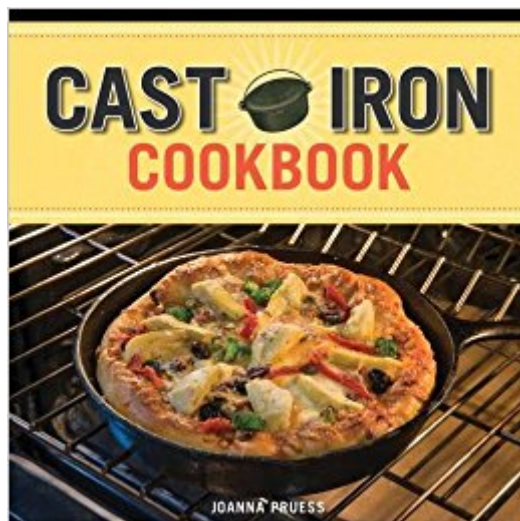


The book was found

Cast Iron Cookbook



Synopsis

Cast iron is a unique material that heats evenly and lasts practically forever. Finally, here is a cast iron cookbook as timeless and varied as the material itself. Cast iron revolutionized American cooking upon its introduction, and soon no kitchen was complete without long-lasting, heat-retaining cast iron cookware. Today, cast iron is a fixture still, even the most cutting-edge, high-tech kitchens. Top chefs know: there is simply no other material quite like it. Classic illustrations of collectible pans and recipes for these or any cast iron products, combined with fresh takes on the best of American cooking, make the one-of-a-kind Cast Iron Cookbook an instant classic. The recipes featured in Cast Iron Cookbook are tailored to the material's singular strengths, blending classic dishes like peach cobbler and fried chicken with modern fare like Duck with Apples, Moroccan Lamb-Stuffed Peppers, and Panko-Macadamia-Crusted Salmon.

Book Information

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Customer Reviews

Joanna Pruess is an award-winning author, whose cooking articles and recipes have appeared in the New York Times Sunday Magazine, the Washington Post, Food Arts, Saveur, Food & Wine, and the Associated Press syndicate. Her cookbooks include Mod Mex and Seduced by Bacon. She and her husband, restaurant critic Bob Lape, live in the Bronx, New York. Battman is a celebrated food photographer. His credits include being lead photographer of the Macy's Thanksgiving Day Parade for ten years, his photos displayed in permanent exhibition at the Empire State Building, and being featured in the New York Times. He lives in New York City.

The author and recipes are terrific. However, the Kindle version (and possibly the Card version too) has many fewer recipes than the original paperback. The Kindle version has neither index nor table of contents.

I first heard of Joanna Pruess' new book, *The Griswold and Wagner Cast Iron Cookbook*, about two weeks ago. While it's always questionable as to whether we need yet another cookbook around our house, this one seemed too good to resist, so I ordered it here from . And I was right. I have a number of cast iron related cookbooks, and this one may already be my favorite. This volume is a really nice, high quality hardbound book with a stitched spine. It lays flat on the counter which makes using it while cooking very easy. You can't begin to imagine the quality of the pictures until you see them. They were taken right in Pruess' home by a professional photographer as she prepared the recipes. These full color photographs occur on almost every other page. This is one of those cookbooks that's simply fun to sit down with and go through page by page. The book is simply gorgeous. It can just as easily sit on a coffee table as it could sit on a kitchen counter. One of the elements of this cookbook that really rings true to me are the pans Pruess used in the pictures. When I see, for instance, the picture of the skillet in the oven on p. 88, I notice the pan has carbonization building up on the inside. In other words, this is a pan that gets regular use and has been used for quite a while. I can relate to it because it looks like my primary cast iron skillet. This is really in contrast to some cast iron books I've seen in which a marketing department simply went and bought pre-seasoned pans from the store and prepared a few of the recipes in them. I can even think of one cast iron book that actually has food sitting in a gun-metal gray unseasoned cast iron Dutch oven. That's definitely not the case with this book as page after page contains pictures of Pruess' own "much used pans." If you click on the "Look Inside" image of the book on the top of the page, check out p. 33 which contains "Mom's Mac and Cheese with Bacon." The recipe is an adaption of Pruess' mother's recipe. Of course, all proper mac and cheese recipes should be baked in an oven, but what really makes it nice is the topping made from a combination of cheddar, Parmigiano-Reggiano cheeses and panko bread crumbs. This was the first recipe we tried and it's absolutely delicious. It may just be better than the recipe we've made for years that's our previous favorite. We've also made the Clam-and-Corn Fritters (p. 52) which were quite tasty. Simply looking at the selections and pictures makes me want to systematically walk through this cookbook over the next few months trying out most, if not all, of the recipes. Pruess also provides lots of tips about cleaning, maintaining, and even restoring cast iron. There are plenty of historical vignettes as well as older Griswold and Wagner advertisements including tips from Griswold's "Aunt Ellen" from

nearly a century ago. Get this book for yourself or as a gift for friends during the holidays. It's a winner.

Seriously, cast iron cookware is the BEST. We have enjoyed cooking in a South African Potjke pot (a Dutch oven on three long legs that is heated with wood embers out at the old fire pit!) and now my husband is anxious to create these recipes in the kitchen as well as over the embers outside. WONDERFUL tips on cast iron pot maintenance.

I already had this book for myselfI love it , the history is amazing . I have cooked with cast iron most of my life . So to learn a bit more was wonderful . This book will teach all how to care for their cookware, so they can pass them down to their children . I bought a second book for a dear friend . She was so excited when I mailed it to her . Like me , she read the whole book cover to cover and then went back snooping and trying the different ideas that are throughout the book . Thanks for putting a smile on our faces and yummy food on our tables ! I may buy yet another one for a friend who has moved away . What a wonderful gift to give .

Another book for my Fire. I have looked through he book and the recipes make my mouth water. I just have not had a chance to make any of them yet.

Very little I would be interested in making. Does contain some words of wisdom for caring for cast iron

Smooth transaction and prompt delivery - thank you

Gave great advice on cleaning and maintaining you iron skillet. Lots of recipes

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