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How to Cook Evenly with Cast Iron Pots

Cast iron utensils like cast iron pots, pan, skillets provide a very rustic and homey feel to any kitchen. This is because it has been the main utensils used by early settlers. They're very durable and can last a long time so that your grandchildren or their children can still enjoy the cooking made on the same pots and pans that you used to cook for your kids. You can even include them as family heirloom. You might even see one lying around in your storage somewhere. Try to build your own collection around it. You wouldn't want to break the family tradition, would you?

One of the advantages of the cast iron utensils is its ability to retain heat. That means that the heat is equally distributed thus allowing you to cook your food evenly. This is very crucial since we don't want a dish that is undercooked or overcooked. We usually regulate the heat of our stoves to be able to cook the dish more evenly. It wouldn't hurt if we get a little help from our pots and pans, would it? Uneven cooking is a problem that sprouts when cooking with non-iron cookware. An undercooked or overcooked meal is not very

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appetizing.

Cast iron utensils are inexpensive compare to their counterparts. There are even used cast iron pots and pans which are on sale and at very low prices. Does it sound surprising that these items are still going to be saleable even if they're used? It is not surprising since cast iron utensils are durable and these used ones usually stay in good condition. If you don't like buying used pots, don't fret because even the new ones will not cost you a fortune. They are still very affordable and will last several generations.

Are you now convinced to buy your new cast iron utensils? That's good. Now, if you like cooking stews and soups, I suggest you start with the cast iron pots. Here you can cook your savory beef stew or creamy chicken macaroni soup. When buying your kitchenware, you have to take note what you love cooking first and go from there. If you love frying, a cast iron skillet should do the trick. If you're into baking, there is a myriad of cast iron baking utensils to choose from. You can test how well these few pieces work and turn it into a collection or take the plunge and buy a whole collection of cast iron utensils. I'm sure you won't regret it.

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When buying your cast iron pots, you have to keep in mind what you'll use it for because they come in different sizes. When cooking for a family of four to six or a little bit more, a regular sized pot will do. However, if you always cook for a whole clan, host party often in your house, or use it in your own restaurant, you should opt for the bigger ones. If go on camping trips all the time then a smaller pot should do because it'll be handy and easier to pack.

Cast iron kettles have a centuries long history of reliability and long service life. Today's kettles, made with modern technology and advances in metallurgy, are of higher quality than ever before and there is a place for one in every kitchen.

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