



| IN PRAISE OF . . . |

Ketchup

Cookout days are almost over, but our love for this condiment spills into every season.

Try it in place of tomato paste in chili or beef stew, or stir in a dash of harissa, hot sauce, or Thai curry for extra pow. Here, two more ideas.



Sriracha-Honey Mayo

Stir 1 tablespoon each **sriracha** and **honey** into 2 tablespoons **ketchup**. Mix with ¼ cup **mayonnaise**; serve on hot dogs and sandwiches, or with fries.



Cocktail Salad Dressing

Whisk together ¼ cup **ketchup**, 2 tablespoons **fresh lemon juice**, 1 teaspoon **Dijon mustard**, 2 teaspoons **water**, and a pinch of **sugar**. Whisk in ¼ cup **extra-virgin olive oil**; season with **kosher salt** and freshly ground **pepper**, then drizzle on a shrimp Cobb salad or lobster rolls.

1
CAST IRON

| WELL EQUIPPED |

STOVE-TOP STARS

Nothing gets our food editors fired up like straight-sided skillets. These versatile pans sauté, sear, and stir-fry like champs, and they're deep enough for cooking stews and simmering sauces. Learn what makes each of our picks so flipping essential.

TEXT BY GREG LOFTS RECIPES BY LAURYN TYRELL

2
NONSTICK

3
STAINLESS
STEEL

1 THE HEAT SEEKER

Thick, heavy **cast iron** conducts high temps evenly, so it's aces for pan-frying, oven-roasting, and baking upside-down cakes (you'll get nice color on the crust). Avoid acidic ingredients like citrus, vinegar, and tomato sauces; the material taints their flavor. Wash and dry it right after use.

OUR PICK: Lodge Logic seasoned cast-iron skillet, 10.25", \$27, lodgemfg.com.

2 THE SLICKSTER

For clingