

## NORDIC WARE MICROWAVE 2-EGG OR 4-EGG POACHER

### Use and Care Instructions:

1. Before using cookware for the first time, wash in hot soapy water and rinse well. After each use, hand-washing is recommended, but occasional washing in the top rack of a dishwasher is acceptable.
2. This cookware is designed for microwave use only. DO NOT use on top of range, or under broiler or browning elements.
3. Expect microwaving times to vary slightly due to available power settings on different models and brands of microwave ovens and variations in household current. To assure current availability, your microwave oven should not share current with any other major appliance.
4. Beware of hot steam when removing coverings from foods which have been cooked in the microwave.
5. Should food become cooked on, soak in soapy water. Cleansing pads made especially for non-stick finishes may be used. DO NOT use steel wool, harsh abrasives or scouring powders.

### COOKING STEPS:

- Place egg(s) into individual cups of the egg poacher base. (You may want to rub a little butter or margarine on the cups first.)
- Prick egg yolk gently with toothpick (so yolk does not run all over) before microwaving.
- For best results add water to any unused egg cup plus  $\frac{1}{2}$  tsp of water to each egg cup along with the egg. This will add additional steam and slow the cooking process for better poaching.
- **Close cover, and microwave on high power in 15-20 second intervals until desired doneness is achieved.**
- Let eggs stand for 30 seconds before removing cover to allow eggs to finish cooking.
- Always use a hot pad to remove cover as hot steam will escape and may cause burns.

### Helpful Hints:

- Do not over cook. It is very easy to over cook eggs, turning them hard. Eggs continue to cook after they are removed from the microwave. Remove the eggs while they are slightly softer than desired.

- Eggs are extremely sensitive to "hot" spots in the microwave. Use a microwave with a turntable, or rotate the food in the microwave.
- Each microwave oven is different, and cooking times will vary for different wattage ovens. You will need to experiment at first. Cook the eggs in short intervals, checking frequently for desired doneness.
- Egg yolks will burst if not pricked before microwaving.

Approximate Total Cooking Times:

*	<u>Eggs</u>	<u>600 Watt</u>	<u>650 Watt</u>	<u>700 Watt</u>	<u>750 Watt</u>	<u>1000 Watt</u>
	1	70 seconds	65 secs.	60 secs.	55 secs.	40 secs.
	2	100 secs.	95 secs.	90 secs.	85 secs.	60 secs.

Nordic Ware toll free 1-877-466-7342 or [www.nordicware.com](http://www.nordicware.com)