

The Clay-pot Cookbook: A New Way Of Cooking In An Ancient Pot

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The Clay-Pot Cookbook: A New Way of Cooking in an Ancient Pot (A New Way of Cooking in an Ancient Pot). Georgia Macleod Sales 4.0 out of 5 stars 58. I was looking for a cookbook where using a clay pot made a difference in the final product--and this book is not it. As two examples out of many I could use: 1. Braised Red Cabbage with Cranberries - All the clay pot does is provide a covered dish for the final cooking. Prep cooking is done in a frying pan. One could just as easily make this dish completely in the frying pan, covering it until done, or use any covered container one already has and finish it in the oven. 2. Banana Bread Pudding - Calls for use of a cazuela, a Spanish, clay pot that looks like a high sided pie pan. The cazuela is not exactly, but clay-pot cooking has got some rabid fans. The best rice I've ever made came from a \$10 sand pot bought at a Chinese grocery store in Queens. And I mean perfect rice: every grain cooked evenly, fluffy, and distinct with the barest hint of cling. Paula showed me the difference between eggs cooked in a clay cazuela and a metal pan, Carolyn Tillie, one of the group's admins, tells me. In metal, the whites get this crusty edge, but in clay, they come out softer, less rubbery. As a way of demonstrating the clay pot's benefits to others, she occasionally cooks the same dish in two pots at once. Even the most untrained palates notice, she insists.