



**125<sup>th</sup> ANNIVERSARY**

# COOKBOOK

A Collection of Lodge Recipes and Stories



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★ Introduction: Lodge-Strong for 125 Years



# — Lodge-Strong for 125 Years

In 1863, a young 15-year-old named Joseph Lodge left home in search of work. His training as a machinist took him across the United States, and finally to Latin America's growing railroad scene — an early sign of the role iron would play in his life.

His dreams took him back to Tennessee, a state he loved and where iron and coal were booming. So when an abandoned railroad foundry appeared on his radar, he moved, setting up the Blacklock Foundry in 1896 — the first chapter in Lodge's long history.

In the 125 years since, Lodge has become an iconic, American-made cookware brand that is loved, collected, and used all over the world. Our expertly designed, naturally seasoned, and highly adaptable products bring people together around cooking — a perfect recipe for making good, stomach-filling memories.

As we celebrate this anniversary, we're sharing some of our family's favorite recipes. Some Southern classics. Some new twists. Some global fare that's just so much better on cast iron. Wherever your tastes take you, we're thrilled to bring you cookware that stands up to the heat — and the test of time.

Let's get cooking.



# Cinnamon Twists

by Henry Lodge



Cinnamon Twists are a favorite of the Lodge family, especially with our retired President and CEO Henry Lodge, who includes this in his famous “Big Breakfast” spreads, alongside bacon, sausage, eggs, and biscuits. Inspired by a Martha White pamphlet that Henry’s son brought home from a 4-H biscuit bake-off, the recipe is easy enough for small kitchen helpers to join in, and the results make for a holiday-worthy breakfast treat.



Level  
Beginner

Prep Time  
15 minutes

Cook Time  
10-12 minutes

Serves  
9



Cook It With Our  
[Seasoned Cast Iron Baking Pan](#)

## Ingredients

### Biscuit Dough

2 cups self-rising flour  
¼ cup butter, very cold  
⅔ cup milk

### Cinnamon Sugar Coating

½ cup butter, melted  
1 cup sugar  
2 teaspoons cinnamon

## Directions

1. Preheat oven to 450 degrees Fahrenheit. Cut butter into flour until crumbs are the size of peas. Mix in milk with a fork until just combined.
2. Roll dough into a rectangle on a floured surface about ¼ inch thick.
3. Cut dough with a lightly floured doughnut cutter. Reserve the dough scraps. Lightly knead the dough back together as needed until you have 9 biscuit rounds.
4. Dip biscuits in melted butter and then cinnamon-sugar mixture and coat well.
5. Twist once and place on a lightly greased baking pan about 1 inch apart
6. Bake for 10-12 minutes. Serve warm.

## Kitchen Tips

- Don't have a doughnut cutter? A thin-rimmed rocks glass and a small shot glass will do the trick.
- Have extra dough scraps? Let the family get creative with fun shapes and sizes. Bake time will stay the same.

# Bran Muffins

by Sarah "Pat" Kirkwood Lodge



Bran muffins are a breakfast staple — filling, tender, and full of heart. Although every family and town has its own take, this classic is especially popular along the old stomping grounds of cereal companies from New Jersey to North Carolina. This particular recipe is believed to have originated at the Hemlock Inn in North Carolina, a favorite stopover for John Lodge and his wife, Sarah "Pat" Kirkwood Lodge. It features earthy grains and creamy buttermilk for a perfect morning pick-me-up.



Level  
Intermediate

Prep Time  
15 minutes

Cook Time  
15-20 minutes

Serves  
36



Cook It With Our  
[Cast Iron Muffin Pan](#)

## Ingredients

6 cups All-Bran cereal  
2 cups boiling water  
1 cup (2 sticks) salted butter, melted  
2 cups sugar  
4 large eggs, beaten  
1 quart buttermilk  
5 cups bleached all-purpose flour  
5 teaspoons baking soda  
2 teaspoons salt

## Directions

1. Put 2 cups of the cereal in a large bowl. Pour the boiling water over it and let stand a few minutes. Mix in the melted butter, sugar, eggs, buttermilk, and the remaining 4 cups cereal.
2. In another large bowl, sift the flour, baking soda, and salt together. Add to the wet mixture, mixing thoroughly.
3. Using a well-buttered Lodge Cast Iron Muffin Pan, you can bake however many muffins you like or transfer the batter to an airtight container and refrigerate for future use. (It will keep for up to 4 weeks.) The batter is good to go as soon as it is mixed.
4. When you are ready to bake, preheat the oven to 425 degrees Fahrenheit. Fill the wells of the muffin pan to just below the tops. Bake 15 to 20 minutes. Poke a broom straw or toothpick into the muffins. If it comes out clean, the muffins are ready.

# Briggs' Buttermilk Biscuits

by Lodge Cast Iron



Our customers love to share their baked creations with us, and when Lodge fan William Briggs posted these buttermilk beauties on our social media, we knew we had to try them. Sure, we love how photogenic they are, with crispy tops and tender, flaky middles. But after trying out the recipe, the team at Lodge agrees that these biscuits taste even better than they look — which is a very high bar to clear.



Level  
Intermediate

Prep Time  
15 minutes

Cook Time  
12-18 minutes

Serves  
6-8



Cook It With Our  
[Classic Cast Iron Skillets](#)

## Ingredients

2 cups self-rising flour, plus extra for dusting counter  
 ½ cup (1 stick) chilled unsalted butter, plus an additional 2 tablespoons melted butter  
 ¾ cup buttermilk  
 3 tablespoons melted shortening

## Directions

1. Preheat oven to 450 degrees Fahrenheit. Place a 10.25-inch Skillet into the oven to preheat.
2. Measure the self-rising flour into a large mixing bowl.
3. Using the coarse side of a hand grater, quickly grate 1 stick (½ cup) cold, hard butter into the self-rising flour. Working quickly, use fingers to gently distribute the shredded butter into the self-rising flour.
4. Add the buttermilk, then stir until just combined.
5. Turn onto a lightly floured surface and, using floured fingers, quickly pat to approximately the size of an 8.5-by-11-inch sheet of paper, which will be about ½ to ¾ inch thick. Very lightly dust the surface of the dough with flour from your fingertips, then fold the sheet of dough into thirds, as when folding a business letter. Repeat the patting, dusting, and folding steps seven times, or fewer if you feel the dough begin to tighten—overworked dough makes for a tough biscuit! The final time, pat the dough to a rectangle slightly larger than the size of your skillet. Using a round biscuit cutter or a drinking glass, cut into about 7 round biscuits. Gather up the scraps to form the 8th biscuit by hand.
6. With a handle mitt, carefully remove the preheated skillet from the oven. Drop melted shortening into the preheated skillet, then return to oven for a couple of minutes, until it is melted. Place each biscuit into the skillet and, using a fork, immediately turn to coat both sides with shortening.
7. Place the hot skillet into the oven, and reduce the oven temperature to 425 degrees Fahrenheit. Bake until tops of biscuits are golden brown, about 12-18 minutes.
8. Remove from oven. Brush tops with additional melted butter. Serve while hot!

**Kitchen Note** This recipe is easily doubled to be cooked in a 12-Inch Skillet, and yields around 12 biscuits.

# Brother Anselm's Famous Popovers

by Brother Anselm Clark



This simple popover recipe is the creation of Brother Anselm Clark, a monk who lived at the Marion Mission, near Joseph Lodge's hometown of South Pittsburg, Tennessee. Clark was trained at the Culinary Institute of America in New Haven, Connecticut, and his bread baking was loved throughout the area. Don't be deceived by this popover recipe's short list of ingredients and easy instructions — the final result is an impressive, sky-high morning snack.



