

Creative Cooking Can Be Easier With The Right Cookware

(NAPSA)—Take a good look at your cookware. The shape of a pan, the design of the lid, the interior and exterior finish, the comfort of the handle—all of these features, in the right combination, can take the chore out of cooking and inspire the cook to try something new and challenging.

For example, with T-Fal's Encore®, the shape of cookware has been transformed. Sauté pans are taller, with cupped sidewalls, for greater cooking capacity and reduced splattering. The polished stainless steel lids feature steam-vented knobs for more controlled cooking. The solid, ergonomically designed, Bakelite handles stay cool during cooking and are oven safe to 350° F.

What distinguishes this from other cookware is the easy-care nonstick interior with Thermo-Spot™, T-Fal's exclusive visual heat indicator. Built into the nonstick surface, Thermo-Spot signals by a change from patterned design to solid, red spot when a pan has been preheated to the right temperature. Whether you're a beginner or a seasoned cook, T-Fal's Thermo-Spot takes the guesswork out of cooking and helps turn out perfect meals every time. The durable nonstick interior has been designed for use with metal cooking utensils, making it even easier to use.

Encore comes in two exterior finishes: durable porcelain enamel, in a choice of black, blue or green and a mirror-like metallic.

Here are two recipes created by T-Fal for use with this cookware.

CHICKEN PAPRIKA

Serves 4

- 1 teaspoon olive oil
- 2 cups onion, sliced finely
- 1 tablespoon sweet paprika
- ½ cup chicken stock
- 4 chicken breasts halved, boned and skinless
- 1 14-oz. can plum tomatoes, seeded and chopped
- 1 sweet red pepper, thinly



Photo: Lou Manna

Cooking just got simpler with T-Fal's Encore with Thermo-Spot.

- sliced
- 2 tablespoons sour cream
- 1 tablespoon unbleached flour
- 1 tablespoon cold water

1. Preheat a T-Fal Encore 4.4-qt. covered deep sauté pan over medium heat until the Thermo-Spot visual heat indicator turns a solid red. Add olive oil, heat for a minute, then add onions and sauté over medium heat for five minutes. Stir in ½ tablespoon paprika and mix well.

2. Add stock, chicken, tomatoes and peppers. Bring to a boil over medium heat. Close steam-vent knob, cover and simmer for 15 minutes. Remove the chicken and vegetables with a slotted spoon and set aside. Continue cooking sauce until reduced to one cup.

3. In a cup, mix sour cream, flour, water and remaining paprika until smooth. Stir into the sauce and simmer, without boiling, for 5 minutes or until lightly thickened. Return chicken and vegetables to pan, heat briefly and serve at once.

ASPARGUS & COUSCOUS

Serves 4

- 1 teaspoon olive oil
- 1 onion, thinly sliced
- 8 ounces trimmed asparagus, cut into 1 inch pieces
- 1½ cups chicken stock
- ½ teaspoon ground black pepper
- ¼ teaspoon hot chili sauce
- 1 cup couscous
- ¼ cup chopped fresh basil
- 2 tablespoons sliced toasted almonds

1. Preheat a 2.1-qt. T-Fal Encore saucepan until the Thermo-Spot visual heat indicator turns a solid red. Add olive oil, heat for a minute, then add onions and sauté over medium heat for five minutes. Add asparagus, stock, pepper and chili sauce. Close steam-vent knob, cover and bring to a boil. Reduce heat to medium and cook for 5 minutes. Remove from heat.

2. Stir in couscous, basil and almonds. Cover and let stand for 5 minutes, or until couscous has absorbed liquid. Stir to fluff and serve immediately.

For recipes, visit www.t-fal.com. For availability, call 800-395-8325.