

One-Year Limited Warranty

Anchor Hocking Corporation warrants this MicroWare® Product to be free from defects in materials and/or workmanship for a period of one year from the date of its original purchase for use. In the event of a defect in material or workmanship during the warranty period, Anchor Hocking will repair or replace (at its option) your MicroWare® Product under the conditions of this Warranty. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. If your MicroWare® Product is defective, return only the defective part for repair or replacement to: **Within U.S.A.:** Anchor Hocking MicroWare® Service Dept., 211 Hill St., St. Paul, MN 55102.

Within Canada: Kenneth M. Smith Incorporated, 30 Industrial Street, Toronto 352, Ontario, Canada M4G-1Y9

Within the U.K.: Anchor Hocking Corporation 271 High Street Berkhamsted, Hertfordshire, England HP4 1AA.

Please note that none of the conditions stated or implied in this warranty in any way infringe on or prejudice your rights as a purchaser under UK common law.

 Anchor
Ovenware

MicroWare®

Brand

INSTRUCTIONS & RECIPES



Z-7438
Anchor Hocking Corporation, Lancaster, Ohio 43132

Litho in U.S.A.
9415-00-0000

Are you getting the
most out of your
microwave
oven?
See Pages
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MicroWare® Multi-Purpose Microwave Ovenware

THE CHOICE IS SIMPLE

You'll love the results you get with MicroWare® brand ovenware in your microwave or conventional oven. MicroWare® ovenware is a complete line of bakeware, utensils and accessories made especially for microwave, conventional and convection cooking. Molded from strong and durable Chill-Therm® material, all pieces are ideal for freezer to oven to table to dishwasher use.

MicroWare® ovenware is versatile. The Roasting Rack fits inside the Baking Sheet to catch meat juices during cooking. The Popcorn Popper can also be used for steaming vegetables and roasting meats. Many covers for MicroWare® ovenware can be used as cooking vessels themselves. And all are designed for convenient storage and easy clean-up.

For general questions write to:
Amy Hamilton Consumer Affairs Coordinator
Anchor Hocking Corporation Lancaster, OH
43132

MICROWAVE COOKING TECHNIQUES

Arrange foods. When microwaving foods of uniform size, like baking potatoes or stuffed mushrooms, arrange the items in a ring. This allows more even exposure to microwave energy. Arrange foods with denser or less-tender areas toward the outside. Meatier chicken parts, the thicker end of fish fillets and the less-tender stalk ends of broccoli and asparagus should all be placed toward the outside of the dish.

Promoting even cooking. Cover foods to retain heat and moisture and to speed cooking. Stir foods partway through the cooking time to equalize temperature and shorten cooking time. For foods which cannot be stirred, like cakes and lasagna, use one of the MicroWare® Turntables or rotate the dish partway through the cook-

ing time. When microwaving several large pieces of food like corn on the cob, exchange the outside pieces with the center pieces after microwaving half the time. For foods like pork chops, salmon steaks and whole cauliflower, turn the food over during cooking so the upper and lower surfaces are reversed. Use aluminum foil to cover sensitive parts of food which may cook too quickly. Be sure to keep foil at least 1 inch from oven walls.

Testing for doneness. Microwaved foods continue to cook after they are removed from the oven. Remove some foods from the oven while they still look partially cooked. Scrambled eggs, for example, should be removed while they are still soft and moist. After standing 1 to 4 minutes, they will complete cooking and firm up.

Microwave® and Chill-Therm® are registered trademarks of Anchor Hocking Corporation.



MicroWare® ovenware is designed for efficient storage.



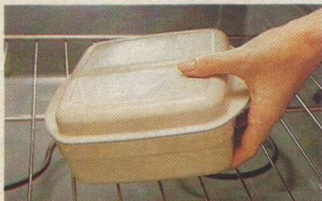
 Your MicroWare® cooking utensil is made from the highest quality space-age material and was specifically designed for use in microwave and conventional ovens.



