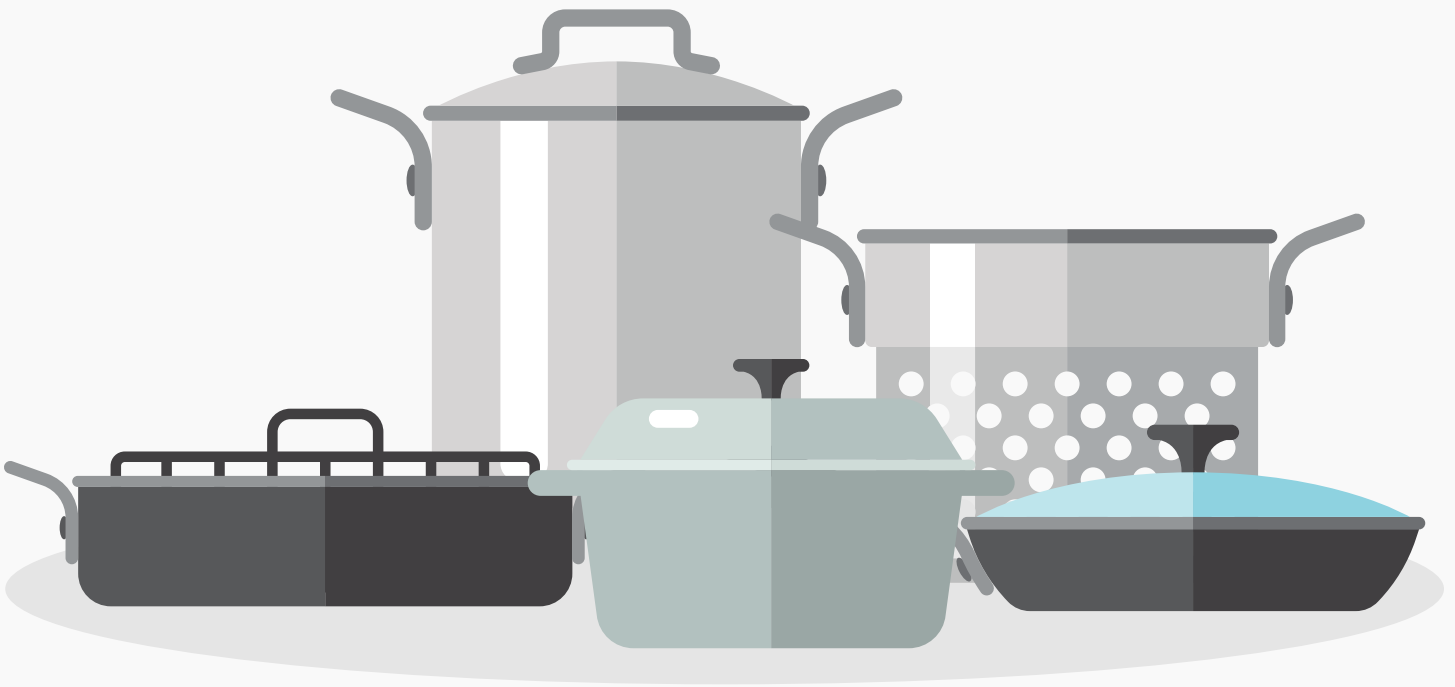
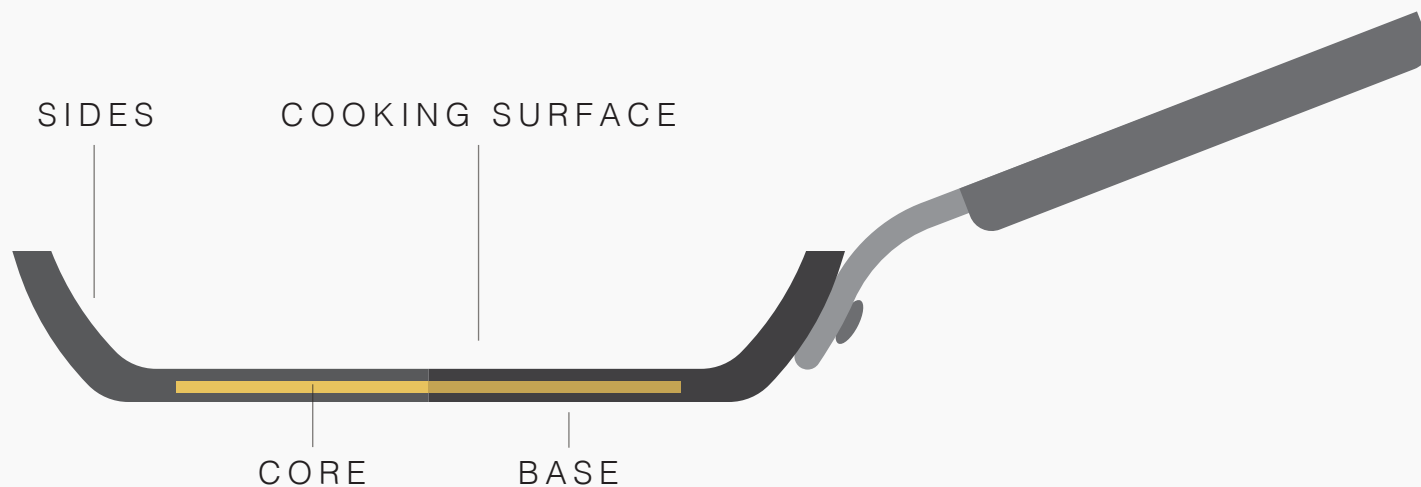
