

## Cooking With Cast Iron More Timeless And Delicious Family Recipes

The Complete Book of Dutch Oven Cooking Cast Iron Cooking For Dummies Cast Iron Cooking Cast Iron Keto Dutch Oven and Cast Iron Cooking, Revised and Expanded Second Edition Cast Iron Cooking The Cake Mix Doctor Cast Iron Cast-Iron Cooking Cast Iron Camping Cookbook Cast Iron Baking The Cast Iron Skillet Cookbook, 2nd Edition Dutch Oven & Cast Iron Cooking Dutch Oven Modern Cast Iron Skillet Love The Essential Cookbook on Cast Iron Cooking: Discover More Than 25 Cast Iron Skillet Recipes Cravings Cook it in Cast Iron The Modern Cast Iron Cookbook Cooking in Cast Iron The Complete Cast-Iron Cookbook A. D. Livingston's Mastering the Cast-Iron Skillet Cast Iron Cooking for Vegetarians Cast Iron Cooking Cast Iron Skillet Cookbook Vol. 1 Breakfast Recipes Cast-Iron Cooking for Two Cast Iron Gourmet The Cast Iron Baking Book The Quintessential Cast Iron Cookbook Dutch Oven and Cast Iron Cooking, Revised & Expanded Third Edition Cast-Iron Cookware: The Care and Keeping Handbook The Food Lab: Better Home Cooking Through Science The Cast Iron Skillet Cookbook The New Cast Iron Skillet Cookbook Cooking in Cast Iron The Lodge Cast Iron Cookbook Stir, Sizzle, Bake Not Your Mother's Cast Iron Skillet Cookbook The Complete Idiot's Guide to Fermenting Foods

### The Complete Book of Dutch Oven Cooking

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*.

## **Cast Iron Cooking For Dummies**

From perfectly crisp pies and tarts to jam-filled coffee cakes and fluffy dinner rolls, the even heat distribution of cast iron skillets makes them ideal for baking. This collection of recipes features time-honored classics plus tips for keeping your skillets (new and heirloom) well-seasoned and always at the ready.

## **Cast Iron Cooking**

Get back to basics with Cast Iron Cooking. This beautifully photographed, fully illustrated cookbook will teach you all the details of an age old cooking technique that dates back to seventh century Europe. You'll learn the history of cast iron; cast iron basics, including how to choose, use and care for your cast iron cookware; and how to create delicious and healthy meals using cast iron skillets, griddles, roasting pans, bakeware, and more. You'll find that food cooked in cast iron tastes delicious and cooks exceptionally well, and its non-stick nature makes it perfect for cooking in a more healthful manner. Cast iron cookware is also exceptionally durable and with proper care and maintenance it will last for generations. These fresh, delicious and easy recipes run the gamut from entrees to desserts, and include appetizers, side dishes, breads and main courses. Start your day with the Skillet Scallion Biscuits, then serve up a main dish such as Whole Roasted Teriyaki-Orange Chicken with Scallions, and finish your meal with Apple-Cranberry Cornmeal Skillet Cake. With Cast Iron Cooking you'll find the perfect recipe for every taste and occasion.

## **Cast Iron Keto**

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

## **Dutch Oven and Cast Iron Cooking, Revised and Expanded Second Edition**

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.

## Cast Iron Cooking

The complete guide to baking delicious desserts, savory breads, and delectable treats with any tool in your cast-iron collection! Book Description: Cookbook author Dominique DeVito presents a mouthwatering collection of over 175 treats, perfect for cast-iron skillets and Dutch ovens of every size. Complete with gorgeous food photography and a wide range of baking recipes covering breakfast pastries, decadent desserts, savory breads, and more, this definitive cast-iron baking book features: Sour Cream and Dill Scones Crepes Skillet Apple Pancake Applesauce Oatmeal Bread Almond Coffee Cake Spinach and Ricotta Calzones Bacon Cheddar Cornbread Spicy Shrimp Polenta Simply Sensational Irish Soda Bread Quiche with Sautéed Leeks Smoked Salmon Frittata Mashed Potato Blinis Gluten-Free Pear Cranberry Crumble Double Chocolate Decadence Cake Coconut Brown Sugar Cake Gluten-Free Skillet Macaroon Bites Chocolate Cheesecake Brownies And so much more! With tips and tricks dedicated to the care and keeping of your cast-iron tools, this is the perfect pick for culinary newcomers and experts alike. The Cast-Iron Baking Book is part of Cider Mill's bestselling cast-iron series, which also includes The Cast-Iron Skillet Cookbook, and Cast-Iron Pies.

## The Cake Mix Doctor

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.

