

Cast Iron Cookware Recipes

Whether you're a seasoned cook looking to expand your skills and try something new, or if you're a beginner who wants to try a fun and enjoyable new way of cooking, this book is for you! Combining simple instructions with brilliant recipes that will suit everyone's palate, now you can experience a new and unique range of recipes with the cast iron pan. Here are a few tips for cooking with a cast iron skillet: - Preheat your cast iron pan first before placing ingredients on it. This will speed up the cooking process. - Never scrub your cast iron skillet with a bristle brush, this will scratch your pan. Use a non abrasive cloth instead, and gently scrub to avoid damaging your cast iron skillet.. - Avoid using soap when cleaning your cast iron pan. Using soap will wear out its nonstick surface faster. Simply wipe or rinse it with cold, or luke warm water. - Always use a healthy cooking spray or fat before cooking. This will make cleaning it after much easier and help maintain its nonstick surface. If you love to prepare healthy quick and easy meal from your skillet, this book is just for you because in this book will learn step by step direction for preparing each of the recipes that the process of cooking much easier and quicker, also how you can make cast iron skillet meal with no effort. Each recipe in this cookbook is easy and tastier to prepare.

Cast iron cooking is back in vogue! From America's most chic restaurants to the countless kitchens of avid home cooks, everyone is rediscovering the joy of cooking with classic cast iron. Cast iron cooking has always been a kitchen favorite with its even heating, great heat retention and its flexibility to go outdoors and grill or cook over an open fire. According to Esquire magazine, cast iron cookware "will enrich your eggs and burgers, it's impossible to break and it will last longer than you." And now with The Lodge Cast Iron Cookbook, every cook will learn the simple, savory secrets of cast iron cookery. From the kitchens of Lodge, America's leading manufacturer of cast iron cookware, this unique cookbook offers over 200 mouthwatering recipes. The delectable dishes range from breakfast specials to the secrets of great fried food, to soups and stews, biscuits and baked goods, fish, veggies and finally those sweet finales. And the book features favorite cast iron cooking recipes by well-known cooks such as Bill and Cheryl Jamison, Nick Malgieri and Allison Fishman. Special cooking lessons include cast iron cooking basics and how to enjoy open air cooking and grilling. This special culinary delight features great cooking stories and intriguing vignettes on the history and legend and lore of cast iron cooking. Each unique recipe, culled from cooks across the country, is illustrated with four-color photography. Published in a special flexible binding, this cookbook will be a keepsake treasured by all cooks.

An elegant presentation of more than 100 sweet and savory pies tailor-made for everyone's favorite cooking tool—the cast-iron skillet! Cookbook author Dominique DeVito presents a mouthwatering collection of over a hundred pies, perfect for cast-iron skillets. Complete with gorgeous food photography and a wide range of recipes for fruit, nut, and cream pies, as well as quiches, tarts, galettes, and more. Here are just a few of the recipes this definitive cast-iron pie book features: *Deep-Dish Apple Pie *Maple Pumpkin Pie *Chocolate Mousse Pie *Piña Colada Pudding Pie *Gluten-Free Grapefruit Custard Pie *Salted-Caramel Pecan Pie *Quiche Lorraine *Tex Mex Quiche *Broccoli-Cheddar Quiche *Ginger Key Lime Tart *Strawberry-Kiwi Tart *Triple Berry Galette *Nectarine-Raspberry Galette *Shepherd's Pie *Chicken and Artichoke Heart Pot Pie

*Tomato, Chèvre, and Basil Tart With tips and tricks dedicated to the care and keeping of your cast-iron tools, this is the perfect pick for up-and-coming chefs and experts alike.

Let's Not Miss A Family Meal For Every Opportunity That We Have To Be With Our Loved Ones.??? Read this book for FREE on the Kindle Unlimited NOW DOWNLOAD FREE eBook (PDF) included ILLUSTRATIONS of 50 Cast Iron Skillet Recipes right after conclusion! ???All of us are yearning to be raised with so much love from family members and it's the happiest feeling to be with them always. We miss our family whenever we are away from home and always looking for that warm feeling that our home brings us. That is the reason why we always want to go home to our family after an exhausting day, either from work or school. But no matter how much you wanted to be always together, people will always become busy at work or school as this is the cycle of life. So make it a habit to eat your meals together whenever you have the chance to spend time with your whole beloved family with the book "Hello! 50 Cast Iron Skillet Recipes: Best Cast Iron Skillet Cookbook Ever For Beginners" in the parts listed below: 50 Amazing Cast Iron Skillet Recipes I have written this series to you my dear friends, because I wanted to make your life easier and spend more time with your family in this busy life. Let's not miss a family meal for every opportunity that we have to be with our loved ones. I divided this series into different topics so you have different options according to your daily cooking needs, you may see: Budget Cooking Recipes Cooking For One Recipes Cooking For Two Recipes Cornbread Recipe Iron Skillet Recipes Best Skillet Recipes Cast Iron Skillet Recipes Cast Iron Pie Cookbook Southern Cornbread Recipe Cast Iron Baking Cookbook ... ? Purchase the Print Edition & RECEIVE a digital copy FREE via Kindle MatchBook ?It will now be more convenient and easier for you to plan your meals and spend more meaningful time with the family. Go ahead, have some fun and cherish the memories together with your delicious meals!

