 10-1/2 Inch Skillet using a low heat. Fry fish about 3 minutes on each side. Drain on paper towels. Pour Lemon-Parsley Sauce over fish.

Lemon-Parsley Sauce:

1 tbsp. butter or oil	1/4 cup lemon juice
1/4 cup parsley, minced	1 tbsp. sherry
2 tbsp. green onion, minced	

Just melt the butter. Add parsley, onion, lemon juice and sherry. Pour over fish.

BOUILLABAISSE—MARSEILLAISE

(Mediterranean Fish Stew)

Allow 1/2 lb. fish per person—red snapper, red fish, trout, pompano, gaspergou, buffalo, spade fish or lemon fish.

1 pt. oysters	4 ripe tomatoes
1 lb. fresh shrimp, peeled	Slices of French bread, toasted
1 Florida lobster, cut in 5 pieces	bay leaves
1/4 cup olive oil	thyme
2 onions, finely diced	saffron
1 bunch green onions, chopped	salt
2 cloves garlic, chopped fine	pepper
1 glass sauterne (1/2 cup)	cayenne pepper

In Revere's 4 Qt. Buffet Casserole, saute onions and green onions in olive oil. Add oysters, shrimp, lobster, bay leaves, thyme, cayenne pepper and salt. Cook, stirring, over low flame for 10 minutes. Add remaining fish, tomatoes, crushed garlic, sauterne, saffron. Keep covered. This will have the effect of cooking the fish in their own juices. Boil over high heat. Cook 25 minutes for soft fish (trout, red fish, red snapper); 35 minutes for firm fish (gaspergou, buffalo, pompano, spade fish or lemon fish). Serve over slices of French bread. Pour equal portions of the juice over each serving. Sprinkle with parsley.

Serves 6

Poultry

CHICKEN LOAF À LA DORRIS

2 cups cooked chicken or 2, 5-1/2 oz. cans chicken	1 stalk celery (with leaves), chopped
3/4 cup milk	2 sprigs parsley, chopped
1-1/2 cups soft bread crumbs	1 tsp. salt
2 tbsp. butter	1/8 tsp. pepper
1 small onion, chopped	2 eggs, beaten
	stuffed olives

Cut the chicken into small pieces. Heat the milk; pour milk over the bread crumbs and add the butter. Let stand 5 minutes. Add the onion, celery, parsley, salt, pepper and eggs to the chicken. Add the bread, milk and butter mixture to the chicken. Pour chicken mixture into Revere Oval Omelette Pan or Au Gratin Pan. Set the pan in warm water. Bake in the oven at 375° for 45 minutes. Garnish with a border of sliced, stuffed olives.

Serves 4

POULET À QUATRE (One-Fourth of Chicken)

4 whole chicken breasts, boned and skinned	1 clove garlic, minced
4 slices proscuitto ham	1/2 tsp. salt
1/4 cup Parmesan cheese	1/4 tsp. Tabasco sauce
salt	1/2 tsp. sugar
2 cups tomato sauce	8 slices Mozzarella cheese
2 tbsp. butter	hot cooked rice

Place the chicken breasts, cut side up, on a flat surface. Place a slice of proscuitto ham on each breast; sprinkle with salt. Arrange the chicken roll in Revere's Au Gratin or Omelette Pan; place the pan in a preheated oven (400°) for 15 minutes; turning once. Combine the tomato sauce, butter, garlic, salt, Tabasco and sugar. Remove the pan from oven; pour tomato sauce over the chicken. Reduce oven heat to 350° and bake 30 minutes longer, turning occasionally. During last 5 minutes of baking, remove from oven; top with slices of Mozzarella cheese; return to oven; bake 5 minutes longer. Serve from pan over hot cooked rice.

Serves 4

CHICKEN IN CLAM SAUCE

2 chicken breasts, halved	2 cups medium cream sauce
1 egg, beaten	1 cup chopped clams, drained
butter	Parmesan cheese

Bone the chicken breasts. Dip in the beaten egg. Saute the chicken in butter in the Revere Oval Omelette Pan. Combine the cream sauce with the clams. When the chicken is tender, add the cream sauce-clam mixture. Sprinkle Parmesan cheese over the chicken. Place under the broiler. Brown. Serve hot.

Serves 4

CHICKEN WITH ALMONDS AND MUSHROOMS

3/4 lb. raw chicken, cubed	1 small can water chestnuts
1 green pepper	1 small can bamboo shoots
1 carrot	1 onion
4 oz. blanched almonds	1 oz. dried mushrooms
4 tbsp. peanut oil	1 tsp. salt

Using Revere's Oval Omelette Pan, heat 1 tbsp. peanut oil and saute the blanched almonds until they are golden brown in color. Remove, drain and reserve. Soak the dried mushrooms in warm water for about 30 minutes; drain and dice. Cut green pepper into pieces 3/4 of an inch square; dice carrot, water chestnuts and bamboo shoots. Cut onion into thin slices. Add 2 tbsp. peanut oil to the omelette pan, heat, and saute onion slices until they are transparent; add cubed chicken and saute about 5 minutes; add 1 tbsp. peanut oil and the vegetables. Add salt. Cook over a low heat, stirring constantly for about 5 minutes. Make Special Sauce (see below) and add to the skillet together with the browned almonds. Cover and bring to a boil. Serve piping hot over hot, cooked rice.

Special Sauce:

1 tsp. cornstarch	1 tbsp. sherry
1 tsp. salt	1 cup chicken stock (1 cup water and 1 chicken bouillon cube)
1 tsp. sugar	2 pieces preserved ginger, chopped
1 tbsp. soy sauce	
1 tsp. M.S.G.	

Mix the cornstarch with the salt, sugar and monosodium glutamate. Stir into a smooth paste with soy sauce and sherry. Pour chicken stock into a sauce pan, stir in the paste. Cook, stirring constantly until boiling, then simmer gently for one minute. Add the preserved ginger.

