USE OF YOUR NESCO FRYRYTE

YOU CAN COOK hundreds of foods quickly, deliciously, speedily and automatically in your FRYRYTE with a minimum of care. But first you must understand the cooking principle; prepared foods are inserted in hot shortening OR OIL; instantly a thin coating forms, sealing in the flavor, sealing out the oil. The food cooks in its own juices. That's why oil need not be changed every time you cook, and why there is no transfer of flavor from one food to another. Now follow these simple steps.

ATTACH HANDLE to frying basket by pinching the end bars together and slipping them into the grooves in the bracket inside the basket. Then slide the handle-brace down toward the basket until it locks the handle secure.

FILL THE FRYRYTE to the fill line with a good quality shortening or cooking oil. Never use butter or margarine. This book uses the words "oil" and "shortening" interchangeably. Discard oil that smokes or fails to cook foods to a golden brown.

SET DIAL to the temperature called for in recipe. Signal light will light up. When light goes out, unit is ready to do the cooking. The powerful heating elements have brought the OIL up to the right temperature.

HOOK THE BASKET on the supports. This is known as the draining position and you will use it again after the food is cooked. Note that it holds the food free of the hot OIL. Fill it with the prepared food. Be careful of food that may stick together. Put in a layer at a time. Don't put soft batter mixes into the basket while it is in this position.

IMMERSE THE BASKET in the hot OIL. Foods with high moisture content like potatoes or frozen foods should be lowered slowly to prevent "foaming." Soft batter mixtures should be dropped in when basket is down. Keep the cover off during the cooking period. When prescribed time has elapsed, lift basket to draining position for a few seconds before removing food.

AFTER COOKING turn dial to "off" position and spoon food particles from OIL and "Cold Well." Wash basket and wipe exterior of your FRYRYTE. NEVER IMMERSE UNIT IN WATER.

CARE AND CLEANING

The inside of your FRYRYTE needs occasional cleaning. When cleaning is required, you can clarify the used oil. To clarify OIL, leave it in the FRYRYTE. Set control knob at 250° and quarter 3 medium sized potatoes into the liquid. 250° is too cool to form the protective coating, so the potato pores pick up much of the sediment in the used OIL and clarify it. Increase heat every two minutes until 390° is reached. When potatoes are well-browned, discard them and drain off OIL by running it warm through several thicknesses of cheesecloth covering a suitable container. While FRYRYTE is empty and still warm, wipe out the inside of the "cold well," the recess in the bottom of the cooking chamber. To remove discoloration above the fill lines: Fill the well 3/4 full of water, connect the FRYRYTE and heat water to boiling; then add a mild detergent. Stubborn stains may be removed with a stiff brush or steel wool (not copper) scouring pad. Disconnect FRYRYTE, rinsing with clear water. CAUTION: Never immerse FRYRYTE in water.
The recipes in this booklet are given as a basic guide, use your own good recipes and let your Fryryte Deep Fryer do the rest.

(All recipes 4-6 servings. See pages 9-11 for Batters, Sauces, Coatings)

APPETIZERS:
Anchovy: 375° 2 min.
Separate egg. Beat yolk and white separately, holding the stiffly beaten white to fold in last. Mix in order given; shape into small balls; roll in the fine cracker crumbs. Chill and then fry, one layer at a time, in the FRYRYTE basket. Serve with wooden picks on appetizer tray.

1 egg yolk, beaten
1 tablespoon anchovy paste
Few drops Tobasco Sauce
2 cups mashed potatoes
1 teaspoon chopped parsley
1 egg white, beaten
Fine crumbs

BACON: 400° 1 min.
Strip of bacon wrapped around stuffed olives makes a delightful appetizer or hors d’oeuvres.

CHICKEN:
Time and treatment vary with age and size of fowl and personal preference as to deep frying only, pre-cooking, and (or) finishing in oven.

FROZEN CHICKEN — if still frozen when placed in oil will require approximately 1/3 more time.

Fryers (2-1/2 to 3 lbs.):
350° 12-20 min.
Disjoint; shake pieces in flour or batter dip.