Learn how to season cast iron, clean cast iron, and cook 95 tantalizing recipes in your cast iron skillet. Now with full-color photography throughout, this cookbook aims to show modern cooks how this inexpensive cast iron tool is the best pan in their kitchen. Fusing new and traditional recipes and gathering farm-fresh produce and ingredients, mother-daughter team Sharon Kramis and Julie Kramis Hearne show cooks how to make delicious food in this versatile skillet. Recipes include: Dungeness Crab Cakes with Tarragon Aioli; Dutch Baby (puffed pancake with lemon and powdered sugar); Grilled Prosciutto-Wrapped Radicchio; and Warm Pear Upside Down Cake. This collection of recipes invites all cooks to get reacquainted with the original gourmet cooking tool.

150 recipes for your cast iron skillet...including a chapter for other cast iron pans. Every family needs a cast-iron skillet; how much more a busy one. Nowadays, most people run busy schedules. It is becoming increasingly difficult to devote enough time to cook and manage other pressing areas of one's life. Cast iron skillet is a valuable cookware that can provide tremendous assistance in this regard. The simplicity and user-friendliness of this versatile kitchen equipment makes it possible for you to prepare any sumptuous recipe of choice and in good time too. In this book, "the cast iron recipe collection for busy families", you will learn how to cook snappy and delicious dinner dishes using your precious cast-iron skillet. These recipes are also prepared with

readily available and inexpensive ingredients that will enable you to save some good money. All these cast iron recipes are amazingly easy and takes only 30 minutes of your time, even less! And that's not all. You will be provided helpful tips and information on the different ways to cook with cast iron skillet, the many cooking and health benefits of using one as well as how to maintenance processes that involves cleaning and seasoning. You will be able to cook a wide array of quick and easy pasta, seafood, beef, chicken and pork chop dinners. Due to the simplicity of the recipes, beginners will love it. Advanced chefs will also enjoy putting the meals together with ease and proficiency. If you have always wanted to make quick and easy mouthwatering dinner for your family in your cast iron skillet, then this book is for you. So what are you waiting for? Buy this book now and start cooking with your cast iron pan today.

Provides recipes for cooking with a cast iron skillet, including seared chicken hash, potato pancakes, huevos rancheros salad, and herb-coated pork tenderloin.

With over 300 of the quintessential recipes for your cast-iron cookware, this cookbook covers it all! From stovetop to oven to table—no cookware is quite as versatile (or as quintessential!) as tried-and-true cast-iron...and *The Complete Cast-Iron Cookbook* is sure to be your new favorite kitchen staple! Every recipe has been created with your cast-iron cookware in mind—and we've included gluten-free and vegetarian options for a number of recipes as well. Cast-iron is back—and chefs of all skill levels are learning just how easy it is to incorporate it into their kitchens...no non-stick coatings to worry about scratching or overheating, and oh, what a difference in the taste and texture of your end results (if you've ever had a fried egg from a non-stick pan, you KNOW what we mean)! Once you try any one of these amazing recipes with your favorite cast-iron pan, you'll find there's no need to ever put it away...because you're sure to be using it every day!

The Best Cast Iron Cookbook is the ultimate cookbook the features over 125 delicious and tried-and-true recipes for your cast iron cookware! Cast-iron cooking has never been so popular. Discover why this durable cookware has been in use all over the world for many centuries. *The Best Cast Iron Cookbook* is a comprehensive collection of familiar and unexpected recipes that utilize and celebrate the unparalleled heat retention of these pots, pans, and griddles. From baking and breakfast to snacks, soups, stews, casseroles, gourmet entrees, and decadent desserts, with this book in your kitchen you'll always be cooking with cast iron!

A delicious celebration of the cast iron pan--by the mega-bestselling author of *THE CAKE MIX DOCTOR*. Beloved by home cooks and professionals alike, the cast iron skillet is one of the most versatile pieces of equipment in your kitchen arsenal. Perfect for every meal of the day, the cast iron pan can be used to cook eggs, sear meat, roast whole dinners, and serve up dessert warm from the oven. Bestselling author Anne Byrn has carefully curated 160 recipes to be made in one simple 12-inch cast iron skillet. These are dishes everyone can enjoy, from appetizers and breads like Easy Garlic Skillet knots to side dishes like Last-Minute Scalloped Potatoes, from brunch favorites to one-pot suppers like Skillet Eggplant Parmesan. And of course, no Anne Byrn cookbook would be complete without her innovative cakes like Georgia Burnt Caramel Cake, cookies like Brown Sugar Skillet Blondies, and pies and other delicious treats. Scattered throughout are fun tidbits about the origin of the cast iron skillet and how to properly season and care for them. Anne Byrn has crafted an informational, adaptable, and deliciously indispensable guide to skillet recipes the whole family is sure to love.

