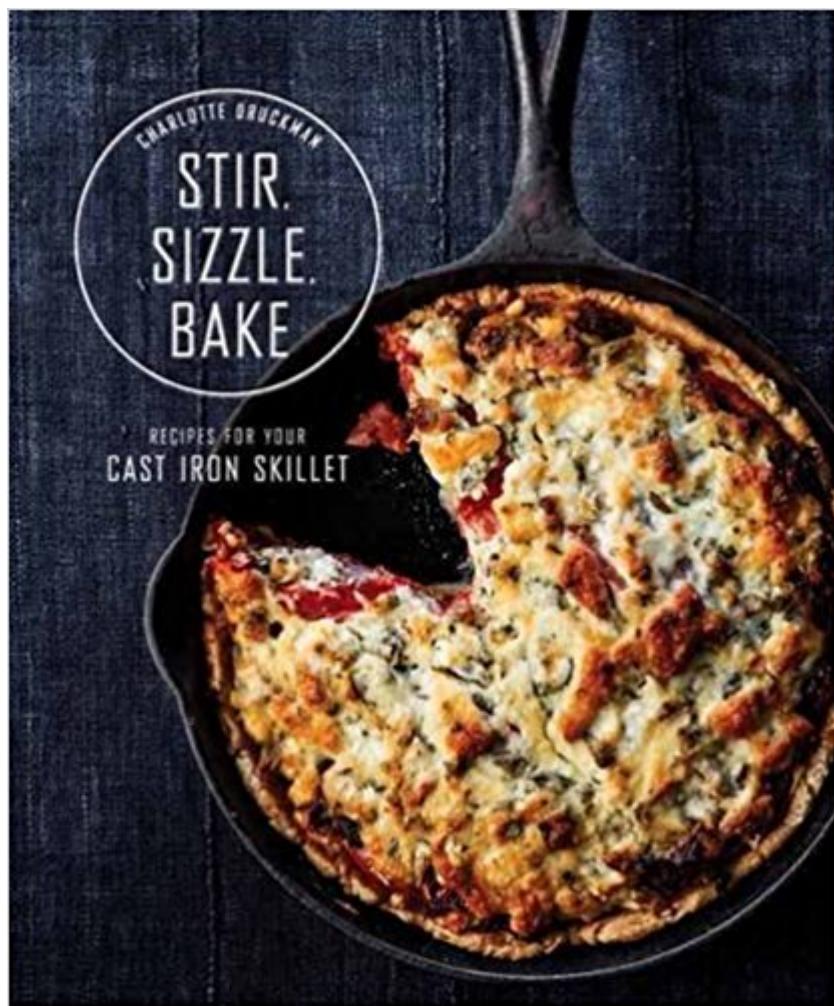


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# Stir, Sizzle, Bake: Recipes For Your Cast-Iron Skillet



## Synopsis

"There's no one better to offer instruction on how to use the most essential, versatile item in your kitchen." - Grub Street The cast-iron skillet has been a humble workhorse used for generations to crisp bacon perfectly and fry chicken; now use it to turn out tender scones, cakes, and breads. A curious home cook, Charlotte Druckman has figured out every trick for this versatile pan. Heat the skillet for a few minutes, add some butter to sizzle, and you can brown cheesy arepas, get a crunchy crust on a kimchi-topped hoecake, or blister naan right on the stovetop. Or preheat the pan in the oven and you're ready to bake no-knead pizza, the gooiest sticky buns, and even a cornflake-milk layer cake. With beautiful photographs, tips for seasoning cast iron, and info on collecting vintage pieces, this book makes cooking so much fun that your skillet will never see the cupboard.

## Book Information

Hardcover: 224 pages

Publisher: Clarkson Potter (September 27, 2016)

Language: English

ISBN-10: 055345966X

ISBN-13: 978-0553459661

Product Dimensions: 7.8 x 0.8 x 9.4 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 3.6 out of 5 stars 31 customer reviews

Best Sellers Rank: #325,112 in Books (See Top 100 in Books) #51 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron #173 in Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #339 in Books > Cookbooks, Food & Wine > Baking > Bread

