

How To Make A Stainless Steel Pan Non-Stick:

1. Place the Mauviel M'Cook Pan over medium heat and let the pan heat up for about a minute.
2. Add a couple tablespoons of olive oil or canola oil (depending on what you are cooking) to the pan.
3. Let the oil warm up for about 30 seconds.
4. Now you can cook whatever you want and nothing will stick! Not even scrambled eggs, which is my true test since scrambled eggs always seems to stick outside of a non-stick pan!