

**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

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Delicious  
Recipes  
Inside!

## 31-pc. Gradient Cookware Set



Model: 580100 (Teal); 580101 (Red)

Montgomery Ward Customer Service  
1112 7th Avenue, Monroe, WI 53566  
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

## Instruction Manual

Item No.: 738242

Wards.com 1-888-557-3848



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Thank you for purchasing your Chef Tested<sup>®</sup> 31-Piece Gradient Cookware Set by Montgomery Ward<sup>®</sup>. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards. We guarantee it!

This set is ideal for the person setting up their first household. Everything you need to start cooking is included in this set, right down to the measuring cups and spoons. There are even bowls for mixing or storing leftovers! You will love the versatility of the cookware with it's ability to be used on the stovetop or in the oven. The nonstick surface is ideal for easy cleaning!

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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 cookware.

**WARNING: NEVER LEAVE COOKWARE UNATTENDED WHEN COOKING, ESPECIALLY WHEN CHILDREN ARE PRESENT.**

1. Keep children away from the stove while cooking; heat, steam and splatter can cause injuries.
2. Use only low to medium-high heat with your cookware (including boiling water). High heat may damage your cookware which would void the warranty.
3. Do NOT touch cookware with a wet cloth or potholder or put it on a wet surface. Hot cookware should be placed on heat-resistant surfaces only.
4. Do NOT add cold water, ice or fully frozen food directly to a hot pan, as steam eruption could occur and cause burns or other injury to users or bystanders.
5. Be especially cautious when elements containing water are brought in contact with hot oil, as steam eruptions can occur.
6. When boiling water, add salt to water only after it has come to a boil to keep salt grains from damaging the surface of the cookware.
7. NEVER let cookware boil dry or leave an empty piece of cookware on a heated burner.
8. On gas ranges, adjust the flame so that it contacts only the bottom of the cookware and does not jump up the sides.
9. Do NOT use pans to flambé or broil.
10. Do NOT use cookware in microwave, over a campfire or on any type of grill.
11. Allow cookware to cool before cleaning to prevent warping caused by extreme temperature shocks. Avoid extreme temperature changes.
12. Do NOT slide or drag cookware across a glass or ceramic stovetop as this may cause damage to both the cookware and the stovetop.
13. Use only heat-resistant nylon, plastic or wood utensils on pans. Do NOT use metal utensils, which may scratch the nonstick surface.

### Lid Use

14. 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)

15. 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 otherwise a vacuum seal may form. If a vacuum seal does form, do NOT attempt to remove the cover from the pan. Increase the heat slowly so that the air inside the pan warms and expands, eventually breaking the vacuum seal.

### Handles and Knobs

16. The handles and knobs can get very hot under certain conditions. As a general precaution, we recommend the use of a potholder for all cookware pieces.
17. During cooking, make sure handles are not positioned over other hot burners.
18. Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be re-tightened. Do not overtighten as this could result in damage to the lid or knob. If the screw cannot be tightened or the handles are riveted or welded, call our toll-free customer service number for assistance.

### Oven and Broiler Use

19. Always use potholders when moving cookware in or out of the oven.
20. Cookware and lids are oven safe to 375° F.
21. Do NOT use cookware or lids under a broiler.

## Parts & Features

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

- 1-Sauce Pan (1 qt.) with lid
- 1-Sauce Pan (2 qt.) with lid
- 1-Sauté Pan (3 qt.) with lid
- 1-Dutch Oven (5 qt.) with lid
- 1-Frying Pan: 8" diam. x 1¾" h
- 1-Frying Pan: 10¼" diam. x 2" h
- 1-Steamer Insert: 8½" diam. x 1¾" h
- 2-Trivets
- 1-Bowl (10 oz.): 5" diam. x 2" h with lid
- 1-Bowl (16 oz.): 5½" diam. x 2½" h with lid
- 1-Bowl (24 oz.): 6½" diam. x 3" h with lid
- 4-Measuring Spoons: 1/4 tsp., 1/2 tsp., 1 tsp. & 1 Tbsp.
- 4-Measuring Cups: 1/4, 1/2, 2/3 & 1 cup
- Slotted Turner
- Solid Spoon
- Slotted Spoon
- Ladle

## Before Using for the First Time

1. Remove all labels and packaging materials.
2. Wash cookware, bowls, measuring cups and spoons following instructions in the Cleaning & Care section.

## Using Your Cookware

If properly maintained, the nonstick finish will provide years of great cooking performance and easy cleaning. Preventing damage to the nonstick finish will help to maximize product performance. By following these care instructions, you can protect and get the most out of your investment in our cookware.

1. NEVER cut food directly in the pan or gouge the nonstick surface in any way.
2. Use only heat-resistant nylon, plastic or wood utensils on pans. Do NOT use metal utensils, which may scratch the nonstick surface.
3. Compatible with all stovetops, except induction.

