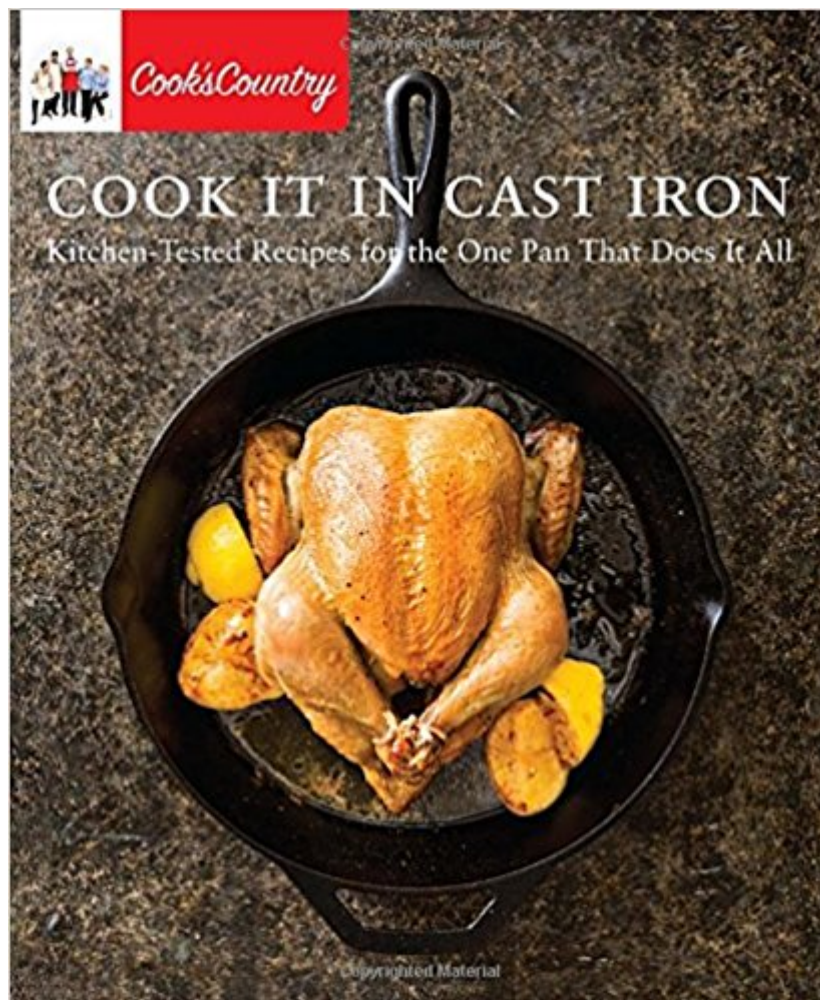




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Cook It In Cast Iron: Kitchen-Tested Recipes For The One Pan That Does It All (Cook's Country)



Synopsis

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.

Book Information

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Customer Reviews

America's Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of America's Test Kitchen, Cook Illustrated, and Cook's Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus,

Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

This book is well worth the money if you have a cast iron frying pan, plan on purchasing one or want to reduce the number of pans and baking dishes you need in your kitchen. This book covers all the basic information you need to choose a pan, to cook in and care for your pan, plus detailed recipes that walk you step by step through Frying, Baking, Roasting, Braising, Deep frying in and even using it as a Pie pan, Pizza pan or Baking golden brown breads with a crispy outside crust and billowy soft middle. There is a reason Cast Iron pans were carried on the wagon trains that settled the west and have been found in kitchens for generations often the same pan. Cast iron holds the heat and stays hot longer than other types of cookware making it a favorite for searing and browning meat including steak, the rich caramelized crust you get on a steak will amaze you, in the oven it maintains a constant temperature better, cooking your food more evenly with a golden crust. Cast iron cookware is the only piece of cookware that actually improves with years of use, its durability is legendary. It is virtually indestructible. If seasoned properly it is the best non stick cook ware you can own. Cast iron pans are versatile; use it on the stove, grill, in the oven or over a campfire. This cook book includes the following recipes with step by step instructions, additional tips and a paragraph explaining why the recipe works, plus a picture of each food. I am going to add some of the pictures to help you decide if this is just the right book for you.

a. Snacks: Pizza dip, crab dip, fondue, baked brie, garlic shrimp, Nachos, b. Searing: Blackened Chicken, Oven seared chicken breast, Indoor Barbequed chicken, Teriyaki Chicken thighs, Steak tips with mushroom gravy, Steaks, Filets Mignon, Cowboy steak, Thick cut pork chops, Pork tenderloin, Lamb chops, Snapper, Scallops. c. Roasts: Butter fried chicken, Classic roast chicken, Boneless turkey breast, London Broil, Classic Roast Beef & Gravy, Garlic roasted top sirloin, Meatloaf with mushroom gravy, Stuffed boneless pork loin, Bone in Pork Rib roast, Roasted pork shoulder, Leg of lamb. d. One Dish Dinners: Lasagna, Ziti, Macaroni & cheese, Pan roasted chicken breasts with root vegetables, Braised chicken thighs with Swiss chard & carrots, Curried chicken & rice, Easier fried chicken, Southwestern style chicken & biscuits, Chicken pot pie, Beef Pot pie, shepherd's pie, chili, Steak tips, flank steak with potatoes, Stir fried beef & broccoli, Pork cutlets with green beans, Pan fried pork chops with succotash, Pork chops & dirty rice, Pork tamale pie, Cod & potatoes with orange parsley salad, Clams with couscous, Paella. e. Sandwiches, Burgers, & Pizza: Grown up grilled cheese, Turkey club Panini, Fried chicken sandwiches, Ultimate burgers, Fried onion burger, Chicago Style Italian beef, Baltimore pit beef, Middle eastern style lamb pita, Italian style sausage and pepper subs, chipotle chicken tacos, Flank steak tacos, skillet pizza marguerite,