Serves 4

POULET SAUTÉ NIÇOISE

(Chicken with Vegetables)

1, 3 lb. chicken	1 fresh egg plant, diced
olive oil	3 zucchini squash, diced
2 cloves garlic, chopped	3 ripe tomatoes, diced
2 tbsp. shallots, chopped	black olives
1 onion, diced	anchovy filets
Sauterne wine	chives, chopped

Cut the chicken into serving pieces. Saute the chicken in olive oil in Revere's Oval Omelette Pan until golden brown. Add the garlic, shallots and onion. Add Sauterne wine and simmer. Dice the egg plant, tomatoes and zucchini squash while the chicken is simmering. Add the vegetables to the chicken and continue simmering. Total cooking time is about 45 minutes. Garnish with pitted black olives, anchovy filets and sprinkle with chopped olives.

Serves 6

FRIED DUCK IN GINGER SAUCE

3 to 4 lb. duck	2 tbsp. water
2 eggs	1/2 tsp. salt
3/4 cup flour	hot fat

Cut the duck into 1-1/2 inch cubes, leaving some skin attached to each cube. In a bowl, beat the eggs lightly, and stir in the flour, water and salt, stirring the batter until it is smooth. Dip the duck cubes in the batter, and fry them a few at a time, in hot deep fat (350° to 365°F) until golden brown. Drain the cubes on paper towels. Keep warm while making sauce.

Sauce:

1 cup water	1 tbsp. soy sauce
1/2 cup sugar	1 tbsp. cornstarch
1/2 cup vinegar	1/2 cup pickled ginger, sliced

In Revere's Oval Omelette Pan, bring 3/4 cup water to a boil, add sugar and vinegar. In a small bowl, mix together 1/4 cup water and cornstarch; add soy sauce. Stir into the vinegar mixture, and cook over low heat, stirring constantly until it is thickened. Add pickled sliced ginger and fried duck. Heat and serve from omelette pan.

Serves 4

CHICKEN SUPREME À LA JOYCE

3 cups cream sauce (see below)	1/2 cup toasted almonds, slivered
3 cups cooked chicken, diced	2 tbsp. pimiento, minced
1 cup chicken broth	1 cup cooked mushrooms, sliced
2 cups cooked rice	3/4 cup bread crumbs, buttered

Make the cream sauce; add the diced, cooked chicken and mix well. Mix the chicken broth and cooked rice; butter Revere's Au Gratin or Omelette Pan; place half the rice mixture on bottom of pan. Cover with 1/4 cup toasted almonds, 1 tbsp. minced pimiento and 1/2 cup sliced, cooked mushrooms. Cover this with 1-1/2 cups cream sauce. Repeat the same as above making two layers. Top with the buttered bread crumbs. Place the Au Gratin or Omelette Pan in a preheated oven (350°F) for 45 minutes.

Cream Sauce:

6 tbsp. butter	1/8 tsp. pepper
6 tbsp. flour	2 cups chicken broth
1 tsp. salt	1 cup half and half cream

In a 2 Qt. Revere Sauce Pan; melt the butter, add flour, salt and pepper. Cook until smooth, using a low heat; add chicken broth and cream. Bring to a boil for 1 minute, stirring constantly. Remove from heat, use in recipe above.

Serves 6—8

CHICKEN BREAST WITH PINEAPPLE

4 chicken breasts	1 cup chicken broth
2 tbsp. peanut oil	1 tsp. salt
1/2 cup carrots	pepper
1/2 cup green peppers, cut in 1" strips	6 slices pineapple, chunked
1 cup celery, sliced	1 tbsp. cornstarch
	1 tbsp. soy sauce

Boil the chicken breasts for 15 minutes in Revere's 4 Qt. Buffet Casserole. Remove chicken from the bones. Cut into chunks. Reserve broth. Brown the chicken lightly in the peanut oil in Revere's Buffet Casserole. Add the carrots, green pepper, celery and chicken broth. Cover and cook just until vegetables are tender, about 10 minutes. Remove cover and add salt, pepper and pineapple chunks. Stir well until mixed. Combine cornstarch and soy sauce; add to chicken mixture. Stir and cook until thick and mixture is very hot. Serve with plain, boiled rice.

Serves 4—6

CHICKEN CURRY

1, 3 to 4 lb. chicken, cut up	2 tbsp. curry powder
1/4 cup butter	2 tbsp. cooked bacon, chopped
4 cups water	1 tsp. sugar
1 tsp. salt	4 cups chicken stock
1/4 cup butter	salt and pepper
2 medium onions, chopped	3 egg yolks
1/2 bay leaf	1 cup cream
2 tsp. ginger	cooked rice

Brown the frying chicken in 1/4 cup butter. When it is brown, place it in Revere's 4 Qt. Buffet Casserole with the water and salt. Cover; simmer until tender. Remove the meat from the bones. Save the chicken stock. Melt 1/4 cup butter in a Revere 3 Qt. Sauce Pan. Saute the onions and bay leaf until golden but not browned. Remove from heat. Add the ginger, curry powder, bacon, sugar, and 4 cups of chicken stock. Add salt and pepper to taste. Bring all ingredients to a boil and reduce heat. Add the egg yolks beaten with the cream. Cook slowly until slightly thick. Add the chicken meat. Simmer for 1/2 hour. Serve with plain, cooked rice. Also good with chicken curry are: grated coconut, chopped almonds, chopped hard cooked eggs, chopped cooked bacon and chopped onion.

