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14
delicious
recipes
inside!

— 23-liter Toaster Oven with Convection —



Instruction Manual

MODEL: FCO23B_CT, FCO25R_CT
120 V, 60Hz, 1200W

Montgomery Ward Customer Service
3650 Milwaukee Street, Madison, WI 53714
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

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Chef[®]
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Thank you for purchasing your Chef Tested[®] 23-liter Toaster Oven with Convection by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards. We guarantee it!

Think of the time and money you'll save! Instead of turning on your big oven, now you can use your fast-heating, energy-conscious oven for so many things, from melting cheese on open-faced sandwiches to baking cookies or cooking up a savory 5-lb. roast!

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PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your Electrical Oven with Convection, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING OR CLEANING

1. Read all of these instructions.
2. Do NOT touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. Do NOT let cord hang over edge of table or counter, or touch hot surfaces.
5. Do NOT operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Call our toll-free Customer Service for information regarding returns and refunds.
6. The use of accessory attachments not recommended by the appliance manufacturer may create hazards or cause injury.
7. Do NOT place on or near a hot gas or electric burner, or in a heated oven, or in a microwave.
8. When operating the oven, keep a minimum of 5 inches of space on all sides of the oven to allow for adequate air circulation.
9. Unplug from the electrical outlet when not in use, or before cleaning. Let it cool before putting on or taking off parts, or before cleaning.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Do NOT use metal foil on any part of the oven. This may cause overheating of the oven.
12. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
13. Do NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation. Do NOT store any items on the oven during operation.

Important Safeguards (cont'd)

15. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
16. Do NOT place any of the following materials in the oven: cardboard, plastic, paper or anything similar.
17. Do NOT store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
18. To disconnect, turn all controls to the "off" position, then remove plug from wall outlet. Always hold the plug, but NEVER pull the cord.
19. Always wear protective, insulated oven mitts when inserting or removing items from the oven when hot.
20. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Avoid scratching the door surface or nicking the edges. If the door has a scratch or nick, contact our Customer Service number for information on returns or refunds.
21. Do NOT use outdoors.
22. Do NOT use appliance for other than intended use.
23. This appliance is for HOUSEHOLD USE ONLY.
24. The exterior of the oven will get hot when it is operating. Avoid touching hot surfaces.

Before Using for the First Time

1. Read all instructions included in this manual.
2. Make sure the oven is unplugged and the Timer Knob is in the "off" position.
3. Remove all racks and pans. Wash them in hot, soapy water or in a dishwasher.
4. Thoroughly dry all accessories and re-assemble in the oven. Plug oven into wall outlet, and it's ready to use.

After re-assembling your oven, we recommend that you run it at MAX temperature on "TOAST" for approximately 15 minutes to eliminate any manufacturing oil that may remain after assembly..

Polarized Plug

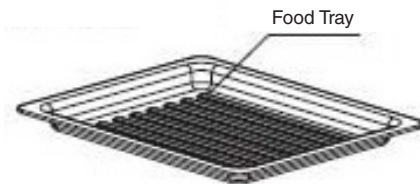
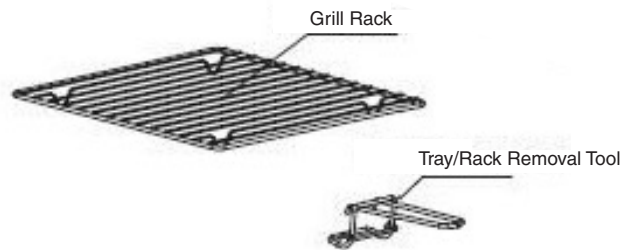
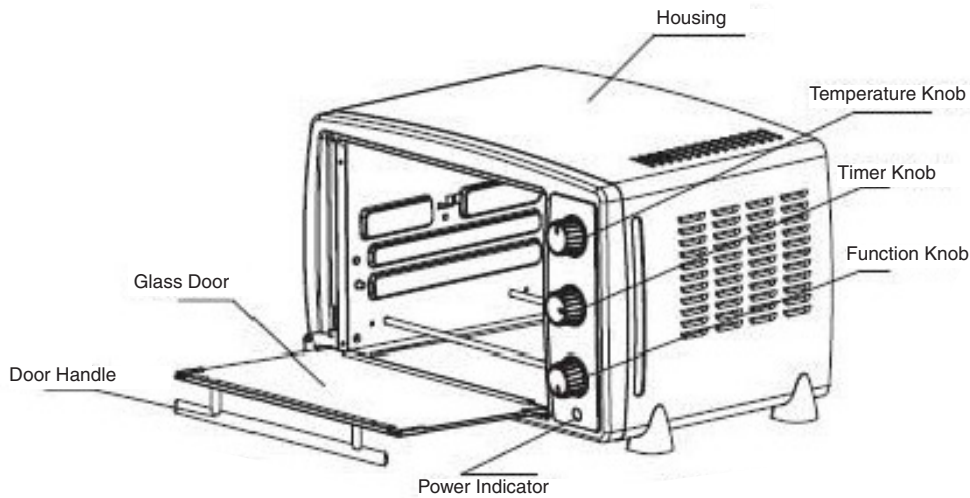
This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type—3 wire.
 - The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or table top or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the counter top or table top. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**



