



Electric Brunch Pan

Model BP-9

Brunch Pan Cookbook
Use and Care
Warranty

MAXIM™

a moment, please...

Important safeguards

When using electrical appliances, basic precautions should always be followed including:

1. Read all instructions.
2. Do not touch hot surfaces. Use handle.
3. **To prevent electrical hazards, do not immerse cord, plug or any part of the Brunch Pan and handle into water or any other liquid.**
4. Close supervision is necessary when any appliance is used near or by children.
5. Unplug from outlet when not in use and allow to cool before cleaning and storing.
6. Do not operate any appliances with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner. Return the appliance to the factory for examination, repair or adjustment. (See warranty)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Attach plug to wall outlet only.
13. Do not use appliance for other than intended use.
14. The Brunch Pan is for household use only.
15. **Save these instructions.**

Congratulations:

You are now the owner of the Maxim Brunch Pan, a unique piece of electric cooking equipment which thermostatically controls the cooking surface temperature at 325°F (160°C). Your cooking will always be carefree and under control.

Maxim's Brunch Pan cooking is ideal for today's fast paced life style. Use it in the kitchen, den, dorm room, or travel with it and prepare those easy-to-fix dishes right in your hotel room or vacation home.

Maxim's energy-efficient Brunch Pan allows you to prepare breakfast-to-dinner dishes anytime...anywhere...

Included in this book is a variety of dishes that can be simply prepared in your Maxim Brunch Pan.

Your Maxim™ Brunch Pan...

Can be used for many different types of food preparation...

Prepare: Grilled Cheese Sandwiches, Hamburgers,
Fish

Saute: Onions, Mushrooms, Potatoes

Heat: Canned Soup, Sauces, Vegetables

Ready Light

To preheat your Brunch Pan, plug into wall outlet, and wait for ready light to come on. The light will continue to cycle on and off.

Your Non-Stick Cooking Surface

The non-stick cooking surface is not covered by the product warranty. Care must be taken not to scratch or damage the finish with sharp utensils, scouring pads or abrasive cleaners. The surface will provide years of non-stick performance with proper cleaning and care taken during use and storage. Use wooden utensils for stirring.

Cleaning and Storage

Remove plug from outlet and allow to cool. Simply wipe off with a slightly dampened paper towel. That's it! To protect against electrical hazards, never immerse pan or handle in water or other liquids.

Sugary fillings or sauces may cause pan to become sticky. To clean, pour ½ cup water into pan and heat. Let water simmer for several seconds, then pour out. Remove plug from outlet and allow to cool. Wipe clean with paper towel.

To prevent electrical hazards, do not immerse cord, plug or any part of the Brunch Pan and handle into water or any other liquid.

Place Brunch Pan in a plastic food storage bag to keep it clean and protect the cooking surface from abuse. Save carton for storing.

Travel Storage Bag Accessory

An optional travel storage bag is available. When traveling, place your Brunch Pan in this easy-to-care-for, washable bag. See Page 16 for details.

French Toast

- 1 egg
- 2 tablespoons milk
- 2 slices white bread
- 1 tablespoon butter or margarine

Preheat Brunch Pan. Beat egg and milk in pie plate. Thoroughly soak bread in egg mixture. Melt butter or margarine in pan. Cook bread slices until golden brown then flip over and brown other side. Serve with jelly, maple syrup or sugar and cinnamon.

All American Pancakes

Makes approximately 16 4" pancakes

- 2 cups sifted flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1¾ cups milk
- 2 eggs, slightly beaten
- 2 tablespoons oil or melted shortening

Preheat the Maxim Brunch Pan. In a bowl combine sifted flour, baking powder and salt. Combine milk and eggs. Add to dry ingredients, mix thoroughly until lumps disappear. Stir in oil. Spoon 1 tablespoon of batter into pan and cook until bubbles break and edges are cooked. Turn and cook on other side. Approximately 1 minute per side.

Sunday Sausage 'N Eggs

Preheat Brunch Pan. Cook 3-4 breakfast sausage until done. Remove and set aside. Scramble 2 eggs. Melt 1 teaspoon butter in pan. Place egg mixture into pan. Using a nylon spatula, scramble eggs and cook until done.

Salami 'N Eggs

4 thin slices salami
2 eggs
2 tablespoons water
dash fresh ground pepper
pinch salt

Beat eggs in bowl adding water, pepper and salt. Preheat Brunch Pan. Place salami in pan and saute on both sides until crisp. Pour egg mixture into pan over salami. Cook until eggs are set, fold in half. Turn onto a warm plate.

