



# REVERE WARE

## RECIPES

*The World's Finest Utensils*



### **BAKED DAISY HAM WITH CHERRY SAUCE**

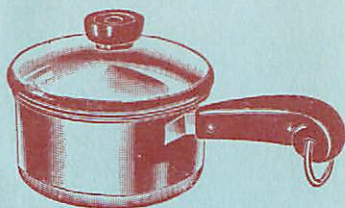
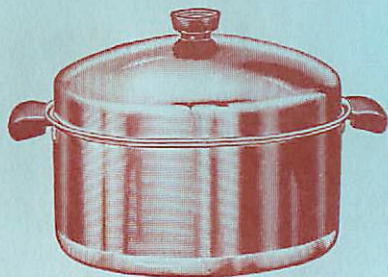
Drain 1 can sour pitted cherries. Mix  $\frac{3}{4}$  cup sugar, 2 tablespoons cornstarch,  $\frac{1}{4}$  teaspoon cinnamon, juice from cherries, 6 drops red coloring. Cook, stirring constantly until thickened. Add cherries. Cook cottage butt in water, 20 minutes to a pound. Slice cottage butt or picnic ham almost to the bottom of the roll in slices about  $\frac{1}{2}$  inch thick. Spoon cherries between slices, and pour sauce over all.

### **REVERE STEAK**

Take 2 porterhouse steaks cut  $1\frac{1}{2}$  inches thick. Marinate for 24 hours in 1 cup wine vinegar,  $\frac{1}{2}$  cup olive oil, 4 cloves garlic, 3 shallots chopped. Pat steak dry. Melt in Revere 12" Skillet 6 tablespoons butter. When butter is hot, pan broil steak on each side (8 minutes each side rare, 10 minutes each side medium, 12 minutes each side well done). Remove steak. Add to juice in pan  $\frac{1}{4}$  cup sherry, 1 small can mushrooms. Stir until mushrooms are hot, pour over steak.

### **TOP-OF-THE-STOVE ROAST BEEF**

Melt in Revere Dutch Oven, over medium heat, 2 tablespoons fat. Brown on all sides 4 to 5 lb. beef roast. Place roast fat side up. Insert thermometer in heart of roast. Place cover on Dutch Oven. Turn heat to lowest point. Cook until meat is at desired state of doneness for your taste. If no thermometer is used, for rare meat, cook 15-20 minutes per pound; medium 20-25 minutes; well done, 25-30 minutes per pound.



### **PORK CHOPS TAHITIAN**

Mix together  $\frac{3}{4}$  cup vinegar,  $\frac{1}{2}$  cup soy sauce,  $\frac{3}{4}$  cup brown sugar, 2 tablespoons dry mustard, 4 cloves garlic. Pour mixture over 4 pork chops, 1" thick. Let stand for 24 hours. Remove chops and brown in Revere 10" Skillet. Pour vinegar mixture over chops and cook until chops are tender. Garnish with 4 slices pineapple, 4 maraschino cherries.

### **BEEF STROGANOFF**

Cut into strips about one inch long and  $\frac{1}{4}$  inch thick  $1\frac{1}{2}$  lbs. lean round steak. Heat in Revere Skillet for one minute over medium heat 2 tablespoons cooking oil. Add meat to Skillet and cook covered for 35 minutes. Add 1 can mushrooms. Cook for five minutes. Place meat and mushrooms in top of a Revere Double Boiler. To juices remaining in the Skillet add 1 tablespoon flour, smoothing it in so no lumps form. Add 1 cup sour cream. Cook slowly, don't let it boil. Pour sauce over meat and mushrooms and cook in double boiler for 10 minutes. Season with salt, pepper and paprika. Serve on boiled rice, English muffins or toast.

### **FRANCONIA POTATOES**

Place 8 potatoes with jackets on in Revere 4-quart Sauce Pan. Add  $\frac{1}{2}$  cup water. Cook until tender. After cooled peel. Melt in Revere 10" Skillet 6 tablespoons butter turning frequently. Brown potatoes over low heat.

