

# TROUBLESHOOTING

## Questions and Answers (continued)

Food	Question	Answer
	Why are scrambled eggs sometimes a little dry after cooking?	<p>Eggs will dry out when they are overcooked, even if the same recipe is used each time. The cooking time may need to be varied for one of these reasons:</p> <ul style="list-style-type: none"> <li>• Eggs vary in size.</li> <li>• Eggs are at room temperature one time and at refrigerator temperature another time.</li> <li>• Eggs continue cooking during standing time.</li> </ul>
	Is it possible to pop popcorn in a microwave oven?	<p>Yes, if using one of the two methods described below:</p> <p>(1) microwave-popping devices designed specifically for microwave cooking</p> <p>(2) prepackaged commercial microwave popcorn that is made for specific times and power output needed</p> <p>Follow exact directions given by each manufacturer for its popcorn popping product and do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested time, discontinue cooking. Overcooking could result in an oven fire.</p> <p><b>CAUTION:</b></p> <ul style="list-style-type: none"> <li>• Never use a brown paper bag for popping corn 'or attempt to pop leftover kernels.</li> <li>• Do not pop prepackaged commercial microwave popcorn directly on the glass turntable. To avoid excessive heating of the glass turntable, place the popcorn bag on a plate.</li> <li>• Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.</li> <li>• Do not leave microwave unattended while popping corn.</li> <li>• Follow directions on bag.</li> </ul>
	Why do baked apples sometimes burst during cooking?	<p>The peel has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in conventional cooking methods, the interior of the apple expands during the cooking process.</p>
	Why do baked potatoes sometimes burn during cooking?	<p>If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm.</p> <p><b>CAUTION: Do not overcook.</b></p>
	Why is a standing time recommended after microwave cooking time is over?	<p>Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.</p>
	Why is additional time required for cooking food stored in the refrigerator?	<p>As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.</p>