

Bake-and-Serve Kitchenware Trims Time and Effort

(NAPSA)—When cooking for the family or hosting a party for friends, nothing's more welcome than time-saving tips for cooking and serving.

One easy way to save time is by using a single pan for baking and serving, so that a roast or baked dessert can travel directly from the oven to the table.

The key is bakeware that offers both high performance and good design. For performance, ceramic bakeware, such as the popular CorningWare French White, offers convenience in abundance. Made of versatile stoneware, this collection is not only designed for use in the oven and the microwave, but for storing foods in the freezer or the refrigerator. And it cleans up easily by hand or in the dishwasher.

Inspired by the classic French soufflé dish, the CorningWare collection, with its crisp white fluted design, is right at home for casual everyday suppers or for formal candlelit dinner parties. The bakeware is crafted with elongated edges for easy handling and transparent heat-tempered Pyrex glass covers for oven baking. There are also plastic snap-on lids for microwave use and for storing food in the refrigerator and freezer.

Another advantage of ceramic is its non-porous properties. Ceramic bake-and-serve pieces will not absorb food odors, flavors or stains and will maintain their good looks for a lifetime.

Here are two recipes created especially for ceramic baking.

PEPPERY CAJUN SHRIMP

Serves 6 to 8

4 fresh lemons
¼ pound (1 stick) butter



Bake-and-serve stoneware dishes can help save time—and steps—in the kitchen.

1 can (14 oz.) chicken broth
4 tablespoons ground black pepper
2 teaspoons hot pepper sauce
1 teaspoon Worcestershire sauce
2 teaspoons sea salt
3 pounds unpeeled, uncooked shrimps
Crusty French bread

Preheat oven to 400° F. Extract juice from two of the lemons and thinly slice others. In a saucepan, melt butter and stir in lemon juice, chicken broth, Worcestershire sauce, ground pepper, hot pepper sauce and salt.

Pour half cup of the sauce into the bottom of a 4-qt. CorningWare French White oval roaster. Arrange half of the shrimp in bottom of dish and top with half of the sliced lemons. Add the remaining shrimp in a layer over the lemons and top them with the remaining lemon slices. Pour the rest of the sauce into the dish and place, uncovered, in preheated oven.

Cook for 25 to 30 minutes, until shrimp turn pink and are opaque throughout. Stir after 10 minutes of cooking to move outer shrimp to center and shrimp in center to the outside to ensure even cooking. Ladle some shrimp and broth into individual bowls. Use fingers to remove shells from shrimp and dip them into the broth. Mop up the broth with French bread.

CRISP OVEN-FRIED EGGPLANT

Serves 4

2 egg whites
1 tablespoon olive or canola oil
½ cup of Italian-flavored dry bread crumbs
½ cup grated Parmesan cheese
Cooking and baking spray
1 pound eggplant, cut into ½ inch crosswise slices

Preheat oven to 450° F. Place egg whites and oil into a flat soup dish and beat together with a fork or wire whisk. In another flat soup dish, mix together bread crumbs and grated Parmesan cheese.

Lightly coat bottom of 9"x13" CorningWare French White baking dish with cooking spray. Dip each eggplant round into egg mixture and then into bread crumbs to coat and place rounds into prepared baking dish. Place into preheated oven and cook for 15 to 20 minutes, until browned and cooked through.

Serve directly from oven as a vegetable side or use for an Eggplant Parmigiana.