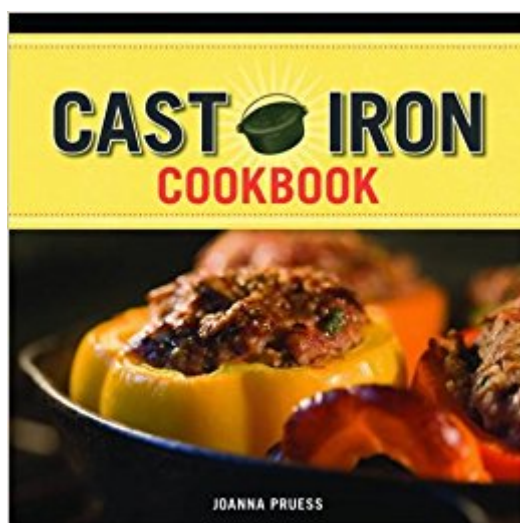


The book was found

Griswold And Wagner Cast Iron Cookbook: Delicious And Simple Comfort Food



Synopsis

Cast iron is an original material that evenly holds even heat and lasts virtually forever. Yet there has not been a cookbook that lives up to cast iron's versatility and timeless appeal. Until now. With this gorgeous, colorful entry into the field, Griswold and Wagner Cast Iron Cookbook combines the best of modern day cooking with the wonderful old-time feel of the Griswold cooking line of the 1800s. Recipes for and illustrations of collectible pans, from æbleskiver (Danish apple pans) to golfball, combined with fresh takes on the best in American cooking, make this an instant classic of a cookbook. We're spending an unprecedented amount of time in our kitchens these days, and readers want simple cooking that they can use everyday on a familiar pan. Cast iron cooking is versatile, healthy, and above all, easy. Here, are traditional recipes that have a modern twist, such as three pepper frittata, rosemary-garlic cornbread, barbecue shrimp and white beans, caramel apple tartine, and much more. Branded with the venerable Griswold name, this book is poised to make all other cast iron cookbooks obsolete.

Book Information

Hardcover: 224 pages

Publisher: Skyhorse Publishing (November 1, 2009)

Language: English

ISBN-10: 1602398038

ISBN-13: 978-1602398030

Product Dimensions: 8 x 8.4 x 8 inches

Shipping Weight: 2.1 pounds

Average Customer Review: 4.3 out of 5 stars 58 customer reviews

Best Sellers Rank: #735,617 in Books (See Top 100 in Books) #92 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #95 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron #2704 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

Though the Griswold company has been making top-of-the-line cast iron cookware since the 1800s, this is their first commissioned cookbook. The recipes, compiled by food writer and cookbook author Pruess (Seduced by Bacon) fittingly mirror the company's century-plus history, combining cast-iron classics like peach cobbler and fried chicken with modern, upscale fare like Duck with Apples, Oranges and Cider, Moroccan Lamb-Stuffed Peppers, and Panko-Macadamia-Crusted Salmon.

Pruess also shows readers how to use their skillets to create comfort food favorites like macaroni and cheese, oven-roasted chicken with gravy, deep-dish pizza and croque monsieur sandwiches, as well as luscious desserts like rich and silky clafoutis. Hampered only by a rambling introduction (more than made up for by crucial tips on iron cookware care and maintenance), this collection of everyday recipes will give cooks a new appreciation for this sturdy, too-often overlooked piece of equipment. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

• This collection of everyday recipes will give cooks a new appreciation for this sturdy, too-often overlooked piece of equipment. • (Publishers Weekly) • If you thought cast iron cooking just pertained to stews, you're in for a delightful treat! • (Library Journal)

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

[Download to continue reading...](#)

Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) Cast Iron Cooking - Easy Cast Iron Skillet Home Cooking Recipes: One-pot meals, cast iron skillet cookbook, cast iron cooking, cast iron cookbook Cast Iron Cookware Recipes 4 Books in 1 Book Set - Cooking with Cast Iron Skillets (Book 1) Cast iron Cookbook (Book 2) Cooking with Cast Iron (Book 3) Paleo Cast Iron Skillet Recipes (Book 4) The Cast Iron Recipe DeLuxe: Discover 55 Amazingly Delicious Recipes For Breakfast, Lunch, Dinner and Desserts In Your Cast Iron Skillet (Cast Iron Recipes, ... Iron Cookware, Cast Iron Cookbook Book 1) Griswold and Wagner Cast Iron Cookbook: Delicious and Simple Comfort Food Cast Iron Skillet Cookbook: Easy And Delicious Cast Iron Recipes (Cast Iron Cookbook) The Simple Skillet Cookbook: 15 Elegant and Easy Recipes for Your Cast Iron or Electric Skillet (Cast Iron Cooking - Skillet Recipes - Cast Iron Skillet Cookbook) CAST IRON SKILLET COOKBOOK: Cast Iron Recipes For Delicious One Skillet Meals (Cast Iron Cookbooks and One Skillet Meals) My Lodge Cast Iron Skillet Cookbook: 101 Popular & Delicious Cast Iron Skillet Recipes (Cast Iron Recipes) (Volume 1) Cast Iron Cookbook: A Cast Iron Skillet Book Filled With Delicious Cast Iron Recipes Cast Iron Cookbook: The Only Cast Iron Skillet Cookbook and Cast Iron Skillet Recipes You Will Ever Need Cast Iron Dessert Cookbook: Delicious And Easy Cast Iron Dessert Recipes Cast Iron Skillet Cookbook Box Set: Delicious Breakfast, Lunch, Dinner, Dessert And Side Dish Recipes In A Cast Iron Skillet (4 Books In 1) My Victoria Cast Iron Tortilla Press Cookbook: 101 Surprisingly Delicious Homemade Tortilla Recipes with Instructions (Victoria Cast Iron Tortilla Press Recipes) (Volume 1) My Victoria Cast Iron Tortilla Press Cookbook: 101 Surprisingly Delicious Homemade Tortilla Recipes with Instructions (Victoria Cast Iron Tortilla Press Recipes) MY LODGE CAST IRON SKILLET COOKBOOK: 101 Popular & Delicious Cast Iron Skillet Recipes Cast Iron Cookbook: Simple and Easy Cast Iron Skillet Recipes Cast Iron Cookbook: Simple and Easy Cast Iron Skillet Recipes (Volume 1) Cast Iron Cooking For Beginners: Delicious And Easy Cast Iron Recipes For Beginners The Cast Iron Baking Book: More Than 175 Delicious Recipes for Your Cast-Iron Collection

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)