This appliance requires little maintenance. It contains no user serviceable parts. Do NOT try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Cleaning Instructions:

- **Always unplug oven and allow to cool before cleaning**
- Your oven features a quick-clean coating. If desired, wipe walls with a damp cloth and mild detergent.
- **DO NOT USE STEEL WOOL SCOURING PADS OR ABRASIVE CLEANERS OR SCRAPE WALLS WITH METAL UTENSILS, AS THIS MAY DAMAGE THE QUICK-CLEAN INTERIOR.**
- Wash all accessories in hot soapy water or in a dishwasher. Wipe the door clean with a damp cloth and wipe dry with a paper or cloth towel. Clean exterior with damp cloth.
- **DRY ALL PARTS AND SURFACES THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.**

Storing Instructions:

Unplug the unit, allow to cool and clean before storing. Store this appliance in its box in a cool, dry place. NEVER store while it is hot or still plugged in. Do NOT put any stress on the cord or wrap the cord around the appliance.

Getting Started: Overview of How It Works

In standard ovens, there is radiant heating of the interior, and air movement is relatively slow. A convection oven circulates heated air continuously through the oven to maintain uniform temperature. As a result, convection ovens heat more quickly and cook faster. The constant, gentle air flow is what seals in juices, promotes browning and may shorten cooking time without turning and basting. Note that some convection ranges run the fan more slowly for baking and faster for roasting.

The best way to become a confident convection cooker is to try out your favorite recipes using the features. Your Convection Oven can Keep Warm, Bake, Broil, Rotisserie, Convection Toast and Convection Bake. The Oven has a special recessed area to accommodate a 12" frozen pizza.

Please familiarize yourself with the following oven functions and accessories prior to the first use:

- **Function Knob:** This oven has 4 cooking modes (BROIL, BAKE, TOAST, CONVECTION)
- **Temperature Knob:** Choose desired temperature from LOW (150°F) to HIGH (465°F)
- **Timer Knob:** Turn control to the left (counter-clockwise) and the oven will STAY ON until manually shut off. To activate timer, turn to right (clockwise) for other use. A bell will sound at the end of the programmed time.
- **Indicator Light:** It is illuminated whenever oven is turned on.
- **Grill Rack:** For toasting, baking and general cooking in casserole dishes and standard pans.
- **Food Tray:** For use in broiling and roasting meat, poultry, fish and various other foods.

Baking in Your Oven

BAKING AND TOASTING

You can use bakeware up to 9 inches in length. We do not recommend the use of oven roasting bags or glass containers inside the oven that are not heat resistant.

NEVER use plastic, cardboard, paper or anything flammable in the oven.

NOTE: Position the rack in the lowest support guide.

POSITIONING OF THE RACK WHEN BAKING

Cookies and Pies– Use bottom or middle support guides.

Layer Cakes – Use bottom support guide only (bake one at a time).

Nuts, fruits and meats – Use bottom or middle support guides.

Pizza – Use the middle support guides.

This function is ideal for baking cake, in general.

