



# Cooking Tips

We are very proud of our quality of our cookware, and want you to feel the same way. Here are some helpful tips to ensure that your new cookware provides you with the best possible experience.

## Tips for Using Salt

- Add salt only after foods have reached their proper cooking temperature.
- When adding salt to water or other liquids, bring liquid to a boil first and then add salt. Stir liquid until the salt is completely dissolved.
- Do not allow acidic foods, or food seasoned with salt to remain in pans for long periods of time.
- Do not add salt directly to a heated pan surface.