



**YOUR REVERE BREAKFAST UNIT LIKE ALL
REVERE WARE**
*styled for beauty and made
for a lifetime of superior service*

truly deserves to take its place with other members of
the Revere Ware Family — the World's Finest Utensils.

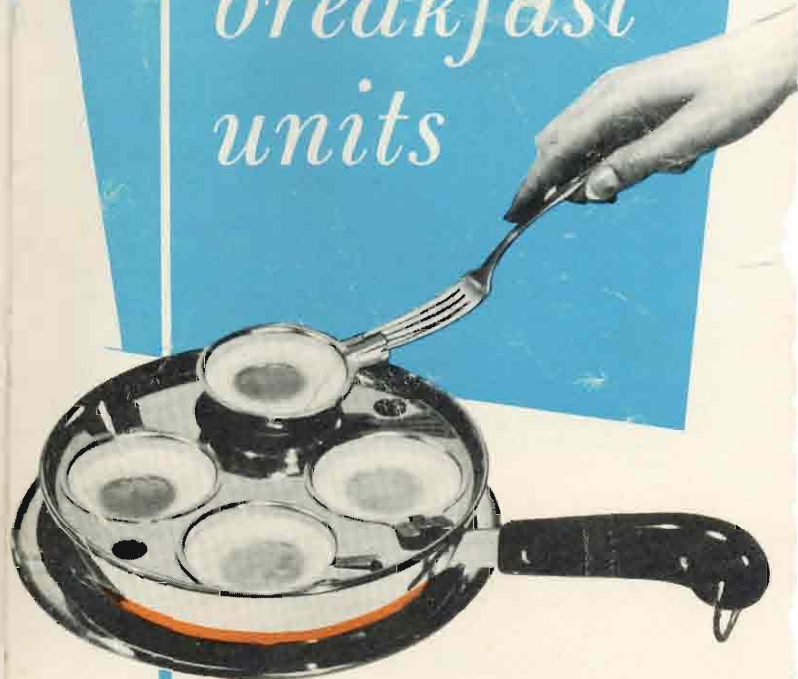
Your favorite store carries these kitchen jewels!

Covered Sauce Pans Coffee Makers Handy Pans Dutch Ovens
Mixing Bowls Double Boilers Hanging Racks Sauce Pots

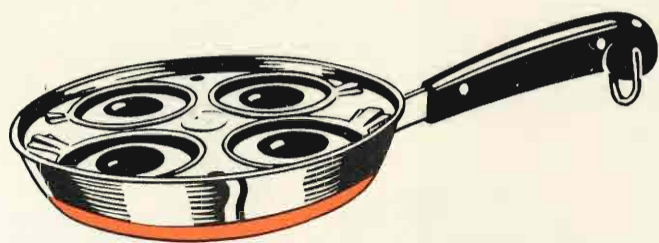
REVERE COPPER AND BRASS INCORPORATED
ROME MANUFACTURING COMPANY DIVISION
Rome, New York; Clinton, Illinois; Riverside, California



REVERE WARE
*breakfast
units*



...and here's how to use your REVERE BREAKFAST UNIT



POACHING EGGS

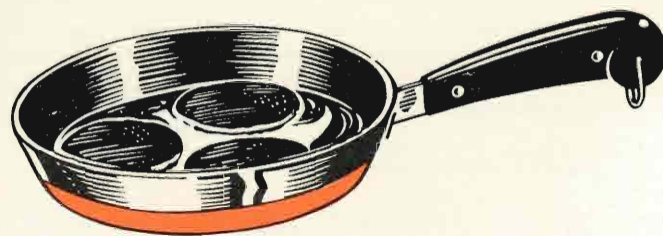
1. Place 1 cup of water in the Revere 8" skillet when using the inset for the 8" skillet.
Place 2 cups of water in the Revere 10" skillet when using the inset for the 10" skillet.
2. Place the inset ring in the proper position in the skillet with the cups in place.
3. Add a small piece of butter to each cup. Turn on the burner. When butter is melted, add eggs to cups.
4. Place cover on the skillet. Turn burner to *low*.
5. Cook until the yolks are "iced" over the top (4-6 minutes).
6. Insert fork in lock-on cup handle and slide eggs onto buttered toast and serve.

EGGS, WALDORF STYLE

Arrange poached eggs on circular pieces of buttered toast. Surround with mushroom sauce. Place broiled mushroom cap on each egg.

EGGS A LA BENEDICT

Cover circular pieces of toast with thin slices of boiled ham. Top each with a hot poached egg. Surround with cheese sauce.



