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Category: Additional Cookware Brands

Subcategory: Additional Cookware Brands

Tip: Induction Stoves: Flash In The Pan?

New to the United States, this "heatless cooking" method has been used in Europe and Australia for quite some time. It does not require the open flame of a gas stove or the red-hot coil of an electric stove. Instead heat is generated by electromagnetic currents that respond to the metals in your cookware. This way, only the portion of the stove under your pot gets hot, while the rest stays cool to the touch. In the same light, as soon as you remove your pot from the stove, the magnetic bond is broken and the heat dissipates almost immediately. This is a great feature for forgetful cooks and busy cooks with lots of little hands around. These "burners" heat up fast, too. As soon as they receive the magnetic bond between the pot, they generate heat, but not enough to make the kitchen hot. You should know about the drawbacks of this new technology. These stoves can be expensive, running as high as \$1,500 for the 4-burner type. And, if you had a gas stove before, you'll have to rewire for the 240 amps necessary to run an induction stove. When it comes to cookware, only certain metals cause the heat reaction. The cookware needs to be made of a ferrous metal -- one with iron in it -- like cast iron and stainless steel cookware. Copper and aluminum do not engage the reaction. Quick test: hold a magnet to the bottom of your cookware. If it's magnetic, it will work with these new induction stoves.

Tip: What Makes A High Quality Knife?

How can you determine when a knife is high quality? There's the blade, the handle and how the two are attached. The most important aspect, though, is how the knife feels in your hand. When it comes to blade materials, chefs agree that high carbon stainless steel is the best choice. It has a high carbon content for hardness and just enough chromium to keep it from getting stained. Regular high carbon steel actually does have the best performance value and ability to keep a sharp edge, however it is not stain-resistant and will discolor over time. Handles are made three different ways: stainless steel, composite and wood. Many home cooks choose wood for its beauty, however wood is not allowed in most professional kitchens because it's a fire hazard and cannot be put in the dishwasher. Most high-quality kitchen knife handles are made from composite materials to form a black ergonomic (shaped to the hand) handle that feels just right when you hold it. Also, stainless steel and composite handles require no maintenance whatsoever, so they are any easy choice. Next to consider is the construction. You can choose a "forged" knife, which is created by heating a steel blank and shaping it from a single piece of steel. This is also the most expensive method. A "blocked" knife is made in a cookie-cutter fashion from a single sheet of steel. These are the least expensive, cheapest knives. They are not well-balanced, although they are light in the hand. Sintered knives are made by fusing together all the knife parts that are

produced separately. This allows you to create a knife that is simply not able to be blocked, and if forged, would be too heavy. Newest knives from Wusthof® Emerilware (created with renowned chef Emeril Lagasse) are triple riveted for balance and control and feature composite handles. Shopping tip: It's a good idea to try knives out in person either in a retail store or at a friend's house because good quality knives are well-balanced to feel like they fit in your hand and move in the direction of cutting easily. Once you decide on a knife style and brand, buy the best you can afford one by one and purchase a block or magnetic strip separately to store them. This way you can build your collection little by little with just the knives you need. After all, not every cook needs a fillet knife for deboning fish.

Tip: What's In A 27-Piece Cookware Set?

Everything, but the kitchen sink is in a 27-piece cookware set! If you're just starting out and have not one pot or pan to call your own, a set can build a kitchen in one easy step. Large cookware sets often contain more than just cookware. The largest set (totaling 27 pieces from Wolfgang Puck's Bistro Signature Series) contains a full set of tools and cooking utensils, plus a matching canister, essential bakeware pieces, stockpots with colander lids, steamer inserts and saucepans with pourable spouts. Plus, every necessary Wolfgang Puck cookware pan is included, like a small and large saucepan, a Windsor pan for heating liquids, two stock pots large and small, the perfect omelet pan, a large sauté pan and a fry pan. To decide if a set is right for you, follow these three easy steps and voila ... instant kitchen! Take a trip to the store and look for brands with a style you like. Pick up the cookware, feel it and look it over. Compare prices among the brands you like. Go online and search for cookware product reviews. Look for clues about its quality, durability and what's included in the different sets. Use the Internet to compare prices, look for specials and discounts. This is the easiest way to find the best price for the set you want. Shopping tip: Look for free shipping specials because cookware can be heavy and shipping charges can add up.

Category: All Clad Cookware

Subcategory: All Clad Cookware

Tip: All-Clad Cookware Sets: Copper Vs. Stainless

The latest cookware is all about style, quality and how long you can expect the quality to last. Copper cookware is the unparalleled classic beauty in the kitchen and is known for its superior heat conduction. But in time, traditional copper cookware may need retinning inside and the finish on the outside does require constant polishing. Conversely, stainless steel, known for its affordability, easy care and low-maintenance, may have hot-spots that lead to burnt-on messes. All-Clad has solved both of these problems by combining the cookware metals. All-Clad cookware combines the beauty

and heat conduction of copper for professional restaurant cooking quality with the easy care and strength of stainless steel to create a thing of beauty that lasts forever (hence, the lifetime warranty)! Some All-Clad cookware lines show the copper, like All-Clad Cop-R-Chef. Others don't, such as All-Clad Copper Core. With these copper cookware options from All-Clad, you're sure to find the perfect pan or pot for your needs!

