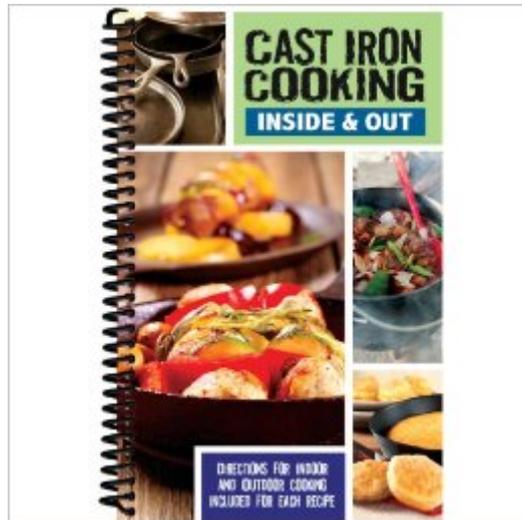


The book was found

Cast Iron Cooking Inside & Out



Synopsis

Directions for Indoor & Outdoor Cooking Included for Each Recipe Rediscover what our grandparents knew all along: cast iron cookware produces mouthwatering food that practically slides out of the pan. Cast iron skillets, Dutch ovens and griddles are so durable, they can be passed down through generations of cooks. Versatile enough to go from stovetop to oven, cast iron is also great for use on grills and over campfires and clean-up is a breeze. Use a Dutch oven in your kitchen or over hot coals to bake breads and desserts, simmer soups or roast tender meats and vegetables. Start skillet meals on your stovetop and finish cooking them in the oven, or heat up the griddle to cook a quick and easy breakfast. Great for any camp enthusiast, the recipes in this book include instructions for both indoor and outdoor cooking methods to help you take advantage of cast iron's versatility. Now you can expect delicious food no matter where or how you're cooking. Sauté, simmer or bake your way to a delicious meal, inside or out.

Book Information

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Customer Reviews

This cookbook is exactly what I have searched for and at such a low price, I am so impressed with this book. Below, I state all of the Pros that I found in this wonderful cookbook: 1) The first part of this book has cooking tips and how to season cast iron, how to clean cast iron, dry cast iron and even how to store cast iron. These were things that I had forgotten over the years of not cooking in cast iron. (I recently bought some Lodge Cast Iron skillets and a Lodge Dutch Oven and wanted to begin my new cooking adventure). 2) Recipes - The recipes cover recipes for cooking INSIDE and also OUTSIDE over a campfire or grill. The recipes I have tried and are very easy to make with regular

ingredients found in regular grocery stores. In fact, most of the recipes, I already had all of the ingredients and did not have to run to the store to purchase extra ingredients just for the recipe!**My favorite recipes are Old-Fashioned Pork Roast. I cooked this inside in my Lodge 10" Dutch Oven. Since this recipe is for 8 servings, I cut it in half for 4 servings (for two people). The recipe even states how to make a gravy in the Dutch Oven and it is so so great!This is also a great camping recipe as well using a Dutch Oven.Other favorite recipe is Cheesy Potatoes and Ham - I made the full recipe for 5 servings and the two of us ate it all! It was that tasty! I just added a green salad to round out the meal and this was a very filling and delicious meal!3) Each recipe has a picture of what type of iron ware to use as a Dutch Oven 10 inch, Frying Pan 10 inch and more! The camping out (cook it outside recipes) tell you how many coals to use.Also each recipe tell you how many servings it will make.

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