

**Chef**  
TESTED ✓

by **Montgomery Ward**®

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Recipes  
inside!

— 10-pc. Banded Aluminum Cookware —



**Instruction Manual**

MODEL: CWS001

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 TESTED ✓

by **Montgomery Ward®**

Thank you for purchasing your Chef Tested 10-pc Banded Aluminum Cookware Set by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards.

Boiling, browning, sautéing and more! You'll be feeling like a world-class chef in your own kitchen with this great cookware set you can be proud of. The non-stick interiors make clean-up a breeze and the domed, tempered glass lids with steam vents let you easily check your meal's progress. Enjoy cooking up favorite meals in your new set and trying out our new recipes that will have your friends and family begging for more!

## Table of Contents

Important Safeguards.....	3-4
Cleaning & Care .....	4
Parts & Features.....	4
General Safety Precautions.....	5
Frequently Asked Questions.....	5
Recipes.....	6-9
Warranty & Return Information.....	10-11

**PLEASE SAVE THESE INSTRUCTIONS**  
THIS COOKWARE IS FOR HOUSEHOLD USE ONLY

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## Important Safeguards

**PLEASE READ THESE INSTRUCTIONS FOR YOUR ALUMINUM COOKWARE BEFORE USING**

**NOTE: We will not be responsible for damage to stovetops**

Basic safety precautions should always be followed when using your cookware, especially when children are present.

**Quick Start Tips:**

1. Remove all labels and packaging materials.
2. Wash cookware in warm, soapy water, then rinse and dry using a soft cloth or paper towel.
3. For cookware with a non-stick interior, it is recommended to “season” the pan prior to first use. Wash the cookware thoroughly and dry. Heat each pan on low for 30 seconds, remove from heat and put one tablespoon of vegetable oil in each pan. Rub the oil over the entire surface with a paper towel. Repeat after every 10 wash cycles or if accidental overheating occurs.

**WARNING:**

- Never leave cookware unattended while cooking.
- Use only low to medium heat with your cookware set at all times (including boiling water). Aluminum cookware conducts heat extremely quickly and evenly. High heat may damage your non-stick cookware and this type of damage is not covered under warranty.
- Never let cookware boil dry or leave an empty piece of cookware on a heated burner.
- Select the proper burner size so that the heat source touches only the bottom of the cookware and does not climb up the side walls.
- On gas ranges, please adjust the flame so that it contacts only the bottom of the cookware and does not jump up the sides.
- Do NOT use pan to flambé.
- Let pans cool before cleaning to prevent warping caused by extreme temperature changes.
- Do NOT slide or drag cookware across a glass or ceramic stovetop as this may cause damage to both the cookware and the stovetop.

**LID USE:**

- When removing lids during cooking, tilt lid to direct steam away from you, and keep hands and face away from steam vents.

## Important Safeguards (cont'd)

- Do NOT use glass lids that have cracks, chips or scratches, and do NOT attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to them shattering or injuries to users or bystanders.
- Do NOT place hot glass lids under cold water, as the temperature change can break the glass. This is not covered under the warranty.
- IF YOUR LID DOES NOT HAVE A STEAM VENT: When leaving a covered pan on the burner after the heat is turned down, be sure to leave the cover ajar or the steam vent open or else a vacuum seal may form. If a vacuum seal does form, do NOT attempt to remove the cover from the pan.

### HANDLES AND KNOBS:

- The handles and knobs can get very hot under certain conditions. As a general precaution we always recommend the use of a pot holder for all cookware.
- When cooking, make sure handles are not positioned over other hot burners.
- Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be re-tightened. Do not over-tighten as this could result in damage to the lid or knob. If the screw cannot be tightened or if handles are riveted or welded, call Wards customer service (see last page) for assistance.

## Cleaning & Care

- We recommend that you only hand wash your aluminum cookware.
- Always wait for your cookware to cool before cleaning. Our cookware is easy to clean in warm, soapy water using a cloth or sponge.
- NEVER use abrasive cleaners or oven cleaners. Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces".
- When cleaning glass lids, do NOT use metal scouring pads or harsh abrasives, as they may scratch and weaken the glass.

