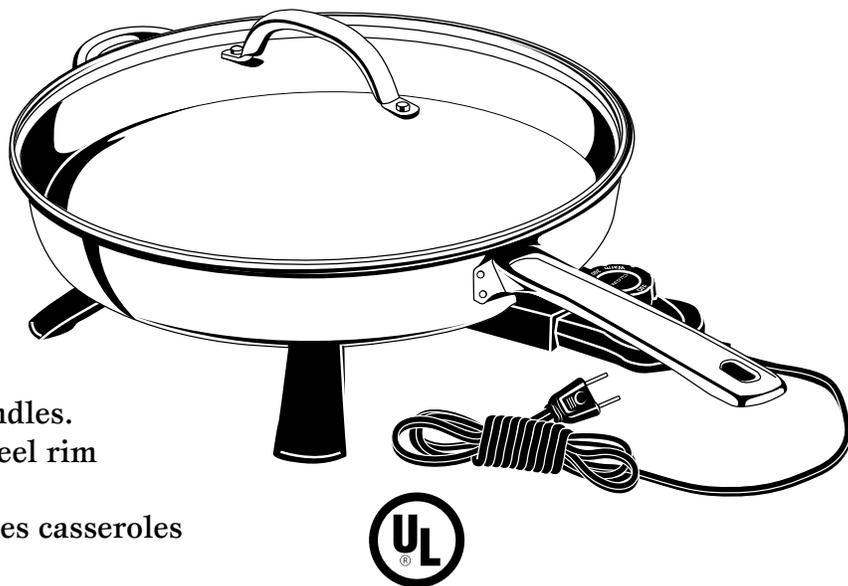


PRESTO®

12-inch electric Stainless Steel Skillet



- Luxurious stainless steel body and handles.
- Tempered glass cover with stainless steel rim and handle.
- Braises, fries, grills, stews, bakes, makes casseroles and more.
- Fully immersible and dishwasher safe for easy cleaning.

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INSTRUCTIONS

Visit us on the web at www.GoPresto.com

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not immerse control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Do not operate if the legs become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 13) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
12. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least 13A/125V/1625W. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

How To Use

Before using for the first time, wash skillet and cover in dishwasher or in hot, soapy water, rinse, and dry. Do not immerse Control Master® heat control or let the heat control come in contact with any liquid.

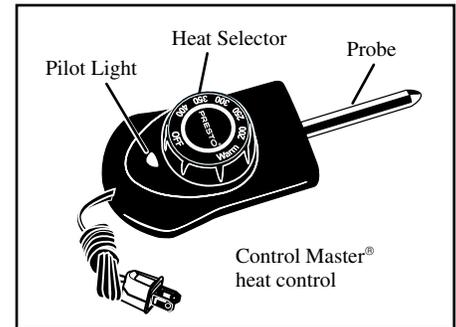
1. Place skillet on a dry, level, heat resistant surface. Cover should **not** be on the pan.
2. Prepare food for cooking.
3. Insert the Control Master® heat control probe into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Connect cord to outlet.
4. Preheat pan by turning Control Master® heat control to the **LOWER** of 350° or the desired temperature. Desired temperature ranges can be found on page 4. Always preheat at the low side of the temperature range.

Note: Never preheat at a temperature that exceeds 350°.

5. Place food in skillet when pilot light goes off (3 to 5 minutes). Cook using the temperature-timetable on page 4. Begin cooking at the low side of the indicated temperature range shown. Depending on your preferences and tastes, you may wish to adjust the temperature to the high side of the range after 3 to 5 minutes of cooking. During cooking, pilot light will go on and off indicating desired temperature is being maintained.

Use wooden or silicone utensils in your skillet when cooking at temperatures above 375°.

6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance.



Skillet Basics

Fundamental to the skillet's versatility, portability, and efficiency is the heat control, which provides a thermostat-controlled heating process similar to that of a conventional oven. With the control set at 350°, for example, the skillet will heat continuously until that temperature is reached; then it will cycle on and off to maintain the temperature. Settings on the heat control range from Warm to 400°.

The basic procedures for cooking in the skillet are quite similar to those of conventional cooking. Some cooking methods such as steaming and baking may require a rack be used in combination with the skillet. A cooling rack measuring 8" x 8" will fit in the skillet. If unavailable, a rack can be improvised by turning a disposable pie pan upside down and punching 10 to 12 holes in the bottom.

