



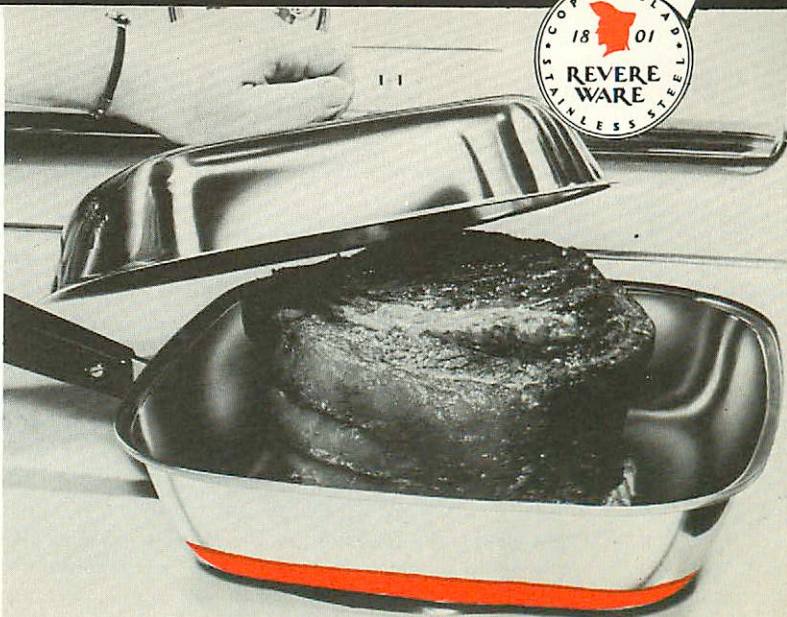
REVERE WARE

COPPER CLAD STAINLESS STEEL

French Chef and Square

SKILLETS

*Good Cooks
Everywhere
Use...*





Revere Ware SKILLETS

BEFORE USING

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

CARE

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

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

USE

Foods will brown evenly and quickly in your Revere Ware Skillet over medium* heat. Put a small quantity of fat in the skillet and heat until fat sizzles slightly when food is added.

If your range instruction booklet advises you to preheat your skillet on "high" heat, preheat on "high" for not more than one minute. Turn the heat to "medium" before adding food and brown as desired over medium heat.

*** Medium heat on a gas or oil range is achieved by using one-half of the full flame.**

Medium heat on an electric range may be the third position, if your range is equipped with a five-position switch, or fourth position, if your range has a seven-position switch.

When food is well browned, reduce heat to low* to complete cooking. Cover, if long, slow cooking is desired.

*** Low heat is the lowest flame possible on a gas or oil range and the lowest position of the switch on the electric range.**

Recipes

REVERE SQUARE SKILLET SPECIALS

ROAST BEEF

(4½-5# Chuck Rolled Rump or Boston Roll)

Place two tablespoons of fat in Revere Square Skillet. Heat for one minute over medium heat. Brown roast on all sides. Add salt, thyme, onion or other seasoning desired. Place meat thermometer in roast. Place cover on skillet. Reduce heat to low and cook until meat thermometer registers the degree of doneness desired.

ROAST CHICKEN

1. Rub fat evenly over the skin of a whole, stuffed chicken. Sprinkle bird with paprika.
2. Place two tablespoons of fat in Revere Square Skillet and place on medium heat.
3. Heat skillet for one minute. Add chicken and brown lightly on all sides.
4. Place cover on skillet and turn heat to lowest point.
5. Cook until chicken is tender.

(Makes 4 servings)

- 1 ready-to-cook frying chicken (about 3 pounds), cut up
- 1 clove of garlic, peeled
- ¼ cup of flour
- 1 teaspoon salt (for chicken)
- ⅛ teaspoon pepper
- ¼ cup olive or salad oil
- 1 can (about 1 pound) tomatoes
- 1 can (6 ounces) tomato paste
- 8 small white onions, peeled
- 2 teaspoons sugar
- 1 teaspoon salt (for sauce)
- 1 bay leaf

1. Rub chicken well with garlic; mince garlic; save for Step 5.
2. Combine flour, salt (for chicken), and pepper in large paper bag; shake chicken pieces in bag until well coated.
3. Heat oil in Revere Square Skillet over medium heat for two minutes; brown chicken on all sides; drain on absorbent paper.
4. Pour off any oil remaining in pan.
5. Return chicken to Revere Square Skillet; add minced garlic, tomatoes, tomato paste, onions, sugar, salt (for sauce), and bay leaf; cover.
6. Simmer, basting occasionally with sauce in Revere Skillet, 1 hour, or until chicken is tender when pierced with 2-tine fork.
7. Serve chicken on hot cooked spaghetti, if desired; spoon sauce over.

