

CAST IRON KITCHEN

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OVER **50**
FRESH, NEW
RECIPES

JESSECA HALLOWS

AUTHOR OF FOILED!: EASY, TASTY, TIN FOIL MEALS

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BREAKFAST POTATOES

Sometimes less is more and that is the case with these potatoes! My mom used to whip up a version of these served with her Spicy Indian Chili, and all of us kids would fight over the crispy pieces. Since then, I have adapted a version that is oh so perfect as a savory side to any meal! Try it topped with an egg or alongside my Huevos Rancheros.

SERVES 4

3 Tbsp. **butter or oil**

3 large **Yukon Gold potatoes**, cut into small cubes

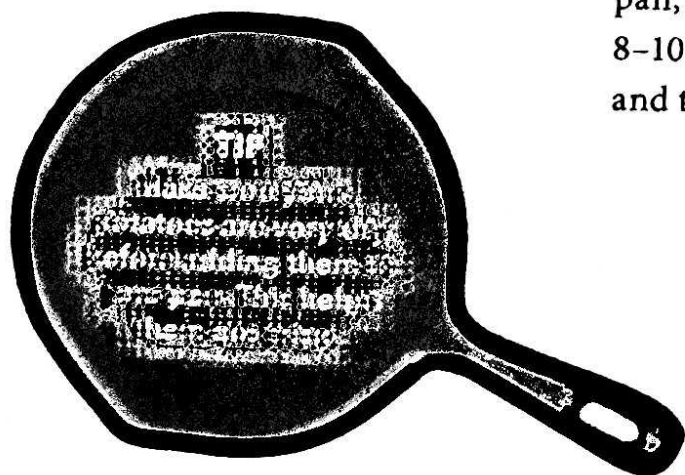
1 tsp. **salt**

¼ tsp. **pepper**

¼ cup diced **onion**

• 2 slices of uncooked **bacon**, diced (optional)

1. Heat a 10-inch cast iron skillet over medium-high heat.
2. Add the butter to the pan and allow to melt. Lower the temperature to medium and stir in the potatoes, making sure to cover them in the melted butter.
3. Spread into an even layer and sprinkle with salt and pepper.
4. Cook the potatoes for ten minutes, stirring only a few times.
5. Add the diced onion and bacon if using to the pan, stirring to combine. Cook an additional 8–10 minutes or until the potatoes are crisp and the onions are translucent.



BLUEBERRY BREAKFAST CAKE

I adore coffee cake (or really any cake for that matter). This recipe is one of my family's all-time favorites because it is so deliciously easy to make. I've been known to swap the blueberries for other in-season fruit on occasion with wonderful results, so don't be afraid to play around with different flavors!

SERVES 12

FOR THE CAKE

2 cups flour
2 tsp. baking powder
½ tsp. salt
1 cup sugar
4 Tbsp. butter, melted and slightly cooled
⅓ cup sour cream
1 large egg

½ cup buttermilk
1 tsp. pure vanilla extract
1 cup blueberries

FOR THE TOPPING

⅓ cup flour
½ cup brown sugar
½ tsp. ground cinnamon
¼ cup butter, softened

1. Preheat your oven to 375 degrees. Grease the inside of a 10-inch skillet with butter or non-stick spray and set aside.
2. Combine 2 cups of flour, baking powder, salt, and sugar in a medium sized bowl. Whisk and set aside.
3. Stir together the butter, sour cream, egg, buttermilk, and vanilla in a large measuring cup. Gently mix into the dry ingredients until fully incorporated. Fold in the blueberries and transfer to your prepared skillet.
4. For the topping; whisk together ⅓ cup of flour with the brown sugar and cinnamon. Cut in the butter until coarse crumbs have formed. Sprinkle over the top of your cake.
5. Bake for 40 minutes or until a toothpick comes out clean.



THE BEST MACARONI AND CHEESE

My love for cheese runs deep. So it would only make sense I'd add my all-time favorite macaroni recipe to this book! There are not one, not two, but THREE different varieties of cheese combined to make this recipe one you will never forget. Kid and husband approved.