**NOTE:** To avoid discoloration, our cookware with polished aluminum or decal aluminum exteriors should not be cleaned in a dishwasher.

## Parts & Features

### Your aluminum cookware set consists of the following pieces:

- Sauce Pan (1 qt.) with lid and non-stick interior
- Sauce Pan (2 qt.) with lid and non-stick interior
- Stock Pot (3 qt.) with lid and non-stick interior
- Dutch Oven (5 qt.) with lid and non-stick interior
- Frying Pan (10" diam. x 2<sup>3</sup>/<sub>4</sub>" h) with non-stick interior
- Frying Pan (8<sup>1</sup>/<sub>4</sub>" diam. x 2" h) with non-stick interior

## General Safety Precautions

- Keep children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause injury.
- Do NOT touch cookware with a wet cloth or pot holder, or put it on a wet surface. Hot cookware should be placed on heat-resistant surfaces only.
- Do NOT add cold water, ice or fully frozen food items directly to a hot pan, as steam eruption could occur and cause burns or other injury to users or bystanders.
- Be especially cautious when the pan contains hot oils used during cooking, as steam eruptions are possible when elements containing water are brought into contact with hot oil.
- When boiling water, add salt to water only after it has come to a boil to keep salt grains from damaging the steel components of the cookware.
- Do not combine cookware to make a double boiler. These pieces are not designed for that purpose, and such use could result in steam-related burns or other injury to users or bystanders.
- Our cookware cannot be used in a microwave, under a broiler, over a campfire or on any type of grill.
- Our cookware is compatible with gas, spiral, ceramic and glass electric range burner tops. It cannot be used on an induction cooker.
- Do NOT use metal utensils or cut food with a knife on the non-stick cooking surface. This will cause the non-stick coating to peel over time.

## Frequently Asked Questions

- Q:** If the cookware is accidentally overheated, will there be hazardous fumes?
- A:** Any material overheated at a high enough temperature will emit fumes. Fumes from overheated non-stick cookware will not adversely affect humans or household pets with the exception of certain exotic birds. Users should observe good cooking practices and never allow non-stick cookware to overheat. For safety, always keep birds in a well-ventilated room away from the kitchen.
- Q:** What could happen if the non-stick coating peeled and was accidentally ingested?
- A:** Our non-stick coating is formulated not to chip or peel under normal household use. Accidental ingestion of a small quantity is not harmful.

## Mom's Chicken Soup (Yields 8 to 10 servings)

### For the Broth:

4 lbs. whole chicken (giblets removed)  
 1½ cups (about 8 oz.) carrots, large diced  
 1½ cups (about 3 stalks) celery, large diced  
 2 cups (about 1 large) onion, large diced  
 1 bay leaf  
 1 clove garlic, smashed  
 6 sprigs thyme  
 10 parsley stems  
 8 cups water  
 ½ Tbsp. whole black peppercorns

Place all ingredients in the 5 qt. Dutch oven. Bring to a boil. Reduce to a simmer and cook for 2 hours. Remove chicken and place on a plate to cool. Drain broth through a colander and reserve the broth. Discard the vegetables, herb and spices.

### For the Soup:

Reserved chicken broth  
 Reserved chicken  
 2 cups (about 8 oz.) carrots, small diced  
 2 cups (about 4 stalks) celery, small diced  
 1 large onion, small diced  
 ¼ cup fresh parsley, minced  
 Salt and pepper, to taste  
 6 oz. egg noodles, cooked

Place reserved broth back into the 5 qt. Dutch oven. When chicken is cool enough to handle, remove meat from bones discarding any skin or fat. Place chicken meat into the broth. Add carrots, celery and onion. Cover and bring to a boil. Immediately reduce to a simmer and cook for 30 minutes. Remove lid and add parsley. Season with salt and pepper to taste. To serve, place cooked noodles in a bowl and top with soup.