Broilers (1-1/2 to 2 lbs.):
375° 7 min.
Cut in quarters; batter dip or shake in flour.

Precooked: 375° 4 min.
Fowl of any age may be made tender by pre-cooking in pressure cooker, steaming or oven; cut in serving size pieces; shake in seasoned flour or dip in batter and fry until golden brown with crisp surface.

CROQUETTES:
Basic Recipe: 365° 2 to 5 min.
Prepare the Thick White Sauce (page 11) Add meat and seasoning material. Chill until firm enough to mold into shapes. When chilled, set heat control to 365° to permit oil to heat while shaping. Shape croquettes 2 1/2” long—1” thick. Dip in slightly beaten egg and milk coating: roll croquettes in crumbs. Place 1 layer at a time in bottom of FRYRYTE basket — lower into hot oil (365°) — cook to golden brown (2-5 min.) depending on temp. of croquettes. Lift basket; allow to drip briefly, place croquettes on absorbent paper while cooking additional croquettes. Keep hot. Serve hot, plain or with sauce. Cream sauce is good with ham, tomato sauce with fish, mushroom sauce with chicken.

1 cup thick white sauce
2 cups minced chicken meat, fish, cheese, nuts, etc. or:
1 cup meat and
1 cup cooked rice, macaroni or potatoes
1 tablespoon seasoning (as parsley, onion, horseradish, pimentos, etc.)
1 egg for coating, blended with:
2 tablespoons milk
Dry crumbs—1 1/2 to 2 cups.

Roe Croquettes: 375° 2 min.
Blend cooked roe with Thick White Sauce; cook. Roll tablespoons of the mixture in fine crumbs and fry in hot oil to brown evenly. Serve with cream sauce.
Salmon Croquettes: 365° 4 min.
Use 2 cups flaked salmon; add 1 tablespoon lemon juice, with onion if desired. Shape in small, oblong forms 3 x 1 inch. Fry to golden brown. Delicious as luncheon dish, serve with diced, creamed potatoes.

CHOW MEIN or Fried Noodles: 375° 2 min.
Cooked noodles
Salt
Boil one 10 oz. package of fine egg noodles in 8 cups boiling, salted water 5 minutes. Drain; blanch with cold water and spread on clean towel to dry. Fry a few at a time to golden brown. Drain; place on absorbent paper; salt well and serve with any Chop Suey mixture.

Variations: To make Noodle Nests for serving creamed chicken or fish, place noodles in nest formation in small strainer and lower into oil, frying one nest at a time. Place on absorbent paper and continue frying additional nests.

Vegetable Noodles. Cook wide ribbon noodles in boiling salted water, 10 minutes. Drain; rinse with cold water; stir in mixture of one egg beaten in 1/2 cup of milk; drain briefly, and fry in hot oil as above. Serve as vegetable accompaniment with or without sprinkling of grated cheese.

CODFISH BALLS:
350° 4 min.
Freshen salt fish by method recommended on package. Dice potatoes, cover with shredded cod and add water to cover. Boil slowly until potatoes are tender, about 15 minutes, and until water is nearly evaporated. Mash or beat with electric mixer, adding remaining ingredients. Beat vigorously for light, feathery balls. Cool; drop by tablespoon into hot oil (350°) and fry to golden brown, which will be about 4 minutes. Lift from oil with basket, allow to drip briefly, and drain on absorbent paper. Serve very hot with cole slaw or tossed vegetable salad.

½ lb. codfish, freshened and shredded
2 cups diced potatoes, raw
1 tablespoon butter
1/8 teaspoon pepper
1 egg, beaten

Variation: 1 tablespoon minced onion may be added if desired. Also, left-over mashed potatoes may be used, combining with cooked codfish. Prepared, frozen or canned codfish cakes or balls may be fried in the same way.

