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Recipes
and cooking
tips
inside!

Double Tank Deep Fryer



MODEL: PDF-202

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

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 740556
60Hz, 120V, 1500W

Wards.com 1-888-557-3848



by **Montgomery Ward**

Thank you for purchasing your Chef Tested® Double Tank Deep Fryer 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 cleanup and durability you rely on from Wards. We guarantee it!

Creating delicious fried foods has never been easier! From crispy chicken and onion rings to batter-fried fish and french fries—your new fryer has two separate 3-quart oil capacity chambers with independent controls and timers, allowing you to cook up to two big batches of different foods side by side and serve hot, mouth-watering meals to your hungry family or party crowd. Enjoy your fryer and be sure to visit Wards.com for more great Chef Tested® kitchen items!

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PLEASE SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ ALL OF THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR DOUBLE TANK DEEP FRYER

This product is intended for use in deep frying food.

Do NOT use this appliance for any other than its intended purpose.

WARNING: To avoid risks of electrical shock, burns or injuries, always make sure the product is unplugged from the electrical outlet and completely cooled before disassembling or cleaning.

When using any electrical appliance, basic safety precautions should always be followed:

1. Before using this appliance, please check carefully to make sure voltage (AC120V-60Hz) is compatible with your home and that the electrical cord is connected to a properly grounded electrical outlet of similar voltage.

CAUTION: Risk of fire, electric shock, burns or injury if deep fryer is not connected as instructed.

2. Remove all packaging, plastics and other materials from unit and wash all removable accessories before using for the first time.
3. ALWAYS attach plug to appliance first, then electrical cord into wall outlet.
4. Do NOT plug/unplug deep fryer into/from electrical outlet with wet hands or use this appliance with wet hands.
5. ALWAYS place appliance on a flat, level, stable and heat-resistant surface.
6. Make sure that the deep fryer and all controls are OFF before inserting or removing plug in electrical outlet.
7. To disconnect from electrical outlet, pull directly on plug; do not pull on the power cord.
8. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
9. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven or on a stovetop.
10. This appliance should not be used by or near children, or persons with certain disabilities. Close supervision is necessary when deep fryer is used near children.
11. **EXTREME CAUTION** must be used when moving deep fryer containing hot oil. ALWAYS use oven mitts.

12. Do NOT operate this or any other appliance with a damaged cord or plug or after the appliance malfunctions, has been damaged in any way, has been dropped or has been immersed in water or other liquids. For replacement parts or returns, call our toll-free number.
13. To avoid risk of electrical shock, fire or injuries: do NOT immerse in or expose appliance, control panel, electrical cord or plug to water or other liquid.
14. The use of any accessories or attachments not recommended by the manufacturer may cause injury.
15. Do NOT touch any hot surfaces. Always use handles, knobs and control buttons to operate the unit.
16. Do NOT overfill oil pot. Oil capacity in each pot is 3 quarts.
17. **CAUTION:** Keep hands and utensils out of deep fryer while frying.
18. When hot oil is in deep fryer, use EXTREME CAUTION when removing lid.
DANGER: STEAM ESCAPING FROM DEEP FRYER CAN CAUSE BURNS, SCALDING & SERIOUS INJURIES.
19. ALWAYS operate deep fryer with lid in place.
20. Make sure handle is properly assembled to basket and locked in place (see Assembly instructions).
21. NEVER leave appliance unattended. If you must leave the room while the deep fryer is on, take out any food that could be in the frying basket, turn appliance OFF and remove plug from electrical outlet.
22. Unplug power cord from outlet when not in use. Clean and cover the unit and store in a dry place if not being used for an extended period of time.
23. Do NOT store any materials other than manufacturer's recommended accessories in this unit when not in use.
24. Do NOT place any of the following materials in the unit: paper, cardboard, plastic and/or similar non-food items.
25. This appliance is NOT recommended for outdoor use.
26. If the deep fryer malfunctions during use, shut down unit IMMEDIATELY and discontinue use. Do NOT attempt to open any part of the control panel. This product has no user-serviceable parts. Do NOT use or replace with any unauthorized parts not intended for this unit. All parts for this appliance must be used according to this instruction manual.

27. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls, etc. when in operation.
28. Do NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
29. Be sure not to damage the heating element. (Do NOT bend or dent.)

