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Cast Iron Cookbook: Timeless Cast Iron Skillet Dinner Recipes



Synopsis

Timeless and Convenient Cast Iron Skillet RecipesâEasy to Prepare One-pot Dinners, so good you will want to make them again and again! Have you been looking for the perfect way to simplify meals and your time spent in the kitchen, without succumbing to prepackaged foods and overcomplicated menu plans? It often seems that the most effective approach is one that has been in front of us all along, in this case that approach is cast iron cooking. Cast iron is durable, versatile and has proved itself over centuries of use in the kitchen and at the campsite. Now, you can take advantage of this timeless and versatile method of cooking to make your culinary creations more enjoyable, not only in taste but in the preparation as well. With a cast iron skillet, you can not only prepare an endless range of dishes, you can actually create an entire meal in just one pan. The features of cast iron that make it unique also make it the perfect vehicle for taking meals that normally require several pans and bringing them together in beautiful, harmonious flavor in just one skillet. This book shows you just how easy one-dish cast iron skillet cooking can be and how even with simple preparations, you can enhance and layer flavors in dishes both classic and new. Along with the recipes in this book, there is practical advice for taking care of and using your cast iron skillet. If you have felt intimidated by cast iron cooking in the past, now is the time to shed your inhibitions and learn how just one piece of cast iron equipment can add pleasure and flavor to every meal. Inside find:

- Tips to cook with cast iron cook wares.
- 2 methods to season your cast iron cook wares.
- How to care and use your cast iron skillets.
- Delectable chicken recipes like the Sage Roasted Chicken.
- Melt in your mouth beef dish like the Creamy Basil Flank Steak.
- So easy to make pork recipes like Easy Sweet Pea and Pork Casserole.
- Favorite Fish and Seafood dinners like the Shrimp and Chorizo Paella.
- Your new go-to vegetarian recipes like the Root Vegetable Pot Pie.

Letâs get cooking! Scroll back up and grab your copy now!

Book Information

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Customer Reviews

I love cooking with a cast iron skillet so when I saw this cookbook, I grabbed it. It contains wonderful, delicious recipes. So far, I've made the Spinach Stuffed Sundried Tomato Chicken, Dijon and Wine Roasted Chicken, the Creamy Basil Flank Steak and the Cajun Shrimp Alfredo and they were all delicious. I can't wait to try the Lemony Wild Mushroom and Broccoli Pasta and the Cider Baked Pork and Apples. I also liked learning the best way to clean and preserve cast iron skillets. You simply have to get this cookbook!

Cast iron cooking is rich in history. But, I have never tried cast iron cooking style or lifestyle. This book is a great help in understanding cast iron cooking style. This book contains very useful cast iron cooking tricks that will help make your one skillet cooking even easier, and reducing the time you spend in the kitchen. Entire meals can be prepared in just one skillet that can be used on the stove top, in the oven and in some cases even both. Great idea indeed!

If you are new to cooking with cast iron then this is a great place to start. I have been using my set of cast iron cookware that I have collected over many years and think it is the best!

Had pull out my cast iron pan a few months ago and this is just right to get cooking again,

Love camping out and I'm always looking for new cast iron skilled recipes!

Louise does a great job. Always keep her books in my library.

Timeless recipes seemed to be very new. I was looking for my grandmother's meals. Format would not let me jump around easily. Some good info on use and care.

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