

## Best Cast-Iron Skillet for the Purist: Smithey Ironware Company No. 10



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**Verdict:** In most industries, retrospective homages to products past are meant more to trigger nostalgia than perform to the day's standards. This is not so in cast-iron. Smithey's skillets are made with heavy gauge iron, a three-finger front grip and an exquisitely milled down, pre-seasoned cooking surface. There's even a heat ring on the base of the pan, so if you somehow find yourself standing in front of an old indented wood stove, you'll fit right in. Though we're recommending the No. 10, the No. 12 is fitting of this title all the same.

**Cooking Surface:** 9 inches

**Total Diameter:** 10 inches

**Weight:** 6 pounds

**BUY NOW: \$160**