Are you already tired of eating burnt flavor dishes? Can't you control the whole process of cooking and clarify that medium line of well cooked and overdone dish? Everything you need is cast-iron. Your life will become easier and happier with this amazing utensil. Equipping yourself

with cast iron cookware recipes you may no longer think about spoiled food. Inimitable recipes in cast iron will wonder you with its simplicity and excellent taste. The cast-iron cookbook is a guide to your completely different way of cooking. This book provides not only the collection of the best recipes in cast - iron skillet for any occasion in your life but also the advice how to oversee this utensil. Cast-iron recipes include the number of breakfast, lunch and dinner, sides and snacks and of course, dessert ideas. Find the most delicious hot recipes for cast iron to wonder your family every day, taking care of their diet. If you try cast-iron cooking you will never turn back to that simple frying pan. Don't ever waste time for cleaning pans or pots after the cooking. Cast iron skillet is simple even in it. Enjoy your cooking!

Cast-iron skillets, pots, and Dutch ovens are enjoying a surge in popularity among cookware users all across America, and no wonder: it's inexpensive, long lasting, eco-friendly, sustainable, versatile, and healthy! It's no longer just for the camper or cowboy — today, it's a staple piece of cookware in any kitchen helmed by a cook who loves good food. Lodge Cast Iron Nation provides 200 recipes curated from Lodge's very own network of high-profile chefs and cast-iron cookware fans from around the country. Focused on American regional cuisine, it's packed with a diverse array of recipes — everything from appetizers to desserts and everything in-between. The book reveals the movement behind the resurgence in cast iron's popularity, showcasing exciting new flavor combinations from popular chefs (like John Currence, Lidia Bastianich, Mark Bittman and Peter Kaminsky) and highlighting the cookware's relevance for today's cooks, who are increasingly concerned with issues of sustainability, health, and expense when it comes to their food choices. Packed with classic regional casseroles, soups and stews, new twists on old favorites, plus desserts from the icebox and the oven-this cookbook proves that cast iron isn't just for cornbread. And with in-depth information on how to use and care for cast iron plus surprising tricks and tips — direct from Lodge fans — this cookbook is a comprehensive guide to getting the most out of cast-iron cookware. Finally, Lodge Cast Iron Nation gives back to the country it celebrates; a portion of the proceeds from the sale of every book will go to The Tennessee Aquarium's Serve & Protect sustainable seafood program which is helping inland residents reduce their impact on the world ocean.

Give tradition a fresh new taste with Cast Iron Recipes Cookbook. Like with any recipe, approach these as starting points, not scripture. Don't like apple pies? Use pears. Think the ingredients on the pizza recipe are subpar? Cool, just don't use them. Go wild, just know the cast-iron skillet hanging in your kitchen excels at far more than searing meat. Whether you're breaking in a brand-new cast iron skillet or are lucky enough to have one passed down from your grandmother, one thing's for sure: It's likely to be among the more versatile, heavily used tools in your kitchen Cast Iron Recipes Cookbook serves up fresh and healthy recipes that reinvent the possibilities of cast iron cooking. Steak with Creamy Mushrooms and Spinach, Seafood and Chorizo Paella with Bell Peppers, Pork Chops With Bourbon-Molasses Glaze, and more?these original recipes show you what you can do with classic cast iron cookware. Plus, with handy labels for 5-ingredient, 30-minute, and 1 hour (or less) recipes, you'll discover how deliciously convenient cast iron cooking can be. To help you make the most of this kitchen workhorse, we're will share our very best cast iron skillet recipes in Cast Iron Recipes Cookbook. Here you'll find a batch of seared sausage with cabbage and Pink Lady apples, as well as a skillet cornbread finished with freshly-ground black pepper and creamy butter. Or try one of our favorites, a decadent skillet chicken with Brussels sprouts and apples. For dessert, make our cast iron apple-blackberry crumble with sour cream whip. You'll be amazed at just how quickly your family devours it!

Learn how to season cast iron, clean cast iron, and cook 90 tantalizing recipes in your cast iron skillet. This cookbook aims to show modern cooks how this inexpensive cast iron tool is the best pan in their kitchen. Fusing new and traditional recipes and gathering farm-fresh produce

and ingredients, the authors show cooks how to make delicious food in this versatile skillet. Recipes include: Succulent Seared Pork Chops with Plum-Mustard-Cornichon Sauce; Dutch Baby (puffed pancake with lemon and powdered sugar); Grilled Prosciutto-Wrapped Radicchio; and Warm Pear Upside Down Cake.

Learn to cook it all in cast iron! The cast-iron skillet is a sturdy, versatile, traditional kitchen workhorse that 85% of us own but far fewer of us reach for daily, mostly because we have one or two recipes we use it for and otherwise it stays in the back of the cabinet. In this new cookbook, the editors of Cook's Country will show you everything you need to know about cast-iron cookware and the many (and often surprising) dishes you can cook and bake in this multitasker of a pan, from the classic dishes everyone knows and loves like steak, perfect fried eggs, and cornbread, to innovative and inspiring recipes like skillet apple pie, pizza, and cinnamon swirl bread. Learn about this cast iron's history and what makes it uniquely American and let us show you how to shop for, season, care for, and clean this perfect pan.

