

skillets, sauté pans, and grill pans

1 8-inch skillet, stainless steel



2 10¼-inch skillet, cast iron



3 10-inch skillet, stainless steel



4 ¾-quart sauté pan, copper



5 5-quart sauté pan, stainless steel



6 10-inch grill pan, enameled cast iron

Skillets have shallow, sloped sides and are indispensable for frying eggs, sausages, and more. With higher, straight sides and a large cooking surface, sauté pans let you do everything from stir-fry to sear to deglaze. Grill pans keep fat drippings away from the meat. **1** The Viking skillet can be set in the oven. **2** Lodge's cast-iron skillet comes preseasoned.

3 All-Clad's skillet is available in a nonstick finish. **4** The copper sauté pan by Mauviel has a stainless-steel interior for durability. **5** Polished all over, KitchenAid's sauté pan (lid not shown) is part of a set. **6** Le Creuset's grill pan has spouts on the sides for pouring out fat.