DEVILED CRAB BALLS:
375° 2 min.
Melt butter; blend in flour; stir in milk; add seasonings and cook, stirring constantly until very thick. Remove from heat and cool slightly while preparing crab meat. Cut crabmeat into tiny pieces, removing hard fiber, and stir into sauce. Line shallow pan or platter with wax paper; sprinkle lightly with fine crumbs and spread the crab mixture over. Chill well, until firm enough to handle. Connect FRYRYTE and turn heat control dial to 375°. Form crab mixture into small balls; dip each in the egg diluted with 1 tablespoon milk, then into crumbs. Fry one layer at a time in FRYRYTE basket, to delicate brown; allow to drip briefly, and drain on absorbent paper. Serve hot, with cocktail picks, on appetizer tray. One inch balls will cook in 2 minutes at 375°. If desired, make larger rolls and serve as croquettes, with cream sauce, for luncheon dish. Cook croquettes 4 minutes at 365°.
2 tablespoons butter
2 tablespoons flour
½ cup milk
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon dry mustard
½ teaspoon A-1 sauce
½ teaspoon minced onion
1 teaspoon shredded parsley
1 can Crabmeat (6 oz.)
1 egg, slightly beaten
1 tablespoon milk
Fine, dry crumbs

DOUGHNUTS:
Raised: 365° 3 min.
Scald milk; add shortening, salt and sugar and cool until lukewarm. (Hot milk will kill the yeast.) Add crumbled yeast, stirring until dissolved; add egg and then flour, stirring and kneading until smooth. Place in greased bowl; rub surface of dough with butter; cover with towel and place in warm place (80°-84°) until double in bulk. Knead down. Roll to ½ inch thickness on floured canvas or board and cut with floured doughnut cutter, saving the centers for fried balls. Place cut rings at least one inch apart on wax paper, on tray. Allow to double in size, then slip one at a time into hot oil. Fry two at a time to delicate brown; drain on absorbent paper and shake in bag of powdered sugar to partially coat; or serve plain.

Filled: 360° 5 min.
Use yeast dough (recipe above). Roll to ¼ inch; cut in rounds; place teaspoon of thick jam or fruit in center of half the rounds; cover with other rounds, pressing edges together. Let stand until double in bulk; proceed as above, turning only once. Brown delicately.

EGG FOO YONG:
365° 4 min.
Beat eggs; stir in remaining ingredients and divide into six flat cakes. Have basket immersed in hot oil. Carefully lift one cake at a time with pancake turner and slip into hot oil. Lift from oil; drain on absorbent paper and serve hot with boiled rice and Chop Suey Sauce.

4 eggs, beaten
½ cup minced onion
½ cup chopped chicken
¼ cup water chestnuts, sliced
1 cup bean sprouts
½ teaspoon salt

EGGPLANT: 375° 4 min.
Cut small eggplant into ⅛ inch slices, or larger fruit into 3-inch strips, ½ inch thick. Shake in seasoned flour or dip in Thin Fritter Batter and fry in hot oil. Spread on absorbent paper to drain and keep hot for serving. Use basket.

FILLETS OF SOLE (Large)
370° 5 min.
Never have fillets thicker than ½ inch. Cut in serving-size pieces. Use any well-seasoned, desired coating—cornmeal and flour, crumbs, flour, or egg and crumb. Put only one layer in basket at a time. Cook to even, golden brown. Serve immediately, piping hot, with lemon or sauce.
FRIED OYSTERS:

375° 2 min.

Connect the FRYRYTE and turn heat control dial to 375°. Drain oysters. Beat eggs slightly, stir in milk and seasoning; dip oysters in egg mixture and then in crumbs. Slip into hot oil, 375°, until delicately brown, which will require about 2 minutes. Lift from oil with basket; allow to drip briefly, and drain on absorbent paper. Serve piping hot with lemon wedges or Tartar Sauce.

1 quart oysters
2 eggs, beaten
2 tablespoons milk
1 teaspoon salt
\( \frac{3}{4} \) teaspoon pepper
1½ cups crumbs

FRENCH FRIED POTATOES:

One-Step Method

If potatoes can be served as they are fried, the one-step method is satisfactory. Cut large, fully mature baking variety potatoes into \( \frac{3}{8} \) inch slices after peeling. Cut these slices into \( \frac{3}{8} \) inch strips and dry between towels (paper toweling will do). Lower into hot oil, 375°, frying not more than one-third of a basket at a time. Keep the potatoes in motion with a long-handled fork so that they will not stick together or cook unevenly. Fry to golden brown, which will require about 5 minutes. New potatoes require nearly twice as long to cook as do old potatoes. Lift basket to drip position, then drain potatoes on absorbent paper, sprinkle generously with salt and serve at once, very hot.

