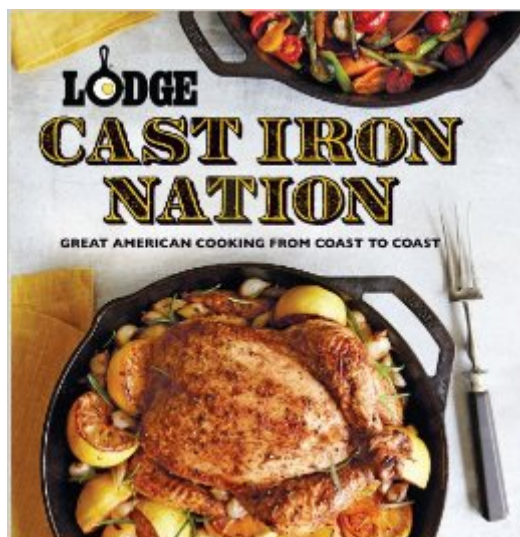


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# Lodge Cast Iron Nation: Great American Cooking From Coast To Coast



## Synopsis

Cast-iron skillets, pots, and Dutch ovens are enjoying a surge in popularity among cookware users all across America, and no wonder: it's inexpensive, long lasting, eco-friendly, sustainable, versatile, and healthy! It's no longer just for the camper or cowboy-today, it's a staple piece of cookware in any kitchen helmed by a cook who loves good food. Lodge Cast Iron Nation provides 200 recipes curated from Lodge's very own network of high-profile chefs and cast-iron cookware fans from around the country. Focused on American regional cuisine, it's packed with a diverse array of recipes-everything from appetizers to desserts and everything in-between. The book reveals the movement behind the resurgence in cast iron's popularity, showcasing exciting new flavor combinations from popular chefs (like John Currence, Lidia Bastianich, Mark Bittman and Peter Kaminsky) and highlighting the cookware's relevance for today's cooks, who are increasingly concerned with issues of sustainability, health, and expense when it comes to their food choices. Packed with classic regional casseroles, soups and stews, new twists on old favorites, plus desserts from the icebox and the oven-this cookbook proves that cast iron isn't just for cornbread. And with in-depth information on how to use and care for cast iron plus surprising tricks and tips-direct from Lodge fans-this cookbook is a comprehensive guide to getting the most out of cast-iron cookware. Finally, Lodge Cast Iron Nation gives back to the country it celebrates; a portion of the proceeds from the sale of every book will go to The Tennessee Aquarium's Serve & Protect sustainable seafood program which is helping inland residents reduce their impact on the world ocean.

## Book Information

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## Customer Reviews

This cookbook is a gem! It's a carefully curated collection of family recipes from Lodge and a host of additional recipes from chefs, restaurant owners, and bloggers from across the country (each recipe has a cute icon indicating the specific region of origin). It's a hearty cookbook that's rich with beautiful photos, heartfelt anecdotes, and time-honored recipes you'll want to return to again and again.

I expected a book full of lots of cast iron recipes, but for the money all I got was a few "favorite" recipes and a book-long ad for the Lodge company. What a waste of my scarce money. The recipes that are in there sound good, but there wasn't even a basic cornbread recipe, just a fancied up one. I like history, but I'm not particularly interested in someone else's family's history. I feel cheated and I was very disappointed. Don't waste your time - just search on the internet - there is more there than in this ad - err, book.

I was a huge fan of Lodge's first cook book, but I must admit - this one is even better. The recipes are straightforward and inventive - while still paying homage to classic cast iron cooking. Photography is over-the-top - do not flip through this book if you are hungry! Better yet, the sidebars on chefs and other creative folk give great moments of pause to learn a bit more behind the recipe and technique of this beloved cookware. This is a MUST have book for anyone looking to impress in the kitchen!

This book has many recipes for cast iron cookware including skillets, dutch ovens and bakeware such as muffin and loaf pans. And it has the story of Lodge Cast Iron and how it's made and how the company came about. The recipes range from dips, soups, muffins, breads to stews, meatloaf and even a jam filled cake. I like the breakfast chapter best as I usually cook breakfast in my cast iron skillet and I prefer a cast iron griddle for pancakes. An interesting and delicious recipe is eggs and poached peppers, which is mixed peppers sweated in olive oil, then cooked down with tomatoes and eggs poached on top. The problem I have with this book is that it does NOT have a table of contents, which is a big flaw in a Kindle book. And it's not searchable, either. So finding what you want is a matter of clicking through pages one at a time. I think this is not excusable for a Kindle book. You at least need a table of contents.

I didn't really intend to buy this particular book--I simply clicked on a button to see how much it was

selling for and the next screen to come up congratulated me for purchasing "The Cast Iron Skillet." I inhaled a long time after I realized what had happened because it wasn't in my very Limited Budget, but after using it for the past few weeks, I'm proud I made that mistake. It's one of the most useful books in my kitchen.

I really expected more from this book as I have the first one. The recipes were boring and I just could not get enthused about using any of them. The first book is much better. I have purchased many cookbooks through the years and this one left me completely uninspired. Too bad.

I own about 10 books on cast iron that contain recipes....this is the best one yet! I really enjoy the fact that many of the recipes come from Lodge family members, and they share some of the family history, as well. My only complaint is that you need to search through the recipes for what cast iron piece(s) to use. I also wish that you could search in the index by cast iron type. As much as I would love to own every piece of cast iron that Lodge makes, I do not! :)

I had hoped for a cook book with basic recipes that would help me learn how to cook with cast iron. I don't really like a lot of the dishes that are included and try to read through the recipes to figure a way to make them with simpler ingredients.

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