

Kitchen Korner

Choosing Cookware Worthy Of Compliments

(NAPSA)—There's no place like home for the holidays and no gift quite as fitting during a season of feasting as gleaming new pots and pans.

What should you look for when choosing cookware as a gift—or for yourself? Look for pans that make cooking easier and that achieve the desired result—a delicious meal on any cooktop surface.

Here are a few tips from the experts at J.A. Henckels International, makers of Classic Clad and Classic Clad Nonstick Cookware:

- Choose a precision-level base for optimal heat distribution from cooktop elements.

- Make sure all handles are securely riveted to the cookware body and the handles have a convenient hanging hole.

- Helper handles on larger pans make for safer and easier lifting.

- Securely fitted, dome-shaped lids retain moisture through self-basting, promote the return of flavor and vitamins to the food and help reduce cooking time.

- A flared rim design promotes ease of pouring and optimal strength.

- A curved corner design on the inside of pans makes for easy cleaning.

- Look for a bright-mirrored finish. Pans should be dishwasher safe, although handwashing is better at maintaining the brilliant luster.

- Pans should be oven and broiler safe. Pans should have cook-and-serve versatility and



One gift that tops many holiday wish lists is a “cook and cut” set that combines cookware with a classic knife.

heat resistance to 500°F.

- If you prefer nonstick cookware, look for a triple layer of abrasion-resistant coating that is reinforced with stainless steel for durability.

Nonstick pans should offer maximum heat conductivity.

All of these features can be found in Henckels International Classic Clad pots and pans, plus they feature patented, ergonomically designed handles that provide optimal control, comfort and balance. They also have coded markings to better match lid and pot.

An especially great gift idea is their Cook 'n Cut Gift Set that matches the popular Stir-Fry Pan and 7” Classic Santoku Knife in a gift set. Whatever your choice, choosing quality cookware can be an easy way to make your favorite “chef” happy this holiday season.

For more information, visit www.jahenckels.com.