Small-batch, one-pot dishes to share with close friends and family! In *Cast-Iron Cooking for Two*, Joanna Pruess celebrates the enduring appeal of cast-iron cooking and the countless twosomes who love sharing home-cooked food. Her 75 easy and flavorful recipes feature versatile cast-iron skillets that are the right size for people cooking for two (or three), whether they be empty nesters, college students, or just anyone who is not feeding a group. From Spicy Beer-Battered Shrimp with Remoulade Sauce to Homey Oven-Roasted Chicken Thighs and Legs with Pan Gravy to Orange-Sesame Shortbread Cookies, you'll find dishes that are perfect for any occasion when it's just the two of you?—or maybe even a few! Date night, Sunday morning with a couple of kids, or a casual drop-in dinner for a close friend. Real ingredients that are easily accessible, along with a smattering of high-quality convenience foods (think prepared pesto, pumpkin pie spice mix), help the home cook save time, money, and cupboard and counter space. Home cooks are discovering the cast-iron pan, popular for centuries, as a tool for economical, easy, elemental ways to cook. Pruess includes a section about caring for pans and debunking some commonly held myths about cooking with cast-iron. Joanna invites the cook to get creative, mix and match, and buck tradition: Buckwheat Crêpes with Smoked Salmon can be served for breakfast, brunch, or even dinner. Blackberry Cobbler with Candied Ginger and Oat Streusel Topping could even become a celebratory breakfast instead of a dessert. And some of the side dishes, such as Roasted Corn Pancakes with Cherry Tomato Salsa and Sweet Potato Pancakes with Brussels Sprouts Slaw, could be the center of a light dinner or lunch. There's something for everyone—and their closest friends and family—in Pruess's latest, *Cast-Iron Cooking for Two*.

PALEO COOKING HAS NEVER BEEN EASIER THAN WITH THIS COLLECTION OF QUICK CAST IRON SKILLET RECIPES Your healthy Paleo lifestyle is about to get easier and so much more delicious thanks to one pan and one book, *Cast Iron Paleo*. On the stovetop or in the oven, your cast iron skillet brings out the flavors of pastured meats, fresh vegetables, healthy fats, and the savory spices you'll find in these recipes, including: •Maple-Glazed Pork Chops •Sizzling Portobello Fajitas •Bacon-Wrapped Filet Mignon with Broccolini

•Eggplant Invololini •Mussels in Thai Coconut Broth •Sage Pork Belly with Greens •Honey Mustard Rosemary •Chicken Thighs •Plus breakfasts, desserts and more!

Starry nights, sizzling skillets--the cast iron cookbook for camping is here There's nothing better after a day of hiking and exploring than a hot meal at your campsite. The 75 fast, easy, and creative recipes in this cast iron cookbook will make your camp kitchen the place to be. With one-skillet meals designed for fast prep, simple cooking, and quick cleanup, you'll always have something delicious for everyone--and more time to enjoy the outdoors. Inside this cast iron cookbook, you'll find: Fuel up--A guide to cooking with different heat sources means you'll be ready for tasty meals on charcoal, a campfire, or a gas stove. Skillet smarts--Learn how to properly care for your cast iron so you can make or carry on the tradition of passing down the skillet for generations. Family-friendly cooking--Help your kids develop skillet skills through fun, easy, and yummy recipes everyone can help out with. Sizzle up a tradition of great meals at your campsite with this cast iron cookbook.

Stylish and functional cast-iron cookware is prized for its versatility, durability, and exceptional heating capabilities. Now home cooks can get the most out of their cast-iron collection with over 40 recipes for the Dutch oven, skillet, and more. Whether it's your grandmother's well-seasoned black skillet or the brightly colored enameled pot you received as a wedding present, cast iron is the perfect choice for nearly any cooking task. You can use a Dutch oven to slow-simmer chicken until meltingly tender; a heavy frying pan to sear steaks to a juicy, browned finish; a ridged stove-top grill pan to cook golden and oozing cheese sandwiches; and a sturdy roasting pan to caramelize sweet root vegetables in the oven. Organized by type of cookware, each chapter shows the many ways to use these popular pots and pans, adored by professional chefs and home cooks alike. More than 40 tempting recipes are included, many of which boast beautiful, full-color photographs. From a hearty vegetable frittata and spicy beef chili to comforting lemon-herb chicken and decadent chocolate bread pudding, this book offers recipes for every meal of the day. Sample Recipes: Dutch Ovens & Braisers Olive oil-braised potatoes with herbs Brussels sprouts with bacon & onions Herbed beef stew Southern-style fried chicken Garlic-braised chicken Asian-style braised short ribs Rustic walnut no-knead bread Berry cobbler Frying Pans Tomato, arugula & goat cheese frittata Dutch baby with cinnamon pears Zucchini fritters with herbed yogurt Jalapeño-cheddar corn bread Grill Pans Summer vegetables with balsamic Fish tacos with mango salsa Chicken under a brick Three-cheese panini Peaches with cardamom honey Baking, Roasting & Gratin Pans Breakfast strata Potato & chard gratin Macaroni & cheese with bread crumbs Meat lasagna Rhubarb & apple crumble