Serves 6

CHICKEN-ORANGE SAUCE DELIGHT

1 fryer chicken (about 3 lbs.)	1/2 tsp. ground ginger
cut in serving pieces	1/4 tsp. M.S.G.
1/2 cup butter	1-1/2 cups orange juice
1/2 cup flour	1/2 cup water
2 tbsp. brown sugar	2 oranges, pared and sectioned
1 tsp. salt	cooked rice
1/8 tsp. pepper	parsley

Wash chicken pieces; pat dry. Brown slowly in butter, using Revere's Oval Omelette Pan; remove the chicken from pan and set aside. Blend flour, brown sugar, salt, ginger, pepper and M.S.G., into drippings in omelette pan. Cook, stirring all the time, just until mixture bubbles. Stir in orange juice and water slowly; continue cooking and stirring until sauce thickens and boils 1 minute. Remove from heat. Return chicken to omelette pan; cool. Chill until 45 minutes to 1 hour before serving time. Reheat just to boiling; then simmer for about 30 minutes. Lay orange sections around chicken; continue cooking 15 minutes longer or until chicken is tender. Serve with fluffy hot rice seasoned with chopped parsley, if desired.

Serves 4

CHEF'S CHICKEN LIVERS

"If you like chicken livers, I know you will love this way of preparing them. It's the way I like them best." J.A.M.

1 lb. chicken livers	1 fresh tomato, peeled, seeded, and coarsely chopped
juice of 1 lemon	1 tsp. tomato paste
3 tbsp. butter	1 cup chicken bouillon
3 shallots, minced	2 tbsp. brown sauce
3 medium mushrooms, chopped fine	salt and pepper
1 bay leaf	1 tbsp. butter
3 sprigs fresh parsley	buttered noodles
1 sprig thyme	parsley
1 clove garlic, minced	Parmesan cheese
1 tbsp. celery, minced	
1/4 cup dry white wine	

Wash the chicken livers in cold water. Cut livers in two if they are too large. Drain well. Sprinkle with juice of a lemon. Saute the liver in 3 tbsp. of butter in Revere's Oval Omelette Pan. Cook over a low heat; the liver should be rare. Remove from pan and drain. Keep them warm. Add the shallots and mushrooms to the butter left in the omelette pan. Tie the bay leaf, parsley, and thyme together and add to the shallot and mushroom mixture. Add the garlic and celery. Cook over low heat for 2 minutes. Add the wine, tomato and tomato paste. Cook over medium heat for 2 minutes. Add the chicken bouillon and brown sauce. Season with salt and pepper. Add 1 tbsp. sweet butter. Bring to a boil. Simmer 10 minutes. Remove bay leaf, parsley and thyme. Add drained chicken livers. Heat. Serve over buttered noodles. Sprinkle with chopped parsley and Parmesan cheese.

Serves 4

OMELETTE PAN CHICKEN À LA KING

1 green pepper, diced	1 cup cooked chicken, diced
1/4 lb. fresh mushrooms, sliced	1 pimienta, chopped
2 tbsp. butter	2 egg yolks
2 tbsp. flour	2 tbsp. sherry
1 cup chicken stock (1 chicken bouillon cube)	salt and pepper to taste
1/2 cup heavy cream	toast

Saute green pepper and mushrooms in the butter for 3 minutes over low heat in Revere's Oval Omelette Pan. Add flour and blend well. Add chicken stock to make sauce, stirring for about 2 minutes. Add cream, chicken and pimienta. Cook only long enough to heat through. Just before serving, add egg yolks. Blend well and add sherry; salt and pepper to taste. Serve on toast.

Serves 2-3

PAPER WRAPPED CHICKEN

3-1/2 lb. chicken, cooked

Sauce:

1/4 cup soy sauce	2 cloves garlic, minced
2 tbsp. liquid smoke	1 tsp. salt
3 tbsp. honey	1/2 tsp. pepper
1 oz. brandy	1/4 cup catsup

Cook and bone the chicken. Cut it into 1-1/2 inch squares, 1/4 inch thick. Combine the soy sauce, liquid smoke, honey, brandy, garlic, salt, pepper and catsup. Marinate the chicken pieces in this sauce for 1/2 hour. Drain the chicken pieces and wrap each individual piece in a small square of parchment, folding securely. Place small squares in Revere's Au Gratin Pan. Bake in moderate oven (350°) for 1 hour. Serve in paper wrapping.

Serves 4—5

CHICKEN POT BURGUNDY

1, 3-1/2 lb. frying chicken	1 cup Burgundy
1/4 cup butter	1 tbsp. cornstarch
3 shallots, chopped	water
1/2 can mushrooms, sliced	salt
1 can black bing cherries	buttered noodles
2 carrots, sliced	

Cut the frying chicken into serving pieces. Brown the chicken in the butter in Revere's 4 Qt. Buffet Casserole. Add the shallots, mushrooms, cherries, carrots and Burgundy. Cover. Simmer 35—40 minutes or until tender. Remove chicken to a hot serving dish. Add the cornstarch to a small amount of water. Add it to the shallot, mushroom and cherry mixture. Cook until clear and a little thick. Add salt to taste. Pour over chicken. Serve hot with buttered noodles.

Serves 4—6

Meats

VEAL CUTLET AU RICOTTA CHEESE

1 can (2-1/2 cups) stewed tomatoes	4 egg yolks
1/2 cup onion, minced	4 tbsp. Parmesan cheese
1 tbsp. parsley	6 veal cutlets
1 clove garlic, minced	1/2 cup white bread crumbs
1 lb. Ricotta cheese	4 tbsp. butter

In a Revere Sauce Pan; cook the stewed tomatoes, onion, parsley, and garlic for 10 minutes. Put the Ricotta cheese through a fine sieve; add the egg yolks and Parmesan cheese. Tenderize the veal cutlets with a cleaver between two pieces of waxed paper. Toss the cutlets lightly with the bread crumbs. Heat the butter in Revere's Oval Omelette Pan and saute the cutlets slowly until browned on each side. Spread the cutlets with a 1/4 inch thick layer of the cheese mixture. Cover the bottom of the omelette pan with the tomato mixture; top with the cutlets. Place pan in a preheat oven (350°F) until cheese is golden brown. Serve from pan.