Tip: New Additions To The All-Clad Cookware Family

As recipes evolve and exotic cooking takes over, manufacturers are jumping on the bandwagon to offer new additions to their cookware family. Here are some of the newest cooking accessories and some even come with recipes to help you learn how to use them in your kitchen:

- All-Clad Tagine: it's bonded multi-ply stainless steel pan complements the glazed cone that returns moisture to the foods for blending flavors in this traditional Moroccan cooking technique that takes place on the stovetop.
- All-Clad Pizza Stone set: a must-have for pizza aficionados. It provides superior heat conduction for the thinnest, crispiest crust. It's also easy to handle, which makes slicing easier.
- 6.5 quart electric All-Clad slow-cooker: with busy lives and busy wives, slow cooking is making a come back. Make classic stews and sauces for family feel-good meals. Complements your All-Clad cookware with it's shiny stainless steel exterior. The All-Clad slow cooker comes with a programmable timer, recipes and ceramic insert for slow-cooking the traditional way.
- Porcelain Bakers: in classic, white ceramic with stainless steel handles, these bakers go from oven to table on a gorgeous stainless steel stand. Serve baked pastas, casseroles and baked desserts from these beauties.
- Roasting pans: one is open to reveal gleaming stainless steel, while the other is a must-have for holiday feasts. It features a non-stick coating and roasting rack.

Tip: The Secrets To Success In The Kitchen

The basic, common sense principles of cooking are most often overlooked by busy cooks. For example, if you substitute ingredients or don't measure properly, you can't expect gourmet results! Expert chefs are careful when they cook and no detail of the preparation escapes them and neither do high ingredient standards. If you've ever watched a cooking show, you'll notice that the ingredients look fresh and gorgeous, they are exactly measured out and ready to add to the dish. If you follow these secrets of success in the kitchen every time, you'll be surprised at what a great cook you can become, especially if you use All-Clad LTD cookware! All-Clad LTD cookware has a matte finish made of hard-anodized aluminum that will not scratch, chip or peel, while the interior of stainless steel provides worry-free use (safe with metal utensils) and easy clean-up. If you're going to invest in good quality All-Clad cookware, you should take care to use the best techniques when cooking.

1. Always use high-quality ingredients, the freshest and best you can afford. Shopping tip: a top round cut of meat will always produce a tender grill, roast or stir-fry whereas a bottom round cut will only get tender as a pot roast through slow cooking.

2. Follow the recipe. Unless you are an experienced cook who knows when you can leave out an ingredient or adjust steps and cooking times, don't try it. It's a recipe for failure. Recipe for success: measure everything exactly as stated in the recipe and follow the steps in the proper order.

3. Use the right tool for the job. Cookbooks don't always tell you what pots and pans to use, so be sure to educate yourself by reading classic cookbooks which explain cooking techniques with particular pots and pans. Cooking tip: Watch cooking shows to see what pans the chefs use and how they handle it!

Category: Anolon Cookware

Subcategory: Anolon Cookware Tips

Tip: Aluminum Cookware Does Not Link to Alzheimers Disease

Anolon cookware information: Some people are concerned about the association of aluminum cookware and Alzheimer's disease. U.S. Food and Drug Administration (FDA) reports show there is no direct correlation between this illness and the eating of food prepared in aluminum cookware. The latest research available indicates that a heretical gene mutation is the probable cause.

Tip: Anolon Basics

Anolon pans are durable and safe to cook with. The cookware is constructed of heavy-gauge, hard-anodized aluminum for even cooking and precise heating. The HollowCore cast stainless steel handles are riveted for strength and have a sand blasted finish that hides fingerprints. The pans have tough nonstick cooking surfaces that last for years. Oven-safe to 500 degrees, and dishwasher-safe with most gel detergents. You can't ask for much more for your cookware -- and Anolon delivers.

Tip: Waterless Cooking with Anolon Cookware

More anolon cookware information: When shopping for high quality pots and pans with lids, like Anolon Cookware, it is important that the lid fit snugly, thereby trapping steam and creating a "self-basting oven." Water droplets form on the inside of the lid, then fall down to continually moisten the food. Since little or no water is required, vegetables stay crisp instead of becoming soggy. Vital nutrients and flavor are sealed in and cooking time is reduced. This method of cooking is sometimes referred to as "waterless cooking."

Category: Asian Cookware

Subcategory: Asian Cookware

Tip: Asian Cookware: How To Choose The Right Wok

Traditional woks were made from cast iron because it was a readily available resource and these woks were virtually indestructible. Many are now made of carbon steel which conducts heat perfectly for stir-frying. These woks must also be properly “seasoned.” One benefit, though, is that the clean up of a properly seasoned wok requires just a wipe-down of the pan. There are many choices in woks for every budget. Here's a primer on what to look for when selecting the perfect wok for you:

