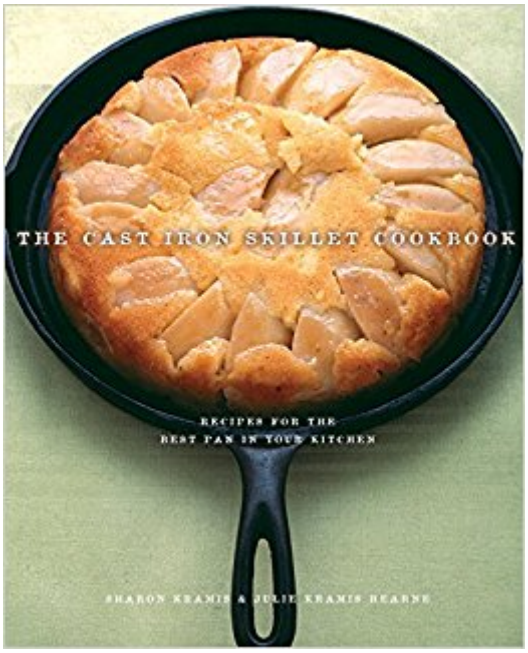
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The Cast Iron Skillet Cookbook: Recipes For The Best Pan In Your Kitchen



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Synopsis

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.

Book Information

Paperback: 192 pages

Publisher: Sasquatch Books (October 5, 2004)

Language: English

ISBN-10: 1570614253

ISBN-13: 978-1570614255

Product Dimensions: 7.3 x 0.5 x 9 inches

Shipping Weight: 9.6 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 163 customer reviews

Best Sellers Rank: #707,450 in Books (See Top 100 in Books) #91 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron #2606 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional #4850 inÃ Â Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

"Solid, plain, steady, trustworthyÃ¢â ¬â •this might be the tool to reunite the two Americas! The authors, who live in Seattle, have an instinctive sense of all-American cooking as shown by their recipes for open-face sloppy Joes, chicken with herbed dumplings and cornbread. But there are interesting variants too, like fennel-ricotta skillet bread and brown-sugar coffee cake."The New York Times Book Review"Ã¢â ¬Â|a distinctive blend of traditional and modern insightsÃ¢â ¬Â|this book makes a good compliment to the purchase of your first cast iron skillet."Cooking with Paula Deen"Just like one of those pans that gets handed down from generation to generation, this new collection of recipes bears the well-seasoned finish of a good frying pan."The Seattle Times, Pacific Northwest magazine"Owners of cast iron skillets will find this packs in a fine set of recipes created by the mother/daughter authors Sharon Kramis and Julie Kramis Hearne, blending old and ndw

styles and flavors in nearly a hundred appealing dishes. Color photos pepper ideas on using the cast iron skillet to bake and cook and are accompanied by tips on care of the skillet."The Midwest Book Review"Kramis and Hearne helpfully preface their recipes with a cast iron maintenance defriefing. you'll really start to warm to cast iron when you picture a puffed Dutch baby, a golden Dungeness crab quesadilla, hearty beef stew, or tender baked halibutÃ¢â ¬Â¦So dig out that cast iron cookware from the back of the cupboardÃ¢â ¬â •you'll find out it's more than a relic of the woodstove era.Northwest Palate magazine

Sharon Kramis, a protege of James Beard and restaurant consultant for 30 years, is the coauthor of Northwest Bounty. Her daughter, Julie Kramis Hearne, is the owner of a Seattle-based chain of panini shops. Both live in Seattle.

This is a very good, down to earth, nothing but comfort food, home cooking cookbook. I just got mine today to help me expand the use of my cast iron pans and it is full of good recipes I'm anxious to try! The recipes are simple with readily available ingredients, most of which are probably in the cupboard already. I've been making Dutch baby out of my Joy of Cooking('95 copy) for years, so these new recipes are going to fun to try. Especially the savory recipe with ham! Yum! Not a "big" cookbook but definatetly worth having, so happy I ordered it and even happier to reawaken my cast irons with such yummy recipes. Can't wait to make Mom's Amazing Banana Bread, Monday Night Meatloaf, Chicken with Herbed Dumplings, Slow Roasted Beef Brisket with Apple Cider Ginger Barbecue Sauce and Caramelized Onions, Brown Sugar Coffee Cake, Moist Cornbread, Herbert Skilled Bread, Best Baked Beans and Joe's Special just to name a few destined to be my favorites! Thanks mom/daughter for a wonderful book!!

