

Creative Cooking Is Easier With The Right Cookware

(NAPSA)—Cookware makes the cook the same way that clothes make the person. 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, take the chore out of cooking and help to inspire the cook to try something new and challenging.

With T-Fal's Encore™, for example, 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. And the solid, ergonomically designed bakelite handles stay cool during cooking and are oven safe to 350°F.

What distinguishes Encore from other cookware is the easy-care T-Fal nonstick interior with Thermospot™, T-Fal's exclusive visual heat indicator. Built into the nonstick surface, Thermospot signals by the change from a pattern design to a solid red spot when a pan has been preheated to the right temperature for cooking. Whether you're a beginner or a seasoned cook, T-Fal's Thermospot takes the guesswork out of cooking and helps to 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 its Encore cookware featuring Thermospot technology:



Photo: Lou Manna

Cooking just got simpler with T-Fal's Encore™ with Thermospot.

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 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 Thermospot visual heat indicator turns a solid red. Add olive oil, heat for a minute, then add onions and sauté 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. Cover and with the steam-vent knob closed 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.

Asparagus & Couscous Serves 2

- 1 teaspoon olive oil
- 1 onion, thinly sliced
- 8 ounces trimmed asparagus, cut into 1" 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-qt. T-Fal Encore saucepan until the Thermospot 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. Cover and with the steam-vent knob closed 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 more recipes from T-Fal, visit www.t-fal.com. For availability, call 800-395-8325.