## Cast Iron

The cake mix doctordoctors cake mixes to create more than 200 luscious desserts with from-scratch taste.

## Cast-Iron Cooking

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.

### **Cast Iron Camping Cookbook**

"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.

### **Cast Iron Baking**

Next-Level Keto Dishes from Your One-Pan Wonder Fancy equipment need not apply: These incredible Keto recipes are all crafted to be cooked in one tried and true kitchen staple—the cast iron skillet. Where other cookbooks would have you busting out bulky appliances that take up valuable kitchen space—not to mention the hassle of cleaning all those dishes at the end of a busy night—Cast Iron Keto gives you deliciously easy low-carb, high-fat meals all in one pan. Meat lovers will devour the savory Blue Cheese and Pecan-Stuffed Pork Tenderloin or the decadent Chimichurri Skirt Steak with Lobster-Turnip Stacks, while the Keto vegetarians in your life will be drooling over the fresh flavors of the Chipotle Tofu Bowls and the Zucchini Boat Pizzas. There's even an Easy Ramen for Two, the perfect meal for those cozy stay-at-home date nights. The ease of using just one cast iron skillet allows you to get the best sear and lock in all the robust flavors these recipes have to offer, as well as cook your food more evenly than ever. Turn up the dial on your Keto flavors and cut down on time spent washing dishes as you wow friends and family with these delicious and easy Keto meals for any day of the week.

### **The Cast Iron Skillet Cookbook, 2nd Edition**

"The cast-iron skillet, that sturdy, versatile, traditional kitchen workhorse, is being rediscovered by today's savvy home cooks. It is an essential multitasker 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 that's it. Enter the experts at America's Test Kitchen, who have perfected the classic dishes everyone knows and loves (steak, perfect fried eggs, cornbread) but have also developed 120 surprising, and inspiring recipes (skillet apple pie, pizza, cinnamon swirl bread) that will move your cast iron to the front of the cabinet."

### **Dutch Oven & Cast Iron Cooking**

The ultimate guide to your cast-iron cookware! Beloved by families the world over and passed down from one generation to the next, cast-iron tools are a treasured kitchen staple. Continue the tradition with a book packed with advice for looking after these versatile, sturdy pieces. Whether you are looking to restore an antique skillet or want to know how to use your Dutch Oven on an open hearth, this handbook has all the wisdom you need, accompanied by a generous helping of delicious recipes to suit all tastes. Here are just a few: \*Chicken Pot Pie \*Skillet S'mores \*Ratatouille \*One-Pot Mac-and-Cheese \*Stuffed Tomatoes \*Giant Chocolate Chip Cookie \*Crab Cakes \*Cinnamon Buns \*Corned Beef Hash \*Beef Stroganoff \*Strawberry Rhubarb Pie \*Irish Soda Bread \*Skillet Eggplant Parmesan Whether you're an amateur or an expert, this guide will ensure that your cast-iron cookware stays in top condition for generations to come!

### **Dutch Oven**

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-crusting apple pie And more!

### **Modern Cast Iron**

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.

### **Skillet Love**

What's so great about cast iron? Almost everything! Cast iron skillets are versatile, durable, and inexpensive and that's just the beginning. Discover more than 90 recipes that will show you just how fabulous cast iron cooking really is. A helpful introduction explains how to select, use, and care for your cast iron cookware. Fried chicken is a cast iron classic, but you can use your skillet for so much more: searing, broiling, braising, sautéing, stir-frying, simmering and baking. From pancakes for breakfast and grilled cheese sandwiches for lunch to stuffed pork chops for dinner and a skillet cookie for dessert, there's nothing this pan can't do! Includes more than 80 full-page photographs.

### **The Essential Cookbook on Cast Iron Cooking: Discover More Than 25 Cast Iron Skillet Recipes**

The cast-iron renaissance is here, and Not Your Mother's Cast Iron Skillet Cookbook shows you how to make the most of these great pans, with recipes for everyday meals and weekend feasts! 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 that cover: 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. Use your cast iron skillet to make delicious: Homemade Mexican Chorizo & Egg Breakfast Tacos Potstickers with Spicy Soy Dipping Sauce Bacon-Wrapped Pork Filets Mignons with Onions & Roasted Poblanos Chicken-Fried Chicken Biscuit Sandwiches Dungeness Crab Cakes with Roasted Red Pepper Vinaigrette Charred Eggplant Baba Ganoush Twenty-Four-Hour Salted Rye Chocolate Chunk Skookie Pear Tarte

Tatin 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! Discover even more modern takes on classic techniques and dishes from the Not Your Mother's series: Not Your Mother's Slow Cooker Recipes for Two; Not Your Mother's Microwave Cookbook; Not Your Mother's Fondue; Not Your Mother's Slow Cooker Cookbook, Revised and Expanded; Not Your Mother's Casseroles Revised and Expanded Edition; and Not Your Mother's Make-Ahead and Freeze Cookbook Revised and Expanded Edition.