PAN FRYING OR SAUTÉING: As a general rule, vegetables are sautéed at 225° to 250° and meats are fried at 325° to 375°. The skillet is often preheated so that when oil and food are added, it is hot enough to evenly brown and seal in juices, assuring the best flavor. Butter should always be preheated at Warm, even if the food will be cooked at a higher setting. Typically frying or sautéing is done without the cover.

SIMMERING: Simmering is cooking at a heat level slightly below the boiling point. In an electric skillet, foods will heat to simmering at some point between the Warm setting and 200°. Heat the skillet at 350° until the food boils; then place cover on pan and reduce the heat to the simmer level by turning the heat control down until the pilot light goes out.

BRAISING OR POT ROASTING: This cooking method involves browning food, usually meat or vegetables in oil, butter, margarine, etc. and then simmering in a small amount of liquid over low heat. To brown meat and/or vegetables use a temperature between 325° and 350°. After browning, simmer food as instructed above.

STEAMING: Food is placed on a rack or in a basket over, but not in, simmering liquid. Bring the liquid to a boil with the temperature set at 350°. Once the liquid is boiling, place cover on pan and turn down the heat until the pilot light goes out.

BAKING: Pancakes and French toast can be baked directly in the skillet without the cover. Upside-down-cakes can be baked directly in the skillet with the cover on. Also, cake batters can be placed in baking pans and placed on a rack in the skillet and baked with the cover in place. Because the top of a cake will not brown, don't judge doneness by the color. Instead use another method specified in your recipe, such as using a toothpick or pushing down in the center to determine when the food is done. To compensate for the lack of browning on top of baked goods, cover them with glazes, toppings, or frosting.

STIR FRYING: The benefit of this method is its speed and the resulting flavor of the food. During stir-frying, food is continually tossed or stirred to ensure the food is evenly exposed to heat. This skillet works well for stir frying because it has a fast and hot preheat and good heat retention. Stir-frying is best accomplished at 350° to 400°.

Care and Cleaning

Before initial use and after each subsequent use, wash skillet in hot, soapy water and rinse and dry thoroughly, or wash skillet in an automatic dishwasher. Wipe Control Master® heat control with a damp cloth. **DO NOT IMMERSER HEAT CONTROL IN WATER OR LET IT COME IN CONTACT WITH ANY LIQUID.**

Food residue may be removed from skillet by scrubbing in a circular motion with a nylon mesh cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge, or a stainless steel scouring pad.

Helpful Hint: For quick, effective and easy cleaning that virtually eliminates scrubbing, use the following method: Pour enough water into the emptied skillet to cover food residue. Cover and turn Control Master® heat control to 250°. Bring water to a boil and while water is boiling, scrape the skillet with a wooden or plastic spatula until the food is loosened. Remove heat control and wash skillet in hot, soapy water. Rinse and dry thoroughly.

If the cooking surface has mottling, stubborn, brown or tacky food residue, or if the skillet has developed straw colored or rainbow discoloration as a result of prolonged exposure to high heat, use a powdered cleanser without chlorine or bleach, such as Bar Keepers Friend® cleanser and polish or Cameo® copper, brass, & porcelain cleaner. Moisten the skillet with water. Shake a film of cleaner over the cooking surface. Using a nylon mesh cleaning pad such as Scotch-Brite® Multi-Purpose Scrub Sponge®, scrub the skillet in a circular motion. Wash the skillet in hot, soapy water. Rinse thoroughly and dry. **THE FOLLOWING CAN CAUSE STAINLESS STEEL TO PIT OR CORRODE: STEEL WOOL, OVEN CLEANSERS, AND CLEANSERS CONTAINING BLEACH OR CHLORINE, SUCH AS COMET® AND AJAX®. DO NOT USE THEM.**

To maintain the high quality appearance of stainless steel appliances, avoid using metal utensils in them. In addition, avoid cutting or chopping food in the appliance with a knife or other sharp utensil. To avoid pitting or creating white dots on the cooking surface, bring liquids to a boil before adding salt. Stir thoroughly.

IMPORTANT: To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage. Do not overheat or allow the skillet to boil dry as this will cause the skillet to discolor.

Glass Cover Care and Use Instructions

Caution: Your glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal or property damage.

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid rough handling.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface. Sudden, extreme changes in temperature may cause glass to break. Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

*Scotch-Brite is a trademark of 3M.

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Cameo is a trademark of Church & Dwight Co., Inc.

Comet is a trademark of Colgate-Palmolive Company.

Ajax is a trademark of Procter & Gamble Corporation.