SERVES 6-8

¾ cup **butter**

½ tsp. **salt**

½ tsp. **pepper**

½ tsp. **dry mustard**

¼ cup **flour**

2 cups **whole milk**

3 cups shredded **sharp cheddar cheese**,
divided

2 cups shredded
pepper jack cheese

¼ cup **sour cream**

2 cups **elbow macaroni**, cooked al
dente

1. Preheat the oven to 350 degrees.
2. Melt the butter in a medium saucepan over medium heat. Whisk in the salt, pepper, dry mustard, and flour. Cook 2 minutes while continuing to whisk.
3. Slowly pour in milk. Bring to a simmer. Cook until just thickening and remove from the heat.
4. Stir in both cheeses and sour cream. Once melted add your macaroni. Pour into a deep 9-inch cast iron pan.
5. Bake 20-25 minutes or until bubbly and slightly browned on top.

LASAGNA SKILLET

This one is for my pasta-loving friends. I've taken the classic pasta dish and simplified it with this one-pan dinner. It's a snap to whip up and put on your table in no time.

SERVES 6

- 1 Tbsp. olive oil
 - 1 lb. Italian sausage or ground beef
 - 2 cloves garlic
 - 1 (28-oz.) can diced tomatoes (I use Italian seasoned)
 - 1 (8-oz.) can tomato sauce
 - 1 Tbsp. sugar
 - ¼ tsp. red pepper flakes
 - 1 Tbsp. Italian seasoning
 - 1 tsp. salt
 - ½ tsp. pepper
 - 12 oz. bow tie pasta
 - ½ cup water
 - 1 cup shredded mozzarella (optional)
 - ½ cup ricotta
1. Preheat oven to 350 degrees.
 2. Heat oil in a 12-inch skillet. Add the sausage and cook until browned. Stir in the garlic and cook one minute more.
 3. Mix in the diced tomatoes, tomato sauce, sugar, red pepper flakes, Italian seasoning, salt, pepper, and pasta. Pour the water over the top and cover.
 4. Simmer 20–25 minutes or until the pasta is tender.
 5. Top with mozzarella and ricotta. Place in the oven and heat 10 minutes until the cheese is melted.



LEMON-BAKED CHICKEN

Everyone has a go-to meal they keep on hand. This is ours. We love how simple and yet tasty this chicken is! Bonus that your veggie is cooked right along with the main course making this one pot dinner a must for busy weeknights!

SERVES 4

- 1 Tbsp. oil
- 2 chicken breasts, halved
- ½ tsp. salt
- ¼ tsp. pepper
- 2 Tbsp. garlic, minced
- ½ bunch asparagus, ends trimmed
- 1 lemon, sliced
- ½ cup chicken broth
- 2 Tbsp. lemon juice
- 1-1½ tsp. oregano
- 1 tsp. thyme

1. Place a 12-inch skillet in your oven and preheat to 350 degrees. Once the oven has reached the proper temperature place the skillet on the stove top over medium heat and add the oil.
2. Season your chicken with the salt and pepper and place in your skillet. Cook two minutes and flip.
3. Add the garlic, asparagus, and lemon slices. In a separate bowl, combine all remaining ingredients to create the sauce.
4. Cover everything with the sauce and bake 10 minutes or until the chicken reaches 165 degrees.



SKILLET PIZZA

Pizza night takes on an entirely new meaning when you are preparing in cast iron! Use the toppings I suggest or get creative and add your favorite go-to recipes! It's a fun and fresh take on the classic dinner.

SERVES 3

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| 1 premade pizza dough | 1. Preheat your oven to 500 degrees. |
| 2 Tbsp. flour | 2. Place a 12-inch skillet over the burner on medium-high heat. |
| 2 Tbsp. cornmeal | 3. While your pan is heating, carefully stretch your dough into a round. |
| ½ cup pizza sauce | 4. Sprinkle your hot pan with flour and cornmeal. Carefully place your dough into the pan making sure to gently press it into the corners and pull the sides up forming your crust. Cook 7 minutes or just until bubbles start to form. |
| Fresh mozzarella, shredded | 5. Spread pizza sauce followed by the mozzarella onto the pizza. |
| Any additional toppings of your choosing | 6. Add any additional toppings. |
| | 7. Bake 10 minutes or until cheese is melted. |



FLOUR TORTILLAS

When I was a little girl, I could always count on my grandma to keep her pantry well stocked with homemade tortillas. It was a mad dash into the kitchen between my sisters and me to see who would get first pick. Those memories are ones I will cherish forever and a tradition I keep going with my eight-year-old.

