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Bon Appetit, January 2009, page 19

STARTERS

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WHY WE LOVE/
the cast-iron skillet

Thanks to a renewed appreciation for simple cooking and minimalist design, the traditional cast-iron skillet is back in vogue. Both restaurant chefs and home cooks like the pan for its versatility: It heats up fast; can be used for braising, frying, and baking; and makes a rustic serving piece. It's also incredibly affordable—scour eBay or flea markets for a vintage find, or buy a new 10-inch skillet from manufacturers like Lodge or Coleman for less than \$20. —DIANE CHANG

TO SEE MORE OF OUR FAVORITE CAST-IRON SKILLETS AND WHERE TO BUY THEM, GO TO bonappetit.com/tools.

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