



Cast Iron Cooking For Dummies

By Tracy Barr

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Cast Iron Cooking For Dummies By Tracy Barr

In some cooking circles, cast iron gets a bad rep – people think it's old-fashioned, heavy, and hard to take care of. And really, how often do folks nowadays need to hitch up a mule and wagon and leave civilization and Teflon-coated sauté pans behind?

True, cast iron is old; it's been around since the Middle Ages. And it is heavy. No one can dispute that even a small, cast-iron pot has a heft to it that no other cookware has. Nevertheless, cast-iron cookware has a place in today's kitchens, and that doesn't mean simply hanging on the wall for decoration. Cast iron has much to offer modern-day cooks; it's easy to use, easy to care for, economical, versatile, and durable, and let's face it, it has a nostalgic appeal that no other cookware has. But more compelling than all those reasons is that it's a great cookware that makes great food. In fact, most cast-iron cooks will tell you that food cooked in cast iron tastes better than food cooked in anything else!

Cast-Iron Cooking For Dummies is for those cooks who may want to inject a little adventure and variety into their cooking. If you've never even thought of using cast-iron cookware, or you have a few cast-iron pots lying around, you'll discover all you need to know about making great food using cast iron. Here just a sampling of what you'll find in *Cast-Iron Cooking For Dummies*:

- Selecting the right cast-iron cookware for you
- Seasoning a new cast-iron pan
- Caring for your cast-iron cookware
- Discovering techniques to enhance your cast-iron cooking
- Enjoying cast-iron cooking in the Great Outdoors
- Tons of delicious recipes, from main and side dishes to desserts and international dishes
- Top Ten lists on ways to make your cast-iron cookware last longer, the best dishes suited for cast iron, and tips for achieving success in cast-iron cooking

So, whether you're a cooking novice or an experienced chef, you can find plenty of enjoyment from cooking with cast iron – and *Cast-Iron Cooking For Dummies* can show you the way.

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Editorial Review

From the Back Cover

Packed with cast-iron cooking tips, tricks, and recipes

Become a cast-iron chef in no time – the fun and easy way®!

Unlock the secrets of cast-iron cooking at home or in the great outdoors with this easy-to-use cookbook and guide! You'll find everything you need to buy and use cast-iron pots and pans, plus more than 100 tempting recipes – from classics like Fried Chicken and Buttermilk Biscuits to modern dishes like Apricot-Ginger Glazed Pork Rib Roast and more.

Discover how to:

- Choose the right cast-iron cookware for you
- Season, clean, and care for cast-iron pots and pans
- Whip up tasty cast-iron main dishes, sides, and sweets
- Cook with cast iron indoors and outdoors
- Rescue and restore old or worn cast iron

The Dummies Way

- Explanations in plain English
- "Get in, get out" information
- Icons and other navigational aids
- Tear-out cheat sheet
- Top ten lists
- A dash of humor and fun

About the Author

Tracy Barr is the coauthor of *Adoption For Dummies* and *Latin For Dummies*. Lodge Manufacturing is America's oldest family-owned cookware manufacturer and the sole domestic cast-iron cookware foundry.

Users Review

From reader reviews:

Byron Sierra:

Information is provisions for anyone to get better life, information these days can get by anyone with everywhere. The information can be a knowledge or any news even a huge concern. What people must be consider if those information which is within the former life are challenging to be find than now is taking seriously which one works to believe or which one the resource are convinced. If you find the unstable resource then you get it as your main information you will have huge disadvantage for you. All those possibilities will not happen in you if you take *Cast Iron Cooking For Dummies* as your daily resource information.

Annie Hendricks:

The book untitled Cast Iron Cooking For Dummies contain a lot of information on the item. The writer explains the girl idea with easy method. The language is very simple to implement all the people, so do certainly not worry, you can easy to read that. The book was published by famous author. The author will bring you in the new era of literary works. You can read this book because you can please read on your smart phone, or model, so you can read the book in anywhere and anytime. In a situation you wish to purchase the e-book, you can available their official web-site as well as order it. Have a nice go through.

Thomas Baier:

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Janice Evans:

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