For Every Pot, There is a Purpose...
Looking for the perfect pot? Here’s a handy guide to help you with your home cooking!
(The letters identifying the pots connect to the photo below)

A. Calphalon 8-quart (or bigger) stockpot, with lid. Simmer soup or cook a big batch of tomato sauce in this sturdy, nonreactive stockpot. It will do double-duty for boiling pasta and steaming vegetables, too. (www.calphalon.com)
B. All-Clad 3-quart sauté pan, with lid. Stainless coating with aluminum sandwiched all the way through makes for a responsive, durable, attractive pan. Great for frying, deglazing, and, of course, sautés. And it goes from stove to oven. (www.allclad.com)
C. Mauviel Cuprinox 3-quart stainless-lined copper saucepan, with lid. Top-performing copper is heavy-duty and responsive, with a shiny stainless interior that’s easy to see into and durable. Copper tarnishes easily, but when it’s cared for, it looks great. (www.frenchcopper.com)
D. Lodge cast-iron skillet. Old faithful needs thorough drying and constant seasoning, but nothing takes high heat better, holds it as long, or puts a better crust on cornbread. It’s durable — and cheap, too. (www.lodgemfg.com)
E. Le Creuset oval enameled cast-iron casserole, with lid. Great for stove-to-oven roasts and stews and long, slow simmering. Its light-colored interior makes it easy to see into for deglazing sauces. (www.lecreuset.com)
F. Circulon Commercial nonstick skillet. This heavy-weight nonstick stands up to high heat and wear, goes from stove to oven, has an easy-gripping handle, and cooks delicate omelets as well as Cajun pork chops. (www.circulon.com)

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