



The Cast Iron Skillet Cookbook: Recipes for the Best Pan in Your Kitchen

Sharon Kramis , Julie Kramis Hearne

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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.

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From Reader Review The Cast Iron Skillet Cookbook: Recipes for the Best Pan in Your Kitchen for online ebook

Tamara says

I was hoping for a lot more recipes for campfire cooking. Most of the recipes were for the oven, which I use very sparingly. But this gave a great explanation for how to season your cast iron skillet, and also describes why mine turned sticky.

I will probably try the "Dutch baby" and baked apple recipes.

Stephanie says

This is a fun cookbook. If you are looking for breakfast, an appetizer, a main dish, an entree or dessert, it has a recipe for you to cook right up in your cast iron skillet. The recipes are not complicated with for the most part ingredients you would most likely already have on hand and the directions easy to follow.

There is no new flavor, new idea or new recipe to me in this book but it remains a nice collection of dishes that have stood the test of time and a few I would have not thought to try cooking in a cast iron skillet. I have marked 22 recipes as ones I would be interested in trying.

Alisha Bennett says

After years of being teased because I didn't have a cast iron pan....I bought one. And after an initial disastrous foray involving some fish; there it sat. A baleful iron black presence on my fridge-top; a constant reminder of my habitual saying "oh I'll get to that someday". So, when I could bear the guilt no longer I picked this little cookbook up at the local library. It was such a handy reference that I went ahead and ordered it (rather than pilfering the library's copy which did shamefully occur to me for about 45 seconds). Anyhow, the book has a nice series of easy to medium recipes for breakfast, lunch, dinner and dessert (appetizers are included too but in our house those just are called side-dishes). We've tried out several including the Dutch Baby (big hit for breakfast with my husband and daughter) as well as the Spanish Omelet (what can I say - we are breakfast people). Although I usually like a lot of glossy and beautiful pictures; I was kind of glad not to have to compare my breakfast offerings to picture perfect dishes of what it was supposed to look like. Given the chorus of rumbling morning bellies and the starkly empty pan (so much for "leftovers") afterwards - I'd say this is a hit!

Sara Wall says

OK - so they really like butter, but so do I! Everything I've tried in this book has turned out. I've tried the meatloaf, banana bread, Irish bread, french toast, and ginger carrots. The ginger carrots were my least favorite, but that could have been me. They were firmer than I usually like. The french toast was evil and oh-so delicious.

Cynthia Caprise says

Cast Iron

I had no idea I could cook so many different foods in cast iron. I'm all over these recipes. On a separate issue I love that the resources link right to the web page. A cool feature on my Amazon fire

Jeanette Johnson says

I love my cast iron pans as much as I hate Teflon! Until people cook with them and treat them well, they don't realize how great they are.

Kramis included a great intro to the care and seasoning of cast iron for the beginner. This is key in learning how to get the most out of your pans.

I saved many of the breakfast recipes for later reference. They look reasonable for a beginning cook but also expansive in techniques and ethnic origins.

The savory dishes took a fairly advanced jump in the scope of ingredients required to complete the dishes. I will probably consult the book again in the future to explore some of them more. They are gourmet and unique; not necessarily short-budget friendly.

The dessert section had many traditional ethnic recipes that I can't wait to try.

Stephen says

Too many cast iron skillets are lost in the back of a cupboard or in that drawer under the oven in most stoves. Many have been handed down from someone who knew how to use it to someone who does not. Sharon Kramis & Julie Kramis Hearne (a mother and daughter) speak for three generations in one family which relishes cast-iron cookery. Sharon Kramis has worked as a food consultant to Anthony's Restaurants in the Pacific Northwest for a quarter century. Julie Kramis Hearne is CIA trained and cooked at The Herb Farm outside of Seattle. This book includes a helpful section on the care (and rehabilitation) of cast iron skillets; it is a little more work than caring for Polytetrafluoroethylene but well worth the effort. The book includes many "old stand-by" recipes and even some camp-cooking recipes (as cast iron works wonderfully well over the coals of a campfire). There are also some modern and innovative recipes worth trying, e.g. a savory Dutch baby, Cornish game hen with preserved lemons and olives, fennel-Ricotta skillet bread, and ginger-pear upside-down cake. The only other cast-iron cookery book in my collection is by Le Creuset, which is quite a different thing.

Autumn says

Not nearly as many inventive recipes as I'd hoped. Of course you can make anything in cast iron-I guess I was hoping for more traditional uses or new twists on those.

Stephanie says

I love my cast iron pan- couldn't live without it. This book definitely gives you a ton of new ideas for using your favourite pan.

My recommended recipe: pecan sticky buns. They have become a family favourite! You will not believe how delicious they are.

Cat says

A tad disappointed by this book. Yes there are lots of great recipes, but, sadly, the only photos are all bunched together in the middle of the book! I love seeing the food being prepared and finished products along with the recipes.

Sara says

Beautiful book. But... not only are there no particularly interesting recipes in here, few to none of them actually have to be cooked in a cast-iron skillet (and the recipes wouldn't even need tweaking if you cooked them in a pan, or a casserole, etc.).

Really no point except for the 'outdoor cooking on cast iron' section, in which there were only three or four recipes. So...

Wanda Shuster says

Nice pictures and clear instructions. Classic recipes. Some recipes called for more specialized skillets/pans, it seems that most people own 10-12" sized skillets. Excited to try a few recipes.

Cailean says

Proud to say I know the author personally! This is a wonderful book. We finally got a cast iron skillet and have just started learning how to cook with it. This book is an awesome resource for how to cook with it and what to cook with it!

Klyon says

It's great. Finally figured out what one of my cast iron pans is for --ebelskivers!

Mckinley says

trying one now, seems like several I'd like to try
