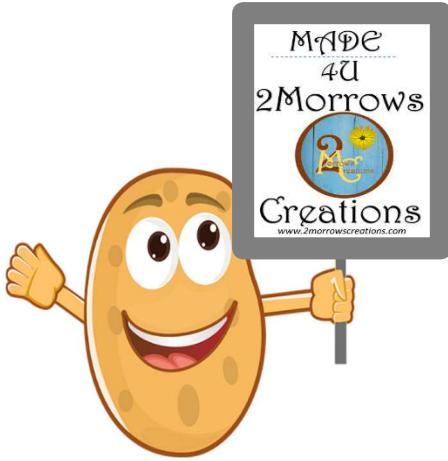


Microwave Bag for Potatoes, Corn & other Veggies



The Potato Baking Bag is designed for use in microwaves for preparing any type of baked potato, such as a white, red or sweet potato (yam), and can also be used for Corn on the cob, acorn squash, spaghetti squash, broccoli, cauliflower, carrots & more.

The basic technique in cooking is about the same for all vegetables, *Wash the food, leave it wet and wrap it in a paper towel. **DO NOT PIERCE ANY HOLES IN THE POTATO**, place it in the bag, close the flap down, and place the bag in the microwave with the flap down and under the bag.* No need to moisten the bag, but okay if you want to. Basically, the purpose of this Bag is to provide a moister and fully cooked potato with a tender outer skin and a fluffy inner flesh. It holds from two - four or five potatoes, depending on their size.

Cook on high, 4 to 6 minutes, depending on the number & size of the potatoes, and the power of the microwave. Do Not use the "Baked Potato" button. The cooking time for sweet potatoes is about 30 seconds to 1 minute longer than white potatoes. After cooking, simply let the bag air dry. Should the bag need washing, it is MACHINE WASHABLE, no fabric softener please.

Other items that can be cooked in the bag include; Acorn Squash, spaghetti Squash, Carrots, Cauliflower, Broccoli & Asparagus. Frozen waffles or pancakes can be heated as well. Wrap in paper towel and place in bag and close flap and heat.

Caring for your Potato Bag:

Wrapping items in a paper towel prior to cooking will increase the time between washings. But when your bag needs to be washed, here are a few tips to remember:

- The potato baking bag is machine washable in your home machines, but please do not use fabric softener as the scent may transfer to your food.
- After washing the Potato Baking Bag, you may wish to iron it for a neater appearance.