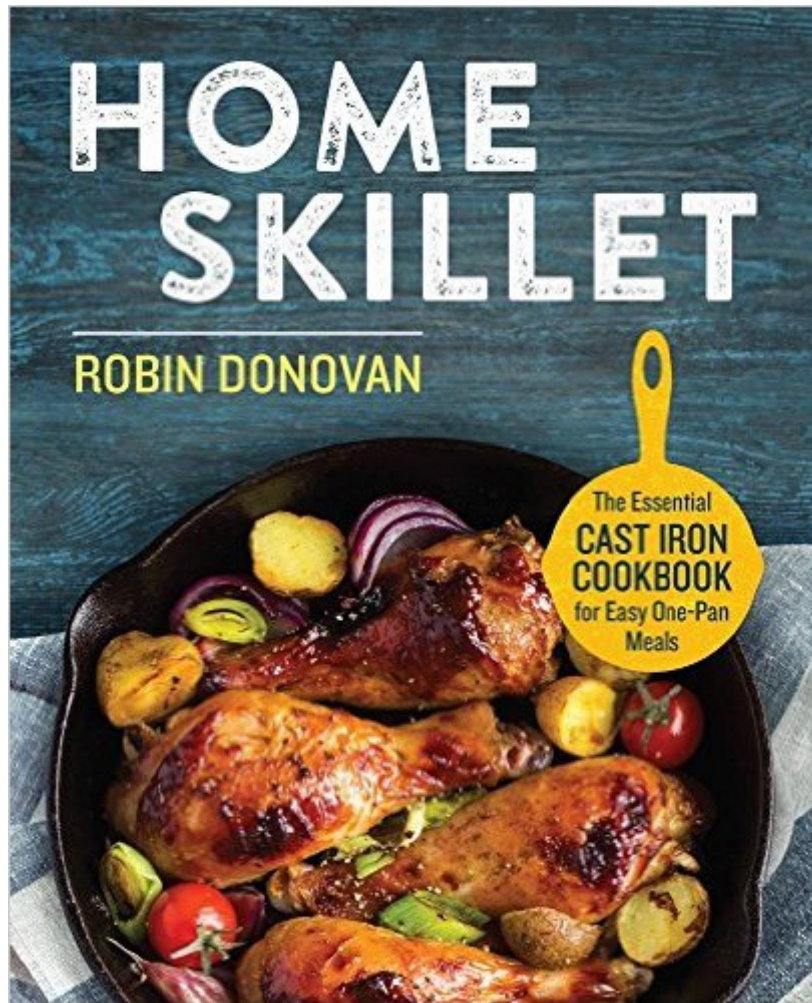


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Home Skillet: The Essential Cast Iron Cookbook For Easy One-Pan Meals



Synopsis

Your Cast Iron Cookbook for Effortless Meals in the Only Pan You Need Itâ™s no secret that cooking at home is typically healthier and more frugal than going out to eat or ordering delivery. Yet for many of us, there simply arenâ™t enough hours in the day. Enter the cast iron skilletâ•the most underestimated tool of the culinary world. Home Skillet is your cast iron cookbook for one-pan meals every night of the week. Crispy crusted casseroles, impeccably seared steaks, cakes baked to perfectionâ•cast iron cooking whatever you want, whenever you want it, has never been easier or more satisfying. Food writer Robin Donovan became an instant fan of cast iron cooking because of its ease and versatilityâ•plus, it gets better the more you use it! Home Skillet is the complete cast iron cookbook, making the best use of this multi-functional pan while keeping mealtime quick and affordable. Inspiration strikes hotâ•100 recipes specifically designed for simple cast iron cooking and variety for every meal Everyday easeâ• Quick and Easy labels call out recipes that finish in under 30 minutes Donâ™t sweat itâ•Invaluable tips and hacks for cast iron care to ensure your skillet will serve you for many one-pan meals to come Finally, a cast iron cookbook that makes every meal an easy meal! One Big Cinnamon Roll * Southwestern Savory Corn Cakes * Blackened Fish Tacos * Skillet Pizza with Shaved Asparagus * Spiced Lamb Burgers * Rhubarb Skillet Pie

Book Information

Paperback: 198 pages

Publisher: Rockridge Press (July 19, 2016)

Language: English

ISBN-10: 1623157552

ISBN-13: 978-1623157555

Product Dimensions: 7.5 x 0.5 x 9.2 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsÂ Â See all reviewsÂ (49 customer reviews)

Best Sellers Rank: #60,983 in Books (See Top 100 in Books) #12 inÂ Books > Cookbooks, Food &

Wine > Kitchen Appliances > Cast Iron #283 inÂ Books > Cookbooks, Food & Wine > Cooking