TEMPERATURE – TIMETABLE

Food	Temperature	Approximate Cooking Time in Minutes	Food	Temperature	Approximate Cooking Time in Minutes
PAN FRYING			STEAK, BEEF, 1" THICK		
Bacon	300° – 325°	8–10	Rare	350° – 375°	6–7
Canadian Bacon	275° – 300°	3–4	Medium	350° – 375°	10–12
Chicken	325° – 350°	25–40	STEAK, BEEF, 1½" THICK		
Eggs, Fried	250° – 275°	3–5	Rare	350° – 375°	8–10
Eggs, Scrambled	250° – 275°	3–5	Medium	350° – 375°	18–20
Fish	325° – 350°	5–10	STIR FRYING		
French Toast	300° – 325°	4–6	Beef, chicken, pork	375° – 400°	
Ham			Seafood	350° – 375°	
½" thick	325° – 350°	10–12	Vegetables	350° – 375°	
¾" thick	325° – 350°	14–16	BRAISING & POT ROASTING		
Hamburgers, ½" thick	325° – 375°	8–12	Browning	325° – 350°	
Liver	325° – 350°	5–10	Braising*	200° – 225°	
Minute Steak	325° – 350°	4–5	SIMMERING		
Pork Chops				Warm – 200°	
½" thick	325° – 350°	15–20	CASSEROLE DISHES		
¾" thick	325° – 350°	20–25		Warm – 225°	
Potatoes, cottage fried	300° – 350°	10–12	BAKING		
Sausage			Pancakes	350° – 375°	
link	300° – 325°	20–30	Upside Down Cake	225° – 275°	
precooked	325° – 350°	10–12	HOLDING TEMPERATURE		
Sandwiches, grilled	300° – 325°	5–10	(after cooking period)	Warm	

*Add additional liquid during cooking, if necessary, to obtain desired consistency.

Recipes

Canadian Bacon and Egg Breakfast Sandwiches

<ul style="list-style-type: none"> ⅓ cup mayonnaise 1 teaspoon lemon juice 1 teaspoon Dijon-style mustard ½ teaspoon sugar 2 English muffins, split Butter or margarine, softened 	<ul style="list-style-type: none"> 8 ounces sliced Canadian bacon or ham 1 tablespoon butter or margarine 4 eggs ½ cup shredded Swiss cheese Paprika
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Mix mayonnaise, lemon juice, mustard, and sugar in small bowl. Reserve.

Spread cut sides of muffins lightly with softened butter. Heat skillet at 275°. Place Canadian bacon and muffins, cut sides down, in skillet; cook until muffins are golden and Canadian bacon is hot. Remove from skillet; place Canadian bacon slices on muffins; cover loosely with aluminum foil. Heat 1 tablespoon butter in skillet at Warm until melted. Fry eggs at 250° to desired degree of doneness. Sprinkle eggs with cheese; cook, covered, until cheese is melted, about 1 minute. Place eggs on Canadian bacon; sprinkle with paprika. Serve with reserved sauce.

4 servings

Cheesy Diced Potatoes

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|--|---|
| 2 tablespoons butter | Salt and pepper |
| $\frac{3}{4}$ cup chopped red pepper | $\frac{3}{4}$ cup shredded Asiago cheese |
| $\frac{1}{2}$ cup sliced green onions | $\frac{1}{2}$ cup shredded sharp cheddar cheese |
| $\frac{1}{2}$ 32-oz. bag frozen Southern-Style Hash Brown Potatoes | |

Heat butter in skillet at Warm until melted. Add red pepper and onions; stir-fry at 225° for 1 to 2 minutes. Stir in frozen potatoes. Cook, covered, at 250° for 10 minutes, turning occasionally. Uncover; cook, turning frequently until potatoes are golden, about 2 to 3 minutes. Season to taste with salt and pepper. Sprinkle cheeses over top. Cover; cook until cheese is melted, about 1 to 2 minutes.

Substitution Tip: Substitute frozen O'Brian Potatoes for Southern-Style Hash Brown Potatoes. Omit red peppers and green onions.

