

# Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country)

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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.

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's 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!

Other Books

Man Food. Late in 1939 Editor Russell Hunt had a good idea. Why not dress up his foundrymen's magazine with recipes by the ironworkers themselves? Many like him, were avid campers, hunters, and fishermen, or least backyard grill masters and cooks. As his magazine Pig Iron Rough Notes went all over the country and indeed into several foreign countries, Hunt was sure his readers would respond with enthusiasm. And they did. Over the next twenty years Pig Iron Rough Notes would sport 64 recipes from the South, Texas, the Midwest, Australia, all with the basic theme of outdoor cooking—and equipment made of iron! These unpretentious and hearty dishes are heavy on barbeque ( including three recipes for Brunswick stew, one designed to feed a crew of ten hungry ironworkers) and other grilling, but with unexpected surprises—a recipe for making Chinese-style tea shares space comfortably with a guide to muskrat stew. So pull up a grill, strap some meat to it, and enjoy.

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