Serves 6

EAST INDIA CURRY

6 medium onions, sliced	1/2 cup water
4 tbsp. butter	1 No. 2-1/2 can tomatoes
2 tbsp. curry powder	2 cups cooked lamb, cubed
1-1/2 tsp. salt	1 No. 2-1/2 can peas
1/2 tsp. pepper	rice

Using Revere's Oval Omelette Pan, saute onions in butter for 3 minutes. Add curry powder, salt, pepper and water. Cook 5 minutes. Add tomatoes; cook 15 minutes. Add cubed lamb and peas; cook 5 minutes. Serve with cooked rice.

Serves 6

GROUND BEEF CASSEROLE

1 (5 oz.) package broad noodles	1 (8 oz.) can tomato sauce
2 tbsp. butter	1 cup creamed cottage cheese
1-1/2 lbs. ground chuck	1 cup sour cream
1 tsp. salt	1/2 cup onion, chopped
pepper to taste	3/4 cup grated sharp cheese
1/4 tsp. garlic salt	

Cook noodles until tender in salted water, drain. Melt butter in Revere's Oval Omelette Pan; add meat. Cook, stirring, until meat has just lost its red color. Add salt, pepper, garlic salt, and tomato sauce. Simmer gently for about 5 minutes. Remove from heat. Combine cottage cheese, sour cream, onion and noodles. Place half of noodle mixture in 2-1/2 quart casserole, cover with meat mixture. Repeat layers until all ingredients are used. Top with grated cheese. Bake at 375° for 30 minutes.

Serves 6—8

STEAKS WELLINGTON

2 tbsp. bleu cheese	4 to 6 minute steaks (3/4" thick)
6 tbsp. butter	8 to 12 crescent dinner rolls
2 tbsp. brandy	1/2 cup sliced cooked mushrooms
1 small onion, minced	1 cup sour cream, warmed

In a small bowl, mash together the bleu cheese and 2 tbsp. butter; add the brandy. Form this into square loaf (like a stick of butter); place in the refrigerator until firm. In Revere's Oval Omelette Pan, melt 2 tbsp. butter. Saute the minced onions until tender. *Do Not Let Brown.* With a slotted spoon, remove the onions; add the remaining 2 tbsp. butter and saute the steaks until medium rare or the way you like them. Remove from the pan. Flatten the crescent rolls and top each with a steak; remove the bleu cheese mixture; top each steak with a slice of cheese mixture (about 1 tbsp. per steak) sprinkle with onion and sliced mushrooms on each steak; top with another flattened crescent roll; make sure the steaks are covered with the dough; pinch the edges together. In a butter Au Gratin or Omelette Pan, arrange the steaks; place in a preheated oven (375°) until the rolls are browned. About 12 minutes. Remove and top with warm sour cream. Serve from pan.

Serves 4—6

TAMALE CHEESE PIE

1 pound ground beef	1-3/4 cups tomatoes (No. 300 can)
1 tbsp. oil	1 tsp. chili powder
1/2 cup onion, chopped	1 tsp. salt
2 tbsp. flour	

Using Revere's Oval Omelette Pan, brown ground beef in oil. Add onion and cook until tender but not browned. Stir in flour, blending well. Add tomatoes, chili powder and salt. Bring to a boil, stirring constantly.

Topping:

2 cups water	3/4 cup yellow cornmeal
1 tsp. salt	1 cup grated cheese

Bring water to boil; add salt and slowly sprinkle in cornmeal; stirring constantly. Cook only until thickened. Drop by tablespoonfuls over beef-tomato mixture. Cover with grated cheese. Bake in moderate oven (350°F) for 30 minutes.

Serves 6

VEAL PAPRIKA WITH NOODLES

6 veal cutlets	1 tbsp. flour
seasoned flour	1 tbsp. paprika
3 tbsp. butter	1/2 cup beef bouillon
1/4 cup onions, minced	1-1/2 cups sour cream
1/2 clove garlic, minced	

Dredge veal cutlets with seasoned flour. Melt butter in Revere's Oval Omelette Pan. Brown cutlets in butter on both sides. Remove to a heat-proof platter. Add onions and garlic to pan and cook for a few minutes. Blend in flour and paprika. Gradually add bouillon and sour cream, stirring constantly. Cook about 10 minutes. DO NOT BOIL. Strain the sauce over cutlets. Heat through about 10 minutes. Serve on hot platter with buttered noodles.

Serves 6

MC KNIGHT'S FAMOUS STEAK

2 porterhouse steaks, 1-1/2" thick	3 shallots, chopped
1 cup wine vinegar	6 tbsp. butter
1/2 cup olive oil	1/4 cup sherry
4 cloves garlic, chopped	1 can small mushrooms

Marinate steak for 24 hours in a mixture of the vinegar, oil, garlic, and shallots. Drain steak and pat dry. Melt butter in Revere's Crepes Suzette Pan. Pan broil steak on each side (8 minutes each side for rare, 10 minutes each side for medium, 12 minutes for well done). Remove steak to warm serving platter. To juice in Crepes Pan, add sherry and mushrooms. Stir until mushrooms are hot. Pour over steak.

Serves 2

MINUTE STEAKS PARMESAN

1 egg	4 tbsp. Parmesan cheese
1 tbsp. water	4 to 6 minute steaks (1-1/2" thick)
1/4 tsp. salt	4 tbsp. butter
1/8 tsp. pepper	1 cup pizza sauce
1/4 cup cracker crumbs	1/2 cup pizza cheese, shredded

In a bowl beat together; the egg, water, salt and pepper. Mix together the cracker crumbs and 2 tbsp. Parmesan cheese. Dry the steaks with paper towels; dip them into the egg mixture; then in the cracker and cheese mixture. Set aside for 10 minutes. Melt the butter in Revere's Oval Omelette Pan; using a medium heat; turn heat to low, and saute the steaks until just brown on each side; remove and keep warm. Remove all butter from pan, arrange steaks in omelette pan and cover with the pizza sauce. Sprinkle with the remaining 2 tbsp. Parmesan cheese and the shredded pizza cheese. Place the pan in a preheated oven (325°F) for 20 minutes. Serve from pan.