Two-Step Method

Because it is not always convenient to serve potatoes as soon as they are fried, and because the length of time required to completely cook potatoes may not coincide with the family appetite, it is often best to pre-cook or "blanch" first and then, very quickly, finish the browning and fry to the appetizing crisp stage just as they are to be served. This method is called the Two-Step or Blanch-And-Brown Method, which is done as follows:

1. Connect the FRYRYTE and set the heat control dial to 350°.

2. Wash and pare large, fully mature baking type potatoes. Cut into \( \frac{3}{8} \) inch slices, then cut the slices into \( \frac{3}{8} \) inch strips. If not ready to use at once, allow to stand in cold water. Dry well between towels.

3. Fill the basket one-third full and lower, slowly, into the hot oil. (When the pilot light flickers off, the correct temperature has been reached.) If boiling is excessive, raise the basket enough to avoid boiling over until the oil has settled enough to leave the basket all the way down. Fry until potatoes are tender but not brown. Old potatoes require about 3 minutes, while new potatoes may take as much as 6. Lift from oil with basket; place on supports to drip briefly; and spread on absorbent paper to drain while frying the balance of the potatoes.

4. A few minutes before serving time, change the heat control dial to 390°. When the pilot light flickers off, the correct temperature has been reached. Fill the basket one-half full of the partially cooked potatoes. Lower into hot oil until crisp and brown, which will require only about 2 minutes. Drain as before and sprinkle generously with salt. Serve at once.

FRITTERS:

Apple: 350° 5 min.

Add sugar, spices and lemon juice to Thick Fritter Batter. Pare apples and cut in small pieces, adding directly to the batter. Drop by small spoonfuls, into hot oil; fry and drain on absorb-
ent paper. Sprinkle with powdered sugar and serve with Lemon Sauce, as dessert, or plain as accompaniment to ham, pork or chicken.

Banana: 350° 5 min.
Use slightly under-ripe bananas (green-tipped). Peel; cut in half both ways; sprinkle with lemon juice and powdered sugar. Dip in Thin Fritter Batter which has been chilled. Serve with sauce, as dessert, or plain with sausage or ham.

FROG LEGS: 375° 4 min.
Wash legs; dry; dip in batter or use egg and crumb coating. Place in basket; lower into hot oil and cook to even brown. Drain on paper. Serve very hot, with sauce (Tomato, Cream or Tartar).

HAMBURGERS: 350° 3 min.
Season meat and form into flat cakes. Dust generously with flour. Place in bottom of basket and fry. Time will vary with thickness of hamburgers and personal preference for degree of doneness.

HAM AND POTATO BALLS: 365° 3 min.
Mix together in order given and form in 1 inch balls. Roll in beaten egg and milk; dip in crumbs. Place one layer at a time in basket and lower into hot oil. Fry to golden brown — about 3 minutes.

HUSH PUPPIES:
(Deep South Version)
365° 4 min.
Connect FRYRYTE and set heat indicator at 365°. Allow to heat while mixing recipe. Mix first three ingredients in bowl. Add soda to buttermilk. Stir into dry ingredients. Add whole egg and beat well. Lastly stir in finely chopped onion. Drop by teaspoonfuls into hot oil and cook to golden brown. Serve very hot, as fish accompaniment or as finger bread.

LOBSTER MEAT:
360° 3 min.
Delicious in fritters, croquettes, or use serving size pieces with egg and crumb coating or batter-dipped. Fry to rich brown. Serve hot with sauce.

ONIONS: 365° 3 min.
Slice large, sweet onions into 1/2 inch slices and separate into rings. Dip in thin batter or dip in milk and egg and then coat with crumbs or prepared flour. Place in basket. Fry to golden brown. Drain on absorbent paper. Sprinkle with salt and serve piping hot.

