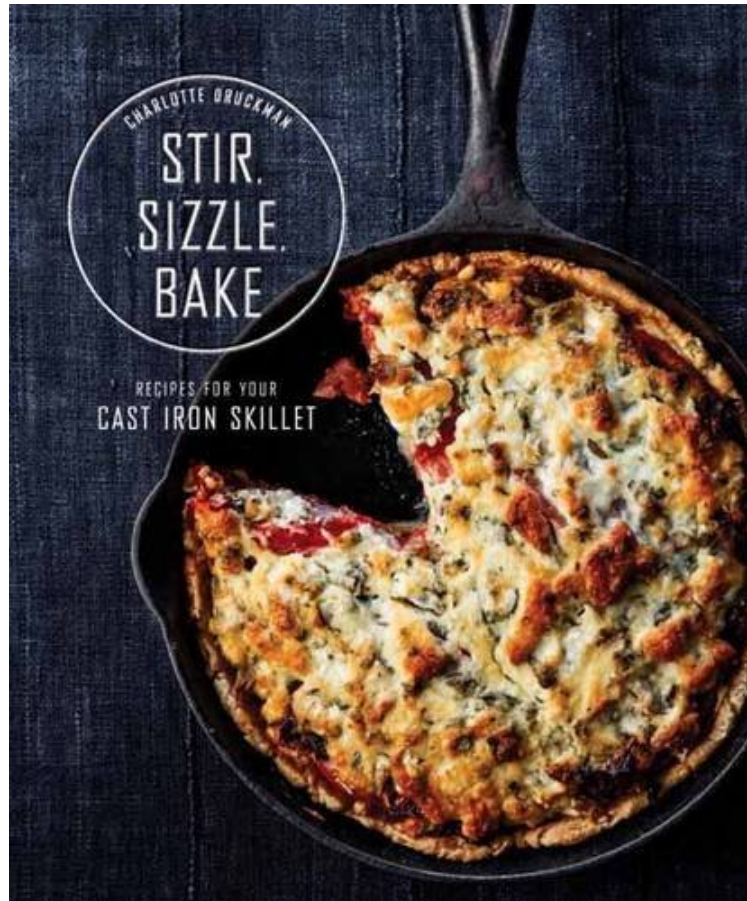


(Mobile ebook) Stir, Sizzle, Bake: Recipes for Your Cast-Iron Skillet

Stir, Sizzle, Bake: Recipes for Your Cast-Iron Skillet

Charlotte Druckman

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Charlotte Druckman : Stir, Sizzle, Bake: Recipes for Your Cast-Iron Skillet before purchasing it in order to gage whether or not it would be worth my time, and all praised Stir, Sizzle, Bake: Recipes for Your Cast-Iron Skillet:

15 of 17 people found the following review helpful. Illuminating the tastiness and versatility of cast-ironsBy Shawnal 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!!0 of 0 people found the following review helpful. "Creative"? . . is a euphemism for HORRIBLE.By

Waupaca "Creative"? . . is a euphemism for HORRIBLE. I saw polarizing reviews and was able to pick it up for what I thought was a "good price" so I thought I would give it a shot. Waste of money at any price. Curry Pretzels? Hoecake with Kimchi . . in a cast iron skillet? These "recipes" are all a meatless mess trying to cash in on the cast iron cooking style ... Yuck? The other significant issue is very few images. I am someone who likes to see what it will look like and this recipe book is like an old style recipe book, tons of "recipes" jammed in a book with very few images. I love to cook, I love creativity, this book supports neither. It will be heading to the local Goodwill store .. not worth the time / trip to ups to send it back to , I will consider what spent money down the drain . . . 1 of 1 people found the following review helpful. Seasoned! By Shep 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.

"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 yoursquo;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.

ldquo;A must-own book. Druckman's creations leap off the page, and better yet, inspire you to grab a skillet." mdash; San Francisco Chronicle "There's no one better to offer instruction on how to use the most essential, versatile item in your kitchen" mdash; 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." nbsp; mdash; Grub Street "I love this book! nbsp; 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." mdash; Dorie Greenspan, nbsp; 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." mdash; Christina Tosi, chef-owner of Milk Bar and author of nbsp; *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." nbsp; mdash; John T. Edge, nbsp; coeditor of nbsp; *Southern Foodways Alliance Community Cookbook* "This is the book you need if you want to cook with cast iron." mdash; Diana Henry, nbsp; author of nbsp; *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." nbsp; mdash; *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)." mdash; Faith Middleton, talk show nbsp; host of "Faith Middleton Food Schmooze" on WNYR nbsp; ldquo;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 mdash; particularly with Druckman's knack with unconventional ingredients in innovative combinations mdash; sophisticated." mdash; *Eater* "Charlotte Druckman goes deep on cast-iron baking." mdash; *The New York Times* About the Author CHARLOTTE DRUCKMAN is a journalist and food writer whose work has appeared in various publications, including thenbsp; *Wall Street Journal*, thenbsp; *New York Times*, nbsp; *Cherry Bombe*, and nbsp; *Bon Appeacute;tit*. Shersquo;s the proud cofounder of *Food52*rsquo;s *Tournament of Cookbooks*, and is also the author of nbsp; *Skirt Steak* nbsp; and coauthor of nbsp; *Cooking Without Borders* nbsp; with Anita Lo. She lives in New York.