Serves 4-6

OMELETTE PAN KABOBS

2 lbs. lean tender beef	3 tomatoes, cut in wedges
1/2 cup marinade (see recipe below)	2 green peppers, cut in 1" squares
24 medium mushrooms	4 tbsp. butter or oil

Cut lean tender beef into 1-inch cubes. Chill the beef in the marinade for several hours; drain. Skewer meat alternately with mushrooms, tomatoes, and green peppers. Pan fry in Revere's Oval Omelette Pan, turning as meat browns. Cooking time on tender beef should be about 3 minutes on each side. Serve hot with curried rice.

MARINADE:

1/2 tsp. salt	1/4 tsp. oregano
1/2 tsp. Worcestershire sauce	1 bay leaf, crushed
1/8 tsp. pepper	2 tbsp. vinegar
1/4 tsp. sugar	1/3 cup oil
1/4 tsp. paprika	

Combine all ingredients in a covered jar. Shake well.

Serves 4—6

VEAL À LA FLORIDA

4 veal cutlets, 1/8" thick (approximately 6 x 6 inches)	3 tbsp. butter
flour	4 large slices beefsteak tomato
beaten egg	fresh avocado, sliced
grated bread crumbs	swiss cheese, sliced

Dip cutlets in flour, then in beaten egg, and finally in bread crumbs. In Revere's Oval Omelette Pan, saute the cutlets gently in butter until golden brown on each side, turning only once. On top of each cutlet place 1 slice large beefsteak tomato, 1/8 inch slices of fresh avocado and 2 slices of swiss cheese to form a cross. Place in hot oven until cheese melts and browns, or brown under broiler.

Serves 4

SAUTÉED CHICKEN LIVERS STROGANOFF

1-1/2 lbs. chicken livers	1/2 cup chicken stock
4 tbsp. butter	1 cup sour cream
2 scallions, chopped fine	salt and pepper
1 tbsp. flour	1/2 tsp. paprika

Cut chicken livers in half. Heat butter in Revere's Oval Omelette Pan and add chicken livers. Brown slowly on each side. Remove from pan. Don't overcook. Add scallions to the butter and saute for 2 minutes. Blend in the flour until smooth. Stir in chicken stock. When blended, add sour cream; season with salt and pepper. Add paprika. Return chicken livers to sauce. Simmer uncovered until heated through. The sauce should not boil. Serve with hot rice or noodles.

Serves 6—8

ROAST CANADIAN BACON

4 lb. piece Canadian bacon	1/4 cup pineapple juice
8 tbsp. butter	1/4 cup orange marmalade
2 oranges	2 tbsp. Cointreau
1/4 cup orange juice	1 tbsp. chopped parsley

Melt 2 tbsp. butter in Revere's Oval Omelette Pan. Tilt the pan back and forth to coat the bottom completely. Place the Canadian bacon in the pan, and cover the pan with foil—pressing the edges around the pan to seal in the meat as securely as possible. Place the pan in a preheated oven (350°) for 1 hour. Peel the thin rind from the two oranges (be sure to remove all white part) and cut it into julienne (very thin strips). Blanch the strips in boiling water for 2 minutes, and drain thoroughly. After the bacon has cooked for one hour, remove from oven; remove foil; remove the bacon. Add the orange strips, orange juice (use the juice from the 2 oranges), pineapple juice, marmalade and Cointreau. Heat until well blended. Replace the bacon and place in the preheated oven for 20 minutes, basting it frequently with orange mixture. Remove pan from the oven, take out bacon and syrup. Slice bacon thin, arrange in omelette pan, spoon syrup over bacon and sprinkle with parsley. Serve hot from omelette pan.

Serves 8

BEEF IN OYSTER SAUCE

2 lbs. sliced choice beef	1 cup chicken broth
2 tbsp. oyster sauce	2 tbsp. sherry
1 medium onion, minced	2 tbsp. cornstarch
1 clove garlic, minced	1 green pepper, cut in strips
1/4 tsp. salt	2 large fresh tomatoes
1/4 tsp. pepper	1/4 cup thinly sliced water chestnuts
1 tsp. lemon juice	1/2 cup sliced mushrooms
3 tbsp. peanut oil	2 green onions, thinly sliced

Remove all fat and bones from meat. Cut into rectangles about 1 inch wide and as thin as possible, but not more than 1/8 inch thick. Place meat in a deep bowl and add the oyster sauce, onion, garlic, salt, pepper, and lemon juice. Let meat marinate for 1/2 hour. Heat the oil in Revere's Oval Omelette Pan, add the meat together with the liquid. Simmer slowly, stirring constantly, until meat loses its red color. Add the chicken broth and sherry and bring to a boil. Make a paste of the cornstarch and 2 tbsp. cold water. Slowly add the paste to the broth, stirring constantly. Add the green pepper strips, the tomatoes, cut into six wedges, the water chestnuts, mushrooms and green onions. Cook about 2 minutes longer until the tomatoes are heated through.

Serves 6—8

VERMICELLI CON CARNE

2 tbsp. oil	1 green pepper, chopped
1/2 lb. Vermicelli, broken into 1/4" pieces	4 stalks celery, chopped
1 lb. ground beef	1/4 cup whole kernel corn, drained
2 cloves garlic, minced	1 tbsp. salt
1 onion, chopped	1 tbsp. chili powder
1 No. 2-1/2 can tomatoes	1 tsp. black pepper
1/2 cup water	1/2 lb. sharp cheese, sliced

Heat oil in a 4 Qt. Revere Buffet Casserole. Add and saute the Vermicelli until a light brown color. Add beef and cook only until it loses red color. Add remaining ingredients, except cheese. Cover and cook over low heat for 30 minutes. Place a layer of sharp cheese on top of meat mixture. Cover and cook for 5 minutes until cheese melts.