KEEP OUT OF REACH OF CHILDREN. Do not leave appliance unattended when in use or when appliance contains hot oil or food. Always supervise children when they are near appliance. Do not allow children to operate or be near the appliance when in use.

CAUTION: Burns, injury and/or fire may result from non-compliance with all operating procedures described in instructional manual.

FOR HOUSEHOLD USE ONLY • NOT FOR COMMERCIAL USE

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

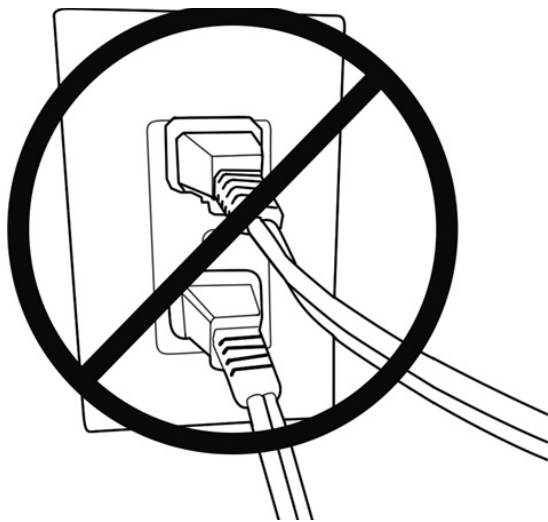
Polarized Plug

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

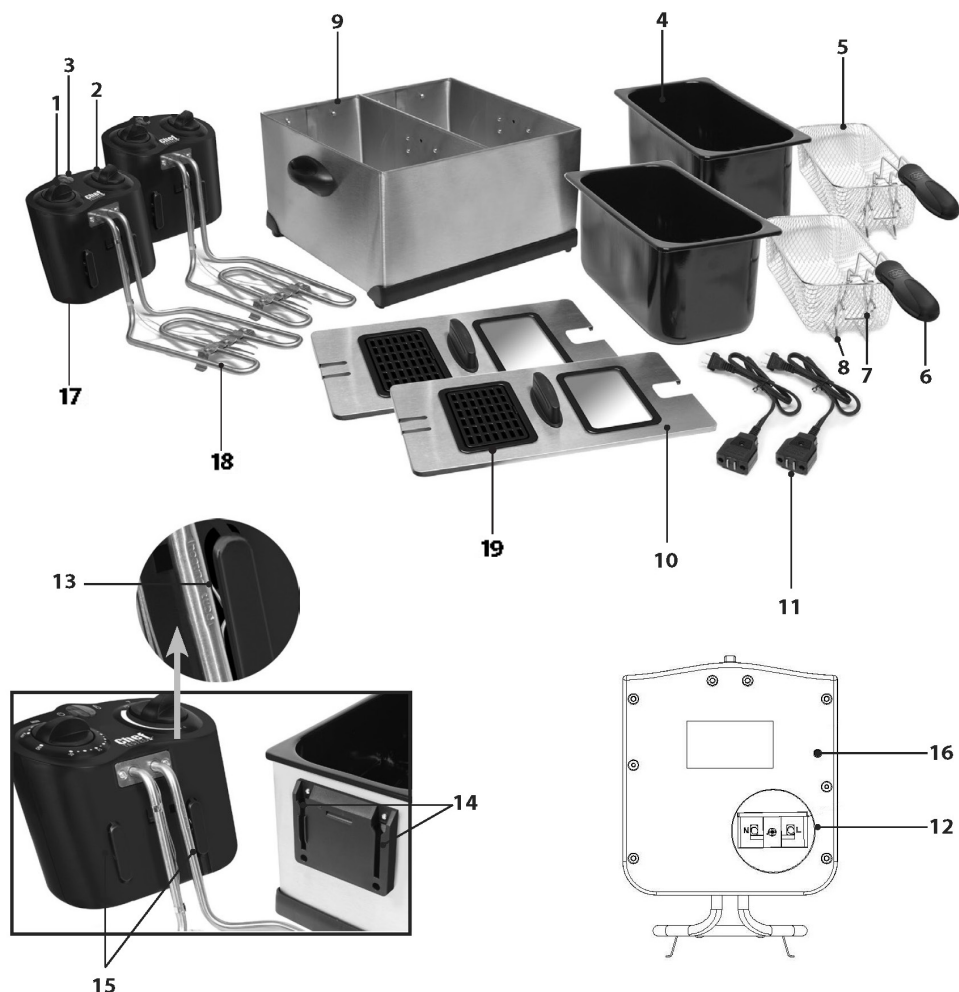
1. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer power cord.
2. Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power 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 tabletop where it can be pulled on by children or tripped over.