Level  
Beginner

Prep Time  
15 minutes

Cook Time  
32-35 minutes

Serves  
12



Cook It With Our  
[Cast Iron Muffin Pan](#)

## Ingredients

1 cup sifted all-purpose flour  
¼ teaspoon salt  
2 large eggs  
1 cup milk  
1 tablespoon butter, melted

## Directions

1. Preheat oven to 425 degrees Fahrenheit. Grease 2 (6-cup) Cast Iron Muffin Pans with butter or shortening and place them in the oven for 10 minutes as it preheats.
2. Combine the flour and salt in a medium bowl. In a small bowl, beat the eggs until foamy; add milk, stirring to combine. Gradually add the milk mixture to flour mixture, stirring just until blended. Stir in the melted butter.
3. Fill the wells of the prepared muffin pans  $\frac{2}{3}$  full with batter. Bake until browned, 32-35 minutes. They should have hollow centers when they come out of the oven.
4. For an extra kick: Turn them over and make a split in the bottoms. At the table, fill the centers with gravy or jelly, depending on the meal, or you can simply dollop gravy or jelly on top.

# Henry Lodge's Favorite Cornbread

by Henry Lodge



Every family has a great cornbread recipe. The Lodge family has a lot. This particular recipe has been enjoyed for decades and is a favorite at big gatherings — especially when retired President and CEO Henry Lodge's wife, Donna, is cooking. Although it doesn't include sugar, creamed corn adds a hint of sweetness to this savory bread, and sour cream keeps things tender and moist, even the day after it's been baked.



Level  
Intermediate

Prep Time  
5 minutes

Cook Time  
35 minutes

Serves  
8



Cook It With Our  
[10.25-Inch Cast Iron Skillet](#)

## Ingredients

1 cup self-rising cornmeal  
1 8-ounce can creamed corn  
½ cup canola oil, separated  
3 eggs  
1 cup sour cream  
¼ teaspoon salt

## Directions

1. Preheat oven to 400 degrees Fahrenheit.
2. While oven is preheating, pour ¼ cup of oil into a 10.25-Inch Cast Iron Skillet and place in oven to preheat.
3. Mix all ingredients together. Using handle holders, remove skillet from the oven (it will be very hot!), pour the remaining hot oil into the cornmeal mixture, and stir together.
4. Pour cornmeal mix into hot skillet and bake for 35 minutes or until a tester comes out clean.



★ Baking

# Spoon Rolls

by Sarah "Pat" Kirkwood Lodge



This simple recipe for mini spoon rolls was a favorite with Sarah Kirkwood Lodge (also known as "Granny Pat"), and has been passed down through the Lodge family — and across the Lodge table — for years. It gets the house smelling like fresh-baked bread in under 30 minutes, and is a perfect, pillowy sidekick for any meal.



Level  
Beginner

Prep Time  
10-15 minutes

Cook Time  
20 minutes

Serves  
14



Cook It With Our  
[Cast Iron Mini Cake Pan](#)

## Ingredients

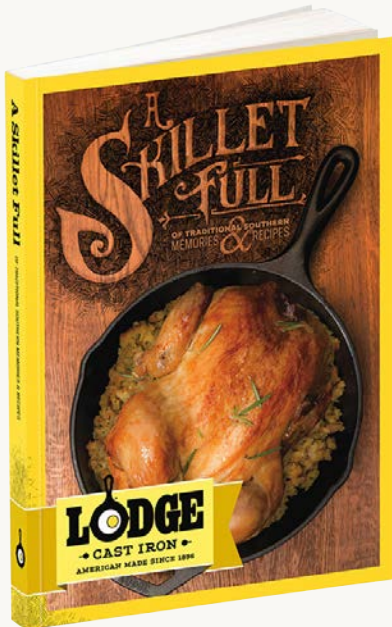
- 1 package (¼ ounce) active dry yeast
- 2 cups lukewarm water
- ¼ cup sugar
- 1 large egg, beaten
- ¾ cup (1 ½ sticks) margarine or butter, melted
- 4 cups self-rising flour

## Directions

1. Preheat the oven to 400 degrees Fahrenheit. Grease 2 Cast Iron Mini Cake Pans or Cast Iron Muffin Pans.
2. In a large bowl, dissolve the yeast in the warm water and let it sit until it swells.
3. Mix in the remaining ingredients.
4. Spoon the batter into the prepared pans, filling the wells ½-¾ full. (Any unused batter will keep in an airtight container in the refrigerator up to a week.)
5. Bake until browned, about 20 minutes.



# — A Skillet Full of Lodge History



The thing about cast iron is: You can't just make it. You've got to use it, too. Which means that in our 125 years of making cookware, the Lodge community has tried, tested, and tasted a lot of great recipes.

"A Skillet Full" is our first cookbook (originally published in 2003) that compiles recipes from across generations of the Lodge family and our employees. Featuring more than 225 recipes, it's our celebration of Southern comfort food and the role cast iron plays in our region's very best cuisine.

# Glazed Ham Balls

by Louise Lindberg Kellermann



This is one of our all-time most popular recipes, created by Louise Lindberg Kellermann, a beloved member of the South Pittsburg community who moved here with her husband shortly after World War II. On a door in her kitchen, she recorded the heights of not only her children, but also their many friends, as they were growing up. These ham balls, generously coated in a delicious glaze, were one of the many dishes she prepared for her friends and family in that same kitchen.



Level  
**Beginner**

Prep Time  
**10 minutes**

Cook Time  
**1 hour**

Serves  
**4-5**



Cook It With Our

[Chef Collection 10-inch Cast Iron Skillet](#)

## Ingredients

$\frac{3}{4}$  pound ground pork  
 $\frac{1}{2}$  pound ground fresh or cooked ham  
 $\frac{2}{3}$  cup quick-cooking oats  
 1 large egg, beaten  
 $\frac{1}{2}$  cup whole milk  
 $\frac{1}{3}$  cup firmly packed light brown sugar  
 2 tablespoons all-purpose flour  
 1 teaspoon dry mustard  
 $\frac{2}{3}$  cup fruit juice (orange, pineapple, or peach)  
 2 tablespoons cider vinegar  
 $\frac{1}{8}$  cup dark corn syrup  
 6 whole cloves

## Directions

1. Preheat the oven to 300 degrees Fahrenheit.
2. In a medium bowl, mix the ground meats, oats, egg, and milk together until well combined. Mold the mixture into balls about the size of a walnut and arrange in a single layer in our Chef Collection 10-inch cast iron skillet. Bake for 45 minutes. Carefully drain off any fat in the skillet.
3. Combine the remaining ingredients in a Lodge Chef Skillet and cook over medium heat, stirring almost constantly, until the brown sugar, flour, and mustard are dissolved and the sauce is slightly thickened. Pour the sauce over the ham balls and bake another 20 minutes, basting once or twice.

# Summer Squash Casserole

by Linda King Kellermann



Carolyn Millhiser is founder Joseph Lodge's great-granddaughter and a historian who has written extensively about Lodge, as well as the history of American cast iron. This recipe is adapted from her mother's contribution to the Lodge "A Skillet Full" cookbook and features less sugar and more fresh herbs and spices than the (still entirely delicious) original. We love her fresh take on a classic.

