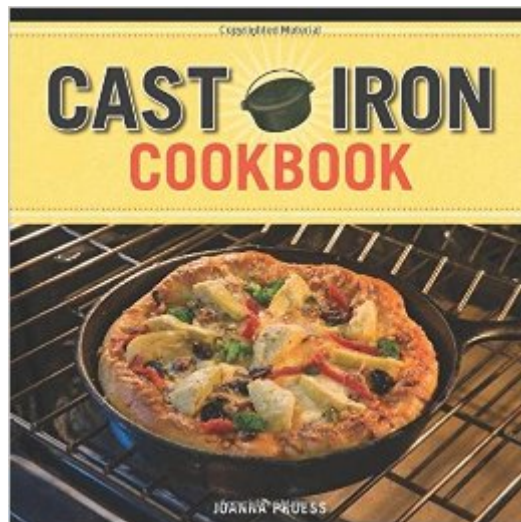


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# Cast Iron Cookbook



## 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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Average Customer Review: 4.4 out of 5 stars See all reviews (45 customer reviews)

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## Customer Reviews

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.

Joanna Pruess' latest oeuvre "Cast Iron Cookbook" is a beautifully written, designed and photographed book with vintage graphics and lovely photography by Alan Batt while at the same time it is also a really useful, hands-on guide to preparing lots of hearty, wholesome meals. We have made several of Joanna's recipes including the Raspberry Blackberry Crisp and Mom's Mac and Cheese with Bacon, which we took to parties and they were the first dishes to disappear among a hungry crowd of more than thirty guests. Friends who were at the party later told us they were inspired to make mac n' cheese after tasting ours but their versions weren't as tasty as the one we did from the book. There's an interesting history about the cast iron cookware your grandma might have bequeathed you but the dishes themselves are totally geared to the modern cook and to contemporary tastes. The truly international selection of items span the globe and include quesadillas, fritters and frittatas, pizza, rösti potato, Provençal onion, tomato and olive tart, grits and cornbread, stews, steak n' stout, Korean braised short ribs, meatloaf, chile, chicken al mattone and fried chicken, tamale pie, fajitas, bratwurst and sauerkraut, jambalaya, paella and crawfish etouffée. The shrimp posole is delicious as are other original and surprising recipes such as easy cassoulet. And desserts get their turn in cast iron too, with clafoutis, cobblers, tarte tatin and soufflés. If you can't find something to make and enjoy in this book then you need hitting over the head with a cast-iron skillet! You really can use this book to produce a wide variety of dishes for sharing and it's a compendium of entertaining ideas. It's also a great gift, we have given it to several friends who have become cast-iron geeks overnight.

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