

1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this Cook's Companion® cookware product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with a new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches, chips or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations in the enamel, silicone, metals or glass, which are a normal part of the craftsmanship, (d) extreme temperature or resulting damage to the cookware, (e) improper cleaning methods causing scratches, or (f) accessories, even if sold with the cookware, (g) any unit that has been tampered with, (h) damages incurred through improper use and care and (i) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective cookware. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. Course Housewares cannot guarantee a replacement of the same color as your original purchase. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Small Burner Pot, included Strainer Lid, and included Basket only.

COURSE HOUSEWARES, LLC MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY. PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

To Process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

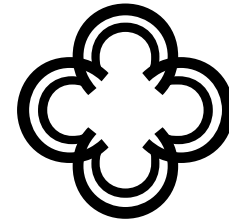
Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC
1715 Lake Drive West
Chanhassen, MN 55317
(866) 325-1659

Return shipping and handling charges may apply.

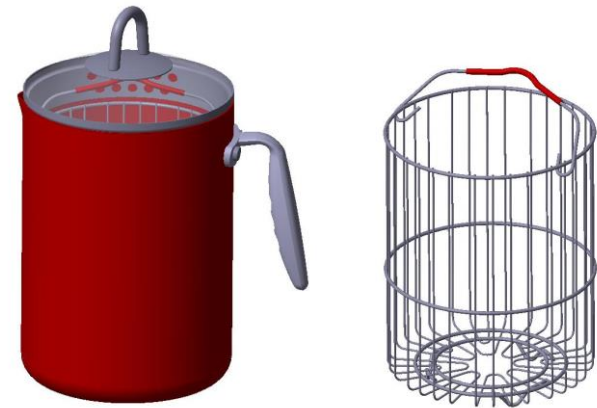
MADE IN CHINA

MODEL: CCAPAB12/ B411286



COOK'S COMPANION®

12 Cup Vertical Pot and Utility Basket



Thank you for purchasing Cook's Companion® Cookware – cookware designed for everyday, effortless cooking. Cook's Companion® is made with PFOA/PTFE Free nonstick coating. Cook's Companion® will perform best when used as intended. To ensure the best performance of your cookware, please consistently follow these instructions.

About Cook's Companion®

Whether you are a culinary novice or frittata flipping, soufflé-rising, flambéing master chef, every great cook needs a fine set of tools at his or her disposal to create a truly stellar dish. Exclusively available through Evine, the Cook's Companion® line sets the professional standard for quality tools offered at economic prices. Whether you're prepping meals for one, two or 20, this essential collection can cater to your any and every gastronomic need.

Select from among Cook's Companion® cookware, bakeware, and cutlery guaranteed to make prep easy as pie. These high-quality kitchen essentials combine innovative and resourceful industry technologies with colorfully stylish designs. In addition, Cook's Companion® products boast features and functions employed for easy care and cleanup. Cleverly designed with non-stick interiors, ceramic coating, and shatter-resistant materials, Cook's Companion® deliberately constructs each product with ease and convenience in mind. Fill your kitchen with useful products and return the joy to cooking with assistance from this dependable brand. Be a dinner winner with go-to cookware, bakeware, cutlery and other exclusive essentials from Cook's Companion®.

Getting Started

- ◆ Before using, remove any labels and wash and dry each item in accordance with the care and use instructions.
- ◆ For best results, season your PFOA/PTFE Free nonstick coating by lightly rubbing cooking oil onto the nonstick surface. On low heat, warm the cookware on the cook top, let cool and wash again. You are now ready to enjoy your Cook's Companion® cookware.

Compatibility

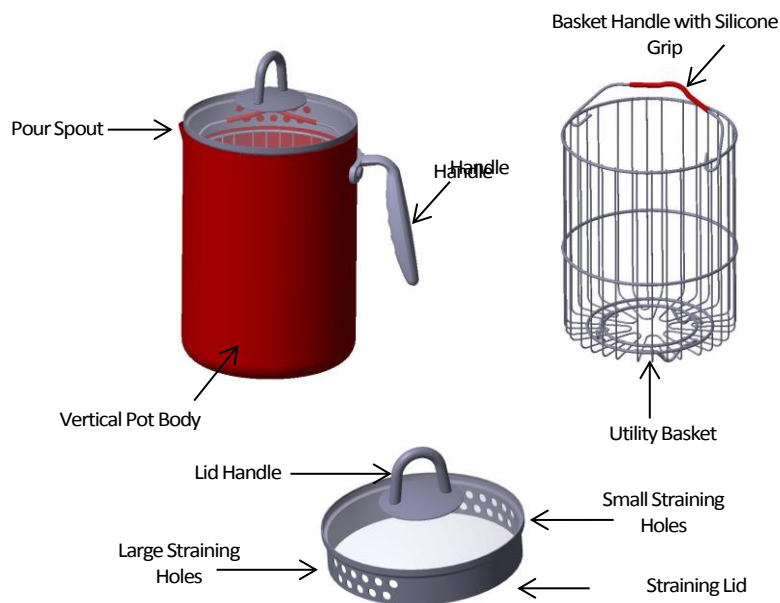
- ◆ The Cook's Companion® Vertical Pot is compatible with induction, ceramic, electric (including glass cook tops), radiant coil and gas stovetops.
- ◆ When using your cookware with a gas stove top, always make sure the flames are contained to the base of your cookware. The flames from your gas burner should never be going up the sides of your cookware to prevent overheating and damage to the pan and/or handle.
- ◆ The Vertical Pot is not oven safe, including the accessories offered in this set.



PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

The Cook's Companion® 12 Cup Vertical Pot & Utility Basket

- ◆ The Vertical Pot is a great tool for cooking, steaming and boiling a variety of food using the included utility basket and straining lid. It is important to understand the parts and their uses prior to using your Vertical Pot and accessories and to follow all care and use instructions in this booklet.



WARNINGS:

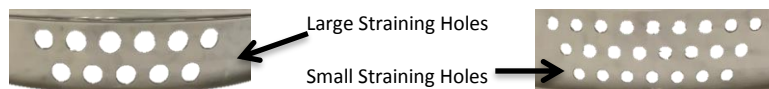
- Do not use in a microwave.
- Follow all Care & Use instructions before using your cookware.
- Always ensure there are liquids or food in the pot when using the Vertical Pot. Never let your cookware boil dry, as this will cause damage to the pot.
- Always use oven mitts or a towel, as your cookware will become extremely hot.

Using Your Vertical Pot

- ◆ Always ensure there is enough liquid in Vertical Pot before cooking. Never let your cookware boil dry or place an empty pot onto the stove. This will cause damage to the beauty and function of the pot.
- ◆ For best results when using the Vertical Pot, the minimum amount of liquid recommended is ¼ cup for sauce (ex. Clams, Mussels) or 1 cup minimum for steaming (ex. Asparagus).
- ◆ Never let the handle extend over a hot burner. Doing so will cause the handle to become extremely hot and may cause damage to the handle. Always use oven mitts or potholders when handling any part of your cookware set.
- ◆ You should never use metal utensils on any non-stick surface as they can damage the beauty and ultimately the function of the non-stick coating. The Cook's Companion® tool set is recommended for the best value, function, and durability. However, any tools made of nylon, plastic, wood or melamine may also be used.
- ◆ Always use extreme caution when handling hot cookware and keep out of reach of children at all times.
- ◆ Your Vertical Pot has a built in pour spout and colander/straining lid. Making it easy to strain and pour directly from your pot without having to use a colander. For more tips on straining and pouring from the pot continue to the next section.

Using the Straining Lid

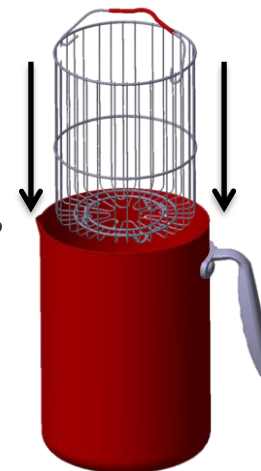
- ◆ The Cook's Companion® Straining Lid included with your cookware has 2 different size straining holes, as well as solid areas to hold in the steam when cooking.
- ◆ In order to use the large straining holes, simply line the holes up to the pour spout on the Vertical Pot by placing the lid in this way or turning the lid using the lid handle until the holes are lined up to the pour spout. You are now all set to begin straining or



- pouring. Repeat this process using the small straining holes as desired.
- ◆ Always be sure when straining or pouring to hold the lid and pot at the same time using oven mitts or a towel. The dual straining lid is not secured to the cookware and will detach from the pot if not held onto when pouring liquids out.

Using the Utility Basket

- ◆ The included Utility Basket allows you to easily steam, boil, and strain many different types of foods.
- ◆ It is recommended to first place your food into the basket while the water is heating up in the pot. Once the water has been brought to a boil or desired temperature, gently place the basket into the pot using the basket's silicone handle.
- ◆ It is recommended to only fill the Vertical Pot half full prior to placing the basket into the water, as the water will rise depending on the weight and volume of the basket. Over filling the pot with liquid can cause the water to overflow once the basket is placed into the Vertical Pot.
- ◆ It is recommended to always use the silicone handle on the basket when handling.
- ◆ CAUTION: The silicone will still become hot, it is important to always use oven mitts or a towel when handling.



Cleaning and Care

- ◆ While your Cook's Companion® cookware and accessories are dishwasher safe, hand washing with warm soapy water and a soft sponge or towel is recommended and will prolong the life and beauty of your cookware.
- ◆ Do not use harsh or abrasive cleaners. Never use scouring pads on any part of your cookware.
- ◆ Always allow your cookware to cool completely before submerging in water.
- ◆ Never scrape the pan and always be gentle when using utensils.

