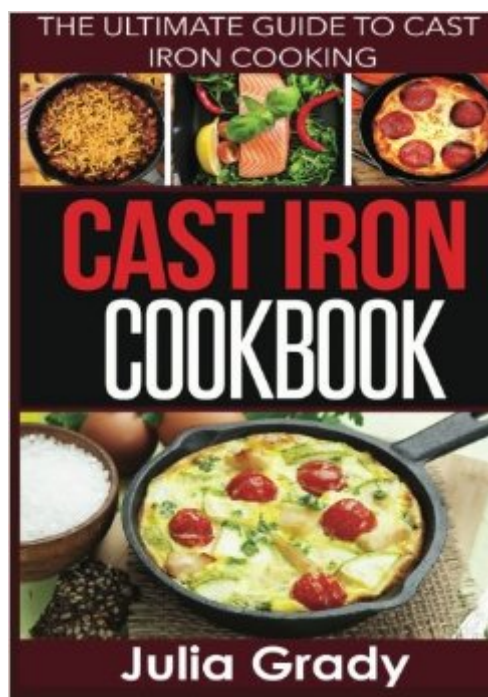


The book was found

Cast Iron Cookbook: The Ultimate Guide To Cast Iron Cooking



Synopsis

Cast Iron Cookbook: The Ultimate Guide to Cast Iron Cooking The cast-iron skillet is an icon of American cooking and has been used for centuries by cooks who understand its many advantages. You may have memories of your grandparents cooking meals in cast iron pans. In fact, since cast iron will last for generations, you may have those very same pans in your kitchen today! Everything You Need to Know about Cast Iron Cooking This book is the ultimate guide to cast iron cooking, from choosing the right pans, to seasoning them properly, to how to properly clean and store them. In addition to learning the basics of cast iron cooking, the book also includes an abundance of delicious recipes that are specially suited to the benefits of cast iron. From perfectly cooked bacon and pancakes on the griddle to seared steaks and crispy fried chicken to mouthwatering desserts, The Cast Iron Cookbook: The Ultimate Guide to Cast Iron Cooking has you covered. 70 Delicious Recipes Created Just for Cast Iron Including: Dutch Apple Pancake Easy Sausage Gravy and Biscuits Chocolate Chip-Banana-Pecan Pancakes Italian Grilled Cheese Deep-Dish Sausage and Mushroom Pizza Perfect Pan-Seared Steak Sausage, Apple, and Cabbage Skillet Chicken and Pepper Fajitas Classic Cornbread Pineapple Upside Down Cake Fudgy Skillet Brownies And more ... Get your copy and let's get cooking!

Book Information

Paperback: 140 pages

Publisher: Dylanna Publishing, Inc. (April 20, 2015)

Language: English

ISBN-10: 1942268203

ISBN-13: 978-1942268208

Product Dimensions: 7 x 0.3 x 10 inches

Shipping Weight: 11.7 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars Â Â See all reviewsÂ (25 customer reviews)

Best Sellers Rank: #715,387 in Books (See Top 100 in Books) #82 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron #2882 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

I recently bought a cast iron and have been looking for innovative recipes to make. This book is a wealth of goodness. All instructions are detailed and there is ample guidance for a variety of techniques for cooking, tips to use your cast iron effectively and even best practices. The one recipe

that surprised me pleasantly is the Buttermilk Fried Chicken. I was crispy! I also enjoyed making like the Upside Down Cake and the Tartin. T

I received this book free to read and review; regardless this is my 100% honest opinion. I thought that this was a good book giving me some basic needed info along with a lot of great recipes. I would have liked to see more dutch oven recipes, but I didn't mark the book down because of that because the book is cast iron not dutch oven cooking. This covers using various types of cast iron pans, how to season and clean them. It gives just the basics which is good for a newbie like me, but someone more experienced might find this unneeded info and should just skip to the recipes. Cast iron has been in the family for a long time, but I never really paid attention to how various family members used it so this book was good for me since I'm just getting started. I want to mostly purchase and use cast iron for camping, but knowing how to use it around the home would be good too. This seems to cover more home use as it talks about heating in ovens and such. I like that there are a lot of colored pictures (I read it on my tablet, so they would be color on any colored device and grey tones on kindle paperwhite type devices) that show the finished food. I might just be weird about this but I really like being able to see what the food should look like, I know things are not always perfect and mine won't look exactly the same...but its nice to know if you are close! The instructions are clear and easy to understand. I can definitely see us using many of these recipes not only in cast iron but in regular pans as well as many would work in either type of pan. I think any cook should take a look at this book and not just those who own cast iron pans.

This cookbook on cast iron cooking is not only a great introduction to cast iron newbies, but a good addition to the shelf even for the most seasoned cook. Grady's instructions on caring for the pans is very useful, and offers a nice variety of delicious recipes. My mom loves cooking with her cast iron Dutch oven, so I'm definitely suggesting she try this book out. I love the versatility of cast iron and would recommend this book to anyone interested in getting started with a truly great cooking method.

I purchased this because it had so many stellar reviews. It also had a couple comments that the recipes were not anything out of the ordinary; I thought "great - I know what good basic food tastes like, and I won't have to worry about ruining some expensive and/or unusual ingredients, so this should be perfect for learning cast iron cooking." Meh. There were beautiful pictures, yet there was not one recipe that made me say, "that's the first one I'm going to make!" The basic info on

cookware mentions the many sizes for cast iron, especially fry pans; yet no recipe tells you which size pan to use. Recipes start out with "preheat a cast iron pan over medium heat" but not for how long or to how hot. (Other books suggest dropping a few beads of water in the pan to test.) She does mention that cast iron does not heat evenly, and suggests turning a pan on the stove while preheating; but she also suggests using the largest burner on the stove in lieu of matching the bottom of the pan to the size of the burner. I cannot imagine there's much benefit to putting a 6" cast iron pan on a 12" burner. Finally this book seemed to be one of the few that offered cleaning and care tips, but I did not find anything here that I had not read for free on the internet. This simply was not a good fit for me to learn about and practice cast iron cooking.

I love my cast iron skillet. It is one of the best cooking implements. I'm always trying to get more recipes for this amazing cooking tool. This book has tons of good recipes, so I consider it as a great addition to my cooking library and I recommend it for anybody interested in experimenting with a cast iron skillet!

The Cast Iron Cookbook by Julia Grady is really awesome. I have a cast iron addiction. Seriously, I need a 12 step program here..lol. I cook almost exclusively in cast iron, and have many many pieces. I'm always on the hunt for recipes to cook in them, and this cookbook delivered just that! It is packed with recipes that I cannot wait to try out!

This is a great cookbook that not only gives awesome recipes but also explains the principles behind Cast Iron cooking. I loved the pancake recipe but I would have bought this book simply for the cornbread recipe - simply divine! <!

mildly disappointed with this cookbook. There wasn't one recipe that wowed me to say: oh I have to try this one !! I only gave it 3 stars as I thought there would be a variety of interesting ideas or recipes. No such luck. sorry ~

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