POP CORN:
400°
Without Basket. Starting with the FRYRYTE empty, place one to two tablespoons of oil in the bottom. When the light flickers off (400° setting) pour 1/4 cup pop corn into bottom of fryer and stir in the fat to coat each kernel. Cover loosely and leave until popping ceases. Scoop out with long handle spoon or empty into bowl or tray.
**PORK:**

**Chops:** 375° 5 min.

Have chops not more than ½ inch thick. Coat with egg and fine crumbs.

**Tenderloin:** 375° 4 min.

Flatten slices of pork tenderloin to ½ inch thickness. Coat with egg and crumbs. Fry to golden brown.

**ROE:** 360° 2 min.

Sprinkle roe with lemon and seasoning. Section into serving-size pieces; egg and crumb or dip in batter. Fry in hot oil to golden brown. Serve very hot with lemon or tomato sauce.

**SMELTS:** 370° 3 min.

Clean fish; leave head on (unless removal is preferred); wash inside and out. Dip in milk and then in mixture of 1 part cornmeal to 2 parts flour, or use egg and crumb covering. Place one layer at a time in frying basket; lower into hot oil; cook to golden brown; drain on absorbent paper and serve very hot, with lemon wedges.

**SCALLOPS:** 375° 2 min.

Wash scallops; dry; cut to uniform size (large scallops should be cut in two). Marinate one hour in the oil, vinegar and salt—stirring occasionally to have all of the scallops seasoned. Drain; roll in the flour to which salt and pepper have been added. Lift from flour, shaking slightly and dip in the beaten egg and water, mixed. Roll in fine crumbs. Shake off excess; place in basket; lower into hot oil and fry to golden brown, which requires about 2 minutes. Drain on absorbent paper. Serve very hot. Serves 4.

1 lb. scallops
2 tablespoons oil
2 tablespoons vinegar
½ teaspoon salt
½ cup flour
½ teaspoon pepper
1 egg, beaten
1 tablespoon water
Fine cracker crumbs

**COCKTAIL SHRIMP:**

Shrimp may be fried before or after cooking, therefore two methods are given.

**COOKED SHRIMP.** Shuck shrimp by cutting down the back with kitchen shears. This also exposes the vein which is then easily removed. Wash in cold water. Drop into boiling water, enough to cover shrimp, into which cut 1 stalk celery with leaves, 1 small onion, quartered, juice and rind of ¼ lemon, about 1 tablespoon salt and ½ teaspoon pepper. This seasons the shrimp as it cooks. (Personal preference may call for bay leaf, thyme and parsley instead of the seasonings given.) Cook slowly about 15 minutes (for large shrimp) and drain, or cook 10 minutes and permit to cool in the cooking liquid. Drain well; dip each shrimp in Thin Batter and fry in hot oil. Drain on absorbent paper and serve hot with cocktail spears, with or without wedges of lemon. Large cooked shrimp will be thoroughly hot with coating well cooked in 3 minutes at 375°.

**RAW SHRIMP.** Shuck shrimp as above, and clean. Sprinkle with salt, pepper and lemon juice. Allow to stand about 15 minutes while oil heats. Coat with egg and crumb (see "Coatings") or batter and fry to golden brown in hot oil, 350° for 5 minutes for jumbo shrimp or 4 minutes for small.

Small shrimp run about 35 to the pound; medium, 25 to the pound, and jumbo 18 per pound.

Freshly fried shrimp are so delicious on the cocktail tray that you may wish to set your FRYRYTE on a large tray for living room or buffet service.

Fresh-frozen, ready-to-fry shrimp may be purchased in the markets. These
are small shrimp, ready-dipped and coated, with tip-end shucks left on for finger service. They cook in about 2 minutes at 365°.