*It is recommended when storing leftovers to keep the soup and noodles separate.*

## Bacon Smashed Potatoes (Yields 6 to 8 servings)

3 lbs. small red potatoes, rinsed  
 Cold water, as needed  
 4 oz. cream cheese  
 2 oz. unsalted butter  
 ½ cup chives, finely chopped  
 ½ cup sour cream  
 1 cup shredded cheddar cheese  
 7 strips bacon, cooked, drained and chopped  
 ¼ tsp. smoked paprika (optional)  
 3–5 Tbsp. buttermilk (depending on desired consistency)  
 Salt and pepper, to taste

Begin by placing red potatoes in the 5 qt. Dutch oven and cover with cold water. Bring water to a boil and let potatoes simmer until tender (about 35 –40 minutes). Drain potatoes in a colander. Transfer potatoes to the 3 qt. Stock Pot and turn heat to medium low. Let potatoes heat up for 2 minutes to remove any excess moisture. Smash potatoes (including skins) with potato masher. Add cream cheese, butter, chives, sour cream, cheddar cheese, bacon and smoked paprika to the potatoes. Stir and let cook for 5 minutes. Add buttermilk to desired consistency. Season with salt and pepper and serve immediately.

## Summer Chicken and Vegetable Pasta (Yields 8 to 10 servings)

3 Tbsp. olive oil, divided  
 1 large onion, medium diced  
 1 large red pepper, medium diced  
 1 small jalapeño pepper, seeds and ribs removed, medium diced (optional)  
 1 lb. zucchini, medium diced  
 2 cloves garlic, minced  
 2 cup leaf spinach  
 1 cup corn (fresh or frozen)  
 2 chicken breasts, skinless, cut into 1" cubes  
 1 lb. tomato, medium diced  
 1 (4 oz.) can diced green chilies  
 2 tsp. dried oregano  
 Pinch of nutmeg  
 ¾ cup half and half  
 1½ cup shredded cheddar cheese  
 ¼ cup cilantro, minced  
 1 lb. package fettuccini noodles

Begin by heating 2 tablespoons olive oil on medium heat in the 10" frying pan. Add onion and red pepper and let cook for 2 to 3 minutes until vegetables are no longer crisp. Add jalapeño and zucchini and cook for 2 minutes more, stirring frequently. Add garlic and spinach, and let cook until spinach is wilted, about 2 minutes. Add corn and cook for an additional 2 minutes. Remove vegetables to a bowl and reserve.

Add 1 tablespoon olive oil back into the frying pan and heat on medium high heat. Add cubed chicken and cook until chicken is almost done, about 8 to 10 minutes. Add reserved vegetables along with the tomato, chilies, oregano, nutmeg and half and half back to the pan. Bring to a simmer and let cook for 10 minutes, stirring frequently to the half and half does not scorch. In the meantime, cook fettuccini noodles according to package directions; drain and reserve. Add cheddar cheese and cilantro to chicken mixture and stir until cheese melts and thickens.

To serve, place fettucini noodles on a plate and top with chicken mixture.

## Chorizo and Sweet Potato Chili (Yields 8 to 10 servings)

24 oz. chorizo, removed from plastic casing  
 ½ Tbsp. olive oil  
 1 medium onion, diced  
 1 red pepper, diced  
 3 cloves garlic, minced  
 1 Tbsp. oregano  
 2 Tbsp. chili powder  
 1 Tbsp. cumin powder  
 1 (40 oz.) can sweet potatoes packed in syrup, drained  
 3 cups chicken stock  
 2 (4 oz.) cans diced green chilies  
 2 (15.5 oz.) cans black beans, drained and rinsed  
 Garnish: sour cream, chopped cilantro and cheddar cheese

Place olive oil in 5 qt. Dutch oven and heat on medium heat. Add chorizo and cook until it darkens, about 10 minutes. Turn off heat and remove as much fat from the chorizo as possible. Return the heat to the pan and add onion and red pepper to the chorizo. Cook for 5 to 7 minutes until vegetables are soft. Add garlic, oregano, chili powder and cumin to the pan and bring the heat to low. Take the drained sweet potatoes and process in a blender along with 1 cup of chicken stock. Pulse until smooth. Add sweet potato purée to the chorizo mixture along with the additional 2 cups of chicken stock. Add green chilies and black beans and bring to a slow simmer. Allow chili to cook for 45 minutes to 1 hour. Serve chili in bowls and top with sour cream, cilantro and cheddar cheese.

## Returns

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.

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## 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.

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