Egg-In-The-Bread

1 slice white bread
1½ tablespoons butter or margarine
1 egg

Make a hole in the center of the bread about the size of a half dollar and remove. Preheat Brunch Pan, place butter in pan, swirling it with spatula, until it stops foaming. Place bread in pan and let cook until underside is brown. Turn bread over and break egg into center of hole. Continue cooking until bread is crisp and brown. Flip bread over, being careful not to break egg, and cook for an additional 45 seconds.

Reuben Sandwich

¼ teaspoon caraway seeds
3 thin slices chopped cooked corned beef
1 tablespoon ketchup
2 teaspoons mayonnaise
2 slices rye bread
¼ cup swiss cheese, grated
2 tablespoons sauerkraut, well-drained
1 teaspoon mustard

Melt 1 tablespoon butter in pan. Place mixture evenly on one slice of bread. Cover with second slice. Place into Brunch Pan and cook until brown. Flip over and cook until done.

Frittata

A frittata is an Italian omelet in which vegetables and seasonings are cooked together in the same pan. Serve with a salad, wine and Italian bread, and you have a complete meal. The following serves 4.

3 tablespoons olive oil
½ medium onion, chopped
½ green pepper, diced
4 to 6 mushrooms, thinly sliced
6 eggs
½ cup cheddar cheese, grated
6 tablespoons water
pinch of Italian seasonings
dash white pepper

In a bowl, beat eggs, water and seasonings. Saute vegetables in 1½ tablespoons of olive oil until tender and add to egg mixture. Stir in grated cheese. Place 1½ tablespoons of olive oil in Brunch Pan. Pour in egg mixture and let set for a few seconds. Run spatula around edge, allowing uncooked egg mixture to flow onto pan. When most of egg mixture has set, run spatula around edge again to loosen. Slide omelet into a 9-inch glass pie pan so that uncooked egg mixture will be face up. Place in Maxim Convection Oven and bake at 350°F (175°C) for 15 minutes. In a conventional oven bake at 375°F (190°C) for 20 to 25 minutes. Cut in wedges to serve.

lunch

Hot Tuna Lunch

Makes 2 to 3 servings

1 large onion thinly sliced
1 small pepper, cut into 2" slices
1 large (15 oz) can tuna, packed in water
1 medium can peas, drained
1 garlic clove, crushed
4 oz. tomato sauce
3 tablespoons olive oil

Preheat oil in Brunch Pan. Add onions, pepper and garlic. Saute until softened. Add tomato sauce and peas and let simmer for 5 minutes. Drain tuna fish and flake. Add to pan mixture and stir, combining all ingredients. Cook until thoroughly heated.

Skillet Burgers

Makes 4 servings

¼ cup margarine or butter, softened
½ teaspoon garlic powder
2 hamburger buns, split in half
½ lb ground beef
¼ cup onion, chopped
2 teaspoons Worcestershire sauce
1 teaspoon salt
Dash of pepper
1 cup shredded American cheese

In small bowl blend together butter and garlic powder. Spread evenly on hamburger buns. In medium bowl combine ground beef, cheese, onion, Worcestershire sauce, salt and pepper and mix thoroughly. Shape into 2 patties.

Place brown buttered buns in pan until golden. Remove. Pan-fry patties on each side to desired doneness. Serve on hamburger bun.

Basic omelet recipe

The following recipe can be used for every kind of omelet — plain or filled, main course or dessert. It makes *one* omelet.

2 eggs
2 tablespoons water
dash of salt
dash of white pepper
1 tablespoon butter or margarine
(Double ingredients when making two omelets.)

Break eggs into a bowl and add water, salt and pepper. Beat *lightly* with a whisk or fork. When Brunch Pan is preheated, place butter in pan, swirling it around until it stops foaming. Pour egg mixture into pan (or use a ladle). Allow eggs to set a few seconds. Using spatula, gently pull egg mixture from outer edge towards center, allowing the uncooked egg mixture to flow onto cooking surface. Tipping the pan as you pull the egg mixture towards the center will cause the uncooked mixture to flow more readily. Repeat on opposite sides of pan until all of the egg mixture has stopped flowing. When eggs are set *but still shiny and moist*, slide your spatula underneath half the eggs and fold over. A two-egg omelet will be done in about 45 seconds. Holding the handle with one hand, merely slide the folded omelet onto a warm plate. You can also invert the Brunch Pan as the omelet slides out, giving it another fold. Sometimes, the filling will make sliding the omelet onto the plate the easier method. Garnish and serve immediately or keep warm while making the next one.