- **SIZE:** If your cooking for a family, choose a wok that is 12 to 14 inches in diameter. You can find some that cook up meals for one or two, like the All-Clad small wok.
- **COOKWARE MATERIAL:** A kitchen wok can be made of stainless steel, copper, aluminum, carbon steel or even cast-iron. Some of the newest woks are virtually non-stick, like the newest wok from Calphalon One hard-anodized aluminum cookware. It's infused with an advanced release polymer so food doesn't stick.
- **SHAPE:** Some woks have a round collar to sit on like the hand-hammered black steel wok created by Asian chef Joyce Chen. This style mimics the woks used in china. Some say the collar helps with heat convection from the stove. It works by heating up the wok more evenly than if it was just placed directly on the heat source, as in a flat-bottomed wok.
- **HANDLES:** Most woks seated in a collar have two looped handles for two hand carrying. Some of the newer woks feature one long wooden or metal handle that can be useful in flipping around the food in the wok. Some woks feature one looped handle and one long handle, like many of the stir-fry pans offered by All-Clad Stainless.
- **ACCESSORIES:** Some woks will come in an Asian cookware set with a frying strainer or wire-mesh basket plus a steaming trivet with a domed tight-fitting lid. To use a wok, you'll need a special set of utensils designed for tossing the food about the pan. Be sure to select utensils for the material of your wok. Silicone utensils are perfect for nonstick surfaces to prevent scratches.

Tip: Oriental Cooking: How Do They Get Those Veggies So Thin?

Many great Chinese meals start with a knife. A cook does many things with a good quality cleaver: mincing garlic and ginger, dicing onions and peppers, cutting and slicing vegetables into delicate pieces and creating tender slivers of meat perfect for stir-frying quickly. Cleavers are available in various grades of steel. The best all-purpose tool is made of high carbon steel that is heavy enough to cut through bones. Plain stainless steel cleavers are fine for cutting vegetables, but are too thin for heavy-duty chopping. Since fresh vegetables play such an important role in Chinese and Japanese wok cooking, invest in a good knife to ensure that this rapid and efficient method of cooking will help veggies retain their individual flavors, colors, textures and nutrient content. Buy the best quality knives you can afford and keep them on a wall mounted magnetic strip (far above where children can reach) or in a wooden block. Knives kept in drawers get blunt quickly and are a danger to searching fingers.

Category: Bakeware Basics

Subcategory: Bakeware Basics

Tip: Bakeware: Just The Basics

If you love to bake, you'll have fun investing in quality kitchen bakeware for creating all your goodies! Even if you don't love to bake, there are some necessities all cooks need in the kitchen. You'll find these basics at the top of many bride's registry lists as she attempts to build her kitchen. To give a really great gift, look for these basic bakeware supplies from brands like Kitchenaid, Calphalon and Pyrex or try to match the finish of the cookware with the bride's colors in her home. • Glass baking dishes: A necessity for making lasagnas and zitis, bread puddings and baked dinners of all types. These dishes are rectangular and come in 8"x10" or 9"x13" sizes. This is also your basic brownie pan. A smaller, square baking dish is useful for smaller portions of the above uses, as well as small cake recipes like banana or rhubarb cake. Some baked dips can also be created in this glass bakeware dish. • Round layer cake pans or a sheet cake pan: This will usually be aluminum or a dark non-stick bakeware coating. You'll need two of these if you like to make cakes, even from a mix! • Glass pie dish: A staple for Thanksgiving baking! Some cooks swear by a metal pie pan for crispier pastry, but it's your choice. • Loaf pan: Choose from glass, metal or non-stick metal. You'll need this loaf pan for making quick breads and meat loaf. • Cookie sheet: The basic for baking cookies. Buy the largest one that will fit your oven. Choose a sturdy, flat sheet. Shopping tip: Look for new silicone, flexible bakeware with sturdy metal handles by Calphalon bakeware. You'll need silicone baking utensils to go with it! • Cooling rack: A must for anything you bake because cakes always need to be cooled before they are frosted and cookies need to cool before you eat them!

Tip: Other Bakeware Accessories For Different Recipes

There are so many different things to bake that special bakeware supplies and tools are sometimes needed. Here's a listing of the top five bakeware necessities, what they do and some tips for use. 1. Free-standing mixer. You need this to handle lots of different recipe additions, whipping egg whites to meringue, whipping cream for frostings and mixing cake batter whether from a box or from scratch. Gift tip: A good quality freestanding mixer, like one from Kitchenaid, will probably last a bride her entire life! 2. Set of three mixing bowls: While your free-standing mixer will probably come in a set that includes at least one bowl, you'll need three more if you're an avid baker. The different sizes are for different functions. A medium bowl serves for sifting and holding the dry ingredients separately. The large bowl usually functions as the main mixing bowl, as well as for whipping certain ingredients or holding the wet ingredients separately. The smallest bowl is for adding any final ingredients or performing a certain

task like separating egg yolks or mixing up herbs to add later. These bowls can be glass, like Pyrex bakeware bowls, or stainless steel bakeware. Some even feature handles and spouts. Gift tip: some cooks like to display these bowls in their decorated kitchen, so consider them a great-looking gift if you find special ones on the registry list.

3. Sifter: This important tool is used to fluff up and mix the dry ingredients, as well as strain out any impurities. Baking tip: If you skip this important step, cakes may not turn out as light and fluffy as they could be.

4. Rolling pin: A high-quality, good old-fashioned wooden rolling pin is a necessity for home-made biscuits, pizza dough, Christmas sugar cookies, pie dough and more. No two wooden rolling pins are alike because they are each crafted from different pieces of wood. Other rolling pin materials are stainless steel and marble. Care tip: Before rolling, always coat with flour. To clean a wooden pin, never submerge in water, just rub dough off and store in a cool, dry place.