Classic cast iron cooking for 21st century tastes. This isn't your grandmother's cast iron cookbook. For the next generation of home cooks, The Modern Cast Iron Cookbook serves up fresh and healthy recipes that reinvent the possibilities

of cast iron cooking. Spring Green Shakshuka, Falafel Burgers with Mint Yogurt, Turmeric Seafood Paella, and more-- these original recipes show you what you can do with the modern and improved cast irons. Plus, with handy labels for 5-ingredient, 30-minute, and 1 hour (or less) recipes, you'll discover how deliciously convenient cast iron cooking can be. The Modern Cast Iron Cookbook includes: Cast Iron Cooking Today--Get the latest on top brands and the learn everything you need to know before you choose your pan. Tender Loving Care--Learn how to care for and clean your cast iron to get the most out of its staying power. Recipes for Every Taste--Serve up a wide range of recipes that include updated comfort food classics, international flavors, plus plenty of vegan, vegetarian, and grain-free options for breakfast, lunch, dinner, and dessert! Give tradition a fresh new taste with The Modern Cast Iron Cookbook.

In some cooking circles, cast iron gets a bad rep – people think it's old-fashioned, heavy, and hard to take care of. And really, how often do folks nowadays need to hitch up a mule and wagon and leave civilization and Teflon-coated sauté pans behind? True, cast iron is old; it's been around since the Middle Ages. And it is heavy. No one can dispute that even a small, cast-iron pot has a heft to it that no other cookware has. Nevertheless, cast-iron cookware has a place in today's kitchens, and that doesn't mean simply hanging on the wall for decoration. Cast iron has much to offer modern-day cooks; it's easy to use, easy to care for, economical, versatile, and durable, and let's face it, it has a nostalgic appeal that no other cookware has. But more compelling than all those reasons is that it's a great cookware that makes great food. In fact, most cast-iron cooks will tell you that food cooked in cast iron tastes better than food cooked in anything else! Cast-Iron Cooking For Dummies is for those cooks who may want to inject a little adventure and variety into their cooking. If you've never even thought of using cast-iron cookware, or you have a few cast-iron pots lying around, you'll discover all you need to know about making great food using cast iron. Here just a sampling of what you'll find in Cast-Iron Cooking For Dummies: Selecting the right cast-iron cookware for you Seasoning a new cast-iron pan Caring for your cast-iron cookware Discovering techniques to enhance your cast-iron cooking Enjoying cast-iron cooking in the Great Outdoors Tons of delicious recipes, from main and side dishes to desserts and international dishes Top Ten lists on ways to make your cast-iron cookware last longer, the best dishes suited for cast iron, and tips for achieving success in cast-iron cooking So, whether you're a cooking novice or an experienced chef, you can find plenty of enjoyment from cooking with cast iron – and Cast-Iron Cooking For Dummies can show you the way. Dinner Just Got Easier! Use the most versatile pan in your kitchen - the CAST IRON SKILLET - to prepare unforgettable one-pot meals your family and friends will love! Cast iron cookware is great because of its versatility. It allows you to cook meals in one simple piece of cookware that would normally require all sorts of pots and pans. You can easily use cast iron on the stovetop for sauteing, stir-fry's, and soups, or use it in the oven, or both. Using cast iron is particularly

helpful since you can cook your proteins and veggies, from stovetop to oven, all in one dish. Although cast iron cookware has been around for several hundred years, its popularity has made a resurgence as more and more cooks of the new age are embracing the ease of this traditional cookware and incorporating it into their busy lives. Inside, you'll find: All the information you need about seasoning and caring for your cast iron cookware. Learn about the many health benefits of cooking with cast iron cookware. Lots of cast iron cooking tips 158 recipes for breakfast, lunch, dinner and desserts Delightful breakfast recipes like the Breezy Brunch Skillet and the Farm House Breakfast Satisfying poultry recipes such as the Spinach Stuffed Sundried Tomato Chicken, the Kung Pao Chicken, and the Turkey Pot Pie Bountiful beef recipes like the Skillet Lasagna, the Simply Delicious Beef Chili, and the Cast Iron Roast Beef Wholesome pork and lamb recipes such as the Grilled Pork Quesadillas, the Mushroom Pork Chops and the Lamb and Butternut Squash Stew Delicious fish and seafood recipes such as the Shrimp Piccata, the Pecan Fried Catfish, and the Spicy Lemon Whitefish Tasty vegetarian and side recipes like the Root Vegetable Pot Pie, the White Bean and Southern Greens Chili and the Creamy Zucchini Slides Comforting soup recipes like the Bacon Potato Winter Soup and the Grandma's Chicken Noodle Soup Luscious dessert recipes like the Caramel Apple Cake and the Raspberry White Chocolate Dump Cake Now let's start cooking! Scroll back up and order your copy today!