 MicroWare® ovenware is completely dishwasher-safe. Normally, rinsing or soaking followed by the dishwasher cycle will clean the utensil. Wash before first use.



 MicroWare® cooking utensils should never be used under a broiler or browning unit.



 MicroWare® ovenware is suitable for use in conventional and convection ovens at temperatures up to 400°F (204°C). DO NOT use in oven without food.



 MicroWare® ovenware is made of revolutionary CHILL-THERM® material that goes directly from freezer to oven without fear of breakage.



 MicroWare® ovenware should never be used on a stove top.

Try these recipes in your MicroWare® brand ovenware

Stuffed Potato Shells from The Microwave Cooking Library

- | | |
|---|--|
| 2 baking potatoes (5 to 7 oz. each) | 1/8 teaspoon pepper |
| 1 slice bacon or 1 tablespoon prepared bacon bits | 1/4 cup dairy sour cream or dairy sour cream with chives |
| 1/4 teaspoon salt | 1/2 cup shredded Cheddar cheese |
| | 1 tablespoon sliced green onion |

Scrub potatoes; pierce with fork. Arrange on MicroWare® Roasting Rack. Microwave at High (100%) 5 to 7½ minutes, or until soft to the touch, rearranging and turning over after half the time. Let stand 5 minutes to complete cooking. Place bacon on MicroWare® Bacon Rack. Microwave at High (100%) 30 to 60 seconds, or until crisp. Crumble and set aside. Slice each potato lengthwise in half, then crosswise. Carefully scoop out centers, leaving 1/4 inch of potato next to skin. Arrange skins on serving plate. Sprinkle with salt and pepper. Spread thin layer of sour cream in each shell. Sprinkle with cheese, green onion and crumbled bacon. Microwave at Medium (50%) 2½ to 4 minutes, or until cheese melts, rotating plate after half the cooking time. Serves 4. NOTE: Reserve the scooped out centers for mashed potatoes.

▼ Piquant Veal Chop from The Microwave Cooking Library

- | | |
|-------------------------------|-------------------------------------|
| 1/4 cup chopped tomato | Dash dried basil leaves |
| 2 tablespoons chili sauce | 1 veal loin chop, 1/3 to 1/2 lb. |
| 1 teaspoon packed brown sugar | 2 green pepper rings, 1/4 in. thick |
| 1/8 teaspoon salt | |

Mix tomato, chili sauce, brown sugar, salt and basil. Place chop in MicroWare® Main Dish. Pierce both sides with fork. Place green pepper rings on chop. Pour sauce over chop. Cover. Microwave at Medium (50%) 6 to 12 minutes, or until meat is cooked to desired tenderness, turning over and stirring sauce after half the cooking time. Serves 1.



Are you getting the most from your microwave oven?

▲ Broccoli Butter Toss from The Microwave Cooking Library

- | | |
|---|------------------------------------|
| ½ cup fresh or frozen broccoli cuts or cauliflowerets | 1½ teaspoons snipped fresh parsley |
| 1 medium carrot, cut into 2 × ¼-in. strips | Dash salt |
| 2 teaspoons water | Dash pepper |
| 1½ teaspoons butter or margarine | |

Place broccoli, carrot strips and water in one MicroWare® Side Dish; cover. Microwave at High (100%) 1 to 3 minutes, or until tender-crisp, stirring after half the time. Drain.

In second Side Dish combine butter, parsley, salt and pepper. Microwave at High (100%) 20 to 30 seconds, or until butter melts. Pour over broccoli and carrots, tossing to coat. Serves 1.

Corn Muffins from The Microwave Cooking Library

- | | |
|-------------------------|---------------------------|
| ¼ cup vegetable oil | 2 teaspoons baking powder |
| ½ cup all-purpose flour | ½ teaspoon salt |
| ½ cup yellow cornmeal | 1 egg |
| 1 tablespoon sugar | ⅓ cup milk |

Line MicroWare® Muffin Pans with two paper liners each. In medium bowl mix all ingredients just until particles are moistened. Fill cups half full.