### **Cravings**

Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics. Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

### **Cook it in Cast Iron**

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!

### **The Modern Cast Iron Cookbook**

“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

### **Cooking in Cast Iron**

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.

### **The Complete Cast-Iron Cookbook**

An introduction to the benefits of cooking with cast iron cookware furnishes more than 150 recipes--including main and side dishes, breads, and desserts--that demonstrate the versatility of cast iron, featuring such delectable treats as Pan-Fried Catfish, Mexican Rise with Annatto and Avocado, Bananas Foster, and Red Pepper Gorgonzola Bread Pudding. Original.

### **A. D. Livingston's Mastering the Cast-Iron Skillet**

Use a Dutch oven in your kitchen or over hot coals to bake breads and desserts, simmer soups, or roast meats and vegetables. This book offers complete instructions for using the classic Dutch oven to cook mouthwatering food that practically slides out of the pan. 50 recipes are provided for breakfast, breads, main dishes, side dishes, and desserts. Includes valuable tips for seasoning, cleaning, drying and storing cast iron cookware. Perfect for any camp enthusiast, most recipes include instructions for both indoor and outdoor cooking methods.

### **Cast Iron Cooking for Vegetarians**

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.

### **Cast Iron Cooking**

For years, the Dutch oven has been popular on the grill and barbecue scene, and cooking with the "black pots" over an open fire has become a fashionable cult; it is a symbol of the Wild West, freedom and adventure. Bothe shows you how to cook over open flames in a Dutch over, from roasts and casseroles to desserts and breads.

### **Cast Iron Skillet Cookbook Vol. 1 Breakfast Recipes**

### **Cast-Iron Cooking for Two**

### **Cast Iron Gourmet**

Make your own delicious cultured foods-safely and easily! The art of fermenting foods is an ages-old craft that is enjoying a resurgence as people are discovering not only the health benefits of live-culture foods, but the true pleasure of creating their own fermentations at home. From kombucha to kefir, and from sourdough to kimchi, research is proving that live-culture foods can help reduce high cholesterol, strengthen and support digestive and immune systems, and help fight and prevent chronic diseases. The Complete Idiot's Guide® to Fermenting Foods covers the amazing health benefits of fermented foods and the techniques for safely fermenting food at home. Here's what you'll find in The Complete Idiot's Guide to Fermenting Food: Over 100 unique and delicious recipes for ferments of all types, including beverages, cultured dairy, fermented grains, vegetable ferments, and much more, and each with detailed instructions Helpful insight on the

tools and techniques you'll need to know to safely create nearly any type of fermented food Detailed guidance on how fermentation works, how to troubleshoot common fermentation issues, and how to grow your own starters

### **The Cast Iron Baking Book**

Joanna Pruess, author of *Griswold and Wagner Cast Iron Cookbook*, now puts to use the delectable medium of cast iron for vegetarian dishes. As the most versatile tool in your kitchen, cast-iron cookware can make a variety of dishes—all you have to do is use your imagination! Cast-iron cookware is a jack-of-all-trades: holding heat evenly, lasting virtually forever, and providing a unique cooking surface that only improves with age. It was probably your mother's favorite pan—and her mother's before her. Adapted from *Griswold and Wagner Cast Iron Cookbook*, this comprehensive guide is the perfect addition to any vegetarian's bookshelf. Featuring vegetarian dishes such as a Swiss cheese and apple frittata, deep-dish vegetarian pizza, mini cast-iron skillet cornbread, zucchini pancakes, raspberry-blackberry crisp, and much more from *Griswold and Wagner Cast Iron Cookbook*, along with new recipes never seen before, *Cast Iron Vegetarian Cookbook* will have you in the kitchen with veggies in hand before you even flip past the first recipe. Cast iron is the ideal material for many techniques, as seen from the recipes chosen for this book: Caramelizing apples, glazing butternut squash, roasting asparagus—all are described in scrumptious detail. Also here are directions on seasoning and keeping your cast-iron skillet in pristine shape, whether it's been passed down from cook to cook or it's something you found cheap at a tag sale. This book celebrates the comfort, pleasure, and joy of food. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a *New York Times* bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

