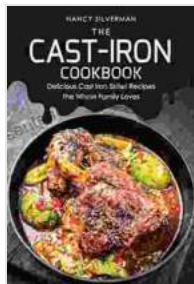


# Delicious Cast Iron Skillet Recipes The Whole Family Loves



## The Cast-Iron Cookbook: Delicious Cast Iron Skillet Recipes the Whole Family Loves by Nancy Silverman

★★★★☆ 4.4 out of 5

Language	: English
File size	: 10365 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 83 pages
Lending	: Enabled



Cast iron skillets are a versatile and durable cookware option that can be used to create a variety of delicious meals. They are perfect for searing, frying, baking, and roasting. Plus, they are naturally non-stick, so you can cook with less oil or butter.

If you are looking for some new cast iron skillet recipes, here are a few that the whole family will love:

### 1. Cast Iron Skillet Pizza

This is a quick and easy recipe that is perfect for a weeknight meal. Simply preheat your cast iron skillet over medium heat. Then, stretch out a ball of pizza dough to fit the skillet. Top with your favorite pizza toppings and bake

for 10-12 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

## **2. Cast Iron Skillet Chicken and Rice**

This is a hearty and flavorful dish that is perfect for a cold winter night. Simply brown some chicken thighs in your cast iron skillet. Then, add in some rice, vegetables, and broth. Bring to a boil, then reduce heat to low and simmer for 18 minutes, or until the rice is cooked through.

## **3. Cast Iron Skillet Peach Cobbler**

This is a classic dessert that is easy to make and always a crowd-pleaser. Simply combine some peaches, sugar, and cornstarch in your cast iron skillet. Then, top with a biscuit dough and bake for 25-30 minutes, or until the cobbler is bubbly and the biscuits are golden brown.

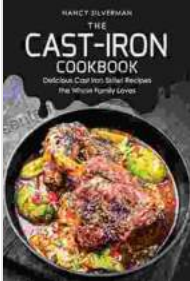
## **4. Cast Iron Skillet Chocolate Chip Cookies**

These cookies are a fun and easy way to use your cast iron skillet. Simply combine all of the ingredients in a bowl and stir until well combined. Then, drop by spoonfuls onto a preheated cast iron skillet. Bake for 10-12 minutes, or until the cookies are golden brown and set.

## **5. Cast Iron Skillet Cornbread**

This is a classic Southern side dish that is perfect for any meal. Simply combine some cornmeal, flour, sugar, baking powder, and salt in a bowl. Then, add in some milk, eggs, and butter. Stir until well combined and pour into a preheated cast iron skillet. Bake for 20-25 minutes, or until the cornbread is golden brown and cooked through.

These are just a few of the many delicious recipes that you can make in your cast iron skillet. With its versatility and durability, a cast iron skillet is a must-have for any kitchen.



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