6 servings

Caramel Apple French Toast

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| $\frac{1}{2}$ cup butter or margarine | 1 cup milk |
| 1 cup brown sugar | $\frac{1}{4}$ teaspoon vanilla |
| 2 tablespoons light corn syrup | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup chopped pecans | 8 ounces French bread, cut into $\frac{3}{4}$ -inch slices |
| 4 baking apples, peeled and sliced | $\frac{1}{4}$ teaspoon nutmeg |
| $\frac{1}{3}$ cup apple cider | 2 tablespoons sugar |
| $1\frac{1}{2}$ teaspoons cinnamon, divided | |
| 4 eggs, beaten | |

Heat butter in skillet at Warm until melted. Add brown sugar and corn syrup, stirring until sugar is dissolved. Sprinkle with pecans. Layer apple slices evenly over pecans. Turn heat to 200°. Pour apple cider over apples; sprinkle with 1 teaspoon cinnamon.

Mix eggs, milk, vanilla, and salt in a shallow bowl. Dip bread slices in egg mixture, turning to evenly coat. Arrange bread over apples. Drizzle any remaining egg mixture over bread in skillet. Combine remaining $\frac{1}{2}$ teaspoon cinnamon, nutmeg, and sugar; sprinkle over bread. Cook, covered, at 200° for 30 minutes.

6 servings

Honeyed Oranges and Grapefruit

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|--|---|
| 1 cup orange juice | $\frac{1}{8}$ teaspoon ground allspice |
| 2 tablespoons honey | 3 medium oranges, peeled, sliced |
| $\frac{1}{8}$ teaspoon ground cinnamon | 1 large grapefruit, peeled, cut into segments |
| $\frac{1}{8}$ teaspoon ground nutmeg | |

Mix orange juice, honey, cinnamon, nutmeg, and allspice in skillet; cook at 350° until boiling. Stir in oranges and grapefruit; simmer, between Warm and 200°, covered, 5 minutes. Spoon into serving bowl; serve warm or refrigerate, covered, until chilled.

4 servings

Waldorf Baked Squash

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|--|-------|--------------------------------|----------------------------|
| 2 medium acorn squash | Water | ½ cup coarsely chopped walnuts | ½ teaspoon ground cinnamon |
| 1 cup coarsely chopped mixed dried fruit | | ⅛ teaspoon ground nutmeg | ¼ cup maple syrup |
| ½ cup chopped cored apple | | | |

Cut squash into halves; remove seeds and discard. Place squash halves, cut sides down, on rack in skillet. Add 1 inch water; cook at 350° until boiling. Reduce heat to simmer, between Warm and 200°; cook, covered, until squash are tender, 35 to 40 minutes.

Mix dried fruit, apple, walnuts, cinnamon, and nutmeg in small bowl. Turn squash halves over, cut sides up, on rack; fill cavities with fruit mixture. Drizzle syrup over fruit mixture; cook, covered, until apple is tender, about 10 minutes.

4 servings

Sautéed Asparagus with Garlic

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|---------------------------------------|---------------------|
| 1 pound fresh asparagus, ends trimmed | 2 tablespoons water |
| 1 clove garlic, minced | Salt |
| 2 tablespoons olive or vegetable oil | |

Place asparagus and garlic in skillet. Drizzle with oil and water; cook, covered, at 225° for 5 minutes. Reduce heat to 200°; cook until water has evaporated and asparagus is browned on all sides, 8 to 10 minutes, turning frequently with tongs. Season to taste with salt.

4 servings

Ratatouille

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| 1 eggplant (about 1 lb.), peeled, cut crosswise into ½-inch slices | 1 28-ounce can diced Italian plum tomatoes |
| Salt | ¼ cup sliced black olives |
| 3 tablespoons olive oil | 1½ teaspoons dried basil leaves |
| 1 large onion, sliced | 1 teaspoon dried tarragon leaves |
| 2 cloves garlic, minced | ½ teaspoon salt |
| 1 large green pepper, cut into ¼-inch strips | ¼ teaspoon dried oregano leaves |
| 1 medium zucchini, cut into ½-inch slices | |

Cut eggplant slices into quarters; sprinkle lightly with salt and let stand 30 minutes. Rinse well with cold water; drain thoroughly.

Heat skillet at 225°. Add oil, onion, and garlic; cook 2 minutes. Add green pepper; cook 1 minute. Add eggplant and remaining ingredients; cook at 350° until boiling. Reduce heat to simmer, between Warm and 200°; cook, covered, until eggplant is tender and mixture is desired consistency, 1 to 1½ hours.

