

Tableware Tips: Let It Coordinate

(NAPSA)—Looking for easy ways to add some style to the dinner table? Mixing tableware and accessories is one approach. Another is choosing dual-purpose bakeware and serveware that complements dinnerware, be it with compatible colors or matching patterns.

Whether dinnerware is pure white or blooming with color and pattern, complementary pieces can dress up a table by lending visual appeal. Ceramic bakeware and serveware, such as Corelle Coordinates, are time-saving and stylish solutions for smart tables. These versatile oven-to-table pieces come in a wide range of striking solids and patterns that coordinate with break and chip-resistant Corelle dinnerware—a combination that creates inviting tables that family and friends will admire and remember.

Among the solids are brilliant red, deep blue and crisp white. In addition to classic Corelle patterns, among them Abundance, Chutney and Callaway, there are new patterns, including Secret Garden, Café Blue, Café Black, Textured Leaves and Shadow Iris. Corelle Coordinates pieces come in the most popular bakeware shapes, including 9" x 13" oblongs, pie plates, covered casseroles, individual ramekins and essential serving bowls.

Fashioned of durable ceramic stoneware, the bake-and-serve collections offer good looks and the easy care of a nonporous finish.

Here are two recipes ideally suited for oven-to-table service:

Crisply Coated Pork Chops & Roasted Red Potatoes

Serves 4

Cooking spray
4 pork chops (about 1¾ lbs.)



Stylish ceramic bakeware and serveware enhance any table.

1 cup cracker meal
1 large egg
1 tablespoon water
1 lb. red skin potatoes, cut in half
Salt and black pepper

Preheat oven to 400° F with rack in middle position. Spray a 9"x13" Corelle Coordinates baking dish with cooking spray.

In a bowl, break the egg, add water and beat until blended. Pour cracker crumbs onto a plate. Dip chops first into beaten egg, then crumbs to coat. Position in center of baking dish. Place potatoes along sides of baking dish. Season lightly with salt and pepper.

Bake 35-40 minutes until meat is cooked through and the meat next to the bone has lost all pink color. Potatoes should be easily pierced with a fork.

Brownie Ice Cream Tarts

Serves 6

½ cup unsweetened cocoa
2 eggs
½ cup all-purpose flour

½ teaspoon baking powder
½ cup sugar
1 stick (8 tablespoons) butter, softened
2 teaspoons vanilla extract
Cooking and baking spray
1 quart ice cream, flavor of choice

Preheat oven to 325° F.

Place all ingredients, except cooking and baking spray and ice cream, in the bowl of an electric mixer or in a medium bowl if using a hand-held mixer. Beat for 1 minute on low to mix all ingredients together and then on medium for 2 to 3 minutes until well blended.

Spray the bottoms of six 7-ounce Corelle Coordinates ramekins and position them in a 9" x 13" baking dish. Divide the batter evenly between the ramekins. Place in preheated oven and bake for 25 to 30 minutes, until toothpick stuck into center comes out clean. Allow to cool long enough to keep ice cream topping from melting and serve.