Serves 6—8

STEAK AU POIVRE
(Steak with Crushed Black Pepper)

4 (6 oz.) tenderloin steaks	1 tbsp. shallots
Salt	2 tbsp. cognac
1 tbsp. crushed black pepper	1 cup brown sauce
3 tbsp. clarified butter*	2 tbsp. heavy cream

Salt the steaks and coat them with the crushed black pepper. (Use more crushed black pepper if needed.) Melt the butter in Revere's Oval Omelette Pan; using a medium heat; saute the steaks on each side until dark brown. This will only take a few minutes. Turn heat to low; add the shallots; saute for 1/2 minute; add the cognac and flame; add the brown sauce and cream; when heated through, serve at once in the pan.

Serves 4

*To clarify butter: heat until melted, then carefully pour liquid into another utensil, leaving the creamy residue behind.

PAUPIETTES DE VEAU BRABANCONNE
(Veal Rolls with Wine and Tomato Sauce)

1/2 cup dried mushrooms	1 lb. veal cutlets (cut very thin into 8 pieces)
1/2 cup water	
1 clove garlic, minced	2 tbsp. olive oil
1 tbsp. fresh rosemary, minced	2 tbsp. butter
3 tbsp. parsley, minced	1/2 cup dry Marsala wine
1/2 tsp. salt	1 large tomato (peeled, seeded, chopped)
1/4 tsp. pepper	
8 slices prosciutto ham (sliced thin)	

Soak the dried mushrooms in the 1/2 cup water. Mix together the garlic, rosemary, parsley, salt and pepper. Spread the garlic, herb mixture on the thin slices of veal; top with a slice of prosciutto. Roll up and fasten with toothpicks. Heat the olive oil in Revere's Oval Omelette Pan; add the butter, when the butter foams, add the veal rolls and saute; browning quickly on all sides; add the wine and tomato. Simmer for 5 minutes. Squeeze the juices from the soaked mushrooms; add the mushrooms to the sauce. Simmer for about 25 minutes or until the sauce has reduced and is the consistency of heavy cream. Serve at once.

Serves 8

CHIPPED BEEF À LA BURRIS

1/2 lb. chipped beef, chopped	1 cup sour cream
2 tbsp. onion, minced	1 cup cheddar cheese, grated
3 tbsp. butter	2 tbsp. parsley, minced
3 tbsp. flour	6 slices buttered toast
1 cup milk	

In Revere's Oval Omelette Pan, melt the butter; add the chipped beef and onion. Saute only until the onion is translucent; use a low heat, so the onion won't brown. Blend in the flour; add the milk, and cook—stirring constantly until the sauce is thick and smooth. Add the sour cream and the grated cheese. Stir the mixture until the ingredients are well blended, but do not let boil. Sprinkle with the parsley, and serve from the omelette pan on the buttered toast.

Serves 6

BEEF AND KIDNEY PIE

2 lbs. beef tenderloin	1 tsp. parsley, chopped
4 veal kidneys	1/2 tsp. salt
4 tbsp. butter	1/8 tsp. black pepper
1 onion, finely chopped	1 tsp. Worcestershire sauce
8 mushrooms, sliced	1/4 cup sherry
2 hard cooked eggs, finely chopped	2 cups brown sauce
1 can (8 oz.) crescent dinner rolls	

Cut beef into strips 1/2 inch thick. Clean kidneys; remove the white fat, and slice thin—like you do the mushrooms. Using medium heat, melt the butter in Revere's Oval Omelette Pan; add beef, kidneys, onion, mushrooms. Saute this mixture until beef is brown and onions tender. Add the cooked eggs, parsley, salt, pepper, Worcestershire sauce, sherry and brown sauce. When heated through, set aside. Separate crescent dough into 4 rectangles. Firmly press perforations to seal (this prevents separation during baking). Place rectangles over beef mixture; seal edges. Place in a preheated oven (375°). Bake for 20 to 25 minutes. Top should be golden brown. Serve from omelette pan.

Serves 8

PORK WITH SAUERKRAUT, SWEET AND SOUR

3 lbs. lean pork shoulder, diced	1/3 cup brown sugar
3 tbsp. butter	1/4 cup vinegar
1 No. 2-1/2 can sauerkraut	1/2 cup beef bouillon
1 cup onions, chopped	2 tbsp. soy sauce
1-1/2 cup apples, chopped	

In a Revere 4 Qt. Buffet Casserole, brown the pork in the butter. When browned on all sides, add the remaining ingredients. Cover and simmer for 1 hour or until meat is tender.

Serves 6—8

PORK CHOPS WITH RICE À LA DONNA

4 pork chops	4 thick onion slices
1 tbsp. shortening	4 green pepper rings
Salt	1/2 cup rice, uncooked
Pepper	2 (8 oz.) cans tomato sauce
1/2 tsp. poultry seasoning	2-1/2 cups beef bouillon
1/2 cup dry red wine	

In Revere's Oval Omelette Pan brown the pork chops in the shortening. Sprinkle with salt, pepper and poultry seasoning. Place an onion slice and pepper ring on each chop. Add the remaining ingredients. Simmer for 1 hour, stirring occasionally.

Serves 4

PORK CHOPS WITH WINE SAUCE

4 pork chops, 1 inch thick	1/2 cup white wine
1 tbsp. fat	1 cup stock
1 large onion, chopped	1 tsp. salt
1 tsp. flour	1/2 tsp. pepper

Using Revere's Oval Omelette Pan, brown the pork chops in the fat. When well browned, lower heat to simmer and add the chopped onion. Cook until onions are tender but not browned. Push meat to one side. Stir flour into the onions, add the remaining ingredients and stir until blended. Simmer about 1 hour or until tender. Serve hot.

