

Kitchen Corner



Make Everyday Cooking Extraordinary

(NAPSA)—Here are a few hot tips on pots, pans and stoves that can help keep things cooking in your kitchen:

- **Opt for flat, stainless steel pans.** For even cooking results every time, use a heavyweight stainless steel pan with a flat bottom to transfer heat better. A bowed pan is typically less efficient and isn't able to absorb all the burner's heat.

Nonstick pans might be slightly easier to clean but if overheated, the nonstick surface may chip or flake. A stainless steel pan cleans easily, cooks evenly with good heat distribution and is ideal for searing.

- **Pick the right range.** For electric ranges, coil burners offer an even heat distribution across the pan even if the pan isn't flat. The downside of coil burners, however, is a lack of a good heating range.

For something that looks sleek, is easier to clean and is versatile, consider a ceramic glass cooktop surface. Because the heat comes from beneath the glass, the heating elements can be in all different sizes to accommodate nearly all cookware. Just remember, flat pans are essential to absorb all the heat.

If you cook often, you may care to consider induction cooktops. They deliver superior cooking results by using magnetic energy to evenly heat the pan. Plus, they're very efficient and easy to use.

- **Two is better than one.** Double oven ranges are great for



Your kitchen equipment may have more effect on your cooking than you realize.

everyday meals, since the smaller upper cavity is large enough for most dishes and preheats faster than a full-sized oven, bringing dinner to the table in less time. Plus, for those occasions when you need two dishes ready at the same time, the double oven is essential. Each dish may be cooked at separate temperatures while avoiding picking up flavors of the other dish.

There are several double range options available these days, the main difference being the cooktop configuration. One benefit to look for is the burners' wattage. For instance, the Whirlpool Institute of Kitchen Science (WIKS) notes that the Maytag Gemini double oven electric range has a 3,200-watt Speed Heat element on the cooktop, providing high heat for searing as well as a good turn-down for simmering sauces.

- **Learn more.** For more cooking tips, visit www.instituteofkitchenscience.com.