

## USE AND CARE INSTRUCTIONS:

### HANDLE ASSEMBLY:

There may be a thin membrane of Bakelite covering the hole for the screw caused during production. Easily removed with the screw when installing the handle. The screw hole is present and functional.

### PRESEASON:

Preseason pan with vegetable shortening before first use. Coat surface by wiping shortening on with paper towel. Place pan on low heat 2 or 3 minutes. Pan is now ready for use. Do not use metal utensils on nonstick surface. Use plastic or nylon. Use low or moderate heat.

### PREVENT STICKING:

Make sure your pan is well heated before adding egg. Let your pan heat up well before adding your butter and then your eggs to the hot pan.



## Nonstick Omelet Pan with Removable Egg Poacher



## TO POACH EGGS:

Fill pan (handle side) with water and place over moderate heat. Season poaching cups with butter. Break eggs into cups and close the other half as a lid. Cook for approximately 4 minutes until the white is set but the yolk remains liquid. Place eggs onto a serving plate. Serve immediately.

## VEGETABLE OMELET

### Ingredients:

2 Tbsp. butter  
1 onion, chopped  
1 bell pepper, chopped  
3/4 tsp. salt  
4 eggs  
2 Tbsp. milk  
1/4 tsp. freshly ground black pepper  
2 oz. shredded Swiss cheese

### Directions:

Melt 1 tablespoon butter in a skillet over medium heat. Cook chopped onion and bell pepper for 4 to 5 minutes, stirring occasionally, until just tender. Remove from heat, transfer to a bowl and sprinkle 1/4 teaspoon of salt over them.

Beat the eggs, milk, remaining 1/2 teaspoon salt, and black pepper. Divide and melt the remaining 1 tablespoon of butter in each side of the Omelet Pan making sure it is well coated. When the butter is bubbly divide the egg mixture between the two sides of the pan. Cook slowly over low heat. As the eggs cook, gently lift the edges so uncooked egg mixture flows to the edges to cook. Continue to cook until the centers look like they have set. Sprinkle the shredded cheese and vegetable mixture over the pan side with the handle. Fold over other half onto filled portion. Cook until egg is done and cheese melts. Place serving plate over pan and invert. Serve immediately.