5. A large board for rolling out dough for pizza, biscuits, cookies and pies. Choices of materials include: wood, collapsible plastic, marble and commercial-grade polypropelene. Easy-care tip: a commercial-grade cutting board made of thick, non-porous, odor-resistant, anti-microbial polypropelene is easy to wash in the dishwasher, removing the fear of left-over bacteria.

Subcategory: Bakeware Basics Tips

Tip: To Coat or Not to Coat

Coatings on bakeware are only good for one thing: easier cleaning. Professional bakeware usually is usually shiny and uncoated, but there is also dark-coated bakeware on the market today. The shiny uncoated bakeware helps to reflect heat around your baked goods, which creates light golden browning. Dark, coated bakeware tends to absorb heat in the pan itself, which is why the bottoms of cookies are often blackened while the tops are not even browning. The coating on coated bakeware inevitably wears off, and some can actually release fumes.

Category: Bourgeat Cookware

Subcategory: Bourgeat Cookware Tips

Tip: Bourgeat Does Aluminum

Bourgeat cookware is some of the best you'll find. But even a top brand like Bourgeat creates items with economy in mind. Their line of aluminum cookware is less expensive, but never sacrifices quality. All the he pots and pans have reinforced edges and aluminum handles secured with heavy-duty rivets. The body is spun for greater strength, and each pot is given a thick base, which gives the cookware rapid heat infusion and a long life.

Tip: Copper Bottom Cookware

Using Bourgeat Pans: If you want heat control in your stainless steel pan, a copper bottom is better. If you want retained heat, aluminum is better, much like what you will find with Bourgeat Pans. In order to properly cook the delicate sauces of their cuisine, French chefs prefer copper pans. A copper pan gets hot very quickly and cools off very quickly. This ability to control heat quickly when cooking delicate sauces is the reason copper has always been the French chefs' choice. In fact, more copper cookware is sold in France than in any other country in the world.

Category: Cleaning Cookware

Subcategory: Cleaning Cookware

Tip: Cleaning Burnt Pots and Pans

As careful as we try to be when cooking, burnt-on food and scorched cookware can happen to the best of us! Mostly this happens when the heat or flame is set too high for the amount of ingredients in the pan. Other times, it happens because we have too many things going on at once or we walk away while food is cooking -- both cooking no-no's! Here's how to clean your burned pots and pans:

- Plunge the pan bottom into cold water to lessen the burnt taste and reduce the temperature immediately.
- If there is a burnt-on, caked-on coating or film of food, try to boil it off by adding 1 teaspoon baking soda or washing soda or even cream of tartar for each cup of water. The food should float free after about 20 minutes. Then wash as usual.
- If it's not a stainless steel pan, cover the burnt inner bottom with baking or washing soda, and then add just enough water to cover the soda. The soda dissolves the "stick" and usually the burnt food will release in an even layer. Sometimes this can be an overnight process.
- DO wash cookware immediately after cooking.
- DON'T put most pots and pans in the dishwasher unless the manufacturer's directions specifically allow.
- NEVER use bleach, steel wool, oven cleaners, abrasive cleansers or scrape with metal implements to remove burnt on food.

Tip: Cleaning Cast-Iron Cookware

Cast-iron cookware has been around for eons and so have the rules for cleaning and caring for a cast-iron pot, pan and griddle. For starters, caring for this type of cookware is different because it has a coating on it called "seasoning," which protects the surface from rusting, sticking and burning food. "Seasoning" consists of coating the cookware with unsalted fat, then heating and wiping down any excess grease until the next use. Cast-iron cookware also has excellent heat conduction and evenness of cooking because of its heavy nature, so food is less likely to burn. Here's how to clean your cast-iron pot, pan and griddle after cooking:

- If your cookware is seasoned correctly

and food does not burn at all, you can just scrape out any bits and wipe out the food with a dry rag or paper towel. No water required! When done, there should still be that very light coating of oil left on the pan. • If you are cleaning burnt pans or griddles, you may pour water on the burnt-on food while the cookware is still a little hot, as this will cause it to bubble up and come loose. (Remember, though, never pour water on a grease fire!) Next, rinse in hot, sudsy water using a wooden spoon to loosen burnt-on foods. They should release easily. • You'll need to thoroughly rinse and dry your pan and re-season it if you have disturbed the seasoned coating with soap and water. • If you are desperate to save a cast-iron griddle, pot or pan, put it in the oven on the self-clean setting to burn off any dried-on food. You will need to re-season it before using it again.

Category: Cooking Utensils

Subcategory: Cooking Utensil Tips

Tip: Avoiding Utensil Stains

Ever notice how tomato sauce discolors your plastic utensils? That's because the plastic has tiny pores that expand when the plastic is heated. The sauce gets into the pores, staining the plastic. The easiest way to get rid of those stains is to wash the utensils with cool soapy water instead of hot water or in the dishwasher. When the plastic is cool, the stains have no place to settle and come off easily.

Tip: Timing is Everything

Here's a kitchen utensil you may not have considered before: A digital timer. Digital timers help keep your kitchen tasks under control. You can time the exact seconds, minutes or hours needed for a cooking process. Many come with a flip-out stand and a magnetic backing, so you always can keep them handy. Some can be clipped to your belt if you need to leave the kitchen. Others come with a string to hang around your neck. Nothing ruins a meal like over- or undercooking; don't rule out the importance of a timer!

Subcategory: Cooking Utensils

Tip: Hand-Powered Processors: The Lost Art Of Food Preparation

Before all the machines, we used hand-held kitchen utensils that needed only woman-power! We shredded cheese using a cheese grater, we mashed potatoes in the hot pot with a potato masher and we minced our garlic by running it through a garlic press. Basic Italian cooking utensils included a food mill or tomato press and all French cooking utensils always included a nutmeg grater for adding that quintessential

ingredient to cream sauces. Every cook had a pepper mill and salt grinder to freshly grind whole peppercorns and large chunks of salt. There wasn't lemon juice in a bottle, you had to squeeze an actual lemon using a juicer or a small sieve. When it comes to preparing and cooking food for one or two people, these hand-held cooking utensils are the perfect tool for the job and should have a place in every cook's kitchen. Some other handy tools that should be included in your collection:

- A whisk: you need this for making a perfect gravy to go with a roasted chicken or turkey breast.
- A swivel peeler: this is the most effective way to quickly peel carrots and other fruits and veggies.
- An apple peeler/slicer/corer: this machine peels an apple, slices it and cores it in one easy turning of the handle. It's perfect for pie-making and as an added bonus, kids love to do this and then eat it all up!

Tip: Machine Processors: The Workhorses Of The Kitchen

When there's a big job to be done, out come the machines! Need to shred enough potatoes for five to 10 people? Making pesto for a large pasta dinner? These are the perfect jobs for the food processor. A slicing and dicing job that might take you hours, the food processor can do in five minutes! Invest in quality equipment from trusted brands because they are time-savers when it comes to ingredient preparation and they will ensure successful cooking results. The same goes for a high quality standing mixer if you love to bake. With attachments made from stainless steel, it is the perfect tool for stirring, mixing, whipping and fluffing. Another standby is the blender, which you need in order to make frozen drinks for all your friends whether it's a pool party for 20 or dinner party for five. A high quality blender can also create easy purees and soups in a flash. Think carefully about whether you will use any of these appliances and only invest in the best quality of the ones you'll use. This is more cost-efficient than cluttering up your counters and cabinets with a lot of cheap machines you'll never use. If a bride has one of these power tools on her registry, choose it as your gift to her. She will use it regularly and think of you! Some other machines to make kitchen life easier:

- The mini-chop: this small chopper is great for chopping up garlic, onions and herbs and mixing them with small amounts of liquids to make simple, quick marinades or dry herb rubs for meats and fish.
- Hand-held mixer: great for mixing cake batter from a box or whipping a small amount of whipped cream or mashed potatoes.
- Hand-held blender: perfect for one-cup smoothies, making purees and homemade sauces. The immersion blenders handle, hot and cold temperatures with a stainless steel easy-to-clean blade.

Tip: Use The Right Tool For The Right Job

Using the wrong kitchen utensils will only cause frustration and less than desirable results when cooking. Invest in the best you can afford, building your collection little by little and you'll be rewarded by great results for many years to come. Here are some of the main categories of accessories you need in the kitchen:

- Machine processors: blenders, hand-held mixers or a standing mixer, food processors, a mini-chop and a hand-held blender. Invest in quality because cheap equipment simply won't last.

Two good brands known for their quality and longevity in the kitchen are Kitchenaid and Cuisinart. • Hand processors: these are hand-held kitchen utensils like a cheese grater, a potato masher, a garlic press, a lemon squeezer and a pepper and salt mill for high-quality seasonings. • Knives: buy the best quality you can afford. You can buy these one by one so you have only what you use and not a lot of useless knives taking up space in a big block on the counter. • Gadgets: these are peelers, corkscrews, bottle openers and can-openers, as well as poultry shears and other items that help you get kitchen tasks done easier. • Measuring and Mixing tools: a good set of measuring cups for dry ingredients and a pourable, heatable glass measuring cup for liquids are indispensable for creating successful recipes. A stainless steel set of measuring spoons is also an essential tool. • Cooking Utensils: these are the pots, pans and kitchen tools that actually help cook the food. Invest in a good-quality, long-lasting set of stainless steel kitchen utensils including a ladle, serving spoon, spatula, slotted spoon and sieves in large and small sizes. If your cookware choice proves to be non-stick or hard-anodized aluminum, then you'll need to invest in a separate set of silicone or wooden cooking utensils to protect the finishes and keep your cookware as long-lasting and beautiful as possible.

Category: Cookware Basics

Subcategory: Cookware Basics

Tip: Going Dutch

Also known as a French oven or cocotte, the cast-iron Dutch oven was originally designed to replicate the encompassing heat of oven cooking, so it could be used by pioneers who were camping out on the frontier during the late 1800s. It has stood the test of time and is still made from cast-iron today, though for ease of maintenance, it is sometimes enameled. Dutch oven cooking has endured so long for a reason. With the gradual, even heating of this type of cookware, and its ability to retain heat for long stretches of time, there's nothing like it for slow-cooked dishes like stews and roasts. Even the toughest cuts of meat are rendered fork-tender. The heavy, tight-fitting lid that typically accompanies a Dutch oven helps lock in moisture and flavor. It sends moisture back into the pot, braising your food, so you'll never have to face a dried-out stew again. Try one for all your slow-cooked meals, like chicken cacciatore, coq au vin, pot roast, and yes, beef stew.

