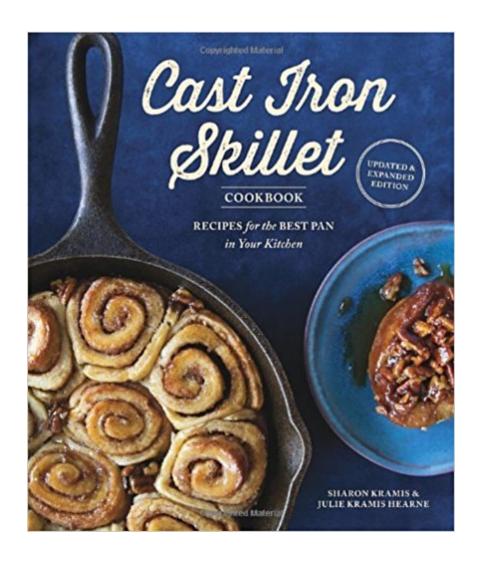


## The book was found

# The Cast Iron Skillet Cookbook, 2nd Edition: Recipes For The Best Pan In Your Kitchen





## Synopsis

Fire up your Lodge cast iron skillet! The new, updated edition of this bestselling classic cookbook with 95 delicious recipes. Now with full-color photographs and new vegetable recipes, this cookbook aims to show home cooks how the cast iron skillet is the best pan in their kitchen. Fusing new and traditional recipes and gathering farm-fresh produce and ingredients, mother-daughter team Sharon Kramis and Julie Kramis Hearne show cooks how to make delicious food in this versatile skillet. Recipes include: Dungeness Crab Cakes with Tarragon Aioli; Dutch Baby (puffed pancake with lemon and powdered sugar); Grilled Prosciutto-Wrapped Radicchio; and Warm Pear Upside Down Cake. This collection of recipes invites all cooks to get reacquainted with the original gourmet cooking tool.

#### **Book Information**

Paperback: 208 pages Publisher: Sasquatch Books; Upd Exp edition (October 22, 2013) Language: English ISBN-10: 1570619050 ISBN-13: 978-1570619052 Product Dimensions: 7.5 x 0.7 x 8.5 inches Shipping Weight: 1.2 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars 86 customer reviews Best Sellers Rank: #95,617 in Books (See Top 100 in Books) #18 inà Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron #469 inà Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

### **Customer Reviews**

Herbed Skillet Bread Recipe from The Cast Iron Skillet Cookbook The aroma of freshly baked bread and rosemary fills your kitchen when this is in the oven. The cast iron skillet acts like a wood-burning oven and makes a wonderful crisp crust. This easy bread is excellent with roast chicken and ribs. Download the recipe for Herbed Skillet Bread

"Solid, plain, steady, trustworthy  $\tilde{A}\phi \hat{a} \neg \hat{a}$  •this might be the tool to reunite the two Americas! The authors, who live in Seattle, have an instinctive sense of all-American cooking as shown by their recipes for open-face sloppy Joes, chicken with herbed dumplings and cornbread. But there are interesting variants too, like fennel-ricotta skillet bread and brown-sugar coffee cake."  $\tilde{A}\phi \hat{a} \neg \hat{a}$  •The