Serves 4

VEAL KIDNEYS AU BRANDY, FRESH MUSHROOMS

6 veal kidneys	1 tbsp. parsley, chopped
1/2 lb. fresh mushrooms	1/4 tsp. thyme
Salt and pepper	1/2 cup dry white wine
1/2 cup butter	1/2 cup heavy cream
1/4 cup brandy	1 tsp. chives, chopped
6 shallots, finely chopped	

Select kidneys with a pinkish color; clean and cut slices. Clean and slice the fresh mushrooms, season with salt and pepper. Using Revere's Oval Omelette Pan, fry in half the butter over a brisk fire for about 3 minutes. Warm the brandy, pour over the kidneys and mushrooms, light the brandy and shake the pan until the flame dies. Add the shallots, parsley, thyme, and white wine. Simmer for 10 minutes. Remove kidneys and mushrooms to heated dish. Add remaining butter and heavy cream. Stir until butter has melted and sauce is heated through, sprinkle in chives. Pour over kidneys and mushrooms. Serve hot.

Serves 6

GOODFELLOW'S BOEUF DU FEU

(Beef of Fire Pot Goodfellow)

2 lbs. sirloin, 1-1/2 in. thick	1 (6 oz.) can tomato sauce
3 tbsp. butter	2 tbsp. parsley, minced
1/2 lb. fresh mushrooms, sliced	1 tsp. salt
canned or freshly cooked	1/4 tsp. pepper
12 small white onions	4 cups med-dry red wine
6 medium carrots	1 tbsp. flour
1 clove garlic, minced	1 tbsp. butter

Trim the sirloin of all fat; cut in 1-1/2 inch cubes; dredge cubes in flour. In Revere's 4 Qt. Buffet Casserole, melt the butter over a moderate heat; saute the meat until brown on all sides, turning heat to low if necessary; do not crowd the pan; as the beef cubes brown; remove and keep warm. When all cubes are browned, cut the carrots in half lengthwise; add to the casserole, using more butter if needed. When carrots are brown, remove and keep warm. Saute onions with the mushrooms for about 3 minutes. Return the meat and carrots to the casserole; add the minced garlic, tomato sauce, parsley, salt and pepper; mix all well; add the wine; cover the casserole, and place in a preheated oven (325°) for 1-1/2 hours. The sauce may be thickened by mixing together the butter and flour; if so add this mixture to the casserole. Serve in a ring of mashed potatoes, or over buttered noodles.

Serves 6-8

TENDERLOIN TIPS, WHITE ONIONS, GREEN PEAS

3 pounds beef tenderloin	1 bay leaf
1 tsp. salt	1/8 tsp. cloves
8 tbsp. butter	4 cups beef stock
1 clove garlic	1 cup chili sauce
1/3 cup flour	1/2 cup sherry
1 green pepper, diced	18 small white onions
1 onion, diced	4 cups peas
1 large pimiento, diced	2 tsp. sugar

Cut meat into strips 1/2 inch thick; season with salt and saute using Revere's 3 Qt. Buffet Casserole, in 4 tbsp. butter until lightly browned. Crush garlic and add to meat along with onion. Saute until onion is tender. Stir in flour, blending well. Add green pepper, pimiento, bay leaf, cloves, beef stock, chili sauce and sherry. Stir until smooth. Simmer for 25 minutes or until meat is tender. Peel onions, boil in salted water for 15 minutes and drain thoroughly. In Revere's 10-1/2 In. Skillet, glaze onions in 2 tbsp. butter heated with 2 tsp. sugar. Heat peas, drain, and add 2 tbsp. butter. Make a border of onions and peas on large platter; spoon beef mixture in center.

Serves 6—8

CURRIED MEATBALLS

1 lb. ground round steak	1/4 tsp. pepper
1/2 tsp. ground coriander	2 tsp. butter
1/2 tsp. powdered ginger	1 clove garlic, minced
1/8 tsp. ground cloves	1 onion, minced
1/8 tsp. ground cinnamon	1 tbsp. tomato puree
3 tsp. curry powder	1-1/2 cup beef broth
1/2 tsp. salt	

In a bowl, mix together the coriander, ginger, cloves, cinnamon, 1 tsp. of curry powder, salt, pepper and steak. When well mixed, shape into small balls. In Revere's Oval Omelette Pan, melt the butter over medium heat. Brown the meatballs on all sides, turning heat to low after browning starts. Remove the meatballs from the pan; add the garlic and onions. Saute this mixture, just until the onions and garlic are soft. Return the meatballs to the pan and add the remaining 2 tsp. curry powder, tomato puree and beef broth. Simmer the meatballs for 30 minutes. Serve with cooked rice, with side dishes of chutney, coconut, green onions, minced, hard cooked egg (chopped) and peanuts (chopped).

Serves 4

Desserts

COUP BRAZILIA

6 tbsp. chocolate syrup	3 tbsp. coffee liqueur
1 pt. vanilla ice cream	3 tbsp. Cointreau
1/2 cup heavy cream (whipped)	3 tbsp. chopped toasted nuts

Spoon 2 tbsp. chocolate syrup into each of 3 small brandy snifters. Place a scoop of ice cream in each—top with whipped cream. Drizzle a tbsp. of each liqueur over cream in each snifter.

Makes 3 servings.

FLAMING OMELETTE SOUFFLÉ

6 eggs, separated	1/2 tsp. vanilla
1/3 cup sugar	1/4 cup rum

Separate the eggs; yolks in one bowl; whites in another bowl. Beat the yolks with the sugar and vanilla until the mixture is very light. Beat the egg whites stiff; fold the whites and yolks together; very lightly, but completely. Butter Revere's Oval Omelette Pan; sprinkle the pan with sugar; heap in the egg mixture. Smooth the surface with a spatula and make a furrow about 2 inches deep the length of the pan. Place the pan in a preheated oven (400°) for about 20 minutes. A few minutes before the baking time is up, sprinkle the omelette with sugar. Bring the pan to the table; heat the rum in a small sauce pan; ignite and pour the flaming rum over the omelette.