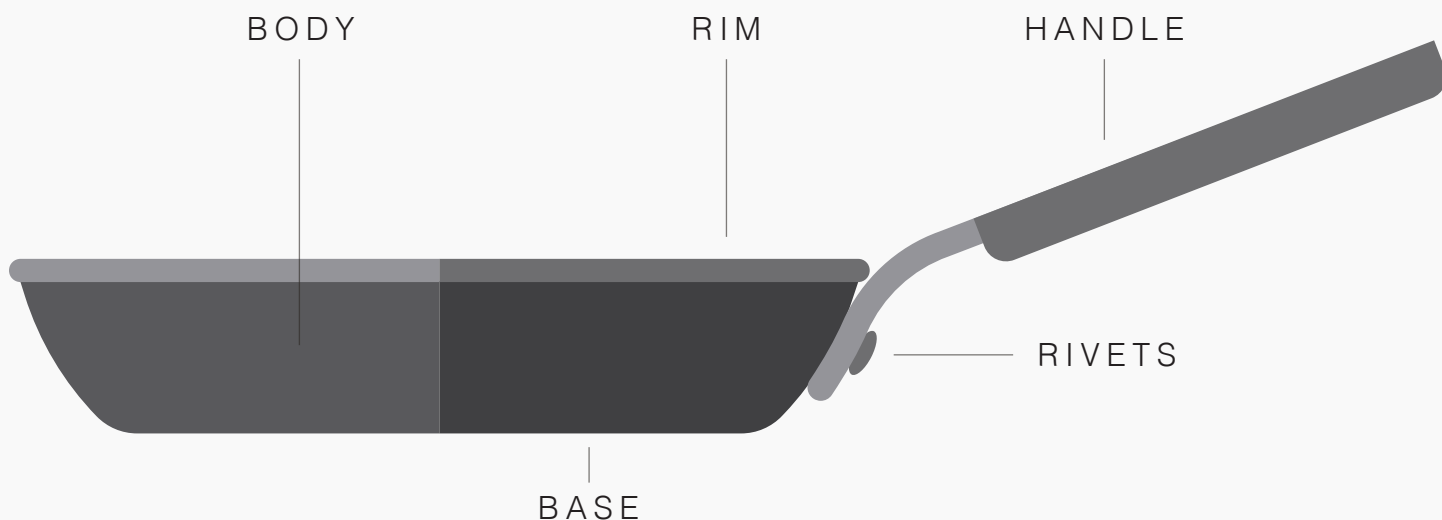