Level  
Beginner

Prep Time  
15 minutes

Cook Time  
35 minutes

Serves  
6



Cook It With Our  
[Cast Iron Baker's Skillet](#)



## Directions

1. Preheat oven to 350 degrees Fahrenheit. Heat the Baker's Skillet over medium-high heat for 3-5 minutes. Add olive oil along with diced onion and squash and cook 12-15 minutes, stirring occasionally, until the squash has cooked down and released much of its moisture.
2. Remove the squash mixture to a colander and drain well. Using a wooden spoon, press the squash lightly to remove excess moisture. Wipe the skillet out with a paper towel and grease lightly with cooking spray.
3. Beat together the egg, cream, butter, sugar, salt, pepper, rosemary, and thyme. Add the cooked squash to the egg mixture and stir until combined. Pour the squash mixture into the skillet.
4. Mix the topping ingredients together except for the cheese. You'll want to crumble the crackers a little, but keep some of the bits intact.
5. Starting with cheese, layer the top of the casserole with cheese and cracker topping.
6. Bake for 30-35 minutes until firm. Serve warm.

## Ingredients

### Casserole

- 2 pounds yellow squash, sliced in 1/8-inch rounds and quartered
- 1 small yellow onion, diced finely
- 2 tablespoons olive oil
- 1 egg, beaten
- 2/3 cup heavy cream
- 4 tablespoons butter, melted
- 2 tablespoons sugar
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon rosemary, chopped finely
- 1/2 teaspoon thyme

### Topping

- 6 soda crackers
- 1/2 teaspoon thyme
- 1/2 teaspoon rosemary, chopped
- 1/4 teaspoon paprika
- 1/4 teaspoon chili powder
- 1/4 teaspoon crushed red pepper (or more, if you like)
- 1/8 teaspoon salt
- 1/4 cup cheddar cheese, shredded

## Kitchen Tip


- Set the colander in a large bowl. Drain the liquid into the bowl, removing as much moisture as you can. Empty the drained liquid from the bowl, and use it to mix your wet ingredients. Easily fold the squash into the egg mixture. Reusing the bowl should help cut down on cleanup. Bake time will stay the same.

# Grilled Smashed Potatoes With Bacon Vinaigrette

by Lodge Cast Iron



These smashed potatoes put a classic piece of Lodge Cast Iron — our Burger Press — to work in a new way. Throughout our 125-year history, we've forged many shapes and sizes of presses, and today these practical kitchen powerhouses are also highly collectible. In this recipe, we dress up pressed potatoes in a bacon-gemmed vinaigrette (complete with a bit of bacon grease — naturally).

Level	Prep Time	Cook Time	Serves		Cook It With Our <a href="#">Cast Iron Burger Press</a>
Intermediate	15 minutes	50-60 minutes	4-6		



## Directions

- Add potatoes to a stockpot with enough cold water to cover by 1 inch.
- Bring to a boil, add 1 tablespoon salt, and lower to a simmer. Simmer for 12-15 minutes.
- Use a fork to check for doneness. A fork should slide in easily.
- Remove from heat and drain.
- While the potatoes are boiling, preheat the grill over medium heat with the lid closed for 10 minutes. Place the Pro-Grid Griddle inside the grill and preheat with the lid closed, about 5 minutes.
- Lightly oil the griddle and add the bacon. Cook until crisped to your liking, closing the lid as needed, about 10-15 minutes per side. Remove and crumble.
- Close the lid for 3- 5 minutes before adding potatoes.
- Using a spatula, spread out the bacon grease evenly on the griddle. In batches, add the potatoes to the griddle. Place a piece of parchment paper on the potatoes and mash them until the Cast Iron Burger Press touches the griddle. Season with salt, pepper, and garlic powder. Repeat with remaining potatoes. Discard parchment paper.
- Cook the potatoes for 3-5 minutes per side. The edges should be crispy and nicely browned. Remove from heat.
- Add vinaigrette ingredients together and mix well with whisk or fork. Add hot bacon grease and whisk or shake in a mason jar.
- Place potatoes in a large bowl or platter, top with vinaigrette, and sprinkle with crispy bacon and parsley.
- Serve warm.

## Ingredients

### Potatoes

- 1½ pounds red potatoes, washed
- 1 tablespoon salt, plus 2 teaspoons divided
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 8 ounces bacon
- 2 tablespoons parsley, chopped, for garnish
- reserved bacon, for garnish

### Vinaigrette

- ¼ cup red wine vinegar
- 3 tablespoons olive oil
- 2 tablespoons bacon grease
- 2 tablespoons Dijon mustard
- 2 cloves garlic, minced
- 1 tablespoon honey
- ¼ teaspoon salt
- ¼ tablespoon pepper

# Grilled Crispy Peanut Chicken Skewers

by Lodge Cast Iron



Since our founding, we've never let well enough alone — we are constantly finding better ways to bring the magic of cast iron cooking to kitchens and campsites. Our Kickoff Grill is the latest addition to the Lodge product family, and it's the perfect way to grill these chicken skewers, which are full of big flavors inspired by Indonesian and Thai cuisine. Serve these crispy, charry morsels with a fresh cucumber salad and tangy peanut sauce.



Level  
Intermediate

Prep Time  
40 minutes

Cook Time  
30 minutes

Serves  
6-8



Cook It With Our  
[Kickoff Grill](#)

## Ingredients

### Skewers:

- 2 pounds chicken thighs, cut into 1-inch pieces
- 2 cups water
- 2 tablespoons kosher salt
- 2 tablespoons light brown sugar
- 1 tablespoon white vinegar
- 16 6-inch bamboo skewers, soaked 15 minutes

### Garnish:

- ¼ cup crushed peanuts
- 4 green onions, sliced green tops only
- red pepper flakes, optional

### Peanut Sauce:

- ½ cup creamy peanut butter
- 1 tablespoon light brown sugar
- 4-6 teaspoons water
- 1 teaspoon white vinegar
- ¼ teaspoon salt

## Directions

1. Combine water with salt and brown sugar until dissolved. Add chicken and refrigerate for 30 minutes.
2. Fill a Chimney Starter with charcoal. Light the coals at the base of the starter and allow to burn until the coals have partially greyed over, 10-15 minutes.
3. Add coals to the base of the Kickoff Grill, spreading the coals evenly with charcoal tongs.
4. Place the domed grill grate over the top of the base and adjust the draft to medium. Heat for 5 minutes.
5. While the coals are heating, whisk peanut butter, brown sugar, vinegar, and 2 tablespoons water together. If needed, add more water until the sauce is thin enough to drizzle. Reserve half the peanut sauce for dipping.
6. Thread the chicken onto the soaked skewers, leaving about 1 inch at the top of the skewer. Place threaded chicken skewers on a paper towel-lined plate until ready to grill.
7. Oil the grill grate and place the chicken around the Kickoff Grill, with the open ends of the skewers hanging slightly over the edge of the grill. Grill the chicken 5 minutes per side, until nicely charred and cooked through.
8. Brush the skewers with reserved peanut sauce and cook 1 additional minute, rotating once.
9. Remove from the heat and garnish with crushed peanuts, green onions, and red pepper flakes.
10. Serve with remaining peanut sauce.



# — Lodge: Innovating Since Day 1, for All the Right Reasons

Although so much of how Lodge cookware is made hasn't changed in 125 years — after all, that's what makes it so great — we've never been a company that stands still. From our earliest days, the team in our foundry has looked for ways to work better, faster, and more safely.

During the Great Depression, we kept our doors open by thinking differently about what we make. Novelty items, such as cast iron garden gnomes and animals, were produced and sold to keep workers employed. In 1950, we updated the foundry and automated iron molding to help us keep up with America's appetite for cast iron — and to make work easier for our foundry teams.

In the 1970s, William Leslie Kellermann, Joseph Lodge's grandson, drafted a plan to reconstruct the foundry. This multi-year project enabled Lodge to bring employees back to full, five-day workweeks in the midst of tough economic times.

Continuing a dedication to technology and conservation, Lodge once again updated its foundry in 1994. The replacement of the coal-fire cupola furnaces with an electromagnetic induction melting system earned a Tennessee Governor's Award for Excellence in Hazardous Waste Reduction.

And the past 25 years have seen a ramping-up in new products, helping Lodge keep cast iron top of mind with a new generation of home cooks, whether they're enjoying our pre-seasoned, classic skillets, enameled cast iron, or new Blacklock technology.

# Southern Greens Soup

by Louise "Lou" Fuller



Looking for the perfect soup to complement your favorite cornbread? Louise "Lou" Fuller knows a thing or two about that. As the wife of Ed Fuller, the president of the National Cornbread Festival, held annually in our hometown of South Pittsburg, Tennessee, Lou loves to set a bowl of this rich, filling soup down next to a fresh, hot pan of cornbread.



Level  
Intermediate

Prep Time  
10 minutes

Cook Time  
25 minutes

Serves  
4



Cook It With Our  
[7-Quart Cast Iron Dutch Oven](#)

## Ingredients

1 medium onion, chopped  
2 tablespoons canola oil  
4 cups water  
1 package Knorr dry vegetable soup mix  
2 pounds turnip greens, washed well, drained, and chopped  
1 20-ounce can white beans, drained  
1 14-16-ounce package Polish sausage, sliced

## Directions

1. In a 7 Quart Cast Iron Dutch Oven over medium-high heat, cook the onion in the oil until softened, stirring a few times. Add the water and soup mix and stir to combine. Bring to a boil and simmer for 5 minutes.
2. Add the turnip greens and simmer 10 minutes.
3. Add the beans and sausage and simmer until the greens are tender, about another 15 minutes. If you want it more "soupy," add hot water.



# Heirloom Tomato Galette

by Lodge Cast Iron



At Lodge, we take tomato season seriously. And as any serious (or not-so-serious) tomato grower knows, sometimes you get more than you bargained for. This recipe is a simple but stunning way to showcase a bumper crop. Use your favorite pie crust as the base, and simply fold it around fresh, ripe tomatoes, savory herbs, and a bit of Parmesan.



Level  
Intermediate

Prep Time  
10 minutes

Cook Time  
45 minutes

Serves  
6-8



Cook It With Our  
[12-Inch Chef Collection Skillet](#)

## Ingredients

1 pie crust  
4 medium heirloom tomatoes  
¼ teaspoon salt  
¼ teaspoon pepper  
1 tablespoon olive oil  
⅓ cup fresh basil, torn, plus more for garnish  
½ cup grated Parmesan cheese, plus 1 tablespoon  
1 large egg, beaten

## Directions

1. Preheat the oven to 400 degrees Fahrenheit. Slice tomatoes to ¼ inch and place on a paper towel to draw out moisture. Season with salt and pepper.
2. Make a basic pie crust. Roll the pie crust dough until it is about ⅛ inch thick and 14 inches in diameter. Place dough into your 12-Inch Chef Collection Skillet. (The edges should hang over quite a bit). Brush the bottom of the pie dough with olive oil and sprinkle with ½ cup Parmesan cheese and torn basil.
3. Starting in the center, place tomato slices in a slightly overlapping circular pattern until galette is filled. Fold the edges over to form the crust.
4. Brush the crust with beaten egg and sprinkle with torn basil and remaining Parmesan cheese. Bake until the crust is golden brown and the tomatoes are bubbly, about 45 minutes. Let cool 10 minutes before slicing. Serve hot or cold.

# Bacon & Pimento Cheese Pizza

by Lodge Cast Iron & King Arthur Baking Co.



What happens when you take King Arthur Baking Co.'s 2020 Recipe of the Year — a crispy, cheesy pizza — and add a Southern twist? A lot of pizza. The Lodge Test Kitchen team tried out endless combinations of great, Southern ingredients (we were eating pizza for months) until we finally landed on our very favorite. Topped with homemade pimento cheese and crumbled bacon, each bite melts in your mouth for a satisfying combination we didn't know could be oh-so-good. Beware of epic cheese pulls ahead.



Level  
Advanced

Prep Time  
16 hours,  
20 minutes

Cook Time  
24 minutes

Serves  
2-4



Cook It With Our  
[10.25-Inch Cast Iron Skillet](#)

## Ingredients

### Crust

2 cups King Arthur Unbleached All-Purpose Flour  
¾ teaspoon salt  
½ teaspoon active dry yeast  
¾ cup warm water  
1 tablespoon olive oil, plus 1 ½ tablespoons for the pan

### Toppings

6 ounces mozzarella, grated (about 1¼ cups, loosely packed)  
½ cup pizza sauce  
½ cup pimento cheese  
½ cup crumbled bacon

### Pimento Cheese

1 cup shredded sharp cheddar cheese  
¼ cup mayonnaise (We love Duke's mayo in the South.)  
¼ teaspoon garlic powder  
1 roasted jalapeño, seeded and diced  
3 tablespoons diced pimentos  
salt and pepper

# Bacon & Pimento Cheese Pizza

(continued) by Lodge Cast Iron & King Arthur Baking Co.



## Prep Directions

1. Place flour, salt, yeast, water, and 1 tablespoon olive oil in a medium bowl. Stir everything together, approximately 1 minute, to make a shaggy, sticky mass of dough with no dry patches of flour.
2. Scrape the sides of the bowl and gather dough into a ball. Cover for 5 minutes.
3. Uncover the bowl and reach down between the side of the bowl and the dough, as though you were going to lift the dough out. Instead of lifting, stretch the bottom of the dough up and over its top. Repeat this three more times, turning the bowl 90 degrees each time.
4. Cover the bowl, and after 5 minutes do another fold. Wait 5 minutes and repeat, then another 5 minutes for the fourth— and final—fold. Cover the bowl and let rest for 40 minutes. Then refrigerate for 12 to 72 hours.
5. Prepare your skillet 3 hours before you want to serve your pizza. Pour remaining 1 ½ tablespoons olive oil into a 10.25-Inch Cast Iron Skillet. Coat the cooking surface and sidewalls with oil.
6. Transfer the dough to the pan and turn it once to coat with olive oil. Press the dough to the edges of the pan, dimpling it with the tips of your fingers.\*
7. Cover and let rise for 2 hours at room temperature.

## Cook Directions

1. Thirty minutes before baking, place one rack at the bottom of the oven and one toward the top. Preheat the oven to 450 degrees Fahrenheit.
2. When you're ready to bake, sprinkle 1 cup of mozzarella evenly over the entire crust. Dollop small spoonfuls of the sauce over the cheese. Sprinkle with remaining mozzarella.

3. Add small spoonfuls of pimento cheese over the pizza and sprinkle with bacon.
4. Bake the pizza on the bottom rack for 18-20 minutes until the cheese is bubbling and the bottom and edges of the crust are golden brown.\*\*
5. Remove the pizza from the oven. Carefully run a knife around the edge of the pizza and the side of the skillet to prevent sticking. Transfer to a cooling rack or cutting board.
6. Serve and enjoy!