FRENCH CHEF 10 INCH SKILLET MEALS

SHRIMPS PAN ROAST

- ¼ cup (½ stick) butter or margarine
- 1 large onion, chopped, (1 cup)
- ½ cup catsup
- ⅛ teaspoon basil
- 2 cups (about 1⅓ pounds, in the shell) cleaned cooked shrimp
- 1 cup cream
- buttered toast

1. Melt butter or margarine in Revere Ten Inch Skillet; saute onion over low heat 5 minutes, or just until tender.
2. Stir in catsup and basil; simmer 2 minutes.
3. Add shrimps and cream; cook over low heat, stirring constantly, until mixture is bubbly hot.
4. Serve immediately on buttered toast.

Mix together . . . 1 lb. hamburger, 1 egg, 1 slice bread or ⅛ cup fine crumbs, ¼ cup milk, 1 teaspoon salt, ¼ teaspoon pepper.

Form into oval shaped loaf and dredge in flour.

Add to Revere 10 Inch Square Skillet . . . 3 tablespoons fat.

Heat fat for two minutes over medium heat.

Brown meat in hot fat.

Add to the skillet . . . 6 small onions, 6 small potatoes, ¼ cup water, 1 bouillon cube.

Cover and cook over low heat for thirty minutes.

Add . . . 1 package frozen green beans which have been partially thawed.

Cover and cook until beans are tender.

FRENCH CHEF 12 INCH SKILLET DISHES

- 1 ready-to-cook frying chicken (about 3 pounds)
- 1 egg, slightly beaten
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 3/4 cup fine dry bread or cracker crumbs

1. Cut chicken into 8 serving pieces—2 breasts, 2 wings, 2 thighs, 2 drumsticks.
2. Simmer back, neck, and giblets (except liver) in water to cover for about 1 hour, adding liver 20 minutes before end of cooking time; strain; save broth. Chop giblets and any small pieces of chicken to add to gravy.
3. Combine egg, water, salt, and pepper in shallow pan or pie plate; place bread or cracker crumbs in second shallow pan or pie plate.
4. Dip chicken, 1 piece at a time, in egg mixture, then in crumbs; pat crumbs on to make coating even and firm.
5. Melt enough fat to make 1/2 inch depth in Revere Twelve Inch Skillet; heat over medium heat until a drop of water sizzles in it.
6. Brown chicken, on all sides.
7. Place cover on skillet. Cook chicken over low heat turning once or twice, 20

to 30 minutes, or until tender when pierced with 2-tine fork.

8. Remove cover; cook 5 to 10 minutes longer to re crisp coating.

SHRIMP JAMBALAYA

- 2 tablespoons bacon fat
- 2 medium onions, cut up
- 2 green peppers, chopped
- 1/2 teaspoon minced garlic
- 2 cups shrimp
- 2 #2 1/2 cans tomatoes
- 1/4 teaspoon Tabasco sauce
- 1/2 teaspoon paprika
- 2 tablespoons Worcestershire sauce
- 2 cups uncooked rice
- 2 tablespoons parsley, chopped
- 1 teaspoon salt

1. Melt fat in Revere Twelve Inch Skillet.
2. Add onion, green pepper and garlic.
3. Cook slowly until onion is yellow.
4. Add tomatoes, paprika, salt, tabasco and Worcestershire.
5. Bring to a boil.
6. Sprinkle rice over surface of liquid.
7. Cover. When mixture boils again, turn burner to low. Cook until rice grains are puffed and tender. (About 40 minutes.)
8. Lay shrimp over the top; sprinkle with parsley.
9. Cover and cook for 10 minutes.

FOR ALL SKILLETS

Heat a Revere skillet over *medium* heat until drops of water "skitter" over the surface without evaporating.

Rub the fat edge of one steak or chop over the bottom of the skillet so that the entire surface is lightly greased.

Place the steak in the skillet and brown on one side. Turn the meat and brown on the other side and cook until the meat is as done as you like it.

Caution: Thaw all steaks and chops before cooking.

To cook 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 when necessary.

EGGS

To fry eggs: Add butter to 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 lowest point. Cook until yolks are cooked as desired.

This booklet is designed to help you secure the utmost efficiency from your Revere Ware. The simple but superb recipes are passed along to you to give you more satisfaction and pleasure as you cook with the "World's Finest Utensils."

SAUCE PANS • SAUCE POTS • DOUBLE BOILERS • DUTCH OVEN
COFFEE MAKERS • MIXING BOWLS • HANGING RACKS

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