MAKES ABOUT EIGHT 10-INCH TORTILLAS

4 cups **flour**

1 tsp. **salt**

2 tsp. **baking powder**

2 Tbsp. **shortening**

1½ cups **hot water**

1. Whisk together the flour, salt, and baking powder in a medium bowl. Cut in the shortening with a pastry blender, or your fingers, until dough is crumbly.
2. Slowly stir in the hot water and mix until just combined. Turn onto a lightly floured surface and knead 3–4 times or until smooth.
3. Divide your dough into 8 equal pieces. Roll into a very thin round tortilla shape.
4. Cook on a preheated skillet until lightly golden on each side.



SLICED POTATOES

These sliced potatoes have a beautiful presentation and are incredibly simple. Perfect side to any meal.

SERVES 4-5

- 4 potatoes
- 4 Tbsp. butter, melted
- 1 tsp. salt
- ½ tsp. garlic powder
- 4 Tbsp. shredded cheddar cheese
- Chives

1. Wash potatoes. Slice them vertically into thin slices making sure not to cut all the way through. Place in a 10-inch cast iron pan and slightly fan.
2. Brush each potato with the melted butter and sprinkle with salt and garlic powder.
3. Bake at 425 degrees for 50 minutes.
4. Sprinkle with cheese and chives. Bake an additional 10 minutes or until cheese is melted.



SKILLET BROWNIE

Dear fellow brownie lovers, this one is for you. Its chocolaty goodness is perfect for your sweet tooth and probably my favorite dessert in this book!

1 cup **butter**, softened

$\frac{3}{4}$ cup **granulated sugar**

$\frac{3}{4}$ cup **brown sugar**

1 Tbsp. **vanilla extract**

3 **eggs**

$\frac{3}{4}$ cup **cocoa powder**

1 cup **flour**

$\frac{1}{2}$ tsp. **baking powder**

$\frac{1}{4}$ tsp. **salt**

1. Preheat your oven to 350 degrees.
2. Cream together the butter with both sugars. Add the vanilla and eggs and stir until combined.
3. In a separate bowl, whisk together the cocoa, flour, baking powder, and salt. Stir into the wet ingredients.
4. Divide into five 3½-inch skillets. Bake 25 minutes or until a toothpick comes out clean.

CHOCOLATE CHIP SKILLET COOKIE

Years ago my husband took me to a little hole-in-the-wall pizza place for dinner and the first thing he did was pre order their skillet cookie. This is a big deal for him since he really is not a dessert fan, but when they brought out our treat I instantly fell in love and knew it would need to be recreated. Since then we have enjoyed our own version as a family favorite!

½ cup **butter**
¼ cup **brown sugar**
¼ cup **sugar**
1 **egg**
1 tsp. **vanilla**
1 cup **flour**
½ tsp. **baking soda**
¼ tsp. **salt**
½ cup **semi-sweet
chocolate chips**

1. Preheat your oven to 325 degrees.
2. Add your butter to a 8-inch skillet and heat until melted. Stir in both sugars and cook until glossy.
3. Remove from the heat and allow to cool to room temperature. Stir in the eggs, vanilla, flour, baking soda, salt, and chocolate chips.
4. Bake 30 minutes.



SNICKERDOODLE BISCUITS

Your favorite cookie turned biscuits! These are an easy fun twist on the classic treat. Save that scrap dough from your morning biscuits for a homemade version or reach for the refrigerated biscuit dough!

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| 2 Tbsp. butter | 1. Preheat your oven to 350 degrees. |
| 1 can refrigerated biscuit dough | 2. Melt butter in a 12-inch pan. |
| ½ cup sugar | 3. While the butter is melting whisk together the sugar and cinnamon in a bowl. |
| 1 Tbsp. cinnamon | 4. Dip your biscuits in the sugar mixture and place in your prepared pan. |
| | 5. Bake according to the directions on the biscuit package. |
| | 6. Top warm biscuits with cinnamon honey butter. |

