



HOLIDAY COOKING TIPS

holiday cents

Centsible savings during the holiday season

As the holiday months roll around, your stovetop, oven and dishwasher run overtime, and the door to your refrigerator stays open frequently as family members search for hidden treats. This holiday season, TXU Energy offers consumers several tips to help keep holiday cooking costs to a minimum.

COOK OUTDOORS - Most Texans live where the climate is mild enough to use outdoor grills to cook even during the winter holiday months.

THAW FOOD BEFORE COOKING - If you are pressed for time, it is more efficient to thaw foods in the microwave than in the oven.

USE MICROWAVES AS MUCH AS POSSIBLE - Microwave ovens use much less electricity than a stove or oven and take less time to cook meals.

USE SLOW COOKERS - Slow cookers can cook a whole meal for about 17 cents worth of electricity.

KEEP THE OVEN DOOR CLOSED - Use the oven light and peer through the window. Opening the oven door drops the inside temperature which increases cooking time and wastes energy.

PLACE SEVERAL ITEMS IN THE OVEN AT ONCE - Just make sure you leave enough room for the heat to circulate around each dish or pie plate.

CHOOSE GLASS OR CERAMIC PANS FOR THE OVEN - Glass or ceramic pans heat faster than metal pans and allow you to set the temperature 25 degrees lower. Plus, meals will cook just as quickly.

INSPECT THE SEAL AROUND THE OVEN - If the seal is damaged or perished replace it. Damaged seals allow heat to flow out of the oven wasting energy.

MATCH THE PAN SIZE TO THE SIZE OF THE STOVETOP BURNER - Make sure the pan size is consistent with the stovetop burner size. If the stovetop burner is larger than the pan size you are losing energy.

CLEAN BURNERS AND REFLECTORS - Clean burners and reflectors will provide better heating, while saving energy.

KEEP THE REFRIGERATOR/FREEZER DOORS CLOSED - Help your refrigerator and freezer operate efficiently and economically by keeping the doors closed as much as possible so cold air doesn't escape.

ALLOW LEFTOVERS TO COOL BEFORE PUTTING THEM IN THE REFRIGERATOR - Warm dishes tend to heat up the refrigerator causing it to use more energy to keep cool.

KEEP YOUR FREEZER TEMPERATURE BETWEEN 0-5°F - Settings below this use more energy and are not necessary.