MAGNETIC PLUG: This appliance is equipped with an easy breakaway magnetic plug.



This appliance has two cords. When operating both sides of the deep fryer simultaneously, it is recommended that the cords be plugged into separate outlets on separate circuits to avoid tripping a circuit.

Parts & Features



1. Timer Knob
2. Temperature Control Knob
3. Indicator Light (Red/Green)
4. Removable Oil Pot
5. Frying Basket
6. Frying Basket Handle
7. Frying Basket Holding Rings
8. Frying Basket Drip Hook
9. Exterior Housing
10. Lid

11. Power Cord with Magnetic Plug
12. Magnetic Control Plug Socket
13. Power Activating Switch
14. Holding Rails
15. Sliding Tabs
16. RESTART Button
17. Temperature Control Panel
18. Heating Element
19. Filter Cover

Added Safety Instructions

1. NEVER add water to oil. Food with high moisture content may cause foaming which may lead to overflow of oil. Remove ice particles from frozen foods to prevent splattering. NEVER overfill oil pot or basket.
2. Oil & fat may burn when overheated. **CAUTION:** be careful when deep frying.
3. ALWAYS turn deep fryer OFF after each use and unplug from electrical outlet.
4. Let unit and oil cool down completely before disassembling or cleaning the deep fryer. **EXTREME CAUTION** must be used when moving this or any appliance containing hot oil, food, liquid, etc.
5. Do NOT operate deep fryer with an external timer or separate remote control system.
6. Fill oil pot using Min./Max. lines on the inside of the pot. Do NOT overfill or under fill.
7. NEVER leave any food in oil after use.
8. Change oil in pot every 5 uses or so. Excessively used oil may cause undesired taste and may have a lower tolerance to heat.
9. Use high-quality liquid frying oil (vegetable, peanut, grape seed, etc).
10. If using shortening, cut into small pieces, turn temperature control to "LOW" setting and add pieces slowly to pot. Once shortening has melted to oil level as indicated by fill line on side of oil pot, set to desired temperature on control panel. Do NOT overfill oil pot.
11. NEVER place unmelted shortening in deep frying basket.
12. Oil should never be heated to a point where it smokes. This would indicate that oil has insufficient heat threshold and should not be used for cooking. Do NOT use margarine, olive oil or butter as these will smoke at lower temperatures and could cause fire.
13. Oil inside deep fryer will become very hot during use (can heat up to 375° F). Be very careful when handling food and/or basket as it comes out of the fryer.

Cleaning & Care

Lid, frying basket and oil pot are dishwasher safe!

1. Unplug unit from electrical wall outlet and from magnetic electrical socket (12). Let the deep fryer and oil cool down completely before handling.
2. Lift lid (10) and use paper towel to absorb any oil that could drip. Lift out frying basket (5) and let oil drip back into oil pot (4). Use paper towel to absorb any excess oil.

Cleaning & Care (cont'd)

3. Clean frying basket (5) in hot soapy water or the dishwasher, rinse thoroughly and dry completely before use.
4. Carefully lift temperature control panel (17). Let oil drip back in oil pot (4) and place heating element (18) on paper towel. Carefully and gently clean off any oil residue from heating element (18). Do NOT immerse in or expose control panel (17), heating element (18), electrical cord or plug to water or other liquid.
5. Discard oil from oil pot (4) or cover oil pot and keep refrigerated until next use.
6. If oil pot (4) is empty, clean in hot soapy water or the dishwasher, rinse thoroughly and dry completely inside and outside before use.
7. Clean exterior housing (9) with damp cloth. Dry thoroughly before use.
8. Do NOT use any abrasive scouring pads or cleaners.

HOW TO REPLACE THE FILTER:

This fryer is equipped with two filters (charcoal and odor) that should be replaced every 6 months.

1. Unclip and remove the filter cover (19).
2. Take out and discard both the black and white filter pieces.
3. Replace with new filters (available at Wards.com).

NOTE: Filters can be gently rinsed in warm, soapy water and reused. But they will need to be replaced after a considerable amount of usage.

Before Using for the First Time

1. Discard all packaging and plastic bags.

CAUTION: Risk of suffocation—keep all packaging and plastic bags out of the reach of children.

