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Cast Iron Cookbook: The Only Cast Iron Skillet Cookbook And Cast Iron Skillet Recipes You Will Ever Need



Synopsis

The Only Cast Iron Skillet Cookbook and Cast Iron Skillet Recipes You Will Ever Need If you have just purchased a new cast iron skillet or pot and are looking for the best cast iron cookbook online, then look no further. With this cast iron cookbook, not only will you find helpful tips that you will not find in any other cast iron skillet cookbook on the market today, but you will also find a variety of delicious cast iron skillet recipes that you can make in only a matter of minutes. With this cast iron cookbook you will learn everything there is to learn about owning cast iron cookware and that you will not be able to find in any other cast iron skillet cookbook such as how to store your cast iron cookware properly, how to season your cast iron cookware correctly so you can make the tastiest cast iron skillet recipes you will ever taste and even how to properly wash your cast iron cookware. Making delicious cast iron skillet recipes is only part of owning cast iron cookware. The rest is about maintaining them properly and with this cast iron skillet cookbook, you will find the best advice to become a responsible and excellent cast iron cookware master.===> BUY THIS BOOK TODAY AND GET BONUS COOKBOOK INSIDE!!

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Customer Reviews

This is probably the most helpful cookbook I've ever purchased. I've never owned a cast iron skillet before and decided to purchase one last week and immediately became intimidated. THIS BOOK IS AMAZING, the first four chapters are dedicated solely to maintenance and proper care of the skillet as well as how to clean and season it over time. I can't believe what I've been missing, the coconut chicken tenders are perfect and crispy, and I can't imagine what they'll be like after a few years of use. And the cherry glazed pork chops are PERFECT, a combination I wouldn't have ever thought of. Gordon Rock is quickly becoming my favorite author of cookbooks!

I'm going back to the basics of cooking with my cast irons. I've been use non stick pans for some time now always glancing at my cast irons as I reached for one thinking "I need to start using those again". Why did I stop using them? Because everything stuck! Not realising it was by my own fault. This lil gem of a book has helped me find and correct all the crimes I've been committing against my cast irons. I've watched for years growing up mom cook with cast iron, to this day she still does claiming all that new non stick stuff is bad for you(she tells me every time she sees me cook with one), not realising how to properly care for one. I've always.....cringe, used soap to clean my pans after cooking never understanding just how bad that was. Yes my mom always said no soap too.....Not all my pans came to me in good shape so it's not entirely my fault; I received a pan from my brother who thought it was "dirty" and cleaned the inside with a Brillo pad to a shine! Yikes!!! Poor, poor, pan. Lots of TLC to get that one in shape. This book has been an eye opener for me and my poor pans. I followed the seasoning steps to a T to help better season them and prevent sticking. I love the information on the cast iron this book provides and the recipes are a bonus. Yes I bought this book mostly out of curiosity on the proper way to care for cast iron and thought if I could use the recipes then yay! The recipes are simple to follow with simple ingredients. Most ingredients you'd have in your cupboard and not have to hike across town to find. The Honey Garlic Chicken and Crispy Coconut Chicken Tenders are first on my list! It's a little of both worlds with this book, care and good eating. Thank you so much Gordon for an insightful book and happy seasonings to all ;).....the cast irons say a big thank you too!

I am getting reacquainted with my cast iron pans. The versatility of these pans is amazing. I am most appreciative of the thermal properties of the cast iron. This book has a lot of beautiful recipes in it. I have tried a few and so far they have turned out well in all cases. It is an idea book. It encourages some recipe modifications and variations. Cooking dinner tonight, I used two cast iron skillets. I used one to cook a dessert recipe directly from this book and I used the other to cook an entree

inspired by reading this book. Both efforts were quite successful. The dessert was memorable and I will certainly make it again.

I learned so many things when I bought this book. So many things I've been doing to my skillet are oh so wrong. Rock is brilliant for the addition of care tips, not to mention my FAVORITE food is in this book. I've never thought of cooking my meatballs in this skillet but they turned out perfectly crisp on the outside and delicious. I tried the mac and cheese recipe last night and my family is insisting that it become a daily occurrence, but I told them weekly will have to do to save our waistlines. I've never thought about making chicken pot pie but it is DELICIOUS, if you own or plan to own a skillet, you MUST get this book, I've never cooked so well in my life

I really love this cookbook. Have tried a lot of the recipes and will make them again. And also liked the very beginning of the book explaining how to keep your cast iron pan seasoned and how to clean and store it.

I have my cast iron skillet cooking kit, now all i need is to find a good cook book which is written based on the cast iron skillet. Now what i know is making delicious cast iron skillet recipes is only part of owning cast iron cookware. The book showed me how to store my cast iron cookware properly, how to season my cast iron cookware correctly as well.

This great little book gives excellent instructions on seasoning the pans, an absolute must prior to using them. Among the benefits of cast iron pans is that they go from stovetop to oven, and there are a number of delicious recipes for that purpose included among the wide range presented in the book. I now feel motivated to purchase my first cast iron pan.

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