Cookware Buying Guide



THE PARTS OF A PAN

Whether you're buying your first set of cookware, or looking to upgrade, making a decision can feel like an impossible task. Our guide will give you the knowledge to make an informed decision when purchasing your new cookware.



BODY - The body is the main part of the pan and can be made of a variety of materials such as stainless steel, aluminum, enameled cast iron, non-enameled cast iron, or copper.

RIM - A slightly rolled rim can help when pouring liquids into a serving dish where straight rims are better for tossing and stirring.

BASE - Have an induction range stove top? Look for a base made of magnetic materials like stainless steel.

CORE - The core should be made of a conductive material like copper or aluminum.

RIVETS - Find a pan with rivets attaching the handle for the longest lasting and most durable finish.

HANDLE - Look for a "stay-cool" handle design so you can hold your pan without mitts.

COOKING SURFACE - A large variety of cooking surfaces are available. Non-stick surfaces offer easy clean up. Stainless steel is durable and great for browning. Cast iron can be taken from the stove to the oven.

SIDES - High vertical sides are ideal for simmering liquids where flared sides help liquid evaporate and reduce.

WHO'S WHO?

In a world full of endless gizmos and gadgets, it can be fun to get back to the basics. Whether you have too much cookware, or not enough, our Who's Who of cookware will help you make the choice between what to buy, keep, or donate.



Saucepan

A saucepan is the most basic cooking essential. It's heavy with a flat base and tall sides. Perfect for sauces, soups, rice, couscous and pasta. The possibilities are endless.



Frying Pan

Its slanted sides allow you to move ingredients around easily and quickly while its generous surface area will maximize space on your stove top.



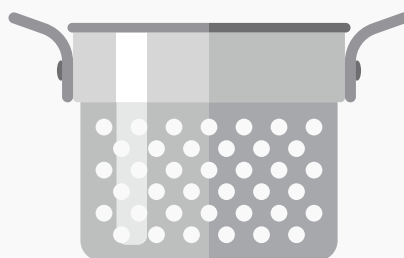
Sauté Pan

Similar to a frying pan, a sauté pan features a wide, flat bottom with vertical, moderately high sides, and a long stick handle. Great for fast cooking foods that require stirring and tossing,



Stock Pot

This large lidded pot has tall, vertical sides which can boil lobsters or create large batches of soups. An insert can be added to turn the stock pot into a steamer.



Steamer

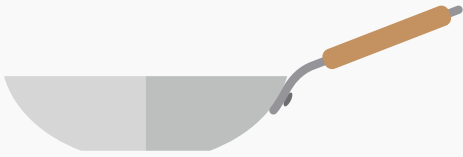
This type of insert can be added to a stock pot to create a steamer for boiling lobsters, craw fish, pasta, vegetables and more without using tongs to retrieve your ingredients. Simply lift the basket out!



Cast Iron Skillet

Although it requires hand-washing and applications of vegetable oil after cleaning, a cast iron skillet can provide lifetimes worth of good food. Its durability and even heat distribution makes it an easy cookware favorite.

WHO'S WHO?



Wok

With a flat bottom and high sides, the wok is ideal for temperature controlled cooking techniques like stir-frying and steaming.



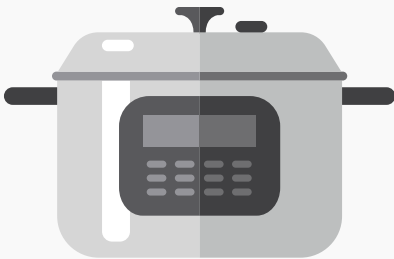
Roasting Pan

The roasting pan, when paired with a roasting rack is perfect for cooking your holiday meat and poultry. The rack allows the juice to drip off and can be used for gravy when serving. The pan by itself is great for vegetables on a weeknight.



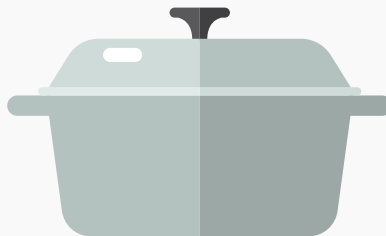
Grill Pan

The ridged cooking surface of a grill pan mimics the grates on a grill allowing you to grill all year long. Look for a pan made of cast iron to achieve distinctive grill marks.



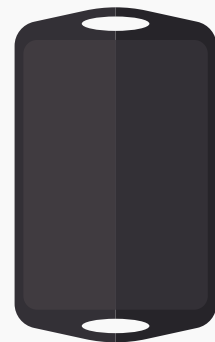
Pressure Cooker

Don't be afraid! Pressure cookers can create delicious meals in a flash. With automatic release valves and other safety settings, this could be the new "set it and forget it" trend.



Dutch Oven

This all-in-one workhorse lets you start recipes on the stove and finish them in the oven. The Dutch oven is great for one pot meals requiring browning, braising or slow cooking.



Griddle

This long flat pan can fit across one or two stove-top burners. Non-stick surfaces help you create perfect pancakes and a depression will catch juices and oil from greasy foods.

Having trouble finding JUST the right tool? Stop by Riverbend Home to see our new cookware. It's waiting to be added to your kitchen! Riverbendhome.com

HAPPY COOKING!