

# Let It Simmer

Unless you're starting your cookware collection from scratch, it's usually smart to acquire pans piece by piece. Here are some excellent ones to add to your collection.

LOW

HIGH

## NONSTICK

### GreenGourmet Hard Anodized 12 Inch Skillet

Lightweight aluminum makes this pan easier to handle, and it conducts heat like a flash, too. It's free of PTFE and PFOA, and the handle is made from recycled materials. **\$50, amazon.com**



### DaTerra Cucina Vesuvio Ceramic Coated Nonstick 11 Inch Fry Pan with Lid

With a silicone handle that stays cool and a glass lid to keep an eye on your food, this Italian-made ceramic pan is PTFE- and PFOA-free. **\$89, daterracucina.com**

## CAST IRON

### Victoria 10 Inch Cast Iron Skillet

This pre-seasoned skillet is indestructible and multipurpose, with a spout on either side. It's a versatile tool at an unbeatable price. **\$25, victoriacookware.com**



### Field Company Cast Iron Skillet No.8

This small operation models their new cast iron skillets off vintage ones, so, like a good thrift shop find, the surface is smoother, it's more ergonomic and the clean lines make it easy on the eyes, too. **\$125, fieldcompany.com**

## ENAMELED CAST IRON

### Lodge Porcelain on Enamel on Cast Iron Casserole

You'll find yourself using this pan for everything from a paella to a fruit crumble. It's oven-safe up to 500°F, and its wide surface makes it handy for browning meat. **\$110, lodgemfg.com**



### Staub Cast Iron Essential French Oven

This Staub pan is destined to become an heirloom. The relatively petite Dutch size is perfect for a weeknight braise – they're specifically designed to retain moisture well – and you can choose from six colors to match your kitchen decor. **\$200, zwilling.com**

## COPPER

### Williams Sonoma Professional Copper Sauté Pan

This beautiful pan might look like a show pony, but it's actually a highly functional kitchen tool. The high sides make it great for simmering saucy dishes, and the stainless steel handle stays cool. **\$200, williams-sonoma.com**



### Mauviel M'3 Tri-Ply Copper 3.2 Quart Sauté Pan

This French brand has been making copper pans for nearly two centuries, so they know quite a bit about the technology. The copper is layered with aluminum (for conductivity) and stainless steel (for durability), and it's oven-safe up to 680°F. **\$400, cutleryandmore.com**

## STAINLESS STEEL

### Lagostina Luminosa Stainless Steel 2.4 Quart Covered Saucepan

The three-ply base of this saucepan gives it a nice heft, and the hammered lid is an elegant touch, making it look much more expensive than it actually is. **\$40, lagostinausa.com**



### Breville Thermal Pro Clad Stainless Steel 3 Quart Covered Saucepan

This sturdy pan is made with an aluminum core for superior heat conductivity. Markings on the interior display measurements, and it's oven-safe up to 500°F. **\$180, breville.com**