The ultimate book of the world's most prized cookware, with more than 300 international recipes. Over the course of thousands of years, cast-iron pots and pans have become essential kitchen tools all over the world. Cast Iron is an astounding collection of international recipes that showcases the versatility of everyone's favorite heirloom cookware, and features: 300+ easy-to-follow recipes, including options for breakfast, snacks, main meals, and desserts that will satisfy any and all palates 20+ bread and flatbread recipes Mouthwatering photography, archival images, and colorful original illustrations A global overview of cast iron's history An illustrated guide to different types of cast-iron cookware, from aebleskiver pan to wok Detailed instructions for the care and keeping of cast iron Insights and recipes from celebrated makers, including Lodge, Le Creuset, FINEX, and Borough Furnace Cast Iron is sure to become your second-favorite kitchen tool!

Southern Living presents 115 recipes for chicken, beef, pork, fish, desserts, and more! All cooked with the magic of a cast-iron pan.

"I could not be more excited about this cookbook. Megan captures what we all love about cast iron cooking but puts her own inventive spin on it. I predict you'll find new favorites in her fresh and creative dinners. Megan's food is truly mouth-watering but also real and straightforward to prepare. She does it all while keeping dirty dishes to a minimum, too. Win, win, win!" —Ree Drummond, New York Times bestselling author and founder of The Pioneer Woman Convenience and Gourmet Flavor All in a Cast Iron Skillet or Dutch Oven Megan Keno, creator

of the blog Country Cleaver, brings new possibilities to cast iron cookware and highlights the many ways to use it to make exceptional meals easily. From perfectly seared steak to decadent dessert, Megan will show you the true potential of cast iron. Recipes include Rosemary and Roasted Garlic Focaccia, Caraway Seed Slow-Roasted Pork Shoulder, Bacon-Wrapped Filet Mignon and Blueberry, Cardamom and Coconut Crumble. Whether you have hours to slow roast pork in the oven, 30 minutes to put dinner on the table or you want to cook with only five ingredients or less, Megan's delicious recipes will have you returning for more. With *Cast Iron Gourmet*, you'll get incredible gourmet flavor out of one of your favorite traditional kitchen tools.

Warm, crumbly cornbread. Chicken sizzling in the pan. Childhood memories filled with delicious, home-cooked dishes and your family there to enjoy it with you. Cast iron's popularity faded in the '70s—replaced by chemically processed cookware—but today's cooks are reigniting a passion for wholesome cast-iron-cooked meals. This ain't your grandma's kitchen—caring for and cooking with cast iron is easy, healthy, and totally Pinterest worthy. In *Modern Cast Iron*, self-proclaimed cast-iron connoisseur Ashley L. Jones recaptures the ease and joy of cooking with cast-iron cookware. Jones introduces readers to the best brands and types of cast-iron cookware to fulfill any cook's needs. She offers detailed tips and tricks for rescuing old, rusted pans and keeping them properly seasoned, and she shares recommendations for the best cooking oil for every recipe. With Jones's help, both experienced and beginner cooks will be able to rival grandma's cooking. Chock-full of stories from Jones's own childhood growing up with cast-iron meals, as well as recipe after tantalizing recipe—from breakfast quiche to gluten-free meals and beautiful blueberry cobbler—*Modern Cast Iron* explores the countless ways that cast iron benefits health and happiness. A comprehensive guide to all things cast iron and home-style cookin', *Modern Cast Iron* offers a new way for cooks to spice up the kitchen using all-natural tools and ingredients.

A beautiful love letter to the enameled cast-iron cookware of Staub, with 100 achievable, modern recipes from top chefs and bloggers from around the country. For decades, Staub has been an international leader and tastemaker in the world of cookware. Made in France, the company's cast iron graces the shelves of top chefs as well as home cooks. But Staub isn't just gourmet kitchenware. It inspires people to cook, to try new recipes, and to share delicious meals with loved ones; Staub brings people together in the kitchen and around the table. In this book, the Staub philosophy of hospitality shines in everyday recipes like Chocolate Babka Morning Buns, perfect for lazy weekend mornings, as well as Yogurty Beet Salad with Za'atar, an ideal summer lunch. Adding to the collection are other crowd pleasers, like Beer-Braised Short Ribs, Chicken Meatballs in Red Coconut Curry Sauce, Broccoli Rabe Pizza with Caramelized Onions and Burrata, and Strawberry Crumble with Oats and Hazelnuts. With gorgeous photography and cooking tips and tricks, *The Staub Cookbook* shows

how to use and care for these modern heirlooms so that they will bring warmth (and crowds) to kitchen tables for years to come.

