

RECIPES AND SUGGESTIONS FOR USING YOUR TOWNECRAFT COOKWARE

Roast: I use boneless chuck roast. Preheat Dutch oven at medium until hot enough for water drops to “dance” not “sizzle”. Brown the first side approx. 5 minutes, flip roast, add Lipton Golden Onion soup mix, cover and leave at medium until it steams. Reduce heat, and cook 30 minutes per pound. You may add potatoes, carrots, etc. if desired. If you prefer gravy, add 1 regular can of cream of mushroom soup for every two pounds instead of Lipton dry mix.

Pizza: Use Martha White Pizza crust mix (cello bag near pizza sauce in store). Add ½ cup HOT water and stir. Set aside for 5 minutes. Spray bottom of Townecraft Electric Skillet with non-stick (I prefer Pam). Spray crust for ease of handling. Press crust in pan evenly. Spread Boboli Pizza sauce (or your choice) evenly leaving approx. ½ inch of crust near sides. Add any toppings including cheese. You must brown meats such as hamburger and sausage first. Cook at 350 for 12 minutes. Cheese should be melted on top, if not add time. Let stand 2-3 minutes and serve.

Pineapple Upside-Down Cake: Spray 11” skillet over entire inside with non-stick spray. Empty juice from pineapple slices into mixing bowl. Put pineapples into skillet. Put 1 cherry into each pineapple. Add cherry juice to mixing bowl. Sprinkle brown sugar evenly over pineapples. In mixing bowl add cake mix and 2 eggs. Mix well with a fork or spoon. DO NOT whip or use whisk. This adds too much air to the mix! Pour over pineapples and cover. This should cook on MEDIUM-LOW until it steams. Remove and let sit for 10-12 minutes. Remove cover and let cool 5 minutes, place on plate.

Fried Chicken: Wash chicken well. DRY WELL with paper towels. Preheat skillet to 400. Place chicken skin side down, cover with a paper towel, and time 15 minutes. Flip chicken over and time 15 more minutes covered with a paper towel. This will work with bone-in breasts or thighs. Reduce time somewhat for less than full skillet or boneless.

Fresh or Frozen Vegetables: Wash veggies first if fresh. Place in pan, remembering to choose a pan that will be at least ¾ full during cooking, rinse and pour off water or add 2 Tbsp of moisture then turn on medium. When pan steams turn to lowest setting and time by chart in cookbook. When frying vegetables (okra, squash, potatoes, etc.) please cook as you normally would.

Peach Cobbler: Pour 29 oz. can of sliced peaches in 5 Qt. Dutch oven. Pour evenly over peaches a Jiffy Yellow Cake Mix or ½ box of regular cake mix. Add ¼ tsp. of cinnamon and ¼ tsp. of All-Spice evenly. Add approx. 2 Tbsp. of margarine. Turn to 350 until it steams. Reduce heat to the line above simmer for 15 minutes. Let stand and cool some before serving. It is HOT at this time!

Apples: Cut into bite size pieces. Rinse, melt ½ stick margarine on medium heat. In pan sprinkle 2 Tbsp. of sugar over apples. Cover them. When it steams, turn to low and cook 10 minutes. Sprinkle cinnamon over and enjoy!

TO CLEAN YOUR COOKWARE: Use Barkeepers Friend (usually on shelf by Comet at stores) and a moist paper towel to remove heat stains and food stains. This can be done on the inside and outside of your pans. If anything should ever stick or burn, the temperature you are using is TOO HIGH. Remember that “medium to low is all you need to know” is subjective in that all stove tops are not the same temperature. However, if this happens while you are learning our method, just remove food and boil some water for 2-3 minutes. Everything should come out fine now. Clean with Barkeepers Friend as often as YOU want to keep them shiny.