

Cookware Names & Uses (Josh Mueller)

With the Legacy Cookware Set, you get your small (eggs/omelettes), medium (sautee peppers/onions) and large (big meals--fish, bacon) **frying pans**. Those are for frying and sauteing all your eggs, onions, bell peppers and meats on the stovetop, and you can throw them in the oven because they have the metal handles, so you can use them under the broiler.

Then you get your small (veggies, warming up can of soup), medium (quinoa, rice--2 people) and large (boil water--pasta, mashed potatoes) **saucepans** for stuff like macaroni and cheese, veggies, beans, and pasta for all the family meals.

And then you have your small and your large **skillets**. These are for your chicken breasts, pork chops, steaks, burgers, fish, spaghetti sausage.

Then you have your **larger pots**, so your Dutch Oven--that's like your roasting pan (chickens--stock, water, juices), with the high dome on top creating the same environment as an oven, without having to heat up your oven, and it cuts the cooking time from 4 hrs to 2 hrs on low heat. And then you have your big stock pot, which is the biggest one we make, for seafood boils, chilis, soups, and stews. Great for all your big meals for entertaining and the holidays.

You get your Wok, which is your **stir fry pan**. What's cool is it's flat on the bottom so you don't need a stand, but shaped like a bowl inside. 14.5 in wide, and 4.5 inches deep, so it fits all your veggies. Also great for homemade fudge and rice crispy treats!

You get your **griddles**--a single burner griddle, and a double burner griddle, which is great for all your pancakes and grilled cheeses. Also great for camping and you can use it in the oven as a cookie sheet!

And then you have your **accessory items**, which are your steamer (brussel sprouts, broccoli, tamales, rice) and your double boiler (fondue or chocolate, or queso?), and those fit in your 3qt saucepan.