\*Pro Tip: The dough may start to shrink back; that's OK. Just cover it and let it rest for about 15 minutes, then repeat the dimpling until the dough reaches the edges of the pan.

\*\*Pro Tip: If the top of the pizza isn't ready, move it to the top rack for 2- 4 minutes. If the top is fine, but the crust needs more browning, leave the pizza on the bottom rack for 2 to 4 minutes.

## Pimento Cheese

1. Combine cheese, mayonnaise, garlic powder, jalapeño, and pimentos. Mix well.
2. Season with salt and pepper to taste.
3. Serve and enjoy!

# Favorite Fried Chicken

by Kate Belk



In the 1930s, a local grocery store opened in South Pittsburg, Tennessee. Kate Belk, one of the owners and the matriarch of the family, often would cook meals in the back of the store. Workmen from the area would have a break at 9 a.m. each day, and a plate of leftovers from the previous night's dinner was always left out for them to enjoy. Her fried chicken was such a favorite that she went out of her way to cook extra for them.



Level  
Beginner

Prep Time  
15 minutes

Cook Time  
10-12 minutes

Serves  
9



Cook It With Our  
[Cast Iron Combo Cooker](#)

## Ingredients

- 1 cup all-purpose flour
- 1 tablespoon salt
- 1 teaspoon freshly ground black pepper
- 2 cups vegetable shortening
- 2 large eggs
- ¼ cup milk
- 1 chicken, cut into 8 serving pieces

## Directions

1. Combine the flour, salt, and pepper in a bowl large enough to hold the largest piece of chicken.
2. Heat the shortening in the base of a Cast Iron Combo Cooker or 5-Quart Cast Iron Dutch Oven over medium heat to 325 degrees Fahrenheit.
3. While the shortening is heating, beat together the eggs and milk in a bowl large enough to hold the largest piece of chicken. Dip the chicken pieces one at a time in the egg mixture, then dredge them in the flour mixture, then back in the egg mixture and the flour mixture for a second time.
4. When the oil is hot enough, slowly fry the chicken until it is golden brown on all sides and cooked through. You may need to turn the heat down to prevent the chicken from getting too brown before it's done.

★ Story of the Blacklock Collection



# — Blacklock: A Cookware Line Forged in History

When Joseph Lodge started creating cast iron in 1896, his first foundry was named Blacklock. It was a place to put his training to the test, where history was forged in iron and his legacy in cookware began. When a fire leveled the foundry in 1910, Joseph was devastated — but undeterred. Blacklock was gone, but what it symbolized lived on.

Joseph opened a new foundry, this time called Lodge Cast Iron, which would become one of the most enduring, iconic American cookware brands. Today, Lodge's Blacklock line of cookware honors a history of reinvention and of rising from the ashes.

Blacklock features a proprietary recipe of iron cast extra thin, so it's durable but light. Every piece is triple-seasoned for deep flavor and natural, non-stick protection. Plus, the family of Blacklock products is designed to work and to last.



# Chicken and Chorizo Paella

by Lodge Cast Iron



We love any recipe that feeds a big family or a crowd, but especially something that feels as special as this party-size paella. The big surprise about this dish, cooked in large-but-lightweight Blacklock cast iron, is that it comes together in less than an hour. It's packed with Spanish-inspired flavors such as fragrant saffron, delicate Arborio rice, and spicy, meaty chorizo — win, win, win.



Level  
Intermediate

Prep Time  
10 minutes

Cook Time  
40 minutes

Serves  
6-8



Cook It With Our  
[Blacklock Skillet](#)

## Ingredients

8 boneless, skinless chicken thighs  
1 pound chorizo, sliced  
4 cups chicken stock  
½ teaspoon saffron, ground  
2 teaspoons olive oil  
1 white onion, diced  
4 cloves garlic, minced  
2 ½ cups Arborio rice  
1 cup frozen peas  
2 teaspoons paprika  
1 teaspoon salt  
1 teaspoon pepper

## Directions

1. Preheat oven to 400 degrees Fahrenheit. In a medium saucepan, heat chicken stock and saffron.
2. Heat 14.5-inch Skillet over medium-high heat, 4-5 minutes. Season chicken on all sides with salt, pepper, and paprika. Sear chicken for 5-6 minutes per side. Remove from pan and set aside.
3. Cook chorizo for 2-3 minutes, stirring often. Add onion and garlic and continue to cook until onion softens, 5-7 minutes. Stir in rice and add broth. Bring to a boil, stirring often.
4. Add peas and top with chicken. Bake until liquid is absorbed and chicken is cooked through, 20 minutes.
5. Serve and enjoy!

# Skillet-Baked Spaghetti

by Kris Stubblefield



Kris Stubblefield runs the Lodge Test Kitchen and is a Lodge family member himself. This baked-spaghetti recipe is his great-grandmother's and one of the first things he ever learned to cook — and to him, it's still the very best way to make spaghetti. Although the recipe includes a from-scratch sauce, it comes together quickly and easily.



Level  
Beginner

Prep Time  
40 minutes

Cook Time  
20-30 minutes

Serves  
6



Cook It With Our  
[12-Inch Cast Iron Skillet](#)

## Ingredients

2 tablespoons olive oil  
 4 large garlic cloves, minced  
 2 large yellow onions, chopped  
 1 ½ teaspoons salt  
 2 pounds 80% lean ground beef  
 1 28-ounce can crushed tomatoes  
 1 16-ounce can tomato sauce  
 2 tablespoons balsamic vinegar or dry red wine  
 2 tablespoons sugar  
 1 tablespoon garlic powder  
 1 tablespoon dried basil  
 1 tablespoon dried tarragon  
 1 teaspoon red pepper flakes, or more to taste  
 16 ounces angel hair pasta  
 mozzarella cheese as needed

## Directions

1. Heat a 12-Inch Skillet over medium heat. Add the oil, garlic, onions, and ¼ teaspoon of the salt and cook, stirring a few times, until the onions are softened, 8-10 minutes. Add the ground beef and cook until no longer pink, breaking up any clumps of meat. Drain off any excess fat.
2. In a 5-Quart Dutch Oven, combine the tomatoes, tomato sauce, vinegar, sugar, garlic powder, basil, tarragon, red pepper flakes, and remaining 1¼ teaspoons salt. Simmer over medium to medium-low heat for 10-15 minutes, then stir in the browned ground beef. Wipe out the skillet and set aside.
3. Preheat the oven to 350 degrees Fahrenheit. Put a large pot of water on to boil.
4. Cook the pasta according to package directions. Drain and pour the pasta into the skillet you used to cook the beef. Pour the spaghetti sauce over the pasta. Shred as much mozzarella as you like over the top, covering the sauce. Bake until the cheese is melted and starts to brown, 15-20 minutes.

# Herb-Roasted Chicken With Lemon & Browned Butter



by Lodge Cast Iron

This recipe is another Kris Stubblefield original and a favorite in the Lodge Test Kitchen he manages. Garlic, lemon, and plenty of herbs make this roast chicken a dinnertime favorite for the entire family to gather around — and did we mention how nice it looks in the pan? By the time it's ready to eat, your kitchen will be filled with a delightful aroma, making you eager to enjoy each flavorful bite.



