

Title:

Basic Cookware Explained

Word Count:

626

Summary:

With all of the many types of cookware available, All-Clad, Calphalon, nonstick, stainless steel, uncoated or coated, cast iron, celebrity cookware and more, how can you choose the correct one for your needs? By examining the positives and negatives of each type of cookware your decision will become much easier to make.

Keywords:

cookware, bakeware, cooking, cook, recipe, recipes, cooking, baking, pots, pans

Article Body:

What is All-Clad stainless steel cookware and why is it the best top-of-the-line bake ware you can buy? All-Clad cookware is made with a heavy aluminum inside which extends up the sides of the pan. It is coated with a stainless steel cooking surface and has an outside layer of magnetic stainless steel. This type of bake ware is ideal for cooking on a gas stove where the flames can burn up the sides of the pots and pans. These types of pots and pans are heavier than the less expensive kinds that you find at cheap discount stores. This cookware is extremely popular among the expert chefs, holds up well in high heat up to 500 degrees Fahrenheit and it comes in a nonstick version as well.

Maybe you like to do lots of browning. If so you may want to use uncoated or non coated cookware for your favorite recipes. A top brand of uncoated pots and pans are made by Wolfgang Puck. Chances are you will never see a review that will not give Wolfgang Puck high marks for its baking performance and price value. Uncoated bakeware has an aluminum plate as the foundation or base. It does not run up the side as does the All-Clad type which is a big reason why uncoated is less expensive.

Calphalon nonstick bakeware is a hard anodized aluminum bake ware with a nonstick coating. If you are looking for a cheaper brand that will perform almost as well as the more expensive ones this may be what you are searching for. Plus it is also lighter in weight than most All-Clad varieties or brands. It may require a little more energy on your part during cleanup though since most Calphalon nonstick pots and pans are not dishwasher safe. Another positive

aspect to this type of cookware is that it can be used in your oven in temperatures up to about 400 degrees Fahrenheit.

Similar to Calphalon, Emeril (Emerilware) is a high quality cookware that compares favorably to other top-of-the-line pots and pans and is a very good value for the money. Your favorite recipe will still taste delicious. Famous TV chef Emeril Lagasse has this line made by All-Clad which is similar to their hard anodized cookware. The major difference is the designs added to the pieces. This cookware is made of hard anodized aluminum with nonstick cooking surfaces. It is not recommended for the dishwasher, but comes with a lifetime warranty. That is something you do not see everyday.

The debate about nonstick or uncoated has endured for many years, but which is actually better? Experts have always said that uncoated cookware gives better results, but nonstick has its advantages too. Fried eggs and pancakes are a couple of obvious examples of foods that are more fun to cook or bake on a nonstick surface. No more sticking to the pan during cooking or cleanup. Scraping cooked eggs off the pan is not one of the most enjoyable cooking activities. High quality nonstick skillets will contain a fully coated aluminum plate bonded with stainless steel allowing for even heat distribution. You can also find top brands that are dishwasher safe, although most manufacturers will recommend hand washing.

Starting with high quality cookware is a must if you are looking for the most enjoyable cooking experience. And before you can purchase the most ideal bakeware for your needs you have to ask yourself a few questions. How much can I afford? Will it bother me if they are not dishwasher safe? Do I want nonstick or uncoated? Would I prefer better cookware or easier cleanup? After answering these questions you will have a much better idea as to the type of cookware best suited for your personality.