

What to Do When Food Doesn't Brown

The following foods do not brown when cooked in a microwave oven because the cooking time is too short.

1. Banana bread _____
2. Blueberry muffins _____
3. Chicken _____
4. Fish _____
5. Hamburgers _____
6. Pork chops _____
7. Scrambled eggs _____
8. Spice cake _____
9. Tuna casserole _____
10. White cupcake _____

AN INTRODUCTION TO MICROWAVE COOKING
 by Jean Bunnell.
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Listed below are some things that you can use to hide the pale color of foods that do not brown:

- | | | | |
|------------------|----------------------|----------|----------------|
| barbeque sauce | coconut | frosting | powdered sugar |
| chopped nuts | crushed potato chips | paprika | taco seasoning |
| cinnamon & sugar | onion soup mix | parsley | teriyaki sauce |

On the line beside each of the foods at the top of the page, write one or more ways to cover the pale color. For example, banana bread can be topped with coconut or chopped nuts or powdered sugar. Then no one would notice that the bread had not browned.

Browning pans can be purchased to use in a microwave oven. They have a special material on the bottom that absorbs microwave energy. When the empty dish is preheated in the microwave oven, it becomes extremely hot. Food placed in the preheated pan browns attractively.

What to Do When Food Doesn't Brown

The following foods do not brown when cooked in a microwave oven because the cooking time is too short.

1. Banana bread Chopped nuts, coconut, powdered sugar
2. Blueberry muffins cinnamon & sugar, chopped nuts
3. Chicken barbeque sauce, paprika, parsley, teriyaki sauce
4. Fish onion soup mix, paprika, parsley
5. Hamburgers barbeque sauce, _____, onion soup mix, taco seasoning
6. Pork chops barbeque sauce, taco seasoning
7. Scrambled eggs parsley
8. Spice cake chopped nuts, coconut, frosting, powdered sugar
9. Turnover casserole crushed potato chips, parsley
10. White cupcakes cinnamon & sugar, frosting

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