Level  
Beginner

Prep Time  
1 hour,  
20 minutes

Cook Time  
1 hour,  
20 minutes

Serves  
6



Cook It With Our  
[Cast Iron Casserole](#)

## Ingredients

1 whole chicken, 5-7 pounds  
2 tablespoons kosher salt  
1 tablespoon pepper  
6 tablespoons unsalted butter, melted  
2 lemons, cut in half  
2 tablespoons herbes de Provence  
8 cloves of garlic, left whole  
2 shallots, chopped

## Directions

1. Dry chicken with paper towels. Season all over with salt and pepper, making sure to salt inside the cavity as well as under the wings and legs.
2. Refrigerate for 1 hour or overnight. Take the chicken out of the fridge before preheating the oven to knock enough chill off the bird before baking.

3. Preheat the oven to 450 degrees Fahrenheit.
4. Squeeze half a lemon over the chicken. Brush the butter over the skin, pouring excess inside the cavity. Season liberally with herbs. Place 2 lemon halves, 4 garlic cloves, and the chopped shallots inside the cavity. Add the remaining garlic and lemon to the Cast Iron Casserole pan or skillet.
5. Place the chicken, breast-side up, in the oven and roast for 35 minutes. Remove the chicken and quickly baste. Place back in the oven and continue to roast until the skin is crispy and the chicken is cooked through (165 degrees Fahrenheit), approximately 45 minutes.\*
6. Remove from the oven and tent with aluminum foil for 10 minutes before slicing.
7. Slice chicken and spoon on pan sauce before serving.

## \*Kitchen Note

- If the skin starts to get too dark, tent with aluminum foil until the chicken is cooked through.





# — National Cornbread Festival: A Celebration of Oh-So-Good

The National Cornbread Festival started simply enough. In 1996, a group of neighbors in our hometown of South Pittsburg, Tennessee, came together to ask: How can we support our city and its local businesses?

As one of the area's major employers, we wanted to get involved, to bring people into the foundry, and to celebrate all the ways cast iron can bring people together. And so, the world's largest (and only) cornbread party was born.

The very first festival was held in 1997, and it's grown every year since. (Our most recent count puts attendance in the thousands.) The festival brings cast iron collectors and cooks together, plus features a bit of healthy and delicious competition through our annual Cornbread Cook-Off.

But the festival is so much more than cornbread: Since 1996, the event has helped landscape streets and restored historic buildings in South Pittsburg; built an athletic facility and field; donated to local theaters, churches, and libraries; and supported our Scouts, schools, and day care centers.

# Nashville Hot Chicken & Cornbread Waffles

by Chelsea Hanson

Chelsea Hanson brought a little Nashville flavor with her to South Pittsburg, Tennessee, in Lodge's 2019 National Cornbread Cook-Off. She won third place with this hot chicken recipe, which combines bold and spicy flavors with cornbread waffles (made directly on a Lodge Grill Pan!) and a creamy maple jalapeño drizzle. We love her unexpected take on a Southern delicacy.



Level  
**Advanced**

Prep Time  
**45 minutes**

Cook Time  
**1 hour**

Serves  
**2-4**



Cook It With Our  
[Pro-Grid Reversible Grill / Griddle](#)

## Ingredients

### Brine & Chicken

- 4 cups hot water
- ¼ cup salt
- 2 tablespoons granulated sugar
- 8 chicken tenders (approximately 1 pound)

### Spicy Chicken Coating

- ½ cup canola oil, heated
- 2 tablespoons cayenne pepper
- 3 tablespoons light brown sugar
- 2 teaspoons paprika
- 2 teaspoons garlic powder
- 1 teaspoon salt
- 2 teaspoons apple cider vinegar

### Dredge

- ½ cup Martha White Self-Rising Flour
- ½ cup Martha White Self-Rising Yellow Corn Meal Mix
- 2 teaspoons cayenne pepper
- 2 teaspoons garlic powder
- 2 teaspoons paprika
- salt and pepper to taste
- canola oil for frying

### Creamy Maple Jalapeño Sauce

- ⅓ cup sour cream
- 2 tablespoons mayonnaise
- ¼ cup buttermilk
- ½ of a 1-ounce packet of dry ranch mix
- ¼ teaspoon garlic powder
- ¼ cup pickled jalapeños
- ¼ cup fresh cilantro
- 2 teaspoons lime juice
- 2 tablespoons maple syrup

# Nashville Hot Chicken & Cornbread Waffles (continued)

by Chelsea Hanson



## Ingredients (continued)

### Cornbread Waffles

- 1 package Martha White Sweet Yellow Cornbread & Muffin Mix
- 2 tablespoons Martha White Self-Rising Yellow Corn Meal Mix
- ¼ cup buttermilk
- 2 eggs
- 2 tablespoons butter, melted
- 2 teaspoons molasses or maple syrup
- ⅓ cup scallions, chopped, plus an additional ½ cup for garnish
- nonstick spray

### Dip

- 2 eggs
- 1 tablespoon buttermilk

## Directions

1. Prepare brine by adding salt and sugar to hot water. Allow to cool, then add chicken tenders. Cover and keep at room temperature for 30 minutes or refrigerate up to 6 hours. (Remove from refrigerator 30 minutes before cooking.)
2. Combine cornbread mix, cornmeal, buttermilk, eggs, melted butter, and molasses or maple syrup in a medium bowl and mix until smooth. Fold in ⅓ cup of scallions and set aside for 10 minutes.
3. Heat ½ cup of canola oil in a microwave-safe bowl on high for 1 minute, then add cayenne pepper, brown sugar, paprika, garlic, salt, and apple cider vinegar. Whisk to combine, then set aside.
4. In a blender or small food processor, combine all creamy maple jalapeño sauce ingredients. Blend until smooth, then set aside.
5. Preheat oven to 200 degrees Fahrenheit. Preheat a Lodge Pro-Grid reversible Grill/Griddle over medium heat, then spray with nonstick spray. Spoon cornbread waffle batter onto grill pan with a ¼-cup scoop to form 4-inch waffles. Flip with a fork when beginning to brown around the edges, 2 minutes. Cook an additional 1-2 minutes until golden brown. Transfer to baking sheet and keep warm in preheated oven until ready to serve.
6. Preheat 12-Inch Cast Iron Skillet over medium heat, then add ½ inch of canola oil. Remove chicken from brine. Pat dry with paper towels. Combine dredge ingredients in a shallow bowl. Mix eggs and 1 tablespoon buttermilk in a separate shallow bowl. Coat chicken tenders in flour and cornmeal mixture. Shake off excess, then transfer to egg mixture and coat. Transfer chicken back to flour and cornmeal mixture, coat again, then shake off excess. Fry chicken in hot oil, cooking 3-4 minutes per side.
7. When chicken tenders are golden brown, remove chicken from skillet, then transfer to bowl with spicy coating, and turn chicken in mixture to coat completely.
8. To serve, stack 2 waffles on a plate, top with 1-2 spicy chicken tenders, drizzle with creamy sauce, and sprinkle with chopped scallions. Enjoy!



# Fried Catfish & Tennessee Tartar Sauce

by Lodge Cast Iron



Is anything more delightfully Tennessee than a catfish fry-up? This recipe makes quick work of a favorite — meaning it's easy to cook for a crowd, especially in our classic Fish Pan. Whether you catch your fish or buy fresh, a buttermilk batter laces the whole fillet with great flavor. Our Tennessee tartar has a bit of kick to it, which is exactly why we like to pair this with an ice-cold sweet tea.