Cooking Tips

- ◆ When making pasta in the Vertical Pot it is recommended to fill the pot at least ¾ of the way full, unless using the included basket. It is not recommended to use the basket when using the Vertical Pot to boil pasta, except when making tortellini or other stuffed pastas.
- ◆ Remember your lid is a strainer, so forget the colander! When your pasta has finished cooking simply turn the lid to which size straining hole you would like to use and easily pour the water out of the pot.
- ◆ Your Utility Basket can boil up to approximately 18 Medium sized eggs at one time. Always make sure there is at least 1 inch of water covering the eggs. Once the eggs are boiled to your desired doneness, remove the lid, and using the silicone basket hand lift the eggs out of the water and set on the Cook's Companion® Silicone Trivet (not included) to cool!
- ◆ Always ensure there is at least 1 cup of liquid in the Vertical Pot for steaming purposes. The Vertical Pot will be your go to pan for vegetables like asparagus, cauliflower, broccoli, carrots, and more!
- ◆ Steaming Clams and Mussels have never been easier! See the recipe section for a great sauce to steam the mussels or clams in. Then, after steaming, simply use the dual straining lid to pour the sauce over your freshly steamed clams/mussels! Did we mention you can fit approximately 32 clams or 18 Mussels in the Utility Basket at time? That's convenience at it's finest!
- ◆ There are so many features and benefits of the Vertical Pot the options are truly endless. You can find a few of our favorite recipes on the upcoming pages as well. Enjoy!

Get Cooking!

Clams with a Garlic Lemon Sauce

Ingredients

- ◆ 20-30 Little Neck Clams (already cleaned)
- ◆ ½ Cup of Butter, we recommend using unsalted
- ◆ 3 Tsp. Garlic, minced
- ◆ 2 tbsp. Fresh Lemon Juice
- ◆ ¼ tsp. Milk
- ◆ ½ tsp. Freshly Ground Black Pepper
- ◆ 1 tbsp. Parsley, chopped



Directions

- ◆ First begin by placing all ingredients, except the clams, into your pot (no basket yet!), and bring to a boil.
- ◆ Once your sauce has come to a boil, lower the heat so the sauce is at a simmer.
- ◆ Place all of the clams into your multi-purpose basket and carefully place the basket into your pot using the handle on the basket.
- ◆ Cover for 5-7 minutes, or until all of the clams have opened up. Make sure the lid is turned so that steam is not being released!
- ◆ After all of the clams have opened up, remove the basket and pour the clams into a large shallow bowl (preferred option).
- ◆ Then, place the lid back onto the pot and, using the large straining holes, pour the sauce over the clams.
- ◆ Enjoy immediately! We recommend serving the clams with a few pieces of crostini to dip into the sauce!

Cran-Apple Cider

Ingredients

- ◆ 3 Cups Apple Juice, unsweetened/pure
- ◆ 3 Cups Cranberry Juice, unsweetened
- ◆ 1 ½ cups Orange Juice, unsweetened/pure
- ◆ 1/3 Cup of Sugar or Honey (to taste)
- ◆ 3 Cinnamon Sticks
- ◆ 1/8 tsp. Cloves, ground
- ◆ 3 Orange Slices & ¼ cup Raw Cranberries (optional)

Directions

- ◆ Place all ingredients into your pot on a low heat and cover. If you are using fresh orange slices and raw cranberries it is recommended to use the multi-purpose basket as well.
- ◆ Let the cider simmer for about 2-3 hours for the best results.
- ◆ When the cider is ready to enjoy, simply turn the lid to the small straining holes and pour into a mug. Garnish with a few raw cranberries and a cinnamon stick for a great presentation!



Parmesan Garlic Broccoli

Ingredients

- ◆ 3 Heads of Broccoli, florets only
- ◆ 3 Cups of Water
- ◆ 6 Cloves Garlic, minced
- ◆ ½ cup- 1 Cup Finely Grated Parmesan

Directions

- ◆ Begin by adding 3 cups of water to the Vertical Pot.
- ◆ Add in minced Garlic to the water and bring to a boil with the Straining Lid on and closed.
- ◆ Add the Broccoli florets to the Utility Basket.
- ◆ When the water is boiling, place the utility basket into the Vertical Pot and cover with the Straining Lid.
- ◆ Let the Broccoli steam for about 7-10 minutes, depending on desired doneness.
- ◆ When the Broccoli has reached your desired level of doneness, turn the straining Lid to the small straining holes and pour out the excess water.
- ◆ Once you have poured the water out of the Vertical pot, remove the Utility basket and place the Broccoli on a serving platter or in a serving bowl.
- ◆ Sprinkle with grated Parmesan cheese and enjoy immediately!

