

Sue's Potato/Corn/Sweet Potato/Tortilla Shell/Bread and Rolls Microwave Cooking Bag

By Sue Hausmann



I've made many of these bags over the last few years to give as gifts and have a few tips for making them quickly and using the fabric and batting efficiently and many have asked me to put these tips and instructions on a project sheet.

Because we are cooking for two, Herb and I enjoy using our potato bag for cooking many things. The cooking times will depend on the power of your microwave and size and type of food in the bag. We suggest washing and not poking 2 medium potatoes or sweet potatoes and microwaving on full power for 3 minutes. Check the potatoes, then increasing the time as needed. Usually it is 1-2 minutes per medium potato and less time for smaller potatoes more time for larger. I would suggest a maximum of 8 minutes for 4 potatoes or so. If you have more potatoes to cook, do it in two "microwavings".

Husk and wash corn on the cob and cook in the same way. Heat tortilla shells about 20-30 seconds and breads and rolls about 15 seconds. Always use care when removing hot things from your microwave! Note: The bag should not touch the edges of the microwave while cooking.

I must emphasize that everything (fabric, thread, batting) in these bags must be 100% cotton! I only use Warm Tater® Batting from the Warm and Natural Company. It is 100% cotton with no scrim or glazes. I do know people (including my sister who used a poly/cotton blend fabric from her "stash") have had their bags burn or smolder in the microwave. Some have even seen flames. Use sensible cooking times, food quantities and the right fabric, batting and thread. We do know one lady who told me her bag caught fire. I asked how long she had it in the microwave and how many potatoes were in it. She replied "Oh, I had it in for 16 minutes and there were no potatoes in the bag, I was just testing it". You must have food in the bag and I suggest trying shorter cooking times then testing the food and adding more time as needed.

Important! Machine wash and dry your bag often as you would kitchen towels.

READY

Supplies and cutting info:

100% cotton thread to coordinate with your fabric (I make my bags on my serger using a $\frac{3}{4}$ safety stitch so I must thread with 4 cones of 100% cotton thread.)

One 9" x 22" strip of Warm Tater Batting® 100% cotton

Two 9" x 22" strips of cotton fabric (Pictured sample is potato fabric for outside and lining.

(Quick way to cut out 8 at one time: I make many of these for gifts so to make 8, I purchase a one yard package (36" x 45") (Note:—Warm Tater batting on the roll is usually only 22" wide) of Warm Tater Batting and two yards of 44/45" wide cotton fabric. (I usually purchase 100% cotton muslin for the lining and a cute potato or veggie print for the outside.) Layer one layer of Tater batting, lining/muslin right side up and cute fabric right side down (lining and outside fabric are right sides together on top of the batting) on your large rotary cutting board/table. Use your rotary cutter and ruler to cut four 9" wide strips along the 36" long side. Cut down the middle of the 44/45" side to split the long strips into eight 9" x 22" pieces.



SEW

1. Select straight stitch, length 3 on your sewing machine (or use your $\frac{3}{4}$ thread serger stitch) to stitch across the short ends of the 9" x 22" piece with $\frac{1}{4}$ " seam allowance.
2. Turn the fabric/batting sandwich so the outside is right side out and the batting is between the outside and lining and press the edges.
3. Quilt if you desire. I have stipple quilted, channel quilted, single stitch tied and some are not quilted at all.
4. Fold one finished end toward the center of the 22" length and fold the other finished end overlapping the first end about 1 $\frac{1}{2}$ ". (Some people prefer to put this opening at the top of the bag.)
5. Straight stitch (or serge) both of the side edges with a $\frac{1}{4}$ " seam allowance catching all edges. For straight stitched seams, finish the raw edges with a three step zigzag stitch.
6. Turn your bag right side out. Wash it in the washer and dry in the dryer before using and wash regularly.

Enjoy!