**SOFT SHELL CRABS:**
Connect the FRYRYTE and turn heat control dial to 360°. Remove apron (pointed section under body), then lift up soft points of the shell and discard portion adhering to it. With sharp knife, cut off entire front portion of body about 1/2 inch back. This removes the entire inedible part. All that is left—including the shell—is edible. Wash, sprinkle with seasoning, dip in egg and crumb and fry. Turn to brown on both sides. This will require about 3 minutes. Drain and serve very hot with Tartar Sauce.

- Soft crabs
- 1 egg
- 2 tablespoons water
- 2 cups crumbs
- 1 teaspoon salt
- 1/8 teaspoon pepper

**STEAKS:**
**Breaded:** 365° 3 min.
Have tenderloin steaks cut 1/2 inch thick. Shake in paper bag of seasoned flour and drop into hot oil. Cook to rich brown; lift to dripping supports to drain. Serve at once, as sandwich steaks or entree.

**TROUT, Whole:** 365° 5 min.
Clean, removing head, tail and fins. Wash; dip in seasoned milk, then in flour, crumbs, or a mixture of flour and cornmeal. Fry not more than 2 medium fish at a time. Serve very hot, with parsley, butter and lemon.

**SWEDISH MEAT BALLS:** 365° 3 min.
Grind meat, onion and potatoes separately; mix together and put through grinder again. Soak bread in milk; squeeze from milk in hands, making soft crumbs. Add remaining ingredients; mix well and form into 1 inch balls. Chill before frying. Place one layer at a time in basket and lower into hot oil. Cook to golden brown. Serve hot with creamed potatoes, baked beans or spaghetti.

- 1/2 lb. round steak
- 1/2 lb. veal
- 1/2 lb. lean pork
- 1/2 cup grated onion
- 1/2 cup grated potatoes
- 4 slices bread
- 1 cup milk
- 1 cup beer
- 2 teaspoons sugar
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons butter

**VEGETABLES:**
The most commonly fried vegetables are potatoes and onions. However, when one discovers the delightful flavor of batter-dipped and deep-fried vegetables they are frequently included in the menu. Carrots, cauliflower flowerlets, eggplant, and small heads of broccoli are among the very popular fried vegetables. This method of cooking conserves the maximum in flavor and nutrients because cooking is so very quick and without exposure to air or water. There is little or no vitamin or mineral loss.

**BATTERS:**
**Thin Batter for Chicken or Shellfish:**
Beat egg slightly with fork; stir in milk, flour and seasoning. Dip food to be fried into the batter; drain off excess and lower one piece at a time, into hot oil (see recipes for recommended temperatures). Fry to golden brown. Lift from oil with basket; place on supports to drip briefly, then place on absorbent paper on tray to drain and keep warm while frying remainder of food. This quantity is sufficient for 1 1/2 to 2 1/2 lbs. of chicken.
1 egg
3/4 cup milk
1 cup flour
1 teaspoon salt
1/8 teaspoon pepper

Dipping Batter for Fruit:
Sift dry ingredients together. Beat egg; add milk and dry ingredients alternately. Lastly add the fat and beat to smooth batter. When convenient, chill before using. Dip uniform pieces of fruit into batter; drain off excess and drop one piece at a time into hot oil (see recipes for time and temperature). Lift from oil with basket; allow to drip briefly, and drain on absorbent paper. Sprinkle with powdered sugar if serving as dessert.

1 cup flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon spices
2 eggs, beaten
2/3 cup milk
1 tablespoon melted fat

Dipping Batter for Vegetables:
Beat eggs; add salt then milk, flour and melted fat, beating to smooth batter. When convenient, chill batter before using. Dip raw or cooked vegetable into batter; drain off excess, slip into frying oil one piece at a time. Fry to golden brown; remove with basket; allow to drip briefly and drain on absorbent paper.

2 eggs, beaten
1/2 cup salt
1 teaspoon baking powder
1 cup flour
1 tablespoon melted fat

Fritter Batter:
Sift flour, baking powder and salt into mixing bowl. Combine egg, milk and melted shortening. Add to dry ingredients and mix until batter is smooth. This is a stiff batter and makes a crisp fritter which will stay crisp for 15 to 20 minutes. Do not "thin down".

