

# Holiday Cooking

## Tools For Cooking Safety And Success

(NAPSA)—Most holiday melt-downs take place in the kitchen. Joe Gilbert, a culinary expert, offers a few tips to help you prepare large holiday meals.

### Roasting Rules

“During the holiday kitchen juggling act, it’s easy to forget about food safety,” said Gilbert, corporate chef at Taylor Precision Products. “When it comes to cooking turkeys and roasts, don’t just rely on the suggested minutes-per-pound method because every oven is different. The only way to ensure meat is properly cooked and safe to eat is by using a meat thermometer.”

Design and technological innovations have increased thermometers ease-of-use for both professional chefs and kitchen newbies. Gilbert recommends products that feature silicon coatings for easy handling and heat protection and larger dials and digital displays for effortless reading.

The latest technology makes its way to the kitchen with new wireless programmable thermometers and timers. Chef Gilbert likes these thermometers because they monitor meat’s progress from 100 feet away and sound an alarm when the food is ready. “This allows chefs to cook the perfect roast in the kitchen, while socializing with family and friends in the living room,” said Gilbert.

Chef Gilbert offers other food safety tips:

- **Proper Preparation:** Keep meat in the refrigerator until you’re ready to cook.

- **Safe Sanitation:** Always use separate plates and utensils for raw and cooked foods and immediately wash your hands after handling raw meat.

- **Target Temperature:** The USDA-recommended internal temperature for turkey is 180° F, while a fresh ham and beef



**New thermometers are ergonomically designed and feature silicon coating to increase safety and convenience.**

(cooked medium) is 160° F.

### Baking Precision Every Time

From measurements to oven times, accuracy is the key to creative cookies, brilliant breads and perfect pies. “In a busy kitchen, it’s easy to get distracted and forget about the rack of goodies in the oven. Timers should always be used to help keep chefs on track,” said Gilbert.

Using a one-handed timer allows for kitchen multitasking by allowing you to set the desired time with just one hand and mix brownie batter with the other. Every minute saved cooking is an extra minute to enjoy eating.

Oven temperature can make or break a batch of holiday cookies. When baking, Gilbert recommends using a reliable oven thermometer to ensure the oven is calibrated to the proper temperature for that special batch of goodies.

No matter how large or small your gathering, Gilbert reminded all chefs, “The holidays are a time to relax and enjoy the company of loved ones. The combination of the right tools, delicious food and your family is always a recipe for holiday meal success.” For more food safety information and to learn about Taylor Precision Products’ new line of thermometers and timers, visit [www.taylorusa.com](http://www.taylorusa.com).