Level  
Intermediate

Prep Time  
10 minutes

Cook Time  
20-25 minutes

Serves  
8



Cook It With Our  
[Fish Pan](#)

## Ingredients

### Catfish

- 4 pounds catfish fillets, cut in half
- 3 teaspoons baking powder
- ¼ teaspoon cayenne pepper
- 2 cups buttermilk
- 1 teaspoon black pepper
- 4 quarts vegetable oil
- 2 cups yellow cornmeal
- 1 teaspoon salt
- 3 tablespoons all-purpose flour
- 1 teaspoon garlic powder

### Tartar Sauce

- 1 cup mayonnaise
- ½ teaspoon hot sauce
- 1 teaspoon sweet and spicy relish
- ¼ teaspoon garlic powder
- 1 tablespoon onion, minced
- 2 tablespoons lemon juice

## Directions

1. Season all sides of catfish with salt and pepper. Place in a bowl and coat with buttermilk. Refrigerate while prepping other ingredients.
2. Combine cornmeal, flour, baking powder, black pepper, salt, and cayenne.
3. While heating oil over medium heat to 350 degrees Fahrenheit, combine all ingredients for tartar sauce. Mix and season with salt and pepper. Cover and refrigerate.
4. Remove catfish from buttermilk and allow extra to drip off. Dip catfish pieces, one at a time, into the flour mixture and shake off excess.
5. Fry the catfish for 8-10 minutes, until golden brown, turning halfway through.\* Allow catfish to drain on a paper towel-lined plate before serving.

### \*Pro Tip:

- When you add oil to the Fish Pan, fill it no more than halfway up the side of the pan, because when you add food to the oil, the level will rise.

# Thick-Cut Salt & Pepper Pork Chops

by Lodge Cast Iron

We love juicy pork chops, but who has time for brine? The secret to this recipe is to buy the thickest cut you can find; That makes it nearly impossible to overcook the pork chops. This recipe and the advice behind it come from our own Jodi Lawrence's dad, who taught her to cook delicious pork chops with the shortest list of ingredients imaginable. Simple and tasty.



Level  
Beginner

Prep Time  
5 minutes

Cook Time  
10 minutes

Serves  
2



Cook It With Our  
[Cast Iron Deep Skillet](#)

## Ingredients

- 2 boneless pork chops
- salt and pepper
- 2 tablespoons peanut oil

## Directions

1. Preheat oven to 450 degrees Fahrenheit.
2. Brush pork chops with peanut oil and season front, back, and sides of pork chops generously with salt and pepper.
3. Gradually preheat Cast Iron Deep Skillet up to medium-high heat.
4. Sear pork chops for 1-1 ½ minutes on each side.
5. Remove from stovetop and bake for 4-6 minutes.
6. Let rest for 5 minutes before serving.

# Tennessee Valley Jambalaya

by John Richard "Dick" Lodge Jr.



This recipe was created by Dick Lodge Jr. — great-grandson of Joseph Lodge — and was dreamed up to feed a very important crowd of friends. When Phil Bredesen was elected Tennessee governor in 2002, Dick's wife, Gina, was appointed to his Cabinet. Three other Cabinet members and their spouses started to meet for an informal supper once a month, and Dick created this jambalaya recipe to feed the crowd, substituting country ham for shrimp for a very Tennessee take.



Level  
Beginner

Prep Time  
20 minutes

Cook Time  
1 hour,  
30 minutes

Serves  
6



Cook It With Our  
[Blacklock Dutch Oven](#)

## Ingredients

1 rotisserie chicken, pulled  
 1 pound sweet or hot Italian sausage links  
 3 tablespoons olive oil, separated  
 1 yellow onion, chopped  
 1 large red bell pepper, chopped  
 4 cloves garlic, minced  
 12 ounces country ham, cut into ½-inch pieces  
 1 15-ounce can whole tomatoes  
 1 cup long-grain rice, uncooked  
 1½ cups chicken broth  
 ½ teaspoon fresh thyme  
 1 teaspoon chili powder  
 1½ teaspoons kosher salt  
 ½ teaspoon freshly cracked pepper  
 1½ tablespoons fresh parsley, chopped  
 parsley for garnish

## Directions

1. Preheat oven to 350 degrees Fahrenheit. Place Blacklock Dutch Oven over medium heat for 5 minutes. Add 1 tablespoon of olive oil and the sausage links to the Dutch oven.\* Top with lid and cook for 3-5 minutes per side until cooked through.
2. Remove sausages from Dutch oven and set on a plate to cool. Slice into ⅛-inch rounds.
3. Add remaining olive oil, onion, bell pepper, and garlic to Dutch oven until just tender, 7-10 minutes.
4. Stir in chicken, sausage, and ham. Add tomatoes, rice, chicken broth, thyme, chili powder, salt, and pepper. Crush tomatoes with a wooden spoon and stir to combine. Bring to a boil and cover with lid. Remove from stovetop and place in the oven for 1 hour.
5. Check the rice to see that it is cooked through. If still crunchy, bake 10-15 minutes longer.
6. Stir in chopped parsley and serve with hot sauce, country-style bread, and green salad.

## \*Kitchen Note

- For a more traditional take on jambalaya, substitute andouille for Italian sausage.



# — History of Cast Iron Bakeware

Cast iron and baking have gone together since the very beginning. And although cornbread always gets the attention, cast iron's incredible heat retention makes it the perfect vessel for crispy-edged cookies, brownies, and breads.

We felt like the bakers we know deserved a little something special. So, we took what's always been so simply great about Lodge skillets and griddles — iron, oil, and a lot of heat — and set out to create a line of bakeware products that work for all kinds of jobs.

Lodge's revamped and re-imagined bakeware includes baking pans, a baker's skillet, and even a casserole — each designed to work in a modern kitchen.



# Chocolate Babka Loaves

by Lodge Cast Iron



Meet your new favorite baked good: a sweet combination of fresh-baked challah bread, chocolaty filling, and a sweet glaze that gets into every nook and cranny. Beloved by Test Kitchen Manager Kris Stubblefield and his son, these loaves and their beautiful braiding make excellent gifts — or you can save them for your breakfast, afternoon tea, or sneaky snack.



Level  
Advanced

Prep Time  
2-3 hours

Cook Time  
45 minutes

Serves  
20



Cook It With Our  
[Cast Iron Loaf Pans](#)

## Ingredients

### Babka Dough

⅓ cup milk  
 2 ¼ teaspoons active dry yeast  
 ⅓ cup sugar, plus 1 tablespoon  
 5 cups all-purpose flour  
 1 teaspoon salt  
 4 eggs  
 10 tablespoons butter, softened  
 ½ teaspoon vanilla extract

### Glaze

½ cup water  
 6 tablespoons sugar

### Dark Chocolate Filling

2 ounces dark chocolate  
 ¼ cup unsalted butter  
 ⅓ cup sugar  
 ¼ cup cocoa powder  
 2 tablespoons milk, warmed if needed