PANCAKES

Heat the skillet over *medium* heat until drops of water "skitter" around the bottom of the pan without evaporating. Drop the batter from the end of a spoon directly on the ungreased skillet. (Use a batter which contains at least 2 tablespoons of shortening for each cup of flour or each cup of pancake mix.) Turn pancakes as soon as little bubbles form on top.

BACON

Place strips of bacon in a cold skillet and place the skillet over *low* heat. Keep heat *medium* to *low* throughout the cooking period. Drain grease occasionally. Drain on a paper towel.



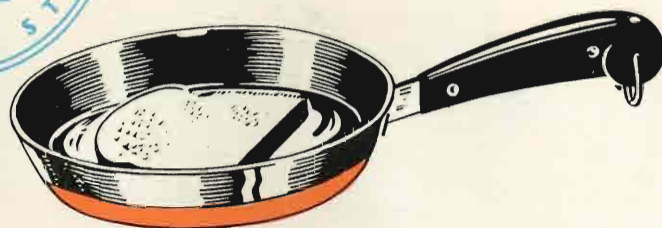
FRIED EGGS

Add butter to the cold skillet. Place skillet over *medium* heat. When butter is melted and forms white bubbles over the bottom of the skillet, add the eggs. Place the cover on the skillet and turn heat to the *lowest* point. Cook until yolks are "iced" over the top or to the degree of hardness desired.

SCRAMBLED EGGS

Mix lightly together in a Revere mixing bowl, the eggs and two tablespoons of milk for each egg. Melt over *medium* heat, 2 tablespoons of butter in a Revere skillet. When the butter forms white bubbles over the bottom of the skillet, add the egg mixture. Turn burner to *low* and continue to cook, lifting eggs from the bottom and sides only after they have coagulated in fairly large areas.

Sunday Special: Add $\frac{1}{8}$ teaspoon of ginger and a tablespoon of mushrooms for each egg and mix together with eggs and milk. Then cook.



FRENCH TOAST

Combine 1 egg, slightly beaten with $\frac{1}{2}$ cup milk and $\frac{1}{4}$ teaspoon salt. Cut crusts from 6 slices stale bread, dip bread in egg, milk mixture. Place 1 tablespoon butter in Revere skillet and heat over *medium* heat until white bubbles appear over surface of skillet, saute bread until lightly browned on one side, turn and brown on other side. For breakfast serve hot with jam, jelly, syrup or honey.

OMELET-PUFFY

Beat 2 egg whites with 2 tablespoons of water until stiff. Add 2 egg yolks mixed with 2 tablespoons milk. Fold yolks into whites. Add egg mixture to Revere 8" skillet in which 1 tablespoon butter has been heated until white bubbles appear over the bottom of the skillet. Turn heat *low* when omelet climbs upward on side of pan and cook for 10 minutes. Brown top of omelet under the broiler.

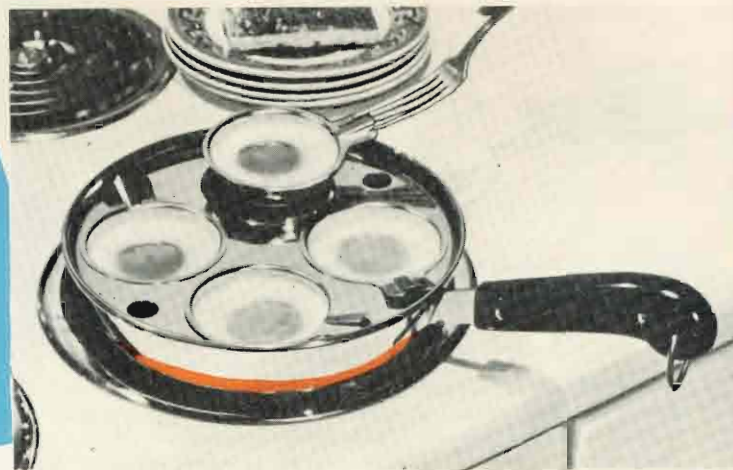
Note: For Revere 10" skillet use 4 egg whites with 4 tablespoons of water and 4 egg yolks mixed with 4 tablespoons of milk. Proceed as for above recipe for 8" skillet.



8-IN. BREAKFAST UNIT



10-IN.
BREAKFAST UNIT



*the Revere Ware Breakfast Unit
has so many uses . . .*

It's really two utensils in one. Remove the stainless steel egg poacher inset and you have an 8 or 10-in. covered skillet!

Your inset has removable stainless steel cups of unique design for poaching eggs, heating baby food — melting paraffin or warming leftovers!

Your skillet can be used covered or uncovered! It cooks a wide variety of breakfast recipes — and foods cooked are extra flavored, juicy and tender! You can cook eggs any style — scrambled or fried — delicious pancakes — tantalizing French toast — (All with a Gourmet's touch). You'll find these recipes and others inside this folder.