Tip: Roasters 101

The next time Thanksgiving rolls around, you may want to think about investing in a roaster. Unlike conventional roasting pans, it provides roomy, upright handles that are securely riveted to the sides of the pan. This is an invaluable feature when lifting a heavy turkey or any other roasted meat like beef tenderloin, chicken or ham. If you're

unsure of which size roaster to choose, keep this in mind: There should be about two inches of space between what you're roasting and the sides of the pan, and an extra two inches between the pan's sides and oven walls. So be sure to measure the inside of your oven before purchasing. And if you're planning to create a sauce from the drippings, plan accordingly since the drippings from a small roast in a large pan are likely to burn.

Subcategory: Cookware Basics Tips

Tip: Caring for Microwave Cookware

All microwave-safe cookware can be washed in the dishwasher, but some pieces are meant for the top rack only. (Check the manufacturer's information for each piece.) Of course, you can also wash microwave cookware by hand in regular mild dishwashing liquid. Never use heavy duty cleaners. If food remains after washing, use a plastic scrub pad. Never use scouring powders, scouring pads, or other abrasives, as these can ruin the integrity of the cookware. If stains are left by spices, tomato products, etc., put into utensil solution of 1 tablespoon chlorine bleach in 1 cup water and soak 1-2 minutes. Rinse thoroughly.

Tip: Super Saucepans

Saucepans are a staple cookware item for any kitchen. But how many should you have? A minimum of two, in two different sizes is essential. Three are even better. Saucepans are stout and have one long handle. The larger sizes may have an additional loop or helper handle. Ranging in sizes from less than 1 quart (good for warming butter or small portions) to approximately 6 quarts. The larger pans can be used to prepare large-batch soups and sauces

Category: Cookware Sets

Subcategory: Cookware Set Tips

Tip: Calphalon Cooking Sets Are Great For All

Got some basic cooking needs? One of the best sets on the market is a Calphalon cookware set. A classic set is usually eight pieces. Each pan can go into the oven, which adds versatility to the set. The 1-1/2-quart and 2-1/2-quart saucepans and 4-quart chef's pan with rounded sides all have lids and are perfect for making sauces, and the chef's pan is great for braising. The non-stick 8- and 10-inch omelet pans sear and sauté as well as cook omelets. Made of heavy-gauge aluminum, the pans cook without hot spots or warping. All items should be hand washed with mild detergent to ensure the integrity of the stick-resistant surface remains in tact.

Subcategory: Cookware Sets

Tip: For Beginner Cooks: Buy Only What You Need

A cookware set can be a beautiful thing! If you know the brand and style of cookware you want, as well as the materials and features that work best for you in your kitchen, then it's time to buy a cookware set. All cookware sets include your essential pots, pans and the lids that go with them, but some include much more. If you're a beginner, a large cookware set may be too much. Start small and remember, you don't have to buy the entire set at once unless there's an unbelievable sale in the brand you want.

Start with just the basic pieces: A large spaghetti stock pot, a regular saucepan for cooking veggies and rice or warming up soups and sauces, a small saucepan for melting and cooking small amounts of liquids or gravies, a sauté pan for everyday dinners and maybe an omelet pan for cooking small breakfasts.

Buy these basics separately to try out the different cooking materials, or try a small 7 piece cookware set to see what works for you, your cooking style and your kitchen.

Once you settle on a brand and type of cookware that works for you, build your set little by little just the way you want it, especially if budgetary constraints are an issue.

Now that you have some basic pieces and have tried different materials and styles, you can wait for a great cookware set sale in the brand and style that includes exactly what you want.

Category: Cuisinart Cookware

Subcategory: Cuisinart Cookware

Tip: Kudos For Cuisinart

For the combination of top-performance and affordability, it's tough to beat Cuisinart cookware. In a 2006 equipment test conducted by *Cook's Illustrated*, the Chef's Classic Nonstick Hard-Anodized Omelet Pan was the highest-rated, among several competitive nonstick brands. Testers observed that it had the largest cooking area of all the skillets and declared, "this pan impressed us with its sturdiness and heft," commenting that the salmon used in testing was "beautifully and evenly browned." Consider this cookware if your budget is tight, but you still seek quality in the kitchen.

Category: Le Creuset Cookware

Subcategory: Le Creuset Cookware

Tip: For Casseroles And So Much More

If you're debating on which Le Creuset pieces to invest in, consider the buffet casserole. Somewhat of a cross between a Dutch oven and a heavy skillet, it's one of the most versatile items in Le Creuset's cookware line. The wide, shallow surface area of the Le Creuset casserole makes it perfect for recipes that require browning, and then, slow simmering in a sauce, like chicken cacciatore. For rice that stays moist, try the Le Creuset casserole next time you make paella, or for other skillet dishes like jambalaya and beef stroganoff. Or use it to make a frittata, deep dish pizza, macaroni and cheese, fruit cobbler or even pineapple upside-down cake. Let your imagination run wild. Of course, if you have a sudden craving for tuna casserole, it's great for that too!