Three years ago, when I purchased my cast iron skillet,Ã Â Lodge Logic L10SK3 12-Inch Pre-Seasoned Skillet, I added this cookbook to my collection after reading the reviews here. The directions for seasoning, caring for, and cooking with cast iron were just what I needed to learn the basics of owning cast iron. With the help of the directions and recipes in this book, the skillet is now my favorite piece of cookware; caring for it has become an uncomplicated, automatic process.Several of the recipes in the book have become "go to" recipes for special meals. One of my favorites is the beef brisket with apple cider-ginger barbecue sauce which I've served to both family and guests many times, doubling it for larger groups. Since I first tried Monday Night Meatloaf we no longer serve ketchup with our meatloaf--it just tastes too good by itself. The flavoring of the

Chicken with Herbed Dumplings is delicious, and we've very much enjoyed the sloppy joes and the fried chicken. The extra little recipes for side dishes are nice to have. Every now and then, when I'm itching to try a new recipe, I come back to the reviews to see which recipes are favorites of others. I've made a list and keep it in the front of the book.At first it was a bit frustrating when I found a recipe I wanted to try and then realized it wouldn't work with my skillet. Now, as I've collected some additional pieces of cast iron cookware, I appreciate having those recipes.The bottom line is I love this book--it is one of my favorites.

I tried some of the recipes and they are good. Many reviews here cover some great points. So I will not rehash those.My main gripe is with the presentation and quality of the book. It is printed on bad quality paper not fit for a cookbook. This paper belongs in a mass market paperback novel. Even the cover does not look as good as in the product image, but the colors are burnt due to poor reproduction. There are about 8 color pages with pictures stuck in the center of the black and white cookbook. The material of these pages should be what the entire book was made up of. When I buy a cookbook, the presentation is important and the book should look and feel good along with having great recipes. Otherwise there is no point luggin it home. One can always get great cast iron recipes on the internet and that too with reviews attached. On the whole, I would not buy this book again given my personal preferences. Not recommended to anyone for whom the cookbook presentation is important.

This is the first book I bought for my new Kindle and on Christmas Day I made two of the recipes from the book (Savory Dutch Baby and Rosti) ...both turned out beautifully, were a huge hit with the husband and were so simple that I had everything I needed on hand. There isn't a recipe in the book I don't want to make and I love that all of the items are relatively easy to acquire (I don't live in or near a big city either!). The one instance where a recipe called for preserved lemons, the authors gave you a very simple recipe for making your own if you couldn't find them.I love the serving suggestions and the little "extra" recipes that go along with some of the main recipes. Easy to read, basic recipes that are delicious and most of them seem very easy and quick to put together. I have a small collection of cast iron cookware but this book made me want to go out and buy more!The info on how to care for cast iron cookware is wonderful to have at your fingertips as well. I like this so much I will probably add the hardcover version to my cookbook collection.

I have the Kindle edition. I'm not sure how the layout compares with the print edition.The book as a

short introduction to cast iron which is fine. Any more would be a waste as there are plenty of other books that talk about use and care of cast iron in great depth. The rest of the book contains some pretty decent recipes that are fun to put together. The sections are broken down by meal (breakfast & brunch, appetizers, entrees, sides, deserts with a short section on outdoor cooking.Each recipe has a paragraph introduction, ingredients and easy to follow steps. For some of the recipes there are pictures collected in the center of the book. Minus one star for not having a photo for every recipe. Something I find useful to refer to when working through a recipe (I'm pretty new at all this stuff).The authors sometimes identify their preferred ingredients brands. They even include a "Resources" section at the end of the book to help you find some of the ingredients they suggest.

I bought this for a gift for my niece to go with the cast iron frying pans I gave her for her birthday. If you have never used cast iron frying pans you should give it a try. This cook book has lots of really great recipes for all kinds of meals. It tells you how to season your pans as well to get them ready to use.Chris WodkeAuthor: Running for My Life-Winning for CMT

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