Filling An Omelet

Follow basic omelet recipe, but add filling before omelet is folded. Place filling on only half of the omelet so that you can easily fold over the other half.

brunch

Chestnuts and Beansprouts

Filling for two omelets

5 water chestnuts, chopped
1 cup bean sprouts
1 small onion, chopped
1 tablespoon beef flavored mushroom soup mix (envelope)
1 tablespoon butter or margarine

Saute onions, water chestnuts and beansprouts in butter. Remove and toss with beef flavored mushroom soup mix. Set aside. Prepare egg mixture according to Basic Omelet recipe, page 9 (double the ingredients when making two omelets). Stir chestnut mixture into eggs and proceed according to basic recipe.

Taco Surprise

Filling for two omelets

¼ cup Spanish onion, chopped
¼ cup canned green chili peppers, chopped
¼ cup pimento, chopped
few dashes hot sauce
½ cup cheddar cheese, grated
1 medium tomato, peeled, seeded and chopped
¼ teaspoon dried oregano
1 cup lettuce, shredded
1 tablespoon butter or margarine
Topping: 2/3 cup plain yogurt
2 teaspoons chili powder

Saute onion, green chili pepper and pimento in butter till tender. Set aside. Follow the Basic omelet recipe, page 9, (double the ingredients when making two omelets) adding to it the hot sauce and cheese, until eggs are set and moist. Spread half the onion mixture on half of the omelet. Before folding, add half the chopped tomato and dried oregano. Keep warm while preparing second omelet. Serve on a bed of shredded lettuce and top with a dollop of yogurt and chili powder topping.

Banana-Nut and Rum

Filling for two omelets

2 medium bananas, sliced
4 tablespoons brown sugar
4 tablespoons dark rum
2 tablespoons butter or margarine
2 tablespoons almonds, slivered

Follow Basic Omelet recipe, page 9 (double ingredients when making two omelets). In a bowl toss sliced bananas with sugar. Melt butter in pan and saute bananas until all slices are well-coated with butter and sugar, approximately two minutes. Set aside and keep warm. Follow basic recipe directions for making omelet. Place sugared bananas and almonds on half of omelet. Fold and sprinkle nuts on top. Spoon rum over omelet and flame.

Mandarin Oranges & Pineapple

Filling for four omelets

1 cup pineapple, tid-bit size
1 cup mandarin orange segments
¼ cup brown sugar
1 tablespoon rum
1 tablespoon butter or margarine
1 tablespoon cornstarch

Follow Basic Omelet recipe, page 9, (double ingredients when making two omelets). Drain pineapple and mandarin juice into a small saucepan. Add brown sugar to juices. Dissolve cornstarch into rum. Bring juice to boil, add butter and stir in cornstarch-rum mixture. Cook, stirring until sauce thickens. Remove from heat. Add pineapple and mandarin slices to sauce. Before folding, fill with pineapple and mandarin slices and some sauce. Save some of the sauce for topping.

variations

Hot Summer Fish-Fry

Makes 2 to 3 servings

4 to 5 pieces fish fillets (sole)
¼ cup olive oil
1 small onion, minced
1 small garlic clove, crushed
2 green chili peppers (canned), chopped
2 teaspoons pimento, chopped
¼ cup wine vinegar
½ cup orange juice
1 tablespoon lime juice
Salt and pepper to taste

Heat olive oil in Brunch Pan. Saute fish until lightly browned on both sides. Remove fish and drain on paper towel. Add all other ingredients, blend well with mixing spoon and bring to boil. Let cook for 2 to 3 minutes. Place fish on serving platter lined with lettuce leaves. Pour sauce over fish. Garnish with black olives and strips of pimento. Refrigerate and serve well chilled.

Veal and Peppers

Makes 4 servings

3 tablespoons olive oil
2 green or red peppers, cut in 2 inch slices
1 garlic clove, crushed
1 lb cubed veal, cut from shoulder
¼ cup fresh parsley, minced
1 teaspoon Italian seasoning
1 teaspoon salt
¼ teaspoon pepper

Heat 2 tablespoons of oil in the Brunch Pan. Cook peppers until they are limp. Remove from pan and set aside. Add veal, parsley, Italian seasoning, salt and pepper. Saute 4 to 5 minutes, or until tender. Add cooked peppers and remaining olive oil. Continue cooking 3-4 minutes or until done.