Serves 4—6

PEACH BAKE À LA OMELETTE PAN

6 ripe peaches	1 egg, lightly beaten
1 cup sugar	1/2 cup flour
1 tsp. cinnamon	1/2 tsp. baking powder
2 tbsp. butter	

Scald the peaches, remove the skins and pits, and slice the peaches into Revere's Oval Omelette Pan. Sprinkle the slices with a mixture of 1/3 cup sugar and the cinnamon. Dot the peaches with 1 tbsp. butter. Set the peaches aside. In a bowl, work together 1 tbsp. butter and the remaining 2/3 cup sugar, and beat in the egg. Sift the flour and baking powder and stir into the egg mixture. With a spoon, drop the batter over the peaches. Place the omelette pan in a preheated oven (350°) for 25 minutes. Serve warm with vanilla ice cream.

Serves 4—6

CRÊME SABAYON (Sweet, Wine-Flavored Sauce)

Serve the sauce hot over chilled strawberries:

6 egg yolks	3/4 cup marsala wine
4 tbsp. sugar	

Beat egg yolks and sugar together in a bowl. Gradually add the wine, beating hard with a wire whisk. Have ready a large pan of ice cold water. Pour sauce in Revere's Oval Omelette Pan, place over a moderate low heat, beat the sauce until it fluffs up and you cannot see any liquid on the bottom of the pan. The sauce will first fluff up, then thicken a little—will take only a minute or two. Immediately place the pan in the cold water, and continue beating for a minute. Serve over chilled strawberries.

Makes about 1-1/2 cups sauce.

STRAWBERRY OMELETTE FLAMBEAU

2 cups strawberries, crushed	1/4 tsp. salt
1/4 cup sugar	dash white pepper
1/4 cup sherry	1/4 cup heavy cream
2 tbsp. kirsch (or other liqueur)	2 tbsp. butter
4 eggs, separated	1/4 cup brandy

Combine berries, sugar, sherry and kirsch. Let stand 1 hour. Beat egg yolks, add salt, pepper, and cream, beating in well. In a separate bowl with clean beaters, beat egg whites until stiff, not dry. Fold in egg yolk mixture. Melt butter in Revere's Oval Omelette Pan. Pour in egg mixture. Cook over low heat 5 minutes. Place in a moderate oven (350°) 10 to 15 minutes. The top should spring back when pressed with fingers. Slip onto hot platter. Heat berry mixture (do not boil). Pour over and around omelette. Warm brandy, pour carefully on berries, ignite and serve blazing.

Serves 4—6

STRAWBERRIES JUBILEE

2 cups ripe strawberries	2 tbsp. brandy
sugar to taste	vanilla ice cream
4 tbsp. Cointreau	

Rinse the strawberries briefly in a colander, then hull them. Cut the berries in half, place in a large bowl. Sweeten them to taste, add the Cointreau. Place in the refrigerator for 2 hours. Heat the berries in Revere's Oval Omelette Pan, add the brandy and set afire. Spoon the sauce, flaming, over a large scoop of vanilla ice cream.

Serves 4—6

OMELETTE SOUFFLÉ

5 eggs	1/8 tsp. salt
1/2 cup orange marmalade	3 tbsp. butter
4 tbsp. slivered toasted almonds	4 tbsp. brandy
1/2 tsp. sugar	

Separate 3 of the eggs. Beat the 2 whole ones and the 3 egg yolks in a small bowl. Beat the 3 egg whites, add the salt and beat until soft peaks form. Gently fold the egg yolks and egg whites together. Heat Revere's Oval Omelette Pan, add the butter; when melted, add the egg mixture, let cook over a low heat until bottom is set. Place the omelette pan in a preheated oven (350°) just until top is golden brown. Heat the marmalade in a small Sauce Pan. Take omelette from oven after browned, fold in half, pour heated marmalade over top and sprinkle with the toasted almonds. Heat the brandy in a small skillet, set afire, and pour over omelette. Sprinkle with sugar.

Serves 4

CHINESE SPICED APPLE CRUNCH

6 cooking apples	2 tbsp. apple brandy
1/2 cup sugar	3/4 cup butter
1 tsp. 5 Spices (Chinese)*	1-1/4 cups dark brown sugar, packed
1/2 tsp. salt	1-1/4 cups flour, sifted

Peel, core and cut the apples into thin slices. Butter Revere's Oval Omelette Pan; add the apple slices; mix together the 1/2 cup sugar, Chinese 5 spices and salt. Sprinkle this mixture over the apples; also sprinkle with the apple brandy; mix thoroughly together the butter, dark brown sugar and sifted flour. Spread this mixture on top the apples. Place omelette pan in a preheated oven (350°) for 40 minutes. Serve hot, with vanilla ice cream.

Serve 4—6

*Chinese 5 spices, if not available use 1/4 tsp. each allspice, nutmeg, cloves and cinnamon.

APPLE PANCAKE À LA EVANS

3 eggs	1 apple, sliced
1/2 cup milk	3 tbsp. butter
1/2 cup flour	2 tbsp. sugar
2 tsp. sugar	1/4 tsp. cinnamon
dash of salt	1 tbsp. lemon juice

Beat eggs slightly; add milk. Combine flour, sugar and salt; add to eggs. In Revere's Oval Omelette Pan, melt the butter; add the apple slices and cook just until tender. Pour the batter over the apples. Place the pan in a preheated oven (500°) for 10 minutes. Just before the pancake is done, remove from oven; sprinkle the top with the sugar mixed with the cinnamon and return to oven until brown. Before serving, sprinkle with the lemon juice.

Serves 4

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