## Customer Reviews

A must-own book. Druckman's creations leap off the page, and better yet, inspire you to grab a skillet. "San Francisco Chronicle" There's no one better to offer instruction on how to use the most essential, versatile item in your kitchen. Druckman is a prolific food writer and a home cook, and her enthusiasm for dishes like butter mochi cake and green-pea panisse is contagious. "Grub Street" I love this book! Charlotte's recipes are fresh, exciting, and truly fun, and her writing makes you want to stir, sizzle, and bake your way through each of them. "Dorie Greenspan, New York Times bestselling author of Baking Chez Moi and Dorie's Cookies" Charlotte's knowledge, imagination, and passion for food make her an incredible resource

for skillet cooking." "Christina Tosi, chef-owner of Milk Bar and author of Momofuku Milk Bar"Stir, Sizzle, Bake radically reimagines the possibilities for cast iron. With recipes that range from green pea panisse to coconut egg-in-a-hole, Charlotte is a smart, permissive, and inspiring guide."

"John T. Edge, coeditor of Southern Foodways Alliance Community Cookbook"This is the book you need if you want to cook with cast iron." Diana Henry, author of A Change of Appetite"Stir, Sizzle, Bake delves into not just what you can do with these pans, but also how to keep them in tip-top shape. Through her research, Druckman has developed a very intimate understanding about how these basic, yet fickle, pans work." "First We Feast"Druckman offers cast-iron skillet recipes that are interesting, international, complex in some cases, and using ingredients you might not associate with cast iron. Whether you want to go complex, or keep it simple, you'll find something worth pulling your skillet out for (if yours doesn't have a permanent place on the stove already)." "Faith Middleton, talk show host of "Faith Middleton Food Schmooze" on WNYR "The kind of food you can make in a cast-iron pan is the kind that humanity has been cooking in cast-iron for centuries: sturdy, rugged, nourishing, but still " particularly with Druckman's knack with unconventional ingredients in innovative combinations " sophisticated." "Eater"Charlotte Druckman goes deep on cast-iron baking." "The New York Times

CHARLOTTE DRUCKMAN is a journalist and food writer whose work has appeared in various publications, including the Wall Street Journal, the New York Times, Cherry Bombe, and Bon Appétit. She's the proud cofounder of Food52's Tournament of Cookbooks, and is also the author of Skirt Steak and coauthor of Cooking Without Borders with Anita Lo. She lives in New York.

My 40-year old cast iron skillet is one of my favorite pieces of kitchen equipment. What a treat to find a book with such new and innovative recipes with beautiful photographs. An added bonus is The Skillet Pantry that tells you where to find ingredients and, at the same time, introduced me to some new products. I particularly enjoyed reading Charlotte's personal insights!

I love a good cast-iron, but I am, admittedly, a rookie to understanding its many uses. Mostly, I was petrified of "ruining" its sacred seasoning with the wrong dish at the wrong time. After reading this lovely book, I can safely say that I was even more in the dark than I thought, in a great way though. There is so much I can do with my cast iron, and it isn't half as scary as I was making it out to

be. Ms. Druckman's book brings to life a skillet's versatility and introduces a rather fantastically diverse range of foods with it. It is written for any/all chefs and offers highly creative, highly tasty recipes. On a personal note, I recommend the shortbread. My infant, who cannot talk but eats like a champ, couldn't get enough of the broccoli. Seriously. tasty. stuff. "Stir, Sizzle, Bake" is worth the purchase for any cook who loves (or wants to learn to love) their cast iron! I have ended up buying this book 3 times already and keep having to give them away to visiting friends who flip through the pages in awe. It really is wonderful. Highly recommend!!

I have my great-great grandmother's pre-civil war iron skillet in which she cooked for 14 children. Thx to this fantastic book, it continues to get a work-out with results she would never have imagined.

Perfect to go with my son's gift of his grandfather's iron skillet.

Perfect, great book, if you use a cast iron you'll like this book.

nice book, great photos, good recipes, easy to follow.

This is a fabulous cookbook! Creative recipes, clearly written and beautifully presented. Ms. Druckman is a gifted writer, and I love her introductions a la Maida Heatter to all the recipes, providing numerous reasons to drop everything and MAKE THIS NOW! The toffee bars are outstanding, as are the espresso brownies. Will make the All-Time Favorite Stuffing for Thanksgiving. This book will be the perfect holiday gift for lots of folks on my list.

I've tried several recipes, love it.

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