### **CHOUX DE BRUXELLES MENAGERE (BRUSSELS SPROUTS)**

Cook brussels sprouts the Revere "waterless" way or cook frozen brussels sprouts according to the directions on the package. Dice 2 or 3 slices bacon. Saute in 2 tablespoons butter until brown. Add cooked brussels sprouts. Mix all together. Season with salt and pepper. Sprinkle with parsley.



### STUFFED TOMATO SALAD

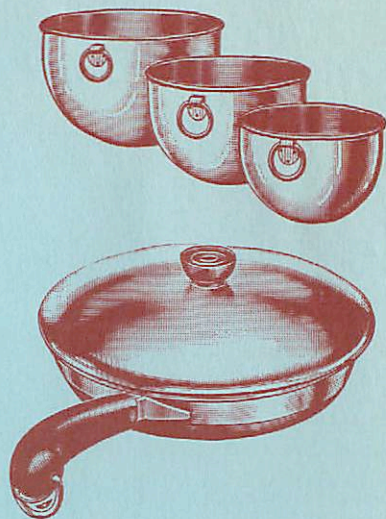
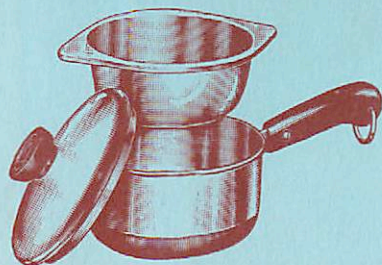
Wash tomatoes and remove stem end. Chill. Cut a slice from the top and hollow out or cut petal fashion about two-thirds of the way down, or enough to spread. Sprinkle with salt and pepper. Stuff with any desired salad mixture. SUGGESTIONS FOR STUFFING: Cole slaw; chopped celery and cucumber moistened with mayonnaise; chicken salad; salmon or tuna-fish salad; crab-meat, lobster or shrimp salad; Waldorf salad, cottage cheese seasoned with salt, pepper and grated onion; pimento or vegetable pimento cheese; any suitable mixture of cooked vegetables marinated in French dressing; egg salad.

### SUNSET POTATOES

Cook, peel and dice 6 potatoes. Fry in Revere 10" Skillet 4 fairly large slices lean salt pork. When crisp, remove and drain on absorbent paper. Add to Skillet  $\frac{1}{2}$  cup red wine vinegar,  $1\frac{1}{2}$  teaspoons chili powder, 1 teaspoon salt. Mix well. Add potatoes, reheat, then remove to heated serving dish and sprinkle with the crisp salt pork, crumbled.

### BROCCOLI WITH ALMONDS

Wash 2 bunches broccoli. Cook in Revere 2-quart Sauce Pan with  $\frac{1}{2}$  cup water until tender, about 20 minutes. Arrange on serving platter. Melt in Revere 6" Skillet  $\frac{1}{2}$  cup butter,  $\frac{1}{4}$  cup chopped almonds. Add 2 tablespoons lemon juice. Pour over broccoli.



### PINEAPPLE UPSIDE DOWN CAKE

Melt in Revere 10" Skillet 3 tablespoons butter over medium heat. Add in thin layer over the butter 3 tablespoons light brown sugar. Arrange over the entire bottom of the Skillet 7 slices of pineapple, 14 maraschino cherries. Cover the pineapple slices with white cake batter. (Quantity for a layer cake of two 8" layers makes right volume.) Turn heat to low as soon as bubbles appear evenly throughout the batter. Cook over the *lowest* heat on your stove for 50 minutes. Slip under the broiler for a few minutes to dry and brown the top. Place handle in such a position that broiler heat is not directed on the bakelite handle. Turn cake out upside down on a cake plate.