6 to 8 servings

Country Beans

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|---|----------------------------------|
| 6 slices bacon | 1 14½-ounce can diced tomatoes |
| 1 medium onion, sliced | 2 tablespoons dark molasses |
| 1 medium green pepper, sliced | 2 teaspoons Worcestershire sauce |
| 1 10-ounce package frozen green beans | 2 teaspoons prepared mustard |
| 1 10-ounce package frozen baby lima beans | 2 to 3 drops hot pepper sauce |
| 1 15-ounce can kidney beans, drained | Salt and pepper |

Cook bacon in skillet at 300° until crisp. Remove bacon and crumble when cool. Pour off excess drippings, reserving 1 tablespoon in skillet. Add onion and green pepper; cook at 225° until tender, about 3 minutes. Stir in beans; cook, covered, 3 minutes, stirring occasionally. Stir in tomatoes, molasses, Worcestershire, mustard, and hot pepper sauce; cook at 350° until boiling. Reduce heat to simmer, between Warm and 200°; cook, covered, until lima beans are tender, 10 to 15 minutes. Season to taste with salt and pepper.

6 servings

Italian Pot Roast

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|---|-------------------------------|
| 3½ pounds blade or center cut chuck roast | 1 6-ounce can tomato paste |
| ½ teaspoon salt | ¾ teaspoon dried basil leaves |
| ½ teaspoon pepper | ½ cup sliced celery |
| 2 tablespoons olive oil | ½ cup coarsely chopped carrot |
| 1 14½-ounce can diced tomatoes | ½ cup sliced mushrooms |
| 1 cup dry red wine | 8 small potatoes |
| | 6 small onions |

Sprinkle both sides of meat with salt and pepper. Heat skillet at 350°. Add oil and meat; cook until browned on both sides. Add tomatoes, wine, tomato paste, and basil; cook until boiling. Reduce heat to simmer, between Warm and 200°; cook, covered, until meat is fork-tender, about 1¾ to 2 hours. Add celery, carrot, mushrooms, potatoes, and onions during last 45 minutes of cooking time.

6 to 8 servings

Texas-Style Beef Barbecue

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|--|-----------------------------------|
| 2 tablespoons vegetable oil | 3 tablespoons cider vinegar |
| 3 pounds beef cubes for stew | 1 tablespoon Worcestershire sauce |
| 1 cup chopped onion | ⅓ cup light brown sugar |
| 2 cups water | 2 teaspoons dry mustard |
| 2 teaspoons beef flavor instant bouillon | 1 teaspoon ground allspice |
| 1 cup chili sauce | ½ teaspoon salt |
| 1 cup ketchup | ½ teaspoon pepper |
| | 8 hamburger buns, toasted |

Heat skillet at 350°. Add oil, beef cubes, and onion; cook until beef is brown and onion is tender, about 5 minutes. Add water and bouillon; cook until boiling. Reduce heat to simmer between Warm and 200°; cook, covered, until beef is tender, about 2 hours. Shred beef in skillet using a fork to pull meat apart. Stir in remaining ingredients, except buns; cook at 350° until boiling. Reduce heat to simmer between Warm and 200°; cook, covered, 15 minutes, stirring occasionally. Serve hot beef mixture on toasted buns.

8 servings

Acapulco Tostadas

Mexican Beef (see recipe below)	2 green onions, sliced
1 cup refried beans	8 flat tostadas (5¼-inch diameter)
2 cups shredded lettuce	Salsa
1 medium tomato, chopped	Shredded cheddar cheese
1 avocado, peeled, pitted, chopped	Sour cream
¼ cup sliced black olives	

Make Mexican Beef; remove from skillet and keep warm.

Reduce heat to 225°. Add refried beans to skillet, stirring pan juice into beans. Cook, until heated through, about 2 minutes. Remove and reserve.

Combine lettuce, tomato, avocado, olives, and onions in medium bowl. Spread 2 tablespoons refried beans on each tostada. Spoon Mexican Beef evenly over beans, dividing equally between tostadas. Divide lettuce mixture equally between tostadas. Top each tostada with salsa, cheese, and sour cream, as desired.

Shopping Tip: Tostadas can be found in the ethnic section of the supermarket or in a Hispanic market.

8 servings

Mexican Beef

1 pound lean ground beef	2 teaspoons chili powder
½ cup chopped onion	¼ teaspoon salt
1 clove garlic, minced	¼ teaspoon cumin
1 10-ounce can mild enchilada sauce	

Heat skillet at 350°. Add ground beef, onion, and garlic; cook until beef is brown, about 5 minutes, stirring occasionally. Pour off excess drippings. Stir in chili powder, salt, and cumin; cook until thickened, about 5 minutes.