## Cleaning & Care

To keep your cookware and other pieces in the best condition for lasting use, follow these cleaning and storage instructions.

All pieces are dishwasher safe. However, to maintain the nonstick finish on the cookware, hand washing is recommended.

1. Always wait for cookware to cool before cleaning.
2. If hand washing, do NOT use steel wool, coarse scouring pads or abrasive powders that could scratch the nonstick finish.
3. Stubborn stains can be removed by presoaking the pan in hot water and using a mild detergent with a sponge or nylon scrub pad. Completely dry pans with a soft towel to remove all moisture before storing.
4. Avoid stacking pans when storing to prevent scratching.

**Mom's Chicken Soup**

For the Broth:

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

Place all the 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, herbs and spices.

For the Soup:

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

Yields 8–10 servings

**Bacon Smashed Potatoes**

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

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. Put potatoes back in the 5–qt. Dutch oven 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.

Yields 6–8 servings

**Summer Chicken and Vegetable Pasta**

- 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 cups leaf spinach
- 1 cup corn (fresh or frozen)
- 2 chicken breasts, skinless, cut into 1" cubes
- 1 lb. tomatoes, medium diced
- 1 (4 oz.) can diced green chilies
- 2 tsp. dried oregano
- Pinch of nutmeg
- ¾ cup half-and-half
- 1 lb. package fettuccine noodles
- 1½ cups shredded cheddar cheese
- ¼ cup cilantro, minced

Begin by heating 2 Tbsp. olive oil on medium heat in the 10¼" 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 remaining tablespoon of 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 tomatoes, chilies, oregano, nutmeg and half-and-half to the pan. Bring to a simmer and let cook for 10 minutes, stirring frequently so the half-and-half does not scorch. In the meantime, cook fettuccine 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 fettuccine noodles on a plate and top with chicken mixture.

Yields 8–10 servings

**Chorizo and Sweet Potato Chili**

- ½ Tbsp. olive oil
- 24 oz. chorizo, plastic casing removed
- 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. Reheat 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.

Yields 8–10 servings

**Chicken Marsala**

- 4 Tbsp. butter
- 4 Tbsp. olive oil
- ½ cup all-purpose flour
- 1 tsp. salt
- 1 tsp. ground black pepper
- 4 chicken breasts, halved horizontally and pounded thin
- ½ medium onion, diced
- 8 oz. white mushrooms, quartered
- 2 tsp. garlic, minced
- 1 Tbsp. all-purpose flour
- ½ cup Marsala wine
- ½ cup chicken stock
- ⅓ cup parmesan cheese, grated
- 1 Tbsp. parsley, chopped

Heat the butter and olive oil in the 3–qt. sauté pan over medium-high heat. Combine the flour, salt and pepper in a wide dish or plate. Dredge the chicken in the flour mixture, coating both sides. Shake off excess flour. Place in hot butter/oil mixture and let cook for 3 minutes on each side until slightly golden brown. Once chicken has browned, remove to a plate and set aside. Heat the onions in the remaining butter/oil and sauté for 3 minutes. Add mushrooms and continue to cook, stirring occasionally, for 4 minutes. Add garlic and let cook for 30 seconds or until garlic is fragrant. Add the 1 Tbsp. of flour, stir and cook mixture for 1 minute. Add the wine and chicken stock and stir. Sauce will begin to thicken up almost immediately. Add the chicken back to the sauté pan and place the lid on top. Let the chicken cook in the sauce for 2–3 minutes (or until chicken registers 165° F on a meat thermometer). Remove lid, sprinkle on cheese and parsley.

Enjoy with roasted potatoes or cooked penne pasta.

Yields 8 servings

**Apple Pudding**

- 8 apples, any kind, peeled, cored and sliced
- 1 cup sugar
- 1 tsp. cinnamon
- ½ cup maple syrup

**Batter:**

- 1½ cup sugar
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. salt
- 4 Tbsp. melted butter
- 1 cup milk
- 2 tsp. vanilla

2 cups water

Combine apples, sugar, cinnamon and maple syrup in a bowl. Place into the 5–qt. Dutch oven. Distribute apples evenly.

For the batter, mix the sugar, flour, baking powder and salt together in a bowl. In a separate bowl, mix the melted butter, milk and vanilla. Add the wet ingredients to the dry ingredients and stir until the consistency of thick pancake batter.

Dollop the batter over the apples and spread. (Batter will not cover all apples.) Pour 2 cups of water into the Dutch oven, put lid on and turn heat to medium. Let cook for 20 minutes. Remove lid and let apples cook approximately 10 minutes more. Apples should be tender and batter should be firm.

Serve with ice cream.

Yields 6–8 servings

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 may 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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