

Title:

Choosing A Quality Cookware Set

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588

Summary:

The role of a good cook ware in the preparation of a sumptuous meal cannot be overemphasized. When one consider purchasing a good cookware the first point that comes to the mind is the budget. Buying a standard cookware within one's budget and at the same time obtaining all the pieces and features one has in mind is no simple task. If you belong to the category of people who take cooking a bit seriously you need spend some more time to look into the various aspects of a good ...

Keywords:

Article Body:

The role of a good cook ware in the preparation of a sumptuous meal cannot be overemphasized. When one consider purchasing a good cookware the first point that comes to the mind is the budget. Buying a standard cookware within one's budget and at the same time obtaining all the pieces and features one has in mind is no simple task. If you belong to the category of people who take cooking a bit seriously you need spend some more time to look into the various aspects of a good cookware from the material from which it is made, to the number of pieces, features and the quality.

The first factor to be considered is the material in which the cookware is made. The first option is the stainless steel that is most popular, durable and convenient. It is also the most popular cookware material in North America being highly resistant against wear and tear and at the same time less expensive. It is also subject to criticism as the metals like iron, nickel, and chromium used in this alloy is said to create health hazards.

The other option for the home maker is the ceramic pottery, enamel or glass cookware. All these materials can be easily cleaned and are also heat resistant. The latest addition to this category is the plastic ware used for both cooking and storing. It has the advantage of being light weight, unbreakable and also being used in Micro wave ovens where other metals are not suitable. Cast iron cookware is normally pre coated with unsalted fat and heated to avoid rusting in

the absence of porcelain coating.

The stainless cookware is to be washed in soapy water or warm ammonia with water solution. The cookware is to be rinsed and dried to obviate water spots in the cookware. Never one need use chlorine or alcohol instead only some mild cleaners. The copper cookware are to be cleaned by a commercial cleaner or a home made mixture of salt, flour citric acid, and ammonia if applied before washing would also serve the purpose. While copper cookware is highly expensive the stainless cookware with copper bottom is lesser costly. The copper bottom cookware does not spread the heat evenly and the bottom of the food gets heated faster and there are chances that the food at the bottom may get burned.

One need to buy a cookware that is less expensive, durable, and that distribute the heat evenly. Cooking pans with hot spots cooks at various speed at different spots and make cooking most unpleasant... The cookware made of cast iron, copper and aluminum may result in the food cooked to absorb the metal taste and sometimes even the metal content to get transferred to food. The fact remaining so, copper bowls are immensely useful in beating egg whites. Though aluminum is the least expensive it may cause reaction with certain type of food. If one chooses the Aluminum cookware the anodized is the best choice.

One need to remember that no cookware can be considered as the perfect and the most suitable for cooking on all occasions or for cooking of all types of foods. The ideal cookware depends on your budget, your cooking preferences and the food habits. However cookware made of stainless steel could be recommended as an ideal choice considering its price, economic life, easy cleaning, and less or no reaction with the food. No wonder it is also the most popular and sought after cookware in North America.