### **The Quintessential Cast Iron Cookbook**

Frying and sautéing steaks, fish, and other foods in a skillet may seem like a simple procedure, but with a careful eye to the different techniques, one can easily make a dish go from ordinary to extraordinary. In *Mastering the Skillet*, A. D. Livingston demonstrates that if you enjoy good eating and take pleasure in your cooking, a skillet may be the only pan you need. Cast-iron pans are a favorite for Livingston and he shares all of his favorite cast-iron cooking recipes in this book. Livingston also goes into complete detail for seasoning and care for one of the world's most perfect skillets. With chapters on: \*

Skilletmanship \* Beef and pork \* Burgers \* Poultry and fowl \* Venison and game \* Fish and shellfish \* Skillet vegetables \* Skillet breads \* Breakfasts \* Skillet gravy \* Cast-Iron Skillet Specialties Featuring more than 150 delicious recipes—with complete, easy-to-follow cooking instructions for such treats as Sumac Trout, Cross Creek Crackling Bread, Versatile Venison Burgers, Steaks Cognac, and Sopchoppy Pancakes—A.D. Livingston's *Mastering the Skillet* is ideal for both novice and advanced chefs.

### **Dutch Oven and Cast Iron Cooking, Revised & Expanded Third Edition**

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.

### **Cast-Iron Cookware: The Care and Keeping Handbook**

Discover how to use the classic Dutch oven in either your kitchen or the great outdoors, with more than 100 mouth-watering recipes. This expanded edition offers new meal ideas plus valuable tips for seasoning, cleaning, drying, and storing cast iron cookware.

### **The Food Lab: Better Home Cooking Through Science**

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

### **The Cast Iron Skillet Cookbook**

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 New Cast Iron Skillet Cookbook**

Newly expanded with 20 more cast iron skillet and Dutch oven recipes, this is the ultimate guide to indoor and outdoor cooking! With over 125 campfire recipes, Dutch Oven and Cast Iron Cooking serves up tasty dishes everyone will love, from breakfast, breads, and dinner entrees to side dishes and desserts. Make delicious pot pies, stews, sandwiches, and casseroles, even cakes, biscuits, and brownies! Perfect for any camping or cooking enthusiast, most recipes include instructions for both indoor and outdoor cooking methods. Also included are valuable tips for seasoning, cleaning, drying, and storing cast iron cookware. Plus, you'll learn 22 camping hacks and tips, as well as know exactly what to bring on your next outdoor adventure with a helpful packing list!

## **Cooking in Cast Iron**

You are about to have fun with your cast iron skillet. If you have one, or you are thinking of getting one, this cookbook is perfect for you, because its contents are designed to give ideas of the fun meals you can prepare with it. It is not a bunch of complicated instructions; every recipe in this book has been simplified to make sure that you don't miss a step. This cookbook will take you on a journey where you will discover more than 25 totally tantalizing cast iron skillet recipes. Amazing right? But do you know the best part? These recipes are one of a kind, and you won't find them anywhere else? Chances are that you have a cast iron cookbook already, but this one will give you fresh ideas. And if this is your first time of trying out a cast iron cookbook, Perfect! You found the best book on your first search. We should get right to it, don't you agree? Download your copy of "The Essential Cookbook on Cast Iron Cooking: Discover More Than 25 Cast Iron Skillet Recipes" and hop on this merry ride.

## **The Lodge Cast Iron Cookbook**

Learn all the ins and outs of cooking with a Dutch oven—one of the most versatile kitchen tools you'll ever use.

## **Stir, Sizzle, Bake**

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.

## **Not Your Mother's Cast Iron Skillet 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

### **The Complete Idiot's Guide to Fermenting Foods**

Enjoy Quick And Tasty Breakfasts In Your Cast Iron Skillet! The recipes presented in this book are for breakfast dishes in a cast iron skillet. What a relief to know you can still prepare tasty and healthy breakfast those early mornings when you need to quickly put a great meal together before dashing off for the day. So why store away your cast iron skillet when it's all you need to enjoy delicious meals? These breakfast dishes can be cooked separately or all in one skillet. There are fun breakfasts, such as pancakes and sausage. There are one meal breakfasts, such as eggs, hashbrowns, and vegetable frittatas. You will be able to use your cast iron skillet to bake biscuits and make some awesome cinnamon rolls. The delicious meals you can cook in your cast iron skillet are endless. In this book, the basic essentials used are eggs, bacon and bread of choice. All of the ingredients are mostly what we have in our pantries. Experimenting with breakfast is welcome. You can cook with bacon, sausage or ham. Some use other meat cuts for breakfast. Not only can you prepare meats and eggs, you can also bake biscuits, flip pancakes and cook some hashbrowns. To create some new tempting dishes, throw in some different vegetables and seasonings. So What Are You Waiting For? Get Out Your Skillet, Dust It Off And Oil It. Let's Get Ready To Cook Some Breakfast!

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