About 2 cups

Meatballs with Chili Sauce

Beef and Sausage Meatballs (see recipe below)	1 tablespoon sugar
½ cup chopped onion	2 teaspoons Worcestershire sauce
½ cup chopped green pepper	½ teaspoon ground cumin
2 14½-ounce cans diced tomatoes	½ teaspoon salt
¼ cup chili sauce	¼ teaspoon ground oregano

Make Beef and Sausage Meatballs. Remove meatballs; pour off excess drippings, reserving 2 tablespoons in skillet. Add onion and pepper; cook at 225° until tender, 3 to 4 minutes. Add remaining ingredients; cook at 350° until boiling. Add meatballs; reduce heat to simmer, between Warm and 200°; cook until sauce is thickened, 10 to 15 minutes, stirring occasionally. Reduce heat to Warm; serve meatballs from skillet with toothpicks or cocktail forks.

Beef and Sausage Meatballs

½ pound lean ground beef	½ teaspoon chili powder
½ pound pork sausage	1 small clove garlic, minced
¼ cup minced onion	½ teaspoon salt
½ teaspoon beef flavor instant bouillon	⅛ teaspoon pepper

Mix all ingredients until blended in medium bowl. Roll meat mixture into 24 meatballs. Arrange meatballs in skillet; cook at 325° until meatballs are browned on all sides, 5 to 8 minutes.

24 meatballs

Apricot Barbecue Pork Chops

2	tablespoons vegetable oil	2	tablespoons cider vinegar
4	boneless pork chops, ¾-inch thick	2	tablespoons packed dark brown sugar
1	cup onion, sliced	½	teaspoon crushed red pepper
¼	cup water	½	teaspoon dry mustard
¼	cup ketchup	¼	teaspoon ground pepper
¼	cup teriyaki sauce		
¼	cup apricot preserves		

Heat oil in skillet at 325°. Add pork chops; cook until browned, about 3 minutes per side. Reduce heat to 200°. Combine remaining ingredients in a small bowl; pour over chops making sure onion slices end up on cooking surface. Cook, covered, until pork chops are tender, about 15 minutes.

4 servings

Saucy Barbecued Spareribs

	Hot Chili Barbecue Sauce (see recipe below)	4	cups water
4	pounds pork spareribs, cut into serving pieces	1	cup cider vinegar

Make Hot Chili Barbecue Sauce; remove to bowl. Clean skillet.

Arrange ribs in skillet, meat sides down. Add water and vinegar; heat at 350° until boiling. Reduce heat to simmer, between Warm and 200°; cook, with cover ½ inch ajar, for 30 minutes or until pork is tender. Remove meat; pour off liquid.

Replace meat in skillet and pour Hot Chili Barbecue Sauce over ribs; cook, covered, at Warm for 10 minutes. Turn ribs over; cook, covered, 10 minutes. Uncover and cook at 200° for 2 minutes on each side.

Substitution Tip: Any desired barbecue sauce may be substituted for the Hot Chili Barbecue Sauce.

4 servings

Hot Chili Barbecue Sauce

2	10-ounce jars apricot preserves	3 to 3½	tablespoons chili powder
1	cup chili sauce	1	clove garlic, minced
2	tablespoons distilled white vinegar	¼	teaspoon ground ginger
1	tablespoon Worcestershire sauce	4 to 6	drops hot pepper sauce

Mix all ingredients in skillet; cook at 350° until boiling. Reduce heat to simmer, between Warm and 200°; cook 10 minutes.

Preparation Tip: Hot Chili Barbecue Sauce can be made in advance. Refrigerate, covered, up to 1 month.

About 3 cups

Stuffed Pork Chops

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|---------------|--|-----------------|---|
| 2 | tablespoons vegetable oil,
divided | 1 $\frac{2}{3}$ | cups water |
| $\frac{1}{2}$ | cup chopped green pepper | $\frac{1}{4}$ | cup butter or margarine |
| $\frac{1}{4}$ | cup chopped onion | 6 | pork chops, 1 inch thick |
| $\frac{1}{2}$ | cup whole kernel corn | | Salt and pepper |
| 1 | 6-ounce package stuffing mix
for pork | $\frac{3}{4}$ | cup water |
| | | $\frac{1}{2}$ | teaspoon chicken flavor instant
bouillon |

Heat 1 tablespoon oil in skillet at 225°. Add green pepper and onion; cook until tender, about 5 minutes. Stir in corn. Remove vegetable mixture from skillet. Clean skillet.

