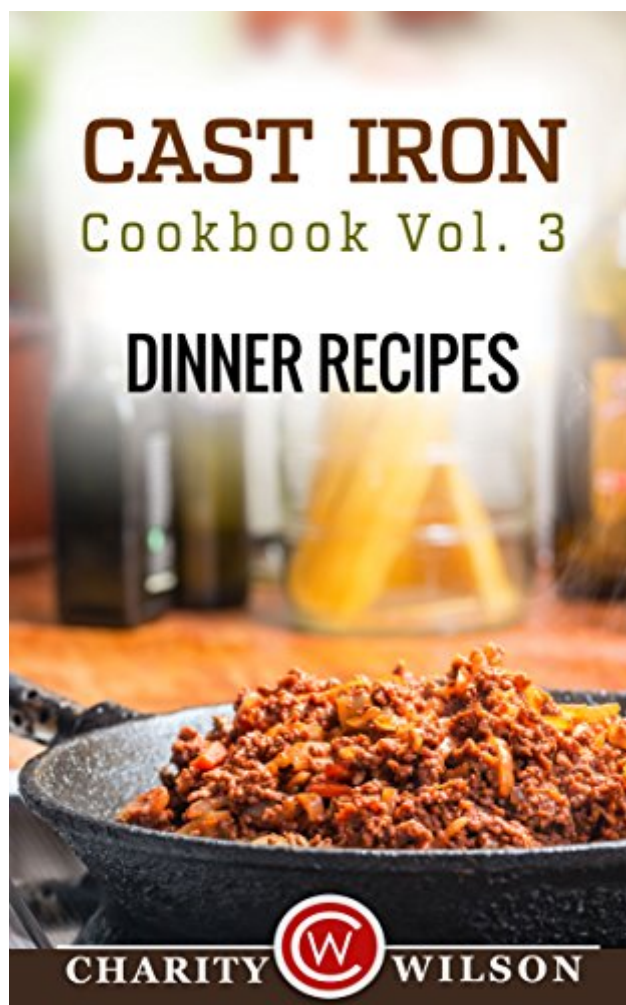


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CAST IRON COOKBOOK: Vol.3 Dinner Recipes (Cast Iron Recipes)



Synopsis

*Download FREE with Kindle Unlimited or Paperback purchase*Then just write out the recipes you love in a Blank Book Billionaire blank recipe book. You can find some great options by searchingÂ My Recipe JournalÂ right here in .Â Cast Iron Cookbook Recipes Just For YouCast iron skillet cooking is making a serious comeback finally. Cast iron has always been known to have even heating, great heat retention and is so versatile you can use it on a grill, toss it in the oven or even use it over an open flame. Yet very few people were using it. Some people claim to have been handed down cast iron cookware that is 150 years old. That is amazing. Maybe a bunch of grandmas got together and decided it was time to revive cast iron cooking from the slow death it was experiencing. Who knows and really who cares, you just want to eat great tasting food. Whatâ™s So Great About Cast Iron CookwareFor starters, there is the nostalgic feeling you get cooking with them if your family were avid users when you were a kid or those grandparents you only saw once in a while. The flavoring is just better in cast iron as it seems to release its own unique taste. It somehow captures the aromas of many delicious meals and melds it with whatever you are cooking. Cleaning cast iron is not near as difficult as you have been led to believe. Just clean it while it is still warm instead of waiting until all the food is baked right on. You donâ™t want to use soap on it and can just use hot water. Now if you love to cook and then soak your pans cast iron will not be your friend. You do not want to soak cast iron as it might rust and then you will really need to do some work. You do need to season your skillet after buying it which does take about an hour (instructions inside) but then you have a skillet that will last for years and years. Cooking with cast iron is more convenient than traditional pans. You can start the recipe on top of the stove and then finish it off in the oven without changing anything. Just slide the skillet in. Or put the pan right in the oven to start and when it is done serve it right from the pan. Who needs casserole dishes? You can essentially make any recipe you can imagine in a cast iron skillet. Would You Like Even More Recipes? You should always have a variety of recipes at your fingertips which is why you will want to check out all the cookbooks in the series: Cast Iron Cookbook Vol. 1 Breakfast Recipes Cast Iron Cookbook Vol. 2 Lunch Recipes Cast Iron Cookbook Vol. 4 Dessert Recipes Download and start enjoying your recipes right away. Scroll to the top of the page and select the buy button.

Book Information

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Customer Reviews

Easy to read ingredients with numbered instructions make this book a breeze to use. Ever heard of Chimichurri? You'll find out what it is in this book! Sounds yummy! Chicken Pad Thai is another one you will definitely want to try out. Are you looking for a healthier version of fried chicken? Try the Oven Fried Chicken in here. Make your own Hamburger Helper and Sloppy Joes rather than purchasing the processed "alternatives" from the grocery store. Eating healthily does not mean missing out on your favorites! Nutritional Value of each dish is presented at the end of the recipe - calories, carbs, fat, protein. There is a linked index for ease of use. No pictures are included. Please note that some, not all, of these recipes use chicken stock, a pie crust and marinara sauce so not all the recipes are totally from scratch. However there is a wonderful variety of recipes in this book featuring different meats and fish. As a big fan of cast iron this book is a KEEPER in this house!

This book is devoted to dinner and is part of a series for those who enjoy using iron skillets, like me. I recommend it as a fun alternative to your usual cookware fare. If you enjoy spending time in the kitchen, try it out for some nice surprises. You will learn how to use and clean the device and some great tasty recipes like lasagna, chicken and biscuits, and taco pie. This is ideal for families and light entertaining. I don't think you will want to go back to the old ways. You have months of meals.

Charity Wilson has done it again - another great series! In the past, we have only used out cast iron

skillet to make crepes, but now it does everything! I make steak last night and it was sooooo good. Going to try the balsamic pork tenderloin tonight. Thanks!

Great cookbook for cast iron cooking. It's nice to be able to just pop open the book at the grocery store and get my ingredients instead of making a grocery list or doing google searches on what I want to make in the middle of the store. Looking forward to a 4th volume!

Another great recipe book by Charity. I am impressed by her cooking creativity and I do learn quite a lot from her. Her books are helping me improve my overall cooking skills, especially in what I call: traditional recipes. Great for family dinners!

Great recipes! A whole book just for dinner recipes, which is my favorite meal because I eat it at the comfort of my home. But, besides the fact that the recipes taste great is the fact that they are easy to prepare and simple to organize.

The recipes all sound delicious and fairly simple to make without taking up a lot of time. can't wait to try some out. Especially the recipe for fish and baked chicken. We need more books such as this for cast iron cooking. Cast iron pans are so versatile not sure why more don't use. Definitely plan on checking out all the other books this author has wrote.

I love how this book provides cooking and cleaning tips for cast irons and includes a ton of delicious, easy to make dinner recipes. I just got my cast iron and and can't wait to try out the Pasta Primavera, great selection of recipes, highly recommended!

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