

Welcome to the Hot Dots family! Before using your new kitchen tools, we recommend reviewing these helpful tips. For more information on your new cookware, check out www.hotdotscooking.com.

HOW TO USE

① UNBOXING

Once you receive your cookware, register your lifetime warranty online by visiting www.hotdotscooking.com/warranty, so we can continue to make sure you have an exceptional cookware experience for generations to come.

Before first use, remove all packaging and labels. Wash each pan in hot, soapy water with a half cup of vinegar, then rinse and dry thoroughly. It is important to wash your cookware thoroughly to prevent discoloration on first use. Cleaning your cookware will also remove any trace amount of manufacturing oils or polishing compounds left on the pans.

② COOKING

Medium to low heat settings are recommended for most cooking purposes. For electric or induction range tops, select a burner that corresponds in size to the pan being used. For optimal use when frying meat, poultry or fish, preheat your pan before cooking for 4-5 minutes using the medium heat setting on your range to ensure a proper searing.

When cooking, the innovative "Hot Dots" transfers heat directly from the cooktop to the aluminum core, increasing heat conduction throughout the pan resulting in faster cooking times.

③ CLEANING & CARE

To maintain the beautiful finish of cookware and avoid unnecessary scratches, we recommend hand washing with hot soapy water and a soft blue scour scrub sponge to clean. If dishwasher use becomes necessary, these are dishwasher safe. However, please understand over time dishwasher detergents will dull the finish of your cookware. If you see any burnt spots on the pan from heat, use a Bar Keeper's Friend or Steel Glo cleanser to keep your cookware looking like new.

For more information on how to use your new kitchen tools, check out www.hotdotscookware.com.

FAQS

Q: WHY AM I BURNING MY FOOD?

A: Your new Hot Dots stainless steel cookware heats up much quicker than average cookware since it conducts more heat with our innovative "Hot Dots" technology. You must heat the pans on medium and no higher. When it's time to cook, turn the heat down to low.

Q: IS MY HOT DOTS COOKWARE COVERED UNDER WARRANTY?

A: Your cookware carries a lifetime warranty against manufacturer defects and free of defects in material & workmanship under normal household use for the lifetime of the product. For our complete warranty policy, please visit our website at www.hotdotscookware.com/warranty.

Q: CAN I PUT MY COOKWARE IN THE OVEN?

A: Yes. You may use the cookware in the oven with or without the lid. Be sure to use hot potholders to remove the cookware, as the handles will be very hot.

RECIPES

Fire up the skillet with some of our favorite recipes. Check out www.hotdotscookware.com/recipes for our full cooking library.



BROCCOLI RABE WITH SUN DRIED TOMATOES

INGREDIENTS:

- 1 bunch broccoli rabe (about 1 pound), trimmed and chopped
- 2 tablespoons extra-virgin olive oil
- 1/2 cup slivered oil-packed sun-dried tomatoes, rinsed
- 2 tablespoons balsamic vinegar or sherry vinegar
- 1/8 teaspoon salt
- Pinch of freshly ground pepper

DIRECTIONS:

Cook broccoli rabe in a large pot of boiling water until bright green and barely tender, 1 to 2 minutes. Drain in a colander and gently press out as much water as possible. Heat oil in a large skillet over medium-high heat. Add the broccoli rabe and cook, stirring, until tender, 3 to 4 minutes. Remove from the heat; stir in sun-dried tomatoes, vinegar, salt and pepper.



LEMON SESAME CHICKEN

INGREDIENTS:

- 4 skinless chicken breasts
- 1 fresh lemon, juice thereof
- 1 tablespoon sesame seeds
- 1 teaspoon oregano

DIRECTIONS:

Preheat skillet over medium heat for 3-4 minutes. Sprinkle a few drops of water in the pan. If the water droplets dance, the pan is ready. If the water evaporates, the pan is not hot enough. Place the chicken in the hot, dry pan. Cover the pan, dry sauté until chicken releases easily from the skillet, 5 to 7 minutes. Turn the chicken, cover the pan and brown on other side until chicken releases easily from the skillet, 5 to 7 minutes. Test for doneness. Sprinkle with fresh lemon juice and top with oregano before serving.



CHOCOLATE MOUSSE

INGREDIENTS:

- 6 ounces (170 g) semi-sweet chocolate, chopped into small pieces
- 1/3 cup (80 ml) water
- 1 tablespoon unsalted butter, softened
- 2 tablespoons rum
- 3 eggs, separated

DIRECTIONS:

In the 2-quart (2 L) Saucepan combine the chocolate with water, cook over low heat so the chocolate and water form a thick cream. Remove from heat and allow cooling slightly, whisk in softened butter. Add the rum and whisk in egg yolks one at a time. In the Mixing Bowl, whisk egg whites until stiff but not dry. Fold into cooled chocolate sauce. Pour into individual martini glasses or custard cups and chill. To Serve: Top with whip cream and fresh berries.

For more recipes, visit our website at www.hotdotscookware.com/recipes.