

## **Terra Cotta Cooking, brought to you by your AtHome.com Consultant**

What makes cooking in Terra Cotta so GREAT ??? What is the Secret ???

This is the ORIGINAL COOKWARE ... Clay Cooking!

Keeps the moisture in the meats that you cook, so it cooks in its own juices, making food more flavorful, tender, juicy and delicious! With no added fats or liquids. It's a natural, healthy way to cook, keeping the nutrients in your food!

Try these EASY and TRIED AND TRUE Recipes :

### Roast with Vegetables

Place roast in baker, add seasonings, salt, pepper, packet of Dry Onion Soup Mix.

Cover with Favorite Vegetables – Potatoes, Carrots, Onions

(Also add a can of cream of mushroom soup. This makes superb gravy.)

Add NO WATER. Cover and bake @ 325 for about 3 hours. This will be the BEST YOU WILL EVER EAT !!!

Secret ~~ Soak the terra cotta pot for 10 mins in water before each use. This keeps the moisture in the pot, therefore, keeping the moisture and juices in the food that you are cooking and does not dry the meat. Result ~~ Tender, cut with a fork meat.. because it cooks in its own juice.

### Smoked Ham

Prepare ham. Place ham in foil. I like to mix a cup of brown sugar with a little mustard to make a baste. Spread over ham. Place in baker and close the foil. Put lid on baker after soaking for 10 mins in water.

Add NO WATER to dish. Place in oven and bake for (10lb) about 4 hours.

The ham will literally fall off the bone ☺

Your baker will be ¾ full of ITS OWN JUICE... use this to make mouth watering gravy that everyone will beg for every time you bake a ham !!! Pour juice from ham into a saucepan and thicken with a little cornstarch and water to make gravy.

If you add water to the baker ~~~ your pot will overflow with juice.

### EASY Roasted Chicken

Rinse chicken and pat dry. Sprinkle with seasoning salt. Soak terra cotta dish for 10 mins before adding chicken. Add NO WATER. Cover and bake for 1 to 1 ½ hours. Baker will be half full of juice when it is finished cooking and chicken will be so tender, it will literally fall off the bone when you take it out of the pot. For a little different flair, I also add potatoes and carrots to my dish ... YUM !!!

### HOME MADE Macaroni and Cheese

You will NEVER bake this in a glass casserole again !!!

Put 1 cup cooked macaroni noodles in dish.

Pour enough milk to cover noodles. Add 1 cup grated cheddar cheese, one beaten egg, 1/2 stick melted butter. Salt and pepper to taste. Cover with another cup of grated cheese. For a richer flavor, use carnation evaporated milk along with whole milk.

Bake Uncovered for 30 to 40 mins, just until the cheese starts to brown a little on the top. Test the middle of the casserole to make sure there is still a little liquid in the center and take out of oven. It will continue to cook for a few minutes and you do not want your casserole to dry out. Cover with terra cotta lid to keep in moisture.

Great left in the terra cotta pot and covered with lid and reheated the next day in the microwave covered with terra cotta lid. This keeps the moisture, so it stays fresh as cooked the day before.