New York Times Book Review " $\hat{A}c\hat{a} - \hat{A}a$  distinctive blend of traditional and modern insights  $\hat{A} \notin \hat{a} - \hat{A}$  this book makes a good compliment to the purchase of your first cast iron skillet." Aca ¬a •Cooking with Paula Deen"The Seattle-area mother-daughter team of Sharon Kramis and Julie Kramis Hearne are women after my own heart. ... And this month, they've come out with a second edition of their original book (that sold more than 80,000 copies), which has 95 good recipes, from savory mains to desserts to surprises such as the Pecan Sticky Buns beautifully depicted on the cover."A¢a ¬a •Pittsburgh Post-Gazette"Kramis and Hearne, a Seattle-based mother-daughter duo, are back with an updated edition of their popular guide to a favorite cooking tool. With more than 100 recipes  $\hat{A}\phi\hat{a} - \hat{a}$  from classic bread pudding to internationally inspired pork katsu $Ac\hat{a} - \hat{a}$  •plus bright photos and tips on skillet care, this cookbook will delight cast iron enthusiasts and newcomers alike."â⠬⠕Alaska Airlines Magazine"In a world of copper-bottom pans and All-Clad sets that cost hundreds of dollars, the cast-iron skillet can be easy to overlook. But Sharon Kramis and Julie Kramis Hearne want to remind the world this tried-and-true kitchen tool is actually 'one of the most important pans in your kitchen.' Â Â The 100 recipes in The Cast Iron Skillet Cookbook (an update of the original 2004 edition) range from traditional favorites, such as zucchini-onion frittatas and seared beef tenderloin, to more surprising uses of the skillet, like pecan sticky bread and Best Baked Beans. Kramis and Hearne explore the ways in which cast iron can result in a better browning on a piece of meat, more flavor in vegetables and improved texture in baked goods. Their enthusiasm, coupled with full-color photographs of the results of their easy-to-follow recipes, makes it clear why this age-old kitchen tool hasn't yet gone out of style." $\hat{A}\phi\hat{a} - \hat{a}$  •Shelf Awareness"Owners of cast iron skillets will find this packs in a fine set of recipes created by the mother/daughter authors Sharon Kramis and Julie Kramis Hearne, blending old and new styles and flavors in nearly a hundred appealing dishes. Color photos pepper ideas on using the cast iron skillet to bake and cook and are accompanied by tips on care of the skillet." A¢â ¬â •The Midwest Book Review"Cast Iron Skillet Cookbook: Recipes for the Best Pan in Your Kitchen has been revised and expanded in this new edition, and provides cooks with a lovely collection of single-pan recipes for everything from main courses to desserts. Rack of Lamb in a skillet? Sticky Buns? Crispy Lamb Skewers? All these and more receive step-by-step instructions, easy recipes that don't require any special ingredients, and a peppering of color photos throughout. Any who have wanted to use the cast iron skillet for more than just occasional stir-fries will find this packed with different techniques and an appoach designed to make the most of cast iron cookery."碉 ¬â •The Bookwatch"Sharon Kramis and Julie Kramis Hearne are cast iron skillet mavens. This book, A A Cast Iron Skillet, A A was a best seller in its first edition. Now, it has been

revised, extended, made a little more contemporary, and friendly to those who favor veggies on their plate... And here these two experts are rolling out more cast iron gems. Thereââ ¬â"¢s a need to stop, look, and listen. Oh, to cook and taste and relish, tool"Á¢â ¬â •Cooking by the Bookà Â Â "Without reservation, I can say that if this is typical of how cast iron food tastes, then these authors have made a believer out of me.... Â ItĂ¢â ¬â"¢s an amazing book which has made me a bona fide cast iron skillet user. à Our copy, already marked from ingredients Á¢â ¬â œ the sign of a great cookbook â⠬⠜ is going right on the shelf in our kitchen near our cast iron pan where it belongs."â⠬⠕Lessons Learned from the Flockà "Kramis and Hearne helpfully preface their recipes with a cast iron maintenance debriefing. You'll really start to warm to cast iron when you picture a puffed Dutch baby, a golden Dungeness crab quesadilla, hearty beef stew, or tender baked halibutââ ¬Â|So dig out that cast iron cookware from the back of the cupboardâ⠬⠕you'll find out it's more than a relic of the woodstove era." â⠬⠕Northwest Palate magazine

Bought this for my mother for Christmas - she loves it! It is beautifully made and has some great recipes inside. We have already made a few and I know it is something she will treasure for a long, long time.

Lots of good ideas but what's with all the Dungeness crab recipes? We don't all have them available.

It's a good cookbook but I was expecting more meals and fewer deserts

I bought this book as a wedding gift along with a cast iron skillet. The bride and groom raved about the recipes! I especially liked this book because of the variety of recipes.

The cinnamon rolls are the best. Great information and recipes.

Awesome cookbook!

I love this book. If you use cast iron, you'll love it too.

By the book and a pan - gift them to everyone. Make wonderful gifts. Try the dutch baby pancake or

#### the ricotta pancake too. Great starters!

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