Tip: Oh la, la...Le Creuset

Since 1925, the craftsmen at Le Creuset have perfected enameled cast iron cookware. Each Le Creuset shape is one of a kind, with new innovations all the time including Le Creuset's Tagine and Wide French Oven. What's most fun about Le Creuset cookware is the unique color options available. From kiwi to colbat, you're sure to find a Le Creuset cookware piece to match your kitchen! And the French are energy efficient, too. With Le Creuset, there is no need to use high heat thanks to the cast iron material, which efficiently and effectively absorbs and distributes heat. For this cookware, the best cooking results occur on low to medium settings.

Tip: Sometimes It's Okay To Do Things Halfway

With a Le Creuset pan, heat not only travels through the bottom, but also up the sides. Its ability to retain heat is a big plus when compared with other pans made from aluminum or stainless steel. To take full advantage, however, it's important to know how to put your Le Creuset pan to optimum use. Always fill it at least halfway. If there's too much space at the top, your ingredients may dry out before they're cooked all the way through.

Tip: The Lowdown On Cooking with Le Creuset

Whenever you use new cookware, there is always the question of whether it will perform the way you expect it to. Have Le Creuset cookware? Keep this in mind: For best results when working with Le Creuset cookware, use medium or low heat. This will help prevent food from sticking in the pan. Use high heat only for liquid-based cooking,

such as boiling water or broth. For other cooking, heat pan slowly on medium heat and then reduce to low.

Subcategory: Le Creuset Cookware Tips

Tip: Le Creuset's Superior Soup Pot

Everyone loves homemade soup in the cold weather. Chefs can't go wrong in choosing Le Creuset pot to cook it in. For examples, the 2 ³/₄-qt. soup pot measures nine inches across, while its flat bottom is only four inches, allowing you to use the small burner on your very easily. The wide surface area will speed the cooking of any soup or stock reduction. The cast iron's superior heating qualities spreads heat from this pot's base up its sides. You can also use this soup pot in the oven!

Category: Lodge Cookware

Subcategory: Lodge Cookware

Tip: A Pan That's A Real Heirloom (Or Atleast Looks Like It Is)

There's just something about a cast iron pan handed down from generation to generation. Or is there? Now, with pre-seasoned Lodge Logic cookware, you get the same dark, burnished heirloom finish you'd get from your grandma's pan. Traditionally, it takes years of frying up chicken and baking cornbread to achieve such a brilliant patina. But now, thanks to Lodge Logic, you don't have to wait to inherit a perfect cast iron pan. To see for yourself, try a Lodge Logic griddle. Its shiny, black finish is not only attractive to look at, it means you won't have to waste time seasoning and re-seasoning. It also means you can start making French toast right away – just like grandma's.

Tip: Stick With This Cooking Tip

Whether you've got new Lodge Logic pre-seasoned pans, or you've done the seasoning yourself, here's a trick to help speed up your cast iron cookware's non-stick capabilities: Use generous amounts of oil the first few times you cook with Lodge cast iron pots. Fry up some chicken or sauté some shrimp. Live a little. These extra coatings of oil will help prevent food from sticking during future use.

Subcategory: Lodge Cookware Tips

Tip: Salvaging Rusted Lodge Cast Iron

Seasoning is an ongoing process. But if, over time, your lodge cast iron cookware develops a metallic smell or taste or shows signs of rust, there is still hope for your pan!

Wash with soap (this is one occasion when using soap is permissible for cast iron) and hot water then scour off rust. Season your pan again as though it is a new item.

Tip: Seasoning your Cast Iron Cookware

Here is some helpful cast iron cookware advice: Cast iron is the original “nonstick” cookware, but you have to treat it first. This is called “seasoning”. Wash your new cast iron pan in hot, soapy water. Rinse utensil and dry completely. Discoloration on towel is normal. Next, apply a thin, even coating of melted shortening (not butter) inside and outside the utensil with a soft cloth or paper towel. If your cast iron pan has a lid, make sure you season it as well.. Preheat oven to 350 degrees. Place utensil on top shelf of oven, upside down. Place aluminum foil on a baking sheet and put on bottom shelf of oven to catch any drippings. Bake your cast iron cookware in oven for one hour, then turn oven off and let utensil remain in the oven until cool. To clean utensil after use, use boiling water and a plastic scrub bun or brush. Do not use soap, unless you are going to repeat the seasoning process.

Category: Nonstick Cookware

Subcategory: Nonstick Cookware

Tip: Nonstick Cookware That's Built To Last

If you've narrowed your nonstick cookware specifications down to a set that is hard-anodized, consider this: Cuisinart nonstick cookware offers a rendition within its Chef's Classic series. Long known for its hard-to-resist combination of both quality and value, Cuisinart creates nonstick pans that stand the test of time. Even sticky glazes slide right out of these pots and pans, no matter how frequent your use. A QuanTanium nonstick coating on the interior also contributes resilience.

Tip: Nonstick Cookware With An Essence

If you're an Emeril Lagasse fan, check out Emerilware nonstick cookware. The Food Network phenomenon, chef and cookbook author collaborated with the world-renowned All-Clad brand to construct nonstick hard-anodized aluminum pots and pans. His input resulted in a "flared lip" design which makes pouring a breeze. The cookware features cast stainless handles and glass lids that fit snugly on top. The line features a triple-layered nonstick coating that is exclusive to Emerilware. It is priced reasonably so that all Emeril enthusiasts can afford to “kick their cooking up a notch.”