Operation:

- Place the Grill Rack in the middle support guide.
- Place food to be cooked in Food Tray.
- Turn Function Knob to Bake.
- Turn Timer Knob to "ON". Time accordingly and check progress with meat thermometer to ensure it is cooked to your taste.
- To check or remove food, use Tray/Rack Removal Tool provided to help slide food in and out.
- Turn Timer Knob to "O" when cooking is complete.

USING THE CONVECTION FUNCTION

Using the Convection Fan will help distribute the heat within the oven more evenly. This results in food cooking much faster. This is ideal for browning or roasting of certain foods.

Operation:

- Preheat oven as directed in recipe.
- Set Thermostat Knob to High.
- Turn FUNCTION Knob to Convection.
- Check baked goods for doneness 5–10 minutes before expected completion.
- Turn Timer Knob to "O" when complete.

ROAST YOUR FAVORITE CUT OF MEAT TO PERFECTION

The oven can cook up to a 5-lb. roast or ham. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results, we recommend that you preheat the oven for 15 minutes on 450°. We do not recommend the use of oven roasting bags, or glass containers inside the oven unless they are heat resistant glass. **Never** use plastic, cardboard, paper or anything flammable inside the oven.

Operation:

- Preheat oven as directed in recipe.
- Set Thermostat Knob to High.
- Turn FUNCTION Knob to Convection.
- Check baked goods progress 5–10 minutes before expected completion.
- Turn Timer Knob to “O” when complete.

ROASTING GUIDE

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
Beef Roast	325 – 450°	25 – 30 min.
Pork Roast	325 – 450°	40 – 45 min.
Ham	325 – 450°	35 – 40 min.
Chicken	350 – 450°	20 – 25 min.
Turkey	350 – 450°	20 – 25 min.

NOTE: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

For best results, we recommend you preheat the oven for 15 minutes on 450°F.

OPERATION:

Operation:

- Place the Grill Rack in the middle support guide.
- Place food to be cooked onto Food Tray.
- Turn Function Knob to Broil.
- Turn Timer Knob to “ON”. Time accordingly and check progress with meat thermometer to ensure it is cooked to your taste.
- To check or remove food, use Tray/Rack Removal Tool provided to help slide food in and out.
- Turn Timer Knob to “O” when cooking is complete.

BROILING GUIDE

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
Rib Eye Steak	400°	25 – 30 min.
T-Bone Steak	400°	25 – 30 min.
Hamburger Patty	400°	25 – 28 min.
Pork Chops	400°	40 – 45 min.
Lamb Chops	400°	30 – 40 min.
Chicken Legs	400°	30 – 35 min.
Fish Filets	350°	20 – 25 min.
Salmon Steaks	350°	20 – 25 min.

NOTE: All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

TOASTING CAPACITY

Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the Grill Rack in the center of the oven.

Function: **Toast**

This function is ideal for cooking bread, pizza and fowl in general.

Operation:

- Place the Grill Rack in the middle support guide.
- Turn Function Knob to “Toast”.
- Place food to be cooked onto the Food Tray.
- Place Food Tray onto Grill Rack.
- Turn Timer Knob to “ON”. Time accordingly and check progress with meat thermometer to ensure it is cooked to your taste.
- To check or remove food, use Tray/Rack Removal Tool provided to help slide food in and out.
- Turn Timer Knob to “O” when cooking is complete.

NOTE: ALL toasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Baked Goods

Butter releases steam almost immediately, making the dough rise higher. That means your baked goods will all be flakier, lighter, and loftier. For cookies, take advantage of all available shelf space by baking with several trays at once. Because the fan disperses heat throughout, you won't have to rotate them as often.

Toasting/Drying Nuts and Grains

Use the convection setting to achieve an even, golden hue with far less tossing and turning.

BAKING

- Lower the temperature indicated in your recipes by about 25°F, but cook for the indicated time.
- For cookies and cakes, use shiny, bright aluminum or steel pans. They reflect heat and allow for more delicate browning.
- For breads and pies, use dark or dull aluminum or steel pans. They absorb heat and result in darker browning.

ROASTING

- When roasting meats, cook according to the indicated temperature but cut cooking time by about 25 percent.
- Use pans with low sides so the circulating hot air can work its magic. Otherwise, food won't brown as well.
- Don't use a lid. It prevents the circulating air from reaching the food.
- When cooking in a full oven, pay attention to how the food browns, as you might still have to rotate the pans in the convection oven to ensure even cooking.

