

Holiday Cooking

A Holiday Helper Busy Cooks Can Use

(NAPSA)—Interest is stirring for a new kitchen utensil designed to provide another pair of hands for the busy chef.

While busy cooks are merrily preparing culinary delights for their holiday guests, this handy helper can automatically stir gravies, sauces, pie fillings, soups, risotto, and more.

No, it's not one of Santa's elves. It's a hands-free stirrer, known as StirChef™, that adjusts to fit almost any saucepan. This cooking utensil can help the home cook multi-task in the kitchen. When not in use, it folds conveniently to store in any utensil drawer, a plus for kitchens with a shortage of storage space.

Thanks to a powerful motor, the reliable utensil has the strength to stir ultra-thick mixtures, such as rice pudding and Irish oatmeal. It also has the patience to temper chocolate. While most cooks just appreciate freeing up their hands for other projects, it's a much-appreciated and thoughtful gift for senior citizens who may have trouble with stirring due to arthritis or who may tire easily.

Four AA batteries are included with the utensil (providing over 5 hours of continuous stirring and 10 hours of intermittent), as well as a silicon splashguard, recipe booklet and three heat-resistant paddles.

One delicious way to try it out is to prepare this tasty holiday dessert recipe.



Here's a handy utensil to help make entertaining easier this holiday season.

6 - 8 egg yolks

½ cup sugar

**2 teaspoons vanilla extract
dash of nutmeg**

Powdered cinnamon

Place egg yolks, nutmeg and sugar in a bowl, beat until thick and creamy.

Warm the milk and then slowly beat into the egg mixture.

Pour milk and egg mixture into a 3 - 4 qt saucepan. Place StirChef™ onto the saucepan and turn on. Cook on medium heat (do not boil) until custard thickens (15-20 minutes). Add Vanilla and stir an additional 1 - 2 minutes.

Serve hot or cold; sprinkle with cinnamon before serving.

Available at fine stores nationwide. Call 866-739-STIR (7847) or visit www.stirchef.com.

Holiday Egg Custard
1 pint (16 oz) Milk