Place on Turntable. Microwave at High (100%) until tops spring back when touched lightly. If not using Turntable, rotate once. Remove from cups to wire rack. Moist spots will dry during cooling. Repeat with any remaining muffins. Wrap, label and freeze no longer than 1 month.

To serve, unwrap desired number of muffins. Microwave at High (100%) 15 to 30 seconds per muffin, or warm to the touch. Let stand 3 minutes. Makes 6 to 8 muffins.



Hamburgers, Meatballs & Meatloaves

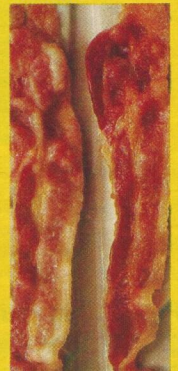


Brownies, Cakes & Pies

Do you know how to microwave these basic everyday foods?



Chicken, Corn & Potatoes

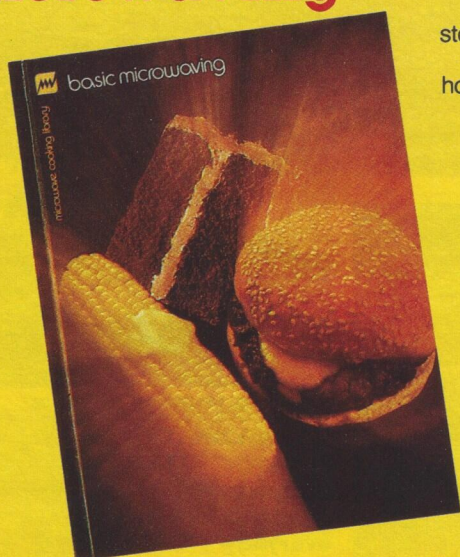


Bacon & Eggs, and much more

the microwave cooking library™
shows you how!

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Now it's easy to learn the secrets of successful Microwaving



Hundreds of step-by-step photos show you exactly how to • brown the meat • bake a cake in 5 to 10 minutes • microwave hamburgers • chicken • plus everything you need to know for basic everyday microwaving success.

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Over 500 step-by-step color photos start you boiling water, scalding milk, and making soup. From there you go on to everyday foods like hamburger, meatloaf and chicken. By the time you're done with the baking and dessert sections you'll be an accomplished microwave cook.



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My Microwave oven is a: Make _____ Model _____
All orders subject to acceptance. Due to labor and materials cost increases, the price of future volumes in the series is subject to change.

Ideal for all oven brands

The recipes in "Basic Microwaving" have been thoroughly tested in all major brands of ovens. A chart included with every book helps you adapt all power settings to your oven, whatever the brand.

Lots more than recipes.

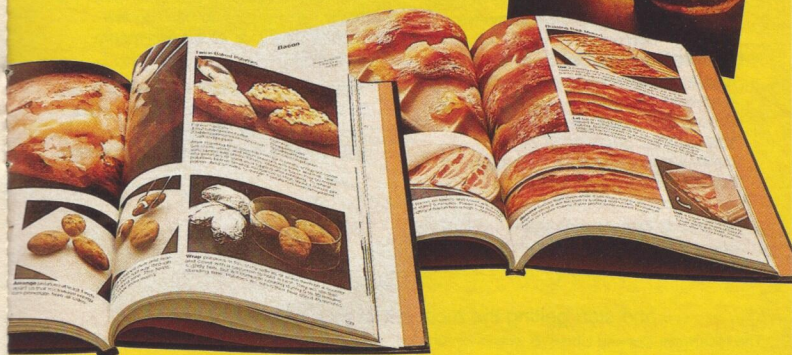
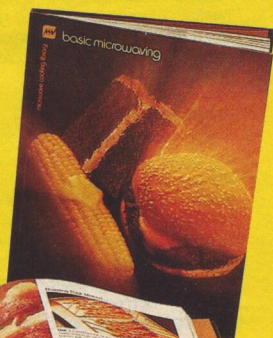
You may already have a microwave cookbook, but a general-purpose recipe book can't answer in detail what happens in microwaving and why. "Basic Microwaving" shows you exactly what to expect every step of the way, including a new photo technique that **shows you how foods look while they are actually being microwaved!**

FREE Trial Offer!