1 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup sugar
1 egg, well beaten
1/3 cup milk
2 teaspoons shortening

Thin Fritter Batter:
This is the same as the Fruit Dipping Batter. It differs only from the Thick Fritter Batter which follows in that 1/2 to 3/4 cup milk is used.

Thick Fritter Batter:
Mix and sift dry ingredients together. Beat egg slightly; add milk and stir these into the flour mixture. Add melted shortening and beat to smooth batter.

1 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1 egg, beaten
1/3 cup milk
1 tablespoon melted fat
Seasoning, as desired

SAUCES:
White or Cream Sauce:
Melt butter or other shortening in saucepan. Blend in flour; add milk, stirring. Add seasoning and cook until thick and smooth. Serve plain on fried vegetables, meat or fish croquettes or entree fritters.

3 tablespoons butter
3 tablespoons flour
2 cups milk
1 teaspoon salt
1/8 teaspoon pepper

VARIATIONS:
Tomato Sauce: Use 2 cups tomato juice instead of milk. Add 1 teaspoon minced onion. Serve with fried fish or with croquettes where flavor combination is pleasing.

Cheese Sauce: Add 1/2 cup grated cheese to White Sauce. Serve with vegetable fritters.
Mushroom Sauce: Add small can of mushrooms or saute 1 cup sliced fresh mushrooms in butter before adding flour. Serve with chicken or other croquettes and entree fritters.

Fruit Fritter Sauce:
Combine sugar and cornstarch in saucepan, add the water, stirring and cook until thick and transparent. Remove from heat; add butter and flavoring, which may be 1 tablespoon lemon juice, 1 teaspoon vanilla or other flavors according to personal preference. Serve warm, but not hot, on plain or fruit fritters.

Variations: Use fruit juice instead of water and add 1 tablespoon lemon juice. Add chopped fruit or diced fruit cocktail to the sauce, if desired.

Thick White Sauce:
Melt the butter or other shortening in small sauce or fry pan; blend in the flour; add seasoning and milk. Cook, stirring constantly until thick and smooth. Use in any croquette recipe. When previously seasoned meat is being used, reduce the salt to 1/2 teaspoon and omit pepper. Add other spices or seasoning in keeping with the flavor of the food being used. This recipe makes about 1 cup White Sauce.

Tartar Sauce:
Mix well and serve with fried fish or fish fritters. Capers, hard-cooked egg, and other ingredients may be added according to personal preference.

COATINGS:

Crumbs:
Commercially prepared cracker crumbs or "cracker meal" comes ready seasoned and is satisfactory. Crushed cereal flakes make an attractive crust or dried, ground or rolled bread or crackers may be used. For uniform consistency, home prepared crumbs should be sifted.

Egg and Crumbs:
Slightly beaten egg, diluted with 2 tablespoons water or milk is used for a great many foods and is the best coating for croquettes where a uniform, smooth surface is missing. Egg is used because it cooks instantly as the food is lowered into the hot oil, thus forming a coating which "seals in" flavors, and moisture. Wet foods such as oysters are sometimes rolled in crumbs first, then in egg and again in crumbs. The process is repeated if an extra thick coating is desired.

Flour:
As mentioned above, flour is the easiest coating and is preferred by many for chicken, fish, liver and many vegetables. Prepared pancake flour with its self-rising ingredient also makes an efficient, easy-to-use coating. The seasoning may be mixed with the flour, or the foods may be salted and peppered after frying. The remaining flour may be used in making gravy or sauce to be served with the fried food as for chicken gravy.
If service is necessary call the dealer from whom this appliance was purchased, or consult the yellow pages of your local Telephone Directory under the listing "Electrical Appliance Repairing."

GUARANTEE

WE HEREBY GUARANTEE that this appliance has been thoroughly checked and tested before shipment, and is free of mechanical and electrical defects. Should defects due to faulty material or workmanship develop within one year from date of sale, the appliance will be repaired and put in workable condition free of charge, providing it is returned to our factory or authorized service station transportation prepaid. This guarantee does not cover cord or plugs, nor is it valid if the item has been misused, abused or tampered with.

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