Make stuffing mix in skillet according to package directions, using 1 $\frac{2}{3}$ cups water and $\frac{1}{4}$ cup butter; cook at 200° for 4 minutes. Stir in vegetable mixture. Cut pockets in pork chops; spoon stuffing into each chop. Wrap remaining stuffing in aluminum foil; reserve. Clean skillet.

Heat remaining 1 tablespoon oil in skillet at 325°. Add pork chops; cook until browned, about 4 minutes on each side. Pour off excess drippings. Sprinkle chops lightly with salt and pepper. Add $\frac{3}{4}$ cup water and bouillon; heat until boiling. Reduce heat to simmer, between Warm and 200°; cook, covered, until pork chops are tender, 45 minutes to 1 hour; turning after 20 minutes. Add more water, if necessary. Add reserved foil package of stuffing to skillet during last 20 minutes of cooking time.

4 to 6 servings

Chicken Piccata

- | | | | |
|---|--|--------|--------------------------|
| 4 | boneless skinless chicken breast
halves (about 1 $\frac{1}{4}$ pound) | 1 | tablespoon vegetable oil |
| | Flour | | Salt and pepper |
| 2 | tablespoons butter or margarine | 2 to 4 | tablespoons dry sherry |
| | | 2 to 3 | tablespoons lemon juice |

Pound chicken breasts lightly to $\frac{1}{4}$ -inch thickness; cut into serving pieces. Coat chicken lightly with flour. Heat butter and oil in skillet at Warm until butter is melted. Add chicken; cook at 325° until browned, 3 to 4 minutes on each side. Remove chicken, sprinkle lightly with salt and pepper.

Reduce heat to 225°. Add sherry and lemon juice to skillet; cook until sauce is thickened, scraping drippings from bottom of skillet with plastic or wooden utensil. Return chicken to skillet; cook 2 minutes, turning chicken to coat with sauce. Serve sauce over chicken.

4 servings

Pesto Chicken Sandwiches

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|---------------|---|---|--|
| 4 | boneless skinless chicken breast
halves (about 1 $\frac{1}{4}$ pounds) | 8 | thin slices tomato |
| 1 | tablespoon olive oil | 8 | $\frac{1}{2}$ -ounce slices provolone cheese |
| $\frac{1}{2}$ | cup prepared pesto sauce | 3 | tablespoons butter, melted |
| 8 | slices crusty sour dough bread,
$\frac{1}{4}$ inch thick | | |

Pound chicken breasts lightly until even in thickness. Heat skillet at 325°. Add oil and chicken; cook until chicken is cooked through, about 4 to 5 minutes per side. Remove from skillet; cool completely. Slice chicken into $\frac{1}{4}$ -inch strips.

Spread 1 tablespoon pesto on one side of each bread slice. Divide chicken evenly between 4 of the slices. Place 2 slices each of tomato and cheese over chicken. Cover with remaining bread slices, pesto side facing cheese.

Brush outside of each sandwich with melted butter. Heat skillet at 325°. Toast sandwiches until bread is golden and cheese is melted, about 2 to 3 minutes per side.

Preparation Tip: *Chicken may be cooked in advance and refrigerated until needed.*

4 servings

Best Chicken Tetrazzini

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|---|--|
| ¼ cup butter or margarine | ¼ teaspoon salt |
| ¼ cup all-purpose flour | ⅛ teaspoon pepper |
| 2½ cups milk | 2 cups cubed cooked chicken
(about 1 pound) |
| 1 tablespoon plus 1 teaspoon
dry sherry | 8 ounces spaghetti, cooked,
drained |
| 1 teaspoon chicken flavor
instant bouillon | 1 4-ounce can sliced mushrooms,
drained |
| 1 teaspoon minced parsley | ¼ cup grated Parmesan cheese |
| ¼ teaspoon ground nutmeg | |

Heat butter in skillet at Warm until melted. Stir in flour; cook at 250° for 2 minutes, stirring constantly. Whisk in milk, cook at 350° until boiling. Reduce heat to 200°; cook until thickened, whisking constantly. Whisk in sherry, bouillon, parsley, nutmeg, salt, and pepper; cook 1 minute. Stir in chicken, spaghetti, mushrooms, and cheese; cook until heated through.

