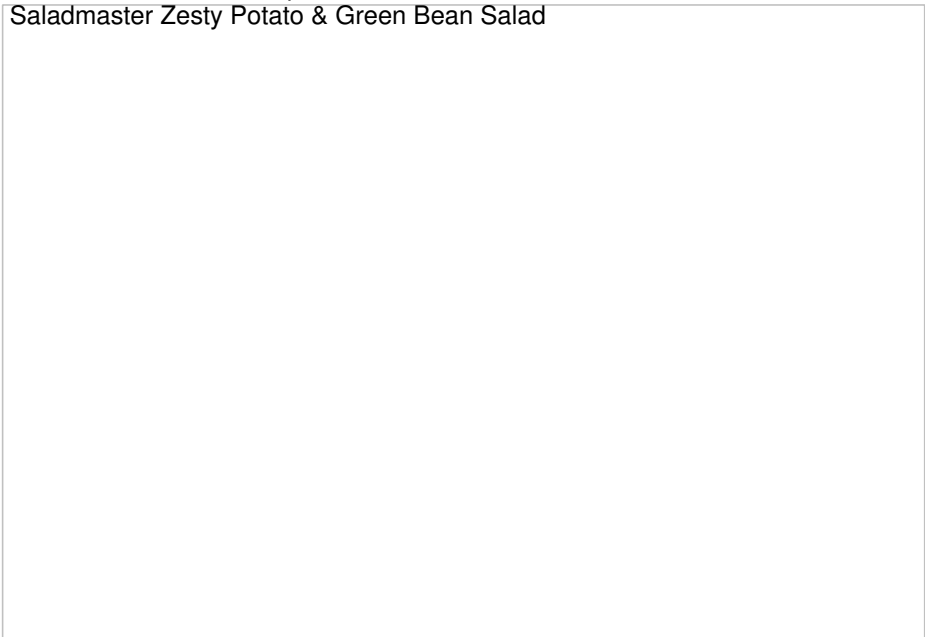


Holiday Stack Cooking Tip: Saladmaster Zesty Potato & Green Bean Salad

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Saladmaster Zesty Potato & Green Bean Salad



By Ivy Ho, Authorized Saladmaster Dealer

In [Part 2](#) of our holiday cooking series, we show you a handy cooking method made possible by the unique design of [Saladmaster 316Ti](#) waterless cookware. Stack cooking is a way of cooking that allows you to use the energy from one pan or burner to cook in multiple pans by stacking one on top of another. In the same way that Saladmaster efficiently conducts heat to your food in the pan, it also conducts that same heat to another pan when stacked, allowing you to use the same energy to cook two or more dishes at once.

Cooking Instructions

Today, we show you a fast way to cook potatoes and green beans using the [stack cooking](#) method. Cooking your holiday recipes this way not only [saves energy](#), it is also very, very easy to do. Start by pouring 1-inch of water into your Saladmaster 316Ti 3 Qt. Roaster, cover, and on your stove, turn heat to medium. The water will heat while you chop your potatoes. Place your chopped potatoes into the 3 Qt. inset and then pour in your bag of frozen French-cut green beans.

Place the inset into your 3 Qt. Roaster, cover, and wait for the Vapo-Valve™ to click. As soon as your pan starts to click, remove it from the burner and place it on top of the turkey. The flat bottom of the [wok used to cover your turkey breast](#) acts as a base upon which to set your 3 Qt. Roaster. The heat from the wok will transfer continuously to the 3 Qt. and cook your veggies.

See the [full recipe](#) for a list of ingredients.

TIPS

You can stack cook in [Saladmaster 316Ti waterless cookware](#) with a wide variety of configurations based on your specific recipe and cooking needs. Here are some examples of stack cooking configurations:

- With the 7 Qt. Roaster or the Large Skillet, flip the 5 Qt. Roaster upside down. Now the 5 Qt. is your cover and you can set the next pan on top it. You can also use the 10" Gourmet Skillet as a cover both on your 7 Qt. Roaster and Large Skillet.
- With the 3 Qt. Roaster, you can use the Small Skillet bottom or the 8" Gourmet Skillet as a cover.
- With the 4 Qt. Roaster, you can use the 3 Qt. Roaster as a cover.
- Also, note that these configurations can also be useful if you are roasting a small ham, chicken, roast beef, etc. and you need extra height in order to fit the entire piece of meat into your pan.

Etiquetas : [Cooking Tips & Techniques](#)
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