# Chocolate Babka Loaves (continued)

by Lodge Cast Iron



## Directions

### Babkas

1. Heat milk to 100 degrees Fahrenheit and pour into the bowl of a stand mixer. Whisk in yeast and 1 tablespoon sugar and let sit for 5 minutes.
2. Add remaining sugar, butter, eggs, vanilla extract, and salt. Using the dough hook, incorporate flour  $\frac{1}{2}$  cup at a time. Knead the dough on medium speed until the dough is smooth and pulls away from the sides of the bowl, 10 minutes.
3. Remove the dough from the bowl and form a ball. Place in a greased bowl and cover with plastic wrap until doubled in size, 1-2 hours. At this juncture, make the chocolate filling, see the steps at right.
4. Spray two Cast Iron Loaf Pans with Baker's Joy. Cut two pieces of parchment paper into 8-by-10-inch pieces. Place the cut parchment paper inside each pan, overlapping up the long sides of the pan. Spray again with Baker's Joy.
5. Punch down the dough and remove to a floured countertop. Cut the dough in half and cover one of the halves with plastic wrap.
6. On a floured countertop, roll the dough out into a rectangle, approximately 9 by 15 inches.
7. Spread the dark chocolate filling over the dough, leaving about  $\frac{1}{2}$  inch around the edges.
8. Roll the dough into a log and place seam-side down. Using a sharp knife, cut the log in half lengthwise and turn the halves so that the cut side is up. Starting at one end, pinch the 2 loaves together and begin wrapping the halves around

each other to form 1 loaf. Pinch the opposite end of the loaf together and tuck both pinched ends under.

9. Carefully place the loaf inside the prepared loaf pan and cover with plastic wrap. Repeat with second loaf.
10. Allow the loaves to rise in a warm spot for another 30 minutes.
11. While the loaves are rising, preheat the oven to 350 degrees Fahrenheit, with a rack in the center of the oven.
12. Bake until a toothpick comes out clean and the top of the loaf is golden brown, about 45 minutes.
13. At this point, make the glaze. See the steps below.
14. Pour glaze evenly over the finished loaves and let sit for 10 minutes. If it feels like there's too much glaze, then you've got the right amount.
15. Remove the loaves and continue to cool on a cooling rack.

### Filling

1. Melt butter in a small saucepan over medium-low heat.
2. Remove from heat and stir in chocolate until smooth.
3. Stir in the cocoa powder and sugar until incorporated. Add milk, as needed, to thin the filling.

### Glaze

1. Simmer water and sugar over medium-low heat until dissolved. Remove from heat.
2. Pour evenly over babka loaves before removing them from the loaf pans.

# Chess Pie

by Lynda King Kellermann



As a Lodge historian and great-granddaughter of founder Joseph Lodge, Carolyn Millhiser has lots of childhood memories that involve great recipes and great cast iron. This one takes her straight back to her family's Kentucky farm in the 1940s. There, her mother, Lynda King Kellermann, would make this Southern classic from pantry staples, including cornmeal.



Level  
Intermediate

Prep Time  
1 hour,  
30 minutes

Cook Time  
1 hour

Serves  
6-8



Cook It With Our  
[Seasoned Cast Iron Pie Pan](#)

## Ingredients

basic pie dough or 9-inch prepared pie crust  
5 large egg yolks  
2 cups sugar  
1 cup whole milk  
½ cup salted butter, melted  
1 tablespoon all-purpose flour  
1 tablespoon white cornmeal  
1 teaspoon vanilla

## Directions

1. Prepare basic pie dough.
2. Preheat oven to 350 degrees Fahrenheit.
3. Beat together the egg yolks and half the sugar, then beat in the remaining sugar. Beat in the milk, melted butter, flour, cornmeal, and vanilla.
4. Pour the filling into the prepared pie crust.
5. Bake until the crust is lightly browned and the filling is bubbling (it won't look entirely set at this point), about 55-60 minutes.
6. Remove from the oven and let cool on a wire rack until the filling sets, about an hour.
7. Serve at room temperature.

# Rum Cake

by Lodge Cast Iron



It's been said across the Lodge campus that our former VP of Marketing, Jeanne "the Iron Lady" Schultz, helped make cast iron cool again. And one way she did that was with her much-loved recipe for this boozy, crunchy rum cake. Fun fact: The recipe is so good, it inspired a limited run of fluted cake pans as part of our semiannual Legacy Series.



Level  
Beginner

Prep Time  
10 minutes

Cook Time  
55 minutes

Serves  
10



Cook It With Our  
Fluted Cake Pan

## Ingredients

### Cake

Baker's Joy

2 cups pecans, finely chopped, divided

1 18-ounce package yellow cake mix

1 3.4-ounce package Jell-O Vanilla Instant Pudding

4 large eggs, room temperature

½ cup cold water

½ cup vegetable oil

½ cup dark rum

### Syrup

½ cup butter

¼ cup water

1 cup granulated sugar

¼ cup dark rum

## Directions

1. Preheat oven to 325 degrees Fahrenheit. Grease Fluted Cake Pan with Baker's Joy.
2. Sprinkle 1 cup chopped pecans on bottom of pan.
3. Put cake mix and instant pudding mix into bowl. Beat in eggs, water, and oil, followed by rum and remaining pecans. Mix until smooth, about 2 minutes.
4. Pour batter into pan and bake 55 minutes, or until a cake tester comes out clean.
5. When cake is nearly done baking, make the syrup. Melt butter, then whisk in water and sugar. Cook over medium-low heat, stirring occasionally, until sugar has completely dissolved. Remove from heat and stir in rum.
6. Remove from oven and immediately poke 20 holes into cake. Spoon half of the syrup over it.
7. When cake is completely cool, flip onto a plate. Poke 20 more holes on the top and sides. Spoon and brush on all the remaining syrup. Let sit 15 minutes before serving.

# Brown Sugar Butter Tarts

by Lodge Cast Iron



These traditional Canadian butter tarts are a favorite of our Brand Manager Laura Candler's family. The small tarts have a crusty brown-sugar top and a soft center that stays gooey at room temperature. Top them with a few toasted pecans for an individual dessert that's delicious — and don't worry, we won't judge if you go back for seconds.



Level  
Intermediate

Prep Time  
40 minutes

Cook Time  
30 minutes

Serves  
7



Cook It With Our  
[Cast Iron Mini Cake Pan](#)

## Ingredients

### Tart Crust

- 2 ½ cups flour
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ cup shortening
- ½ cup cold butter (1 stick), cut into small pieces
- ¼ to ½ cup ice water

### Tart Filling

- 2 cups brown sugar
- 2 eggs
- 2 tablespoons melted butter
- 2 tablespoons heavy cream
- 2 teaspoons vanilla

## Directions

### Tart Crust

1. Combine flour, sugar, and salt in a bowl.
2. Add shortening and butter to the flour mixture and use both hands to work it into the flour until the mixture resembles coarse cornmeal.
3. Add the water, one tablespoon at a time; mix just until dry ingredients are moistened and the dough comes together and forms a ball.
4. Gently gather dough into a disk and wrap in plastic wrap. Chill in fridge 30 minutes to 2 hours.
5. Preheat oven to 350 degrees Fahrenheit.
6. On a floured surface, using a floured rolling pin, roll dough disk to ⅛-inch thickness. Cut out a 6-inch circle of dough and press it into one of the Cast Iron Mini Cake Pan molds, trimming excess dough on top. (Do not stretch dough, or it will shrink during baking.) Repeat until all 7 cake pan molds are filled.

### Tart Filling

1. In a medium bowl, combine brown sugar, eggs, butter, heavy cream, and vanilla, and whisk until smooth.
2. Spoon mixture into dough-lined mini cake pan, filling each round ¾ full.
3. Bake tarts for 30 minutes or until filling is set, rotating once.
4. Allow tarts to cool completely in the pan.