Beef and Pork Roasts

Herb Marinated Beef (or Pork) Roast

3-3½ lb. Angus Beef roast OR
3-1½ lb. rolled Pork roast

Marinade:

¾ cup beef broth
¼ cup vegetable oil
3 cloves of garlic, chopped finely
1 Tbsp. parsley
1 Tbsp. thyme
1 Tbsp. rosemary
Salt and pepper (black) to taste

- Blend all marinade ingredients together and put in large plastic bag. Place roast in bag with marinade and leave overnight in refrigerator (at least 8 hours) – turn the roast often.
- Preheat oven to 350° and place drained meat on rack in roasting pan. Cook approximately 2½ hours (more if well-done meat is desired), occasionally basting with remaining marinade.

Sweet Chile Chutney Roast Beef

2½ lb. boneless rib of beef

<i>Glaze:</i>	3 Tbsp. honey	1 Tbsp. dried chilies
<i>Chutney:</i>	1 large thinly sliced apple	2 tomatoes, chopped
	2 Tbsp. brown sugar	½ cup red wine
	½ cup water	Pinch of cayenne pepper

- Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.
- Place roast beef into oven.
- Set heat selection to Roast.
- Cook for 30 – 45 minutes.
- Brush honey onto roast. Let roast for another 10 minutes and brush some of Chutney mixture onto roast.
- Serve with remaining Chutney mixture.

Royal Pork Roast

1 boneless pork top loin roast (3 lbs.)	2 cloves garlic, thinly sliced
2 Tbsp. Dijon mustard	1 tsp. red wine vinegar
¾ tsp. ground thyme	½ tsp. ground sage
1 cup reduced-fat beef broth	¾ cup unsweetened apple juice
½ cup apricot jam	1 Tbsp. cornstarch
1 Tbsp. sour cream	

- Cut 8 deep slits in the top of roast, insert garlic into slits.
- Mix mustard, vinegar, thyme, and sage in a bowl. Brush the mixture onto the roast entirely.
- Place roast into the oven.
- Set Timer for 1 hour and begin cooking.
- Set heat selection to Roast.
- Warm ¾ cup of broth, apple juice and jam in a small saucepan over medium-high heat or until jam melts. Brush jam mixture onto roast once. (Save the ¼ cup of broth for later use.)
- Add sour cream and cornstarch to jam mixture and mix until smooth. Add the rest of beef broth into mixture in a saucepan and cook over medium heat until bubbly and thickened.
- Serve sauce over thin slices of the pork roast.

Chicken

Sticky Roasted Chicken

- | | |
|--------------------------------|---------------------|
| 4 tsp. salt | 2 tsp. paprika |
| 1 tsp cayenne pepper | 1 tsp. onion powder |
| 1 tsp. thyme | 1 tsp. white pepper |
| ½ tsp. garlic powder | 1 tsp. black pepper |
| 1 large whole chicken (4 lbs.) | 1 cup chopped onion |

- Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken, inside and out. Place in refrigerator overnight.
- When ready to roast, stuff cavity of chicken with onions. Place chicken in the oven.
- Set heat selection to Roast.
- Cook for 1-1½ hours.
- Once timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled.
- Carve and serve.

Jamaican Chicken

- | | |
|---------------------------------|------------------------------|
| ½ cup water | 5-6 thin slices fresh ginger |
| 2 dried chili peppers, crumbled | ½ onion, chopped |
| ¼ cup white-wine vinegar | 1 Tbsp. pepper sauce |
| 1 tsp. dried thyme | ½ tsp. ground allspice |
| ½ tsp. ground black pepper | 1 whole chicken (4 lbs.) |

- In blender, combine water, ginger, chili peppers, onion, vinegar, pepper sauce, thyme, allspice and black pepper. Purée until fairly smooth.
- Truss chicken or tie drumsticks together. Spread mixture onto chicken thoroughly. Reserve leftover mixture for later use. Cover and refrigerate overnight.
- Place chicken into oven and set heat selection to Roast. Roast for 1–1½ hour.
- Place reserved mixture in a saucepan. Bring to a boil and keep warm over low heat.
- Serve mixture as the sauce with the chicken.