Tip: You'll React To This Tip (But Your Pan Won't)

Aluminum nonstick pans are great conductors of heat, so food cooks quickly and

uniformly. However, aluminum also reacts to acidic foods, like wine or tomato sauce, and it is a soft metal so it tends to scratch easily and sometimes warps or pits. So look for the word “anodized” when choosing aluminum nonstick cookware. It is an electromagnetic process that toughens the surface of aluminum pots until it's harder than stainless steel – and makes it nonreactive.

Category: NordicWare Cookware

Subcategory: Nordic Cookware Tips

Tip: Microwaving With NordicWare

Not many people realize that NordicWare also makes a large line of microwave cookware. Whether poaching eggs, cooking bacon, popping corn, or just reheating a dish, all the items in the NordicWare microwave line are designed to go from freezer to microwave to table. Plus, all the cookware and serving dishes are oven-safe to 400 degrees and completely dishwasher safe.

Category: Outdoor Cookware

Subcategory: Outdoor Cookware Tips

Tip: Camping Cookware Basics

If you are planning a camping trip that will involve outdoor preparation of food, you'll need to know a few things about camp cookware. You can cook over an open fire, and that will involve a grill to set up over the flames. Without campfires, you can rely on propane burners. Either way, you will need a sturdy pot (at least one) and/or a griddle, depending on what you are planning to cook. Also, cooking utensils like knives, spoons, spatulas are essential. Many manufacturers of camping cookware have also designed their products for easy travel, making your camping mealtime less of a hassle.

Tip: Outdoor Cooking: Not Just BBQs

Cooking isn't just for indoors, and outdoor cooking does not only include summertime BBQs! There is an old saying that food tastes better when it's cooked outside. Lucky for believers of that saying, there is a whole line of outdoor cookware designed for the best of cooking under a big sky. From ovens to mess kits to utensils, you'll never be without the proper tools. Many of the items are designed for camping convenience as well, meaning they are lightweight and easy to clean, pack, and store.

Category: Pyrex Cookware

Subcategory: Pyrex Cookware Tips

Tip: Caring For Pyrex Ovenware

Pyrex ovenware can go directly from the refrigerator or freezer to a microwave, convection, or preheated conventional oven. Add a small amount of liquid to the ovenware vessel prior to baking foods that release liquids while cooking. Keep your Pyrex ovenware clean with regular cleaning by hand or in the dishwasher. To loosen baked-on food, allow glass to cool, then soak. If scouring is necessary, use only plastic or nylon cleaning pads with nonabrasive cleansers.

Tip: How To Cool Pyrex

Although Pyrex is designed to go in and out of the oven, it still has to deal with thermal stress and fatigue. This can result in the casserole (or whatever dish you are using) breaking. When you take your casserole out of the oven, it's best to let it cool in a neutral-temperature area -- one that is not too much warmer or too much colder than the dish itself. For this reason, placing the casserole on top of the oven range is not a good idea -- nor is placing the dish in the refrigerator right away.

Category: Scanpan Cookware

Subcategory: Scanpan Cookware

Tip: Now That's Putting A Lid On It

If you're the type who can't resist sneaking a peak at what's cooking, consider Scanpan Classic or Scanpan Ergonomic. Both lines feature glass domed covers, with heat resistant phenolic knobs for easy lifting. Tight-fitting tempered glass traps heat and moisture, a particular plus for making stews and braising. And of course, with these Scanpan lids, it's easy to see what's cooking. The feature of the SCANPAN CLASSIC line is the pressure cast aluminum core - the best heat conductor when it comes to pots and pans. SCANPAN's perfectly flat base makes SCANPAN CLASSIC suitable for gas, electric and ceramic and halogen ranges. If you're a modern day home chef, you know the importance of non-stick convenience and quick clean-up. SCANPAN CLASSIC products feature a nonstick surface technology that ensures a perfect food release without the use of fats, oils or other seasoning. SCANPAN CLASSIC is safe to use with metal utensils and is guaranteed not to peel, blister or crack. It can be cleaned in the dishwasher or, actually more quickly and easily, by hand. SCANPAN CLASSIC has repeatedly received highest ratings by the leading consumer magazines in Europe and the US.

Tip: Scanpan Accommodates Everyone -- And That's No Left-handed Compliment

If you're a leftie, you'll appreciate Scanpan Ergonomic. The cookware in this line features an ergonomically-designed, patented phenolic resin handle with a curved grip that is comfortable in **both** hands. The handle prevents the pan from slipping or rotating in the hand, making it easier to hold the pan level, and generally assists in lifting this professional weight cookware.

Tip: Wok, Don't Run to Try This Stir-Fry Pan

If you're a fan of stir-frying, but have a bit of a lazy streak when it comes to cookware maintenance, you'll love the Scanpan wok. Unlike traditionally preferred carbon steel woks, which require repeated seasoning and careful, gentle cleaning, this wok doesn't need to be seasoned and is easy-to-clean. In another one-upmanship of regular woks, the Scanpan wok may be used on both gas and electric cooktops, and boasts a unique design with a flat base with the high rounded-sides favored by Asian chefs. Its base is extra-thick for even heat conduction, allowing you to save energy by using a low or medium temperature to stir-fry. You'll save calories too, since little or no oil is needed, yet food doesn't stick.