“There's no one better to offer instruction on how to use the most essential, versatile item in your kitchen.”—Grub Street The cast-iron skillet has been a humble workhorse used for generations to crisp bacon perfectly and fry chicken; now use it to turn out tender scones, cakes, and breads. A curious home cook, Charlotte Druckman has figured out every trick for this versatile pan. Heat the skillet for a few minutes, add some butter to sizzle, and you can brown cheesy arepas, get a crunchy crust on a kimchi-topped hoecake, or blister naan right on the stovetop. Or preheat the pan in the oven and you're ready to bake no-knead pizza, the gooiest sticky buns, and even a cornflake-milk layer cake. With beautiful photographs, tips for seasoning cast iron, and info on collecting vintage pieces, this book makes cooking so much fun that your skillet will never see the cupboard. “A must-own book. Druckman's creations leap off the page, and better yet, inspire you to grab a skillet.” —San Francisco Chronicle

Discover the rich culinary heritage of the South with America's favorite heirloom kitchen staple—the cast-iron skillet! Discover the rich flavors and culinary heritage of the American South with *The Southern Skillet Cookbook*. Southern cooking and cast-iron go hand in hand, so there's no better way to recreate these heirloom dishes than with the help of everyone's favorite kitchen tool, the cast-iron skillet. Each recipe is created with your cast-iron skillet in mind, and we've even included gluten-free and vegetarian variants for a number of dishes, making this the definitive cast-iron Southern cooking companion. Packed with all the classics as well as new twists on old favorites, these delicious, stick-to-your-ribs dishes are sure to be a hit with the entire family. *Southern Skillet* features gorgeous food photography, tips and tricks for the care and keeping of your cast-iron tools, and a wide range of recipes for every meal, occasion, or mood. Here is just a taste of the recipes you'll find in this gorgeous, gift-worthy book: *Cheesy Grits *Pecan Sticky Buns *Country Fried Steaks and Gravy *Carolina Crab Cakes with Remoulade Sauce *Fried Chicken *Cajun Blackened Tilapia *Bacon Cheddar Cornbread *Stuffed Tomatoes *Creamy Succotash *Spicy Shrimp and Grits Bites *Gluten-Free Biscuits *Sautéed Collard Greens *Fried Okra *Sweet Potato Pie *Chocolate Bourbon Pecan Pie *Bananas Foster *Peach Biscuit Cobbler ...and many more! *Southern Skillet* is the perfect pick for budding chefs and experts alike.

Finally, a paperback version of the bestselling *One Pan To Rule Them All!* Let's face it. If your kitchen had just one pan, one single tool to accomplish any cooking concoction of which you dare to dream, it should be a pretty awesome one, right? The one true pan to rule them all—it should be a cast iron skillet! Cast iron cookware is a proven hero, never goes out of style, and cannot be destroyed, despite how you feel about yourself as a home cook. Here Howie Southworth and Greg Matza—best friends and adventurous home cooks—guide you through the ins and outs of all things cast iron and share one hundred

recipes for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Here you'll find easy-to-follow recipes for: Spinach and cheddar frittata Lobster pot pie Creole jambalaya Chicken and dumplings Bacon-wrapped steak Spicy queso fundido dip Sichuan fried rice Maple-spiked acorn squash Almond-crusted apple pie And more!

The cast-iron renaissance is heating up, and *Not Your Mother's Cast Iron Skillet Cookbook* is here to show you how to make the most of these great pans, with recipes for a contemporary palate! Today's cooks are realizing that their mother had the method right when she cooked with the big cast iron skillet. Cast iron has the incredible ability to spread heat quickly and evenly to create a crispy, seared surface that locks in freshness and flavor. In *Not Your Mother's Cast Iron Skillet Cookbook*, Author Lucy Vaserfirer brings cast iron cooking completely up to date. She shows you how to work magic on cast iron with more than 150 recipes that are definitely not the kind of fare your mother cooked up. You'll learn how to cook up vegetables, which are especially flavorful when cooked on cast iron; see how cast iron is the perfect vessel for cooking all types of fish and shellfish; learn how to sear meats to perfection; and even learn how you can use your skillet for baking. *Not Your Mother's Cast Iron Skillet Cookbook* is loaded with inventive and tested-to-perfection recipes, including: breakfasts; appetizers and small bites; steaks, roast, and chops; chicken and turkey; fish and seafood; veggie main courses and sides; bread and quickbreads; and cakes, pies, and other desserts. And if you're new to cast iron, don't worry, because this cookbook includes all the details on how to choose, season, cook, and clean your skillet. You'll even learn how to revive an older cast iron pan, and you'll get useful ideas for using your skillet not just to cook on but also as a serving vessel. *Not Your Mother's Cast Iron Skillet Cookbook* proves that just because your mother swore by her cast iron doesn't mean the food you cook on it needs to be boring!

Get the most from your cast-iron cookware with 40 fabulous recipes especially designed for cast iron, from a full English breakfast to chilaquiles, pan pizza, cheesy beer fondue, Korean fried chicken, vegetarian chili, mango curry, party nuts, two kinds of cornbread, baked apples, gingerbread — and the perfect grilled cheese sandwich! You'll also learn how to buy the cast-iron pots and pans that are right for you and how to care for them successfully.