4 servings

Chicken Cacciatore

- | | |
|-----------------------------------|---|
| 1 14-ounce can chicken broth | 3 tablespoons olive oil |
| 1 6-ounce can tomato paste | 1 large onion, minced |
| ½ cup dry white wine | 1 large green pepper, cut
into ½-inch pieces |
| 1 teaspoon dried basil leaves | 8 ounces sliced mushrooms |
| 1 teaspoon dried oregano leaves | Hot cooked pasta |
| 1 clove garlic, minced | Chopped fresh parsley |
| 3½ pounds skinless chicken pieces | |
| Flour | |

Mix chicken broth, tomato paste, wine, basil, oregano, and garlic in small bowl. Reserve.

Coat chicken with flour. Heat oil in skillet at 325°. Add chicken, onion, and pepper; cook until chicken is browned on one side, about 5 minutes. Turn chicken pieces; add mushrooms. Pour tomato paste mixture over chicken pieces; heat until boiling. Reduce heat to simmer, between Warm and 200°. Cook, covered, until chicken is tender and juices are clear when thickest parts are pierced with a fork, about 35 to 40 minutes. Serve chicken and sauce over pasta. Sprinkle with parsley.

4 to 6 servings

Southwest Stew

- | | |
|---|---|
| 2 tablespoons vegetable oil | 1 jalapeño pepper, chopped |
| 4 boneless skinless chicken breast
halves (about 1¼ pounds),
cut into 1-inch pieces | 1 cup coarsely chopped
purple onion |
| 1 tablespoon chili powder | 2 cloves garlic, minced |
| 2 teaspoons ground cumin | 1 cup whole kernel corn |
| ½ teaspoon salt | 1 16-ounce can pinto beans |
| 1 green bell pepper, cut into
¾-inch pieces | 1 14½-ounce can stewed
tomatoes |
| 1 red bell pepper, cut into
¾-inch pieces | 1 cup salsa (desired level of
spiciness) |
| | Fresh cilantro (optional) |

Heat oil in skillet at 325°. Add chicken; cook until chicken is browned, about 4 minutes. Combine chili powder, cumin and salt; sprinkle over chicken, tossing to coat pieces. Add peppers, onion and garlic; cook for 2 to 3 minutes. Add corn, beans, tomatoes and salsa. Simmer, covered, at 200° for 20 to 25 minutes. Garnish with cilantro.

6 servings

Red Snapper with Tomato-Jalapeño Sauce

2 pound whole dressed red snapper	½ cup sliced black olives
Salt and pepper	1 tablespoon seeded chopped jalapeño pepper
¼ cup lime juice	2 teaspoons drained capers
2 tablespoons vegetable oil	1 tablespoon chopped fresh cilantro
2 cups sliced onions	½ teaspoon salt
2 cloves garlic, minced	
2 14½-ounce cans diced tomatoes	

Score skin on both sides of fish diagonally, using sharp knife. Season fish lightly with salt and pepper; place in shallow glass baking dish. Pour lime juice over fish; let stand 30 minutes, turning fish occasionally.

Heat skillet at 225°. Add oil, onions, and garlic; cook until tender, about 3 minutes. Stir in remaining ingredients; cook at 350° until boiling. Reduce heat to simmer, between Warm and 200°; cook 3 minutes, stirring frequently. Add fish to skillet; spoon sauce over. Cook with cover ½ inch ajar, basting with sauce occasionally. Turn fish over; continue cooking with cover ½ inch ajar, until fish is tender and flakes with a fork, 20 to 30 minutes.

4 to 6 servings

Poached Salmon with Yogurt-Dill Sauce

1 6-ounce container plain nonfat or lowfat yogurt, drained of liquid	2 cups white wine
1 teaspoon lemon juice	2 cups water
1 teaspoon minced garlic	2 teaspoons chicken flavor instant bouillon
¼ teaspoon dried dill weed	¼ cup chopped onion
¼ teaspoon salt	8 whole black peppercorns
⅛ teaspoon pepper	4 6-ounce salmon fillets, 1 inch thick

Combine yogurt, lemon juice, garlic, dill weed, salt, and pepper in small bowl. Reserve.

Combine wine, water, bouillon, onion, and peppercorns in skillet; heat at 350° until boiling. Reduce heat to simmer; between Warm and 200°; cook, covered, 5 minutes. Add salmon; cook, covered, until it just flakes, about 4 to 5 minutes. Serve reserved sauce over salmon.

4 servings

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441** weekdays 8:00 AM to 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write: NATIONAL PRESTO INDUSTRIES, INC.**
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number for the skillet and the 4 digit date code. These numbers can be found on the bottom of the skillet.

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

Presto® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703