

**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

Model: 600660, 600662

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**Chef**<sup>®</sup>  
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Delicious  
Recipes  
Inside!

8-pc. Stainless Steel Cookware



**Instruction Manual**

Item No.: 724162

Wards.com 1-888-557-3848



# Chef<sup>®</sup> TESTED ✓

by **Montgomery Ward<sup>®</sup>**

Thank you for purchasing your Chef Tested<sup>®</sup> 8-Piece Stainless Steel Cookware with Silicone Handles 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!

You are going to love the faster heating and more even cooking from your new stainless steel cookware! Less time in the kitchen means more time to do the things you enjoy. Fry pans with non-stick finish use little to no oil and that's healthy cooking! Cookware is compatible with gas, spiral, ceramic, glass, electric range burner tops and even induction ranges!

## Table of Contents

Important Safeguards .....	3-4
Parts & Features .....	4
Before Using for the First Time.....	5
Cleaning & Care .....	5
Frequently Asked Questions .....	5
Recipes.....	6-11
Warranty & Return Information.....	12-13

### 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 Stainless Steel 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 heat with your cookware (including boiling water). High heat may damage your nonstick cookware which would void the warranty.
3. 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.
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. 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.
9. On gas ranges, adjust the flame so that it contacts only the bottom of the cookware and does not jump up the sides.
10. Do not use pans to flambé.
11. 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.
12. Do NOT use cookware in microwave, over a campfire or on any type of grill.
13. Allow cookware to cool before cleaning to prevent warping caused by extreme temperature shocks. Avoid extreme temperature changes.
14. Do not slide or drag cookware across a glass or ceramic stove top as this may cause damage to both the cookware and the stove top.
15. Use only heat-resistant nylon, plastic, or wood utensils on pans. Do not use metal utensils on the fry pans, which may scratch the nonstick surface.

## Important Safeguards (cont'd)

### Lid Use

16. When removing lids during cooking, tilt lid to direct steam away from you and keep hands and face away from steam vents.
17. 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.

### Handles and Knobs

18. The handles and knobs can get very hot under certain conditions. As a general precaution, we recommend the use of a pot holder for all cookware pieces.
19. During cooking, make sure handles are not positioned over other hot burners.
20. 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 the handles are riveted or welded, call our toll-free customer service number for assistance.

### Oven and Broiler Use

21. Always use pot holders when moving cookware in or out of the oven.
22. Cookware is oven-safe to 375° F.
23. Cookware can be used under the broiler.

## Parts & Features

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

Sauce Pan (1 qt.) with lid  
Sauce Pan (2 qt.) with lid  
Dutch Oven (6 qt.) with lid  
Frying Pan: 8¼" diam. x 2½" h, with non-stick interior  
Frying Pan: 10" diam. x 2¾" h, with non-stick interior  
Note: Dutch oven lid can be used with large fry pan.

## Before Using for the First Time

1. Remove all labels and packaging materials.
2. Wash cookware following instructions in the Cleaning & Care section.

## Cleaning & Care

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

Cookware is dishwasher safe!

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. Use only cleaners and sponges that specify "safe for non-stick surfaces."
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.

## 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**

For the Broth:

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

Place all the ingredients in the 6 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                            | 1/4 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 6 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                       | 1/2 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                                     | 1/2 cup chives, finely chopped     |
| 1/4 tsp. smoked paprika (optional)                      | Salt and pepper, to taste          |
| 3–5 Tbsp. buttermilk (depending on desired consistency) |                                    |

Begin by placing red potatoes in the 6 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 6 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 (4 oz.) can diced green chilies
- 1 cup corn (fresh or frozen)
- 1 lb. tomato, medium diced
- 1 1/2 cups shredded cheddar cheese
- 2 chicken breasts, skinless, cut into 1" cubes
- 1 small jalapeño pepper, seeds and ribs removed, medium diced (optional)
- 2 cups leaf spinach
- 2 cloves garlic, minced
- 2 tsp. dried oregano
- Pinch of nutmeg
- 1 lb. zucchini, medium diced
- 3/4 cup half-and-half
- 1/4 cup cilantro, minced
- 1 lb. package fettuccine noodles

Begin by heating 2 Tbsp. 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 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 tomato, 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**

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

Garnish: sour cream, chopped cilantro and cheddar cheese

Place olive oil in 6 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 to 10 servings

**Chicken Marsala**

- 4 Tbsp. butter
- 4 Tbsp. olive oil
- 1/3 cup all purpose flour
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1/2 cup chicken stock
- 1 Tbsp. parsley, chopped
- 4 chicken breasts, halved horizontally and pounded thin
- 1/2 medium onion, diced
- 8 oz. white mushrooms, quartered
- 2 tsp. garlic, minced
- 1 Tbsp. all purpose flour
- 1/2 cup Marsala wine
- 1/3 cup parmesan cheese, grated

Heat the butter and olive oil in the 10" frying 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 skillet and place the cover 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 in 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
- 1/2 cup maple syrup

**Batter:**

- 1 1/2 cup sugar
- 2 cups all purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt

- 4 Tbsp. melted butter
- 1 cup milk
- 2 tsp. vanilla

2 cups water

**Topping:**

- 1/2 cup sugar
- 1 Tbsp. cornstarch
- 1/2 tsp. salt

Combine apples, sugar, cinnamon and maple syrup in a bowl. Place into the 6 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 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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