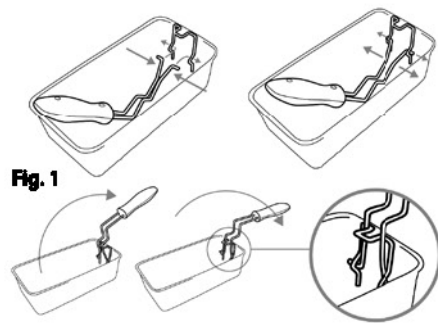
2. Wash frying basket (5), lid (10) and oil pot (4) in hot soapy water or the dishwasher before first use. Rinse thoroughly and wipe completely dry with a clean cloth. Make sure oil pot (4) has no water left behind before adding oil.
3. Carefully wipe temperature control panel (17) and heating element (18) with a damp cloth and wipe completely dry before use. Make sure heating element (18) has no water or humidity left behind before adding oil.

Do NOT immerse or expose appliance, control panel, electrical cord or plug to water or other liquid.

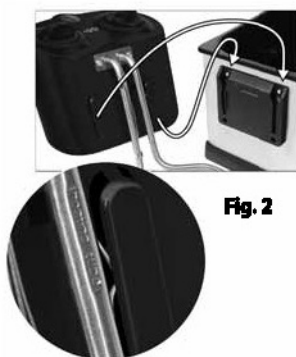
Assembly

1. Assemble frying basket (5) by pinching handle fork (6) into basket holding rings (7). Pull back handle (6) until locked into place correctly (Figure 1).

CAUTION: Ensure deep frying basket (5) has been correctly attached before frying.



2. Insert oil pot (4) into exterior housing unit (9).
3. Attach temperature control panel (17) and heating element (18) by lining the 2 sliding tabs (15) into holding rails (14) (located in the back of the unit) securely in place (Figure 2). NOTE: Power activating switch (13) is activated when temperature control panel (17) and heating element (18) are placed correctly into holding rails.



Assembly (cont'd)

4. Fill oil in oil pot (4), making sure you do not fill past the maximum oil fill line (indicated on the side of the oil pot as shown in Figure 3).

Do NOT overfill oil pot (4) (capacity is 3 quarts).



5. Place lid (10) on oil pot (4).
6. Insert magnetic plug (11) into the back of the control panel, making sure it is fully engaged in socket (12). NOTE: Magnetic plug (11) will only fit in the socket (12) one way. Make sure to insert as indicated "This side up" (Figure 4).



Place the deep fryer on a heat-resistant surface.

1. Insert plug into electrical outlet. Red indicator light (3) will turn ON.
2. Turn the temperature control knob (2) to the desired heat setting. Set timer to desired frying time by turning timer knob (1). Red and green indicator lights (3) will turn ON indicating heating element is in operation.

NOTE: Both temperature and timer settings must be turned on in order for fryer to operate. Once the temperature has been reached, the green temperature indicator light will turn OFF, indicating oil is now ready to fry.

NOTE: The green indicator light will switch on and off several times during frying. This is normal and indicates that the temperature is controlled by thermostat and is being maintained.

3. Carefully take off lid (10).
4. Place food into frying basket (5) then carefully insert basket into oil.
CAUTION: Do NOT fill frying basket (5) more than 2/3 full. Do NOT overfill frying basket.

WARNING: Be very careful when inserting frying basket (5) into hot oil as there is a risk of oil splatter, burns or scalding.

ALWAYS use oven mitts when handling frying basket or removing lid.

5. Place lid (10) back on oil pot (4).
6. ALWAYS monitor food when frying.
WARNING: There is a risk of oil catching fire if overheated or if left to heat over an extended period of time.

7. When food is fried to desired taste, using oven mitts, carefully remove lid and set aside.

CAUTION: Lid (10) will be extremely hot and may drip with hot oil. Make sure you do not place lid on any heated element or flammable material. Do NOT place on any easily stainable surface.

8. Turn unit OFF and unplug from electrical outlet. Take out frying basket (5) and let the oil drip from the food by placing the frying basket (5) onto the rim of the oil pot (4) (with the drip hook sitting on the rim of the oil pot).

9. Once excess oil has dripped from the frying basket (5), remove the basket and empty the food onto a plate or dish.
10. Let unit and oil cool down completely before displacing or cleaning appliance.
11. Cooled down oil can be left in oil pot, covered and kept refrigerated.