no cook pizza sauce, Chicago style pepperoni pan pizza, cast iron skillet calzone.f. Eggs & Breakfast: Scrambled eggs, fried eggs, Denver Omelet, Hash brown pie, Skillet Strata with bacon, Huevos Rancheros, Spinach & Feta Frittata, Hash brown pie, Cheese Quiche, Single crust pie dough, Home fries, Corned beef hash, Homemade sausage, Cornmeal Pancakes, Dutch Baby, French toast casserole, Drop doughnuts, Cinnamon Buns,g. Biscuits and Breads: Lemon dill biscuits, Southern style cornbread, Beer batter Cheese bread, Olive Bread, Brown soda bread, English muffins, Garlic rolls, Rosemary Focaccia, Rustic Italian loaf, Cinnamon Swirl bread, Corn tortillas, Flour tortillas, Griddled Flatbreads.h. Desserts: Pears with caramel sauce, Glazed peaches with pistachios, Bananas Foster, Nectarine & Raspberry crisp, cherry cobbler, Apple pie, blueberry pie, Summer fruit tart, Apple fritters, German apple pancake, peach cake, chocolate hazelnut bread pudding, chocolate chip skillet cookie, hot fudge pudding cake. This book is more than a cookbook, it includes everything you ever needed to know about cast iron fry pans plus kitchen tested recipes with easy to read, detailed step by step recipes: Choosing the best and right cast iron fry pan for your kitchen.A. 10 cast iron frying pans were tested for Browning, Sticking, Ease of Use and Durability. The results are included to help you decide which cast iron frying pan is just right for you and your cooking needs.B. Caring for your cast iron fry pan is thoroughly covered in this book including seasoning your new or older skillet, cleaning your pan, and problem solving such as cleaning an extra dirty skillet, restoring a scratched skillet, cleaning an extra dirty skillet and even getting rid of the stink in a stinky skillet. Especially helpful if you decide to purchase a used cast iron skillet. This book also includes the recommended best Scrubber (available on)to use on these fry pans in addition to common household items that will work in a pinch.C. It is not surprising that myths about cast iron skillets are rampant. The test kitchen extensively investigated each myth and this book brings you the true story about each including but not limited to :a. If a cast iron pan gets rusty it is ruined: Wrong! Unless a cast iron fry pan is cracked it can be cleaned and reseasoned . Did you know that cleaning an old dirty cast iron fry pan can be done in your oven by running it through the self cleaning cycle in your oven and then reseason the pan. I didn't until I got this book.b. You can use a cast iron fry pan on electric or gas stoves.Everything you really need to know about this timeless American workhorse, the Cast Iron Frying pan all published in this one book.

You know anyone who loves cookbooks as I do, so many times we buy one because of a recipe that caught our eye or we like the author.Cooks illustrated and Cooks Country are in a class by themselves. One knows the recipes are tested many times and this book is no exception.Love it, for

more than just the recipes. So much valuable information. Can't go wrong. Buying another as a gift.

First, the Pros. Christopher Kimball's mini food media empire includes America's Test Kitchen, Cook's Illustrated and Cook's Country. I have read Cook's Illustrated for years and years and can vouch for the empire's reputation for meticulous research in recipes and product evaluation. I bought this because I wanted to see all the results of that research on cast iron cookware. I am not disappointed. Their findings on seasoning, cleaning and using cast iron dispel contradicting advice and myths that accumulated over a century. These findings also provide simpler and easier ways to clean and maintain your cast iron than you will find most anywhere else. Now, the Cons. I very rarely pay any attention to Cook's Country because I rarely find its recipes appealing. This book is done by Cook's Country and provides Cook's Country type recipes. Very few of them appeal to me at all. Dips, for example, are something we have not made since the 80's. I'd rather set out olives and a couple of good cheeses when entertaining. I wish they had included some Cook's Illustrated sort of recipes, adapted for cast iron. Secondly, the font size used. Mr. Kimball should recognize that his readership is not comprised solely of millennials. Those of us with older eyes and/or vision problems do not like needing a magnifying glass to read a cook book. It seems as if a tiny typeface was selected to accommodate the one page per recipe format used. Lastly, I wish he would stop putting hardbound prices to paperback books.

I love this book. I recently got interested in cast iron cooking. I have to say that all the recipes and pictures in this book are great. It explains use and care of cast iron. I have only tried a couple of the breakfast recipes, but they were excellent. Can't wait to work my way through this book.

I have recently discovered how amazing food can turn out with cast iron. This has been my go-to book for cast iron recipes. So far, everything I've made from this cookbook has been amazing.. highly recommend it!

America's test kitchen cookbooks are always winners. Every recipe in this book I have tried has been a success.

Teaches you the many ways to really get the most out of using cast iron cookware. I really liked the way Cook's Country detailed how to care for the cast iron aspects I had always been uncertain about. It illustrates many meal ideas that I am planning to try out. I plan on using cast iron with my

outdoor grill. This is a well done publication and I recommend it.

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