Take advantage of this free trial offer. Send coupon for FREE 2-week examination of "Basic Microwaving." If not totally satisfied, simply return book without obligation.

Each volume is 8½" × 11" overall and includes:

- 160 pages
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The microwave cooking library™



...it's like having a microwave cooking school right in your home.

A Complete Library!

The Microwave Cooking Library is the most complete collection of microwave cooking information ever assembled. Twelve volumes in all, each guiding you step-by-step through microwave cooking with hundreds of color photos and directions.

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"Basic Microwaving" gets you started microwaving right. "Microwaving Meats" shows step-by-step how to prepare all types of meat from hamburgers to Filet de Boeuf Bouquetiere. In "Recipe Conversion for Microwave" you'll learn how to convert your favorite recipes for microwave cooking. "Microwaving Meals in Minutes" features delicious, complete meals you can prepare in record time, thanks to microwave. "Microwave Baking and Desserts" shows you step-by-step preparation of taste-tempting desserts, pastries, breads. And there's more.

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There is no minimum number of books to purchase; you keep only the ones you want to buy. To cancel your subscription, simply notify us in writing.

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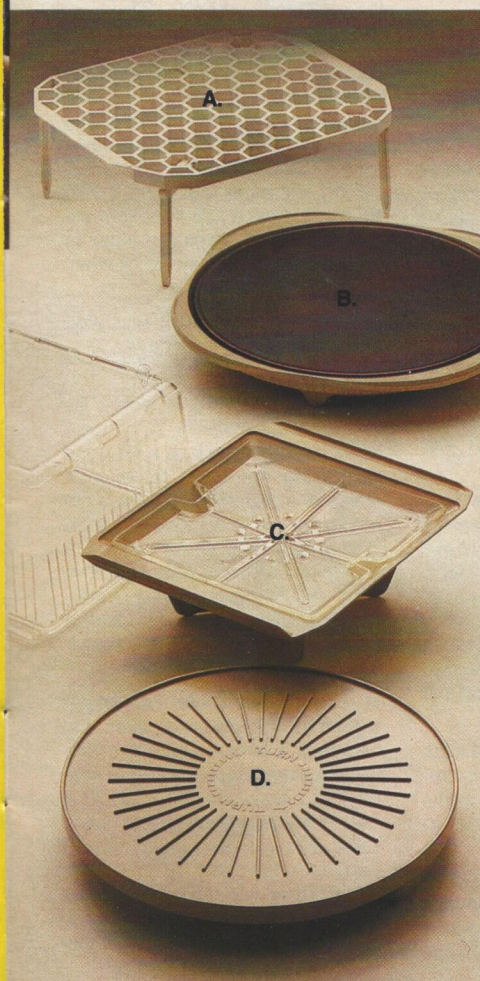
... and start getting the most out of your microwave oven.

The Microwave Cooking Library is written for American cooks using American measurements and terms.



Anchor
Ovenware

Basic MicroWare®



A. The Microwave Cooking Shelf lets you make whole meals all at once in your microwave. You can do the lighter, small items on the bottom and meats and larger items on top.

B. The Crisper Griddle is ideal for pizza, grilled sandwiches and other foods. Its specially treated surface uniformly distributes heat for crisping and browning.

C. The Popper · Steamer · Roaster is our most unique microwave utensil. It makes popcorn — without oil — in four minutes. Plus you can serve it right in the cover. You also get a special rack for roasting meat, and steaming vegetables so they keep their all-important nutrients.