Using the timer:

This fryer is equipped with a 30-minute dial timer.

1. Turn the dial clockwise to the correct length of time and release the knob.
2. The timer will ring when the desired length of time has been reached.

Frying Guide & Tips

The frying times given in the chart are only a guide and should be adjusted according to the quantity of food being fried.

FOOD	TEMP. ° F	WEIGHT(oz.)	EST. TIME
Shrimp	285°	8	3-5 minutes
Onion	285°	5	3-4 minutes
Mushrooms	285°	10.5	6-8 minutes
Fish Fillet	300°	8	5-6 minutes
Fish in Batter	300°	14	6-8 minutes
Fish Sticks	300°	14	6-8 minutes
Sliced Meat	340°	14	7-10 minutes
Steak	340°	14	7-10 minutes
Chicken Strips	360°	18	7-10 minutes
French Fry - 1st	375°	18	6-10 minutes
French Fry - 2nd	375°	8	3-5 minutes

*French Fries being fried a 2nd time will be lighter and crispier.

TIPS:

1. Pre-fried (food dipped in batter/coating) requires a higher temperature than raw food in order to have a crisp coating.
Pre-cooked food that does not have a batter/coating does not require a higher temperature.
2. When frying dough-like food, scrape off excess dough and carefully place pieces into oil.
3. Pat uncooked food dry to remove excess moisture and avoid oil splatter.
4. Rely on frying times found on food packaging or in recipe/cookbook.

Frying Tips ✓

- Food will cook well once the proper oil temperature is achieved (within approx. 10 minutes). Be sure to check the oil temperature before placing the fry basket into the unit. The adjustable temperature control is clearly marked and easy to follow.
- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already precooked foods may take less time to fry than completely raw food.
- If you wish to fry frozen foods, it is highly recommended to remove any ice buildup before frying. Ice or water can cause splattering of oil.
- You may use oil more than once. It is recommended that you filter used oil before reusing.
- **It is recommended to replace the oil after every 10-15 uses; or earlier if the oil becomes brown and thick.**

Battered Food Frying Tips ✓

- Make sure food is always sliced thinly and evenly. This helps the food to be fried evenly.
- Shake off any excess flour or breadcrumb coating to prevent any clumps from forming when frying.
- Frying already precooked foods may take less time to fry than completely raw food.
- If you wish to use the basket when frying foods coated with batter, it is recommended to lower the basket into the hot oil first and then gently and carefully place battered foods into the oil directly. This will prevent the batter from catching and sticking to the wiring of the basket.
- Never fill the basket more than $\frac{2}{3}$ full. In order to cook evenly, the food needs space for even frying on all sides.

BATTER RECIPES

Beer Batter

Mix 1½ cups of flour and 1½ cups of any kind of beer in a large mixing bowl. Cover the bowl after mixing and allow the batter to sit at room temperature for approximately 3 hours, then dip food into the mixture before frying*.

Egg Batter

Combine 2 egg yolks, ¾ cup of flour, 1½ teaspoons of vegetable oil, ½ teaspoon of salt and 1 cup of milk. Mix thoroughly. Add more milk if desired to adjust the density of the mixture, then dip food into the mixture before frying*.

Egg Coating

Combine 2 whole eggs with 1½ teaspoons of vegetable oil and a pinch of salt and pepper to taste, then dip food into the mixture before frying*.

Extra Crispy Coating

Beat together ½ cup of milk and 1 whole egg in a small mixing bowl. In a separate bowl, mix together ½ cup of flour and any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. Dip desired food into the wet mixture first, then dip into the dry flour mixture before frying*.

Breadcrumb Coating

Beat together 1½ teaspoons of vegetable oil and 2 egg yolks in a small mixing bowl. In a separate bowl, mix together ½ cup of breadcrumbs, ⅓ cup of flour plus any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When ready to fry, dip desired food into the wet mixture first, then dip into the dry breadcrumb mixture before frying*.

***See tips for frying food with batter coating on the previous page.**

Beer Batter Fish Fillets

1 cup all-purpose flour	1 tsp. salt
1 tsp. baking powder	½ tsp. dried dill weed
¾ cup beer	½ cup milk
2 eggs	2 lbs. cod fillets
2 qts. vegetable oil for frying	

- In a large bowl, mix together flour, salt, baking powder and dill. Add beer, milk and eggs; mix well.
- Place fish fillets in batter mixture, coat well and let stand for 15 minutes.
- Heat deep fryer to 375° F. Place fish in hot oil, and fry until golden brown.
- Cook fish in batches to maintain oil temperature. Serve.