Balsamic Chicken

- | | |
|-------------------------------------|------------------------------|
| ⅓ cup olive oil | ⅓ cup balsamic vinegar |
| 1 Tbsp. dried rosemary | ½ tsp. red pepper flakes |
| 1 clove garlic, minced | 1 whole chicken (4 lbs.) |
| 1 green bell pepper, sliced | 1 red bell pepper, sliced |
| 1 small red onion, quartered | 3 carrots cut into 1" pieces |
| 1 small eggplant cut into 1" pieces | |

- In a small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.
- Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour.
- Reserve the mixture.
- Place chicken into oven.
- Set heat selection to Roast.
- Roast for 1–1½ hour.
- Add the vegetables into reserved mixture and toss to coat evenly. Place vegetables in roasting basket and roast in oven when chicken is done and removed. Cook for 15–20 minutes or until edges brown.
- Serve together hot with chicken.

Ham

Apple Cider Glazed Ham

- | | |
|-----------------------------------|----------------------|
| 1 (3-5 lb.) boneless shank of ham | 1 cup apple cider |
| 4 tsp. cornstarch | 2 tsp. spicy mustard |
| 1/8 tsp. ground cloves | |

- Combine 2 Tbsp. of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.
- Coat ham in mixture and refrigerate overnight.
- Place ham into oven.
- Set heat selection to Roast.
- Set Timer to 1–1½ hour. Occasionally glaze ham with remaining apple cider mixture.
- Serve mixture over slices of ham.

Sugared Ham

- | | |
|------------------------------------|-----------------------|
| 1 (8 lb.) half shank of smoked ham | 2 Tbsp. whole cloves |
| 3/4 cup Port wine | 2 Tbsp. Port wine |
| 1 cup packed brown sugar | 3 Tbsp. dijon mustard |

- Score ham in diamond pattern and stud with cloves. Marinate ham in 3/4 cup of Port overnight. Make sure to turn occasionally to coat thoroughly.
- Place ham into oven.
- Set heat selection to Roast.
- Set Timer for 45–60 minutes.
- In small bowl, combine sugar, mustard and 2 Tbsp. of Port wine. Mix until smooth and shiny.
- Once ham been cooking for 30–45 minutes, brush sugar glaze onto ham and cook for 15 minutes more.
- Let stand for 15 minutes before carving.

Cookies

Apple Sauce Cookies (Makes 36)

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|---|-----------------------------|
| 1/2 cup sugar | 1/2 cup butter or margarine |
| 1 cup all-purpose flour | 1/2 tsp. baking powder |
| 1/4 tsp. baking soda | Pinch of salt |
| 1/2 tsp. ground cinnamon | 1/2 cup chopped walnuts |
| 1 lb. cooking apples, peeled, cored and diced | 3 Tbsp. water |

- Cook apples with the water in a covered saucepan over low heat until the apples are tender. Set aside and let cool slightly. Then purée in a food processor or blender, or mash with a fork. Measure out 3/4 of a cup and set aside.
- Preheat the oven to 375°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Cream together sugar and butter or margarine in a medium sized bowl until thoroughly mixed. Beat in the reserved applesauce. Sift the flour, baking powder, baking soda, salt and cinnamon into the mixture and stir to blend. Fold in the walnuts.
- Drop small spoonfuls about the size of a jawbreaker onto the prepared baking sheet. Place each about 2 inches apart to avoid sticking.
- Bake the cookies for 8–10 minutes or until they are golden brown. Transfer to a wire rack and allow to cool before serving.

Granny's Ginger Cookies (Makes 60)

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|------------------------------|-----------------------------|
| 2 1/2 cups all-purpose flour | 1 tsp. baking soda |
| 1 1/2 tsp. ground ginger | 1/4 tsp. ground cinnamon |
| 1/4 tsp. ground cloves | 1/2 cup butter or margarine |
| 1 1/2 cups sugar | 1 egg, well beaten |
| 4 Tbsp. black molasses | 1 tsp. fresh lemon juice |

- Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Sift the flour, baking soda and all the spices into a bowl. Set aside.
- Cream together butter or margarine and 2/3 of the sugar with an electric mixer.
- Stir in the egg, molasses and lemon juice. Add the flour mixture and mix in thoroughly with a wooden spoon to make a soft dough.
- Shape the dough into 1/4" balls. Roll the balls in the leftover sugar and place them on the baking sheets about 2 inches apart.
- Bake for about 12 minutes or until the cookies are firm to the touch. Transfer to a wire rack and let cool before serving.