D. The Spring-Powered Turntable automatically rotates your food for even, faster cooking. Your food requires less attention while cooking. There are two models — one for full size ovens and a smaller model that fits in virtually every oven.



A. The Bacon Racks are a superior way to cook bacon both in microwave and conventional ovens. The racks come in three styles—rectangular for large ovens, round and eight-sided for large and compact size ovens. The round and eight-sided fit perfectly on The MicroWare® Turntables. All three racks feature ridges that lift the bacon out of its grease. The racks also work well for roasting all other types of meats.

B. The All-Purpose Cooker is a four-piece, multi-use microwave cooking set. The four pieces answer most cooking needs when used separately or in combination with each other.

C. The Roasting Rack can be used with Anchor Hocking's 2-quart glass utility baking dish or the MicroWare® Baking Sheet. Together, these form an ideal cooking utensil for roasts, ham, poultry, hamburgers or other meats. Designed to allow juices to drain off, the rack can be used in either microwave or conventional ovens.

D. The Loaf Pan can be used to do all types of baking in your microwave or conventional oven. It works for everything from meatloaf to bread.

E. The Baking Sheet is perfect for making brownies or roasting meats in conjunction with the Roasting Rack. Also for heating nachos, hors d'oeuvres and other snacks.

F. The Muffin Pan is used primarily for muffins or cupcakes, but can also be used to poach eggs,** bake potatoes or cook individual quiches, custards or vegetable portions. The Muffin Pan also serves as a cover for the Baking Ring. For microwave baking, two paper cup liners should be used in each cup to absorb excess moisture. Lightly grease or spray cups with vegetable oil when liners are not used.

**To poach eggs, prick egg yolk, cover and cook on Medium (50%) power.

G. The Baking Ring is a versatile utensil for microwaving or conventional cooking. Use it as a tube pan for baking one-layer cakes from mixes or standard recipes. It is not recommended to bake chiffon, angel food or other high-rising cakes in a microwave oven. Check recipe or cake mix volume to prevent overfilling. The Baking Ring is also ideal for microwaving meatloaves, casseroles, soufflés or vegetables.

H. The Fluted Cake Pan is designed for microwaving cakes and breads. It is large enough to microwave a standard cake or other recipe that bakes conventionally in a 14-cup fluted ring pan. The Fluted Cake Pan can also be used in a conventional oven up to 400°F/204°C. It is not recommended to bake chiffon, angel food or other high-rising cakes in a microwave oven.





A. The Main Dish container has a 16-ounce capacity for cooking or reheating casseroles, soups, stews, frozen entrees or other main dishes. The rounded corners help foods microwave evenly. Try using the Main Dish for cooking chicken breasts or pork chops for one or two. The Main Dish container can withstand conventional oven heat up to 400°F/204°C, but the cover should be used only in a microwave oven.

B. The Side Dish containers make it easy to cook up to 8 ounces of vegetables or other side dishes. They can also be used to cook single servings of main dishes and desserts, or to reheat leftovers. The covers can be used for microwave cooking and reheating, but should not be used in a conventional oven.

C. The Versatility Pan is an ideal size and shape for many frozen foods as well as small casseroles, meat dishes and some small desserts. It can be used uncovered or with its own Divided Cover.

D. The Divided Cover (sectioned dish) is convenient for cooking a small meal, reheating leftovers or heating individual portions of foods.

E. The Simmer-Cooker casserole has a 4-quart capacity and is designed for large-quantity soups, stews and casseroles. The size and shape will also accommodate whole poultry and large roasts.

F. The Pie Plate Cover can be placed to fit tightly or turned so that the small hole allows steam to escape. The hole was also designed to accommodate microwave temperature probes.

G. The Divided Dish comes with a cover and allows you to cook or reheat three different foods at one time. It's perfect for those quick meals for one or two.

H. The Bowl and Cover is designed specifically for compact ovens. This bowl, complete with a handle and cover, is great for cooking small portions or for storing and reheating leftovers.

