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MY LODGE CAST IRON SKILLET COOKBOOK: 101 Popular & Delicious Cast Iron Skillet Recipes



Synopsis

101 Popular and Easy-To-Make Recipes For Your Cast Iron Skillet or Pan! Cast iron cookware has made a comeback! If you've recently purchased a cast iron skillet, dutch oven or pan, then this book can quickly give you the expertise you need to fully enjoy the benefits of cast iron cuisine. My Lodge Cast Iron Skillet Cookbook was written for today's reader - quick, short paragraphs with plenty of illustrations and easy-to-understand instructions. And, with 101 delicious and popular recipes at your fingertips, you'll always have a healthy meal ready for guests and family. Who is this book for? Anyone with a lodge skillet, grishold cast iron, wagner cast iron, chasseur cast iron, heuck cast iron, camp chef cast iron, old mountain cast iron, or any other type of cast iron skillet.

What's in the book: How to choose the best cast iron skillet How to clean your cast iron cookware How to season your cast iron skillets and pans A history of cast iron cookware Pro-tips 101 popular and deliciously healthy recipes! Here's a sample of recipes in the book: Asian Salmon Burgers with Spicy Mayo Sauce Asian Sesame Chicken and Broccoli BBQ Beef Brisket Blackened Tuna Steaks Braised Beef in Wine Sauce Braised Chicken Thighs with Lemon and Olives Brined Pork Chops Buttermilk Fried Chicken Cajun Style Chicken, Mushrooms and Onions Cheesy Chicken Nachos Crispy Fried Cod Fillets Crispy Salmon with Lemon-Butter Sauce Dry-Rubbed Flat Iron Steak Dry-Rubbed Pork Chops Flank Steak Fajitas Greek Style Burger Hearty Shepherd's Pie Mini Skillet Meatballs One-Pan Chicken Enchiladas Pan-Seared Thyme and Pepper Crusted Lamb Chops Pepper Crusted Beef Tenderloin Rosemary Roasted Veal Chops Seared Scallops and Spinach Seared Steak with Mushroom-Wine Sauce Skillet Chicken Pot Pie Skillet Chicken Sausage and Red Beans Skillet Roasted Chicken Skirt Steak with Chimichurri Sauce Spicy Panko Crusted Seared Salmon Steakhouse Rib Eye Sweet and Sticky Short Ribs Tasty Turkey Burgers The Perfect Burger Veal Piccata

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Customer Reviews

I was always terrified of cast iron cookware. I had tried once or twice to keep one in condition and totally failed. For all of you with cast iron phobia, this book is your salvation. The entire first portion of this book deals with cast iron cookware itself. You are taught how to properly season it so that it is non-stick, how to revive an antique piece, how to maintain it (a lot easier than you have been told), enameled cast iron vs. non-enameled (including the relative costs of each), what you can cook well in it and, more importantly, what you shouldn't cook in it. It also deals with a lot of myths circulating about cast iron cookware. If that was all that this book covered, it would have been an excellent reference book for anyone wanting to cook with cast iron. But that isn't where it stopped. After all the basics have been covered, the book continues with excellent recipes covering just about everything you might want to cook in it. When I first read the ingredient list on the first few recipes, I thought it contradicted everything that we were just taught about not cooking with acids, wine, etc. in cast iron...and then I looked at the instructions, and you were told to use enameled cast iron for those recipes. The vast majority of the recipes are not for enameled cast iron, although you could certainly use that if you own some. The recipes are not just campground recipes either (although those are there also). There are some very gourmet recipes done easy there, too. You couldn't ask for a more thorough book on cast iron, so if you were phobic, like I was, this is the book for you. I do feel obligated to tell you that this book was given to me requesting, but not requiring, a review. That fact did not affect what I have written. If it was awful, I would have said so. Thankfully, that wasn't the case.

This recipe book has a lot more than recipes. It also has care instructions, refurbishing instructions, a short history and more. The recipes are separated into four sections: proteins, veggies and sides,

breakfast, and desserts/sweets. The recipes have some basics like pancakes and fried chicken. It also has some more "fancy" items. The sections have a variety of different recipes across the board. For example the protein section doesn't just have steak and chicken. It also has turkey burgers, veal, lamb, and a variety of fish. A good addition for anyone wanting to add some variety to their cast iron recipe box.

I love my cast iron cookware and i am always looking for creative ideas . This cookbook works for me. It tells me how to care for my cast iron long term as well as great recipes and a whole lot more There are alot of recipes and they all sound yummy. I am glad i was able to get this cookbook.

As a first time iron skillet user, I like the informational section that starts out the cookbook. It is extremely helpful for a first time starter.I have only had a chance to cook on recipe since we bought it, but it turned out fantastic; so I have nothing but good expectations for more going forward. My husband bought this for me for Christmas, and it was definitely a great choice.

I just received the book and found a straightforward explanation of cast iron cookware - how to use and how to keep functional for decades. I've used cast iron for many years and found new insights. I'm very intrigued with the recipes and found myself reading one after another - they sound delicious and also straightforward - now to dive in and try them. Thank you - I use my cast iron a great deal, now there's new tastes and ways to present food for family and friends!

I have only skimmed through the book so far and found some really good recipes to try using my cast iron skillet. It's a great book for beginners and those of us who have been cooking with cast iron for a long time. The chapters are clear and easy to find just the right recipe. I really liked the chapters on the care and use of my skillets. Well worth the read.

When I first saw this cookbook for cast-iron skillets, I assumed Lodge had published another cookbook. The Tennessee-based manufacturer of fine cast-iron pots and pans has two wonderful cookbooks on the market. After buying this one and reading through the opening chapters, I think my assumption is incorrect. But this is still a pretty good cookbook. There is enough variety in the recipes to please any palate. And there are enough recipes to allow the reader to skip over some offerings. On a rainy afternoon in south-central Texas, I put together one of the recipes, Braised Beef in Wine Sauce, for dinner tonight. It's in the oven as I write this review. I gave the book and

author Lisa Brian only four stars for a couple of reasons. The first is that too often she's a bit indefinite in some recipes. One calls for a "Half carton of buttermilk." Well, I can buy a pint or a quart of buttermilk at my grocery store. Which is it? And she rarely tells you what size skillet to use. I assume a 10- or a 12-inch for most recipes, but there is a difference in volume between the two sizes. The other thing is the table of contents. The recipes are nicely grouped, but I would love a hyperlink from the recipe listing in the table of contents to the actual page the recipe is on. The author and/or publisher do that for the group headings, but why not for the individual recipes? Neither of my nits is reason enough to pass on this book, however; and the good advice on cast-iron care -- plus all of the great recipes -- is a boon for folks new or intimidated by cast-iron.

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