Cookies (*continued*)

Almond Cinnamon Cookie Balls (Makes 15)

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|------------------------|--|
| 1½ cups ground almonds | ⅓ cup granulated sugar |
| 1 Tbsp ground cinnamon | 2 egg whites |
| Oil for greasing | Confectioner's sugar or powdered sugar for coating |

- Preheat the oven to 350°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Mix together the ground almonds, sugar and cinnamon. Beat the egg whites until they begin to stiffen and fold enough into the almond mixture to make a fairly firm dough.
- Wet hands with cold water and roll small spoonfuls of the dough into round balls. Place onto baking sheet.
- Bake for 15 minutes making sure that they remain soft on the inside. Too much baking time will result in hard and tough cookies. Remove the cookie balls from the baking sheet and set aside to cool.
- Sift the Confectioner's sugar or powdered sugar onto a plate. Roll the cookie balls into the sugar, shaking off any excess. (You may need to repeat the baking process for the remaining dough.)

Baking Biscuits or Bread Sticks

Dill and Potato Biscuit Cakes (Makes 10)

- | | |
|------------------------------------|-----------------------------------|
| 2 cups self-rising flour | 3 Tbsp. butter |
| Pinch of salt | 1 Tbsp. finely chopped fresh dill |
| 1 cup freshly made mashed potatoes | 2–3 Tbsp. milk |

- Preheat the oven to 450°F. Sift flour into a bowl and add butter, salt and dill. Mix in the mashed potatoes and enough milk to make a soft dough.
- Roll out the dough until fairly thin. Cut into neat rounds. Place cakes onto greased baking sheet. (Make sure baking sheet is the right size to fit in the oven.)
- Bake for 20–25 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

Baking Biscuits or Bread Sticks (*continued*)

Bacon Bread Twists (Makes 12)

- | | |
|-----------------------------|--------------------|
| 4 cups all-purpose flour | 1⅔ cup hot water |
| 1 envelope active dry yeast | 12 bacon strips |
| Pinch of salt | 1 egg, well beaten |

- Mix the flour, yeast and salt in a bowl and blend together. Add a little water to the mixture and mix with a knife. Add the remaining water and use hands to pull the mixture together to form a sticky dough.
- Turn the dough onto a slightly floured surface and knead for 5 minutes until the dough is smooth and elastic.
- Divide the dough into 12 even sections and roll into sausage shapes. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Wind each bacon strip around each “sausage” dough. Brush the dough with beaten egg and arrange them onto baking sheet. Set aside for about 30 minutes until the dough has risen to twice its size.
- Preheat oven to 400°F. Bake for 20–25 minutes until cooked and golden brown. (You may need to repeat the baking process for the remaining dough.)

Feta Cheese & Chives Biscuits (Makes 9)

- | | |
|---|-----------------------|
| 1 cup self-rising flour | Pinch of salt |
| 1 cup self-rising whole wheat flour | 3 oz. Feta cheese |
| 1 Tbsp. chopped fresh chives | ¼ tsp. cayenne pepper |
| ⅔ cup skim milk, plus extra for glazing | |

- Preheat the oven to 400°F. Sift the flours and salt into a bowl. Crumble the Feta cheese and rub into the dry ingredients. Stir in the chives, then add the milk and mix to a soft dough.
- Turn the dough onto a floured surface and lightly knead until smooth. Roll out until ¼" thick and stamp out 9 biscuits with floured cookie cutter.
- Transfer to a greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Brush with skim milk and sprinkle with cayenne pepper. Bake for 15 minutes until golden brown. (You may need to repeat the baking process for the remaining dough.)

If any item, for any reason, does not meet your expectations, just return it to us.

We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Montgomery Ward Customer Service
8:00 am to Midnight CST, Monday through Friday

Wards.com 1-888-557-3848