Fried Chicken with Creamy Gravy

½ cup milk	1 egg, beaten
1 cup all-purpose flour	2 tsp. garlic salt
1 tsp. paprika	1 tsp. ground black pepper
¼ tsp. poultry seasoning	3 cups vegetable oil
1 cup chicken broth	1 cup milk
1 (4-lb.) whole chicken, cut into pieces	

- In a medium bowl, beat together ½ cup milk and the egg.
- In a resealable plastic bag, mix together the flour, garlic salt, paprika, pepper and poultry seasoning.
- Place chicken in bag, seal and shake to coat. Dip chicken in milk and egg mixture, then once more in flour mixture.
- In the deep fryer, heat oil to 365° F until ready.
- Place coated chicken in the hot oil, and brown on all sides. Reduce heat to 325° F, and continue cooking chicken until tender, approximately 20 minutes. Remove chicken from fryer, and drain on paper towels.
- Reserve 2 tablespoons of the frying oil and place into a saucepan over low heat. Stir in 2 tablespoons of the reserved flour mixture. Stirring constantly, cook about 2 minutes. Whisk in chicken broth.
- Stir in 1 cup milk, and bring all to a boil over high heat, stirring constantly. Reduce heat to low, and simmer for about 5 minutes.
- Serve immediately with the chicken.
- Repeat with remaining batter.

Avocado Egg Rolls

Dipping Sauce

- | | |
|--------------------------|----------------------------|
| 3-4 tsp. white vinegar | 2 garlic cloves |
| 1 tsp. balsamic vinegar | 2 green onions |
| 1/2 tsp. tamarind pulp | 1 Tbsp. granulated sugar |
| 1/2 cup honey | 1 tsp. ground black pepper |
| 1 pinch powdered saffron | 1 tsp. ground cumin |
| 1/2 cup chopped cashews | 1/4 cup olive oil |
| 2/3 cup fresh cilantro | |

Egg Rolls

- 1 large avocado, peeled, pitted & diced
- 2 Tbsp. sun-dried tomatoes packed in oil, chopped
- 1 Tbsp. minced red onion
- 1/2 tsp. fresh cilantro, chopped
- 1 pinch salt
- 3 egg roll wraps
- 1 egg, beaten
- Stir together vinegars, tamarind, honey and saffron in a microwave-safe bowl, and microwave for one minute.
- Stir until tamarind is dissolved.
- In a blender, purée tamarind mixture, cashews, 2/3 cup cilantro, garlic, onions, sugar, pepper and cumin.
- Pour mixture into a bowl and stir in oil.
- Refrigerate until ready to use.
- Gently stir together avocado, tomatoes, onion, 1/2 teaspoon cilantro and salt.
- Distribute filling evenly onto center of each egg roll wrapper.
- Position a wrapper so that a corner is pointing toward you; fold the bottom corner up, 1/4 of the way over the filling.
- Brush remaining corners and edges of the wrapper with egg, roll up from side to side, fold top corner over all and press to seal.
- Repeat with remaining wrappers.
- Continue by deep frying the egg rolls in 375° F oil for 3–4 minutes, until golden brown.
- Drain on brown paper bags.
- Slice egg rolls diagonally across middle and serve with prepared dipping sauce.

Corn Dogs

- | | |
|---------------------------|---------------------|
| 1/2 cup yellow cornmeal | 1/2 cup flour |
| 1 tsp. honey | 1/2 tsp. salt |
| 1 egg, lightly beaten | 6 skewers or sticks |
| 6–8 hot dogs/Frankfurters | 1 Tbsp. sugar |
| 1 tsp. baking powder | 1/2 cup milk |
| 1 Tbsp. melted shortening | |

- Combine the cornmeal, flour, sugar, honey, baking powder and salt, mixing well.
- Add the milk, egg and shortening, mixing until very smooth.
- Pour the mixture into a tall glass. Put the frankfurters on sticks.
- Dip them into the cornmeal batter to coat them evenly.
- Deep fry in oil heated to 375° F until golden brown.
- Drain on paper towels.