### KILLARNEY CHERRIES

Mix 1 lb. ox-heart cherries, 1 pt. claret, 1 cup sugar, 1 stick cinnamon bark, 12 whole cloves. Let come to boil, cover, then reduce heat and simmer 12 to 15 minutes. Drain the cherries and chill. Cook juice until it reduces to about  $\frac{1}{3}$ . Add to sauce 2 tablespoons red current jelly. Melt and chill. Put 3 tablespoons cherry brandy in sauce just before serving. Serve cherries in silver dishes set in bed of ice. Pour over sauce and top with whipped cream ( $1\frac{1}{2}$  cups whipped cream, 1 tablespoon Kirschwasser, 1 tablespoon sugar). Should be very cold.



### TOP OF THE STOVE PECAN ROLLS

Mix together 2 cups Bisquick,  $\frac{1}{2}$  cup milk, 1 egg. Roll dough on well-floured board until it is  $\frac{1}{4}$ " thick. Sprinkle light brown sugar generously over the surface of the dough. Sprinkle over sugar 1 teaspoon cinnamon,  $\frac{1}{4}$  teaspoon nutmeg,  $\frac{1}{2}$  cup chopped nuts. Roll like a jelly roll and cut in one-inch slices. Place in Revere Skillet 2 tablespoons butter. When butter is melted, add  $\frac{1}{2}$  cup maple syrup. Heat syrup and butter in Revere 10" Skillet until it begins to bubble. Arrange slices of biscuit mixture in the hot syrup. Set timer for 25 minutes. Cook over high heat (on hot plate — medium heat on stove) for 5 minutes. Turn heat to low. Five minutes before rolls are to be removed from heat, place under unit to brown top. Turn out of skillet — just as you would the upside down cake.

### FRESH PEACH TRIFLE

Dip 12 almond macaroons in  $\frac{1}{2}$  cup sherry wine. Beat in top of Revere Double Boiler 3 egg yolks until thick and lemon colored. Add  $\frac{1}{2}$  cup sugar and dash of salt. Beat vigorously. Add balance of sherry. Pour hot mixture over the macaroons and allow to cool. Just before serving cover with fresh sliced peaches or with whipped cream and almonds.

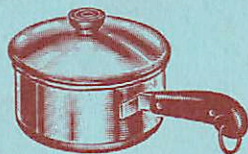
### CHEESE CUSTARD PIE WITH BACON

Line with pie crust 9" pie plate. Broil 6 thick slices bacon. Drain on absorbent paper. Cut 12 thin slices Swiss cheese about same size of bacon slices. Place overlapping layers of cheese and bacon. Beat together 4 eggs, 1 tablespoon flour,  $\frac{1}{2}$  teaspoon salt, dash of cayenne, dash of nutmeg. Add 2 cups light cream,  $1\frac{1}{2}$  tablespoons melted butter. Strain custard over bacon and cheese. Bake custard in moderate oven ( $375^{\circ}$ ) about 40 minutes. Serve warm.

### HEAVENLY-DESSERT

Beat together with a fork 3 egg yolks, 3 whole eggs. Add  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  teaspoon salt. Stir in slowly  $1\frac{1}{2}$  cups scalded milk. Cook in top of Revere 2-quart Double Boiler stirring constantly, over hot, not boiling water, until mixture coats a metal spoon. (About 10 minutes.) Chill several hours. Separate 1 package of lady fingers. Spread with  $\frac{1}{3}$  cup red jelly. Put lady fingers together sandwich style. Line a  $1\frac{1}{2}$ -quart mold with lady fingers. Sprinkle lady fingers with  $\frac{1}{4}$  cup sherry. Fold into chilled custard  $\frac{1}{4}$  cup sherry,  $\frac{1}{2}$  cup heavy cream, whipped. Pour mixture carefully over lady fingers. Chill. Decorate with  $\frac{1}{2}$  cup heavy cream, whipped curls of unsweetened chocolate.

Give yourself a lifetime of cooking pleasure . . . and your family the best tasting meals ever! Discover as millions of homemakers have that the finest utensils are the most economical as well. A utensil for every cooking need.



COVERED SAUCE PANS    HANDY PANS    DUTCH OVENS  
HANGING RACKS    COFFEE MAKERS    MIXING BOWLS  
DOUBLE BOILERS    SAUCE POTS

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