Methods > Quick & Easy

Customer Reviews

I own a LOT of cookbooks and have read even more, so it was pretty impressive that I was able to read every word on every page and still be looking forward to the next page! The book is easy to read with just the right amount of humor, and packed full of information. I have to admit that I

actually own 4-5 cast iron pans but probably only used them (one) once a week or so. I never realized they were so versatile! Besides the wide variety of creative and tasty sounding recipes, some of my favorite features in this book are the "Seasonal Swap", "Perfect Pairing", "Essential Technique" and "Did You Know?" blurbs included with almost every one of the 100 recipes included. Everything is well organized, from the basics to the cleaning and care, to the top five tips. The recipes are not only grouped by breakfast, entrees and desserts, but also by vegetarian, quick cooking and weekend meals for when you have a little more time to spend cooking. Most are also "one-pan" meals! I can not wait to try out the S'mores for Indoors! The only downsides of this book for me is the lack of pictures. I want to see what every recipe looks like! Great book for the newbie or for someone that has owned and used cast iron for years. "I received this product for free in exchange for my honest and unbiased review."

I've been cooking a loooong time and consider myself a true foodie. It's not often I get too excited about a cookbook, and even more rare when there are so many recipes in it I can't wait to try. I first bought this as an ebook, and then had to buy a hard copy so it wouldn't be lost in the cyber-sea of my iPad library. Oh.my.gosh. The recipes are so good!

I don't know what sour 'SS' is talking about. I bought the Kindle edition of this excellent cookbook because I wanted it right away. Then I sent the print edition to a friend in Minneapolis and got a free Kindle edition, so now I have two! I have only made a couple of the recipes so far [spicy juevos rancheros and the crispy chicken thighs] but they were both delicious. Next is going to be the day boat scallops, but it's really hard to decide because everything sounds and looks so delicious. The recipes all seem pretty easy and don't require multiple trips to the market. The best thing about this cookbook is virtually every dish can be made in one skillet. I think I am going to buy a smaller skillet to sit on top of my larger one so I can more easily make those gooey grilled cheese sandwiches that I love so much! This cookbook is a real value and beautifully designed. I have already sent another friend, a real foodie, the print edition too. I wish I could share my Kindle version as well!

The 1st recipe I tried "Candied Ginger and Peach Scones" was the one that prompted me to purchase the book. It didn't mention how much, when or how to incorporate the peaches into the recipe. I emailed the author and she promptly replied back '1 cup diced'. Okay, no problem. I proceeded to follow the recipe, however there are other errors....it takes much longer to cook than the 15 minutes in the instructions, also the entire 3/4 cup of heavy cream listed in the recipe was

way too much to add to the dry mixture...and later on the author directs you to use the remaining heavy cream to lightly brush the top before placing it in the oven....what remaining heavy cream?...you had me add it all to the dry mixture and it was a total mess that required significantly more flour than it should have to knead it before it could be placed in the skillet.I was able to salvage it by compensating for the omissions/errors, but it was frustrating and time consuming.I'm reluctant to try any more of her recipes, as it doesn't appear that they were kitchen tested or at the very least edited by someone that actually knows how to cook. I sense that I wasted money on this book.

I've recently been trying to use my cast-iron skillets more, and thought this book would help me do that. There are some good ideas here, things I wouldn't have come up with left to my own devices. However, this book doesn't appear to be written with beginning cooks in mind. The recipes don't explain some aspects of the cooking--which I guess they think I already know. Several recipes don't contain complete instructions, and look as if the emphasis was on fitting the recipe on a single page rather than providing complete information. Couple that with the lack of pictures of the finished foods, and you may find that you want to keep looking for a cast-iron skillet cookbook.I was given a discounted product in exchange for an unbiased review.

Anyone who owns a cast iron skillet - and who doesn't - will love this cookbook. I own five, my grandmother's Swedish pancake one, my mother's big one with only one handle, my own with a regular handle and a grasping handle on the other side, and one new one! With all these, and being 75 years old, I actually learned something important from this cookbook! Not only great recipes but did you know that frozen food defrosts more quickly by being placed in a cast iron skillet to thaw? I never knew that! Great recipes, great book, great if you have a Kindle Cloud so you can view and print the recipes!

Beautifully organized guide to the care and use of cast ironSkillets. Also the preparation of some wonderful one pot meals that any home cook should treasure with simple to follow directions. A cookbook to keep handy at all times.

Love the book and its easy recipes. No photos of the food though which I think for a cook book is a must as I have no idea what the finished product would like. Luckily I am a good cook but for novice cooks a cookbook with no photos is not easy to follow.

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