Buffalo Wings

- | | |
|--------------------|--------------------------|
| 24 wings (4 lbs.) | Salt & pepper (optional) |
| 4 cups cooking oil | 1/4 cup butter |
| 2–5 tsp. hot sauce | 1 tsp. white vinegar |

- Cut off tips and separate wings at joint; sprinkle with salt and pepper.
- Heat oil in deep fryer to 350° F.
- Add 12 wings and cook 10 minutes, stirring occasionally.
- When wings are golden brown and crisp, remove and drain well. Add rest of wings; repeat process.
- Meanwhile, melt butter in saucepan; add hot sauce and vinegar to taste. Pour sauce over wings and mix well to cover.
- Serve with blue cheese dressing and celery sticks.

Golden Fried Onion Rings

- | | |
|--------------------------|------------------------|
| 6 med. mild white onions | 1 1/8 cup sifted flour |
| 1/2 tsp. salt | 1 egg, slightly beaten |
| 1 cup milk | |

- In the deep fryer, heat the oil to 350° F.
- Slice onion 1/4" thick and separate into rings.
- Combine remaining ingredients in a bowl and stir just until dry ingredients are moistened.
- Dip onion rings into flour mixture.
- Fry several at a time in a deep fryer until golden brown. Drain on paper towel and sprinkle with salt.

Fried Green Tomatoes

3-4 lg. green tomatoes	2 cups flour
1 Tbsp. salt	1 Tbsp. pepper
1 Tbsp. seasoning salt	2 eggs
2 cups milk	Oil for frying

- Cut tomatoes into almost 1/2" thick slices.
- Mix flour, salt, pepper and seasoning salt in one bowl.
- Mix eggs and milk in another bowl. Dip each tomato slice into the milk mixture, then into the flour, back to the milk and then to the flour again, coating well.
- Heat oil in a deep fryer to 350° F and add battered tomato slices a few at a time, and cook for 5 minutes or until golden brown.

Funnel Cake

2 cups flour	1/2 tsp. salt
1 tsp. baking powder	2 eggs
1 1/2 cups milk	

- Combine all the above ingredients and mix thoroughly to create batter.
- In the deep fryer, heat the oil to 350° F.
- Put batter in funnel (be sure to cover hole with one finger), then, holding the funnel over hot oil (be careful of hot oil!), release some of the batter in a circular motion, crisscrossing a couple of times to form one funnel cake.
- The funnel cake will rise quickly and expand - so be careful how much batter you use.
- Cook to light golden brown and flip to cook on other side.
- Remove from oil and place on paper towels.
- Sprinkle with powdered sugar and serve warm.

Beignets (makes 2 dozen)

Vegetable oil for frying	1 cup all-purpose flour
4 tsp. sugar	1/4 tsp. nutmeg
1 cup water or milk	1/3 cup butter
1/4 tsp. salt	1 tsp. vanilla extract
4 eggs, at room temp.	

- In the deep fryer, heat the oil to 350° F.
- Combine the flour, sugar and nutmeg, and set aside.
- In a medium saucepan, heat water or milk over medium heat. Add the butter and salt and whisk until butter is melted. Add the vanilla and mix. Then add flour mixture.
- Stir briskly with a wooden spoon until mixture releases from the sides of pan and forms a ball. Remove from heat and beat until slightly cool.
- Add eggs, one at a time, beating well. Using 2 tablespoons, shape dough into an oblong shape and drop into hot oil.
- Fry 3 or 4 at a time, turning beignets as they rise to the surface. Fry 3 to 4 minutes, until golden brown.
- Drain on paper towels and sprinkle with sifted confectioner's sugar.

Churros

Vegetable oil for frying	1 cup all-purpose flour
1 cup water	3 eggs
1/2 cup margarine or butter	1/4 cup sugar
1/4 tsp. salt	1/4 tsp. ground cinnamon

- Prepare to fry the churros by heating oil in deep fryer to 360° F.
- To make churro dough, heat water, margarine and salt to rolling boil in 3-qt. saucepan; stir in flour.
- Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat.
- Beat eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture.
- Spoon mixture into cake decorator's tube with large star tip.
- Squeeze 4" strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once, about 2 minutes on each side. Drain on paper towels.
- Mix sugar and cinnamon; roll churros in sugar mixture.

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 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 processing 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.

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Montgomery Ward Customer Service
8:00 a.m. to Midnight CT, Monday through Friday

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