Pepper, Onion and Potato

Makes 2 servings

1 large green pepper, 2 inch slices
1 large onion, sliced
2 medium potatoes, peeled and sliced thinly
3 tablespoons butter or margarine
Paprika

Heat Brunch Pan and melt butter or margarine. Saute peppers, onions and potatoes. Cook until done. Sprinkle paprika evenly over vegetables.

Potato Pancakes

Makes 2 servings

1 cup raw potatoes, finely grated (measure after draining)
½ medium onion, finely grated
1 egg, beaten
1 tablespoon flour or matzo meal
½ teaspoon salt
¼ teaspoon pepper
Pinch of baking powder
2 tablespoons oil for frying

Combine all ingredients. Mix well. Heat oil in pan. Drop pancake mixture by tablespoonful into Brunch Pan. Flatten with spatula. Cook until brown. Turn with spatula and brown other side. Remove from pan and keep warm. Add more oil to pan as needed. Repeat until all pancakes have been made. Serve with applesauce or sour cream.

dinner

Sauteed Broccoli/Onion

Makes 4 servings

1 package (10 oz) frozen broccoli spears, thawed
¼ cup onion, finely chopped
2 tablespoons butter or margarine
½ cup sliced green olives, pitted
Salt and freshly ground pepper
Lemon wedges

Cut broccoli into 1 inch pieces. Melt butter in Brunch Pan. Saute onion and broccoli until just tender, about 5 minutes. Stir in olives, cook 2 minutes. Season to taste with salt and pepper. Serve with lemon wedges.

Tangy Mushrooms

Makes 20 appetizers

3 tablespoons olive oil
2 tablespoons lemon juice
3 tablespoons chopped, fresh parsley
20 small whole mushrooms, cleaned
¼ clove garlic, minced
⅛ teaspoon tabasco sauce
¼ teaspoon salt
¼ teaspoon dried oregano

Preheat Brunch Pan, place all ingredients into pan except mushrooms and stir until combined. Add mushrooms, coating all sides with sauce and serve with toothpicks.

Pineapple-Glazed Ham Chunks

Makes 20 appetizers

- 1 ham steak cut in 1 inch cubes
- $\frac{3}{4}$ cup orange juice
- $\frac{1}{4}$ cup brown sugar
- 1 can pineapple chunks, drained
- 1 teaspoon butter

Preheat Brunch Pan. Melt butter and cook ham cubes and pineapple until lightly browned. In a cup combine orange juice and sugar. Pour mixture over ham and pineapple and cook until glazed. Spear 1 chunk ham and 1 chunk pineapple onto a toothpick.

Creole Sauce

Makes 1 cup

- 4 tablespoons onion, finely chopped
- 1 cup tomato sauce
- 1 tablespoon butter or margarine
- 4 tablespoons green pepper, finely chopped
- $\frac{2}{3}$ cup mushrooms, chopped
- dash pepper

Preheat Brunch Pan. Cook onion and green pepper in butter until just tender; add mushrooms. Cook until water has evaporated. Add tomato sauce and pepper. Cook until sauce bubbles.

Mellow Cheese Sauce

Makes 1 cup

- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- $\frac{3}{4}$ cup cheddar cheese grated
- $\frac{1}{4}$ teaspoon salt
- dash of pepper

Melt butter in Brunch Pan. Blend in flour, salt, pepper and cheddar cheese. Stir until melted. Remove sauce from pan when it begins to bubble.

Sauces

Limited One Year Warranty

The Maxim Company warrants all merchandise to be free from defects in material and workmanship for a period of one year, excluding the non-stick finish.

Should any defect be discovered within one year of date of purchase, The Maxim Company agrees to repair or replace the defective part or product at no charge other than handling and return freight charges, provided said part or product is returned with all shipping charges prepaid to The Maxim Company, 550 Business Center Drive, Mt. Prospect, IL 60056, accompanied by proof of purchase and a letter detailing the nature of the defect. The Customer Service Department of The Maxim Company should be contacted by mail prior to any action in the event it is possible to correct the defect without returning the unit.

This warranty does not apply to any unit that has been tampered with, nor to damages incurred through negligence in use, faulty packing, or mishandling in transit by any common carrier.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Accessories

Part.#	Description	Cost
99-2608	Storage Bag	\$6.00
99-2609	Whisk & Spatula Set	\$2.50

Please enclose check or money-order when ordering replacement parts from factory. Add \$2.50 for shipping and handling. No. C.O.D.'s.

Illinois residents add appropriate sales tax.

Allow 2-3 weeks for delivery.

MAXIM®

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