

# *Kitchen Quickies*

## **Cutting Cooking Time**

(NAPSA)—A number of culinary connoisseurs have learned when it comes to delicious dishes, the important thing isn't just what you cook, but what you cook with.



**UltraVection ovens can cook up to 60 percent faster than conventional ovens.**

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Professional chefs use different ovens for different dishes because the heating properties of the ovens produce different results. The same principle applies when cooking at home.

Originally developed for restaurant use, the patented UltraVection technology combines all three forms of cooking heat—radiant, convection and conduction. The oven has different settings for cooking foods ranging from steak to pastries with professional type results. In addition, the oven cooks foods faster than most conventional ovens, without sacrificing taste or texture. Try this recipe for chicken, cooked on the oven's turbo setting.

### **Mariachi Chicken Bites**

*Yield: 4 servings*

**$\frac{3}{4}$  cup crushed tortilla chips**  
**1½ oz. package Lawry's® Taco**  
**Spices and Seasonings**  
**1 lb. chicken breast tenders,**  
**cut in 1-inch cubes**

**In large sealable plastic bag, combine chips and taco spices and seasoning; shake. Dampen chicken with water, shake off excess. Put chicken in bag and shake to coat with chips. Arrange in single layer in basket. Cook on TURBO 5 minutes, and CRISP 3 minutes or until done.**

For more information, visit [www.salton-maxim.com](http://www.salton-maxim.com).