Cooking with cast iron skillets...a timeless and delicious family tradition Everything tastes better when it is cooked in a cast iron skillet! We all remember when our mothers or grandmothers used to make those memorable meals using those big, heavy, black skillets. We can still imagine and almost taste those perfectly spiced dishes. Well, cast iron cookware is still around! They are so durable that they are almost always passed down from one generation to the other, as are the recipes they used. This cookbook holds not only amazing timeless recipes, but also instructions on how to cook with your cast iron skillet. You can use it on the stove top, on the grill, and of course, in the oven. You can even bring it along for your next camping trip and make some delicious corn bread, breakfast skillets, hamburgers, and so much more! Cast iron skillets are the most versatile pans in your kitchen. You can cook any food you can think of in it. And it

will taste like nothing else, a real taste of home-cooked meal Inside this book, you'll find:

- Timeless use of cast iron cooking
- How to season a new cast iron skillet
- The health benefits of using cast iron cookware
- The maintenance of cast iron skillets
- The versatility of using cast iron skillets and cooking techniques

You'll also find unique recipes to cook with your cast iron skillets. They include:

- Mouth-watering breakfast recipes like the Farm House Breakfast
- Irresistible poultry dishes like the Turkey Pot Pie
- Delicious beef entrées like the Classic Cast Iron Beef Roast
- Easy and delectable pork recipes like the Grilled Pork Quesadillas
- Memorable seafood and fish like the Pecan Fried Catfish
- Unique vegetarian meals like the Pasta and Green Torte
- And yes, desserts to satisfy your sweet tooth with recipes like the Chocolate Chip Dutch Baby

"The cast iron skillet is the original gourmet cooking tool. Your grandmother used one, and so does Emeril. The chef's secret is that some dishes come out better using a \$20 cast iron than a \$200 super-stainless-copper pan. The fact is, it gets hotter and stays hotter, meat browns better, vegetables get sautéed rather than steamed, braised dishes benefit from the even heat, and dessert concoctions turn out with a yummy glaze that's to die for. The mother-daughter team behind this book, Sharon Kramis and Julie Kramis Hearne, have both worked on the cutting edge of the gourmet food world. But when they get together in their home kitchens, they often recall the recipes that have been in their family for generations such as Grandma Kramis' Irish Soda Bread. Their cookbook of 95 great recipes include many classics but also reflects the international fusion that has overtaken cooking along with the desire to use the best and the freshest ingredients. The black skillet can turn out both savory (Dungeness Crab Cakes with Tarragon Aioli, Grilled Prosciutto-Wrapped Radicchio with Balsamic Vinegar and Olive Oil) and sweet (Dutch Baby, Warm Pear Ginger Upside-down Cake). This warm-hearted cookb

Whether you're breaking in a brand-new cast iron skillet or are lucky enough to have one passed down from your grandmother, one thing's for sure: It's likely to be among the more versatile, heavily used tools in your kitchen. Learn how to pick the right skillet for you, along with how to properly season, clean, and even rescue a rusty cast iron skillet. This cast iron cookbook includes recipes for everything from cornbread and grilled sandwiches to pizza, dips, and gluten-free and vegetarian-friendly dishes.

- Cast iron care-Get the info you need to season your skillet and ensure it keeps its quality-even if this is your first piece of cast iron.
- 150 Skillet recipes-Discover a diverse range of easy-to-cook dishes for every meal, with simple recipes that show you innovative ways to put your cast iron skillet to work.
- Pro tips-Pick the perfect recipe with labels that call out dishes that are extra easy, gluten-free, vegan, and more-with creative tips for recipe variations.

The mightiest skillet of them all--an introduction to the ease and versatility of cast iron cooking The heavy-duty cast iron skillet is the toughest, most versatile pan in your kitchen. Its range is virtually unlimited--from a perfectly fried egg to a crisp-bottom apple pie. The Cast Iron Skillet Cookbook for Beginners is your all-in-one cast iron cookbook to help you get the most out of one of the oldest, most resilient pieces of kitchen equipment. Along with dozens of one-pan recipes and helpful tips, this cast iron cookbook teaches you how to clean and care for your skillet. From seasoning and heating the pan to must-have companion tools, you'll be ready to wow family and

friends with 100 delicious recipes. What's more, if you give it the proper care, your cast iron skillet will last a lifetime. This go-to cast iron cookbook includes: One pan, 100 recipes--All of the recipes in this cast iron cookbook require just one skillet and use ingredients commonly found at most grocery stores. Go green--Cook what's fresh and in season with the dozens of vegetarian recipes found in this comprehensive cast iron cookbook. Dos and don'ts--Learn all the rules for mastering your skillet, from keeping it completely oiled to never putting it in the dishwasher. If you've been looking for a cast iron cookbook that's easy to follow, the Cast Iron Skillet Cookbook for Beginners gets things cooking.

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