

## 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)



[https://www.finecooking.com/  
article/choosing-pots-and-  
pans-to-improve-your-cooking](https://www.finecooking.com/article/choosing-pots-and-pans-to-improve-your-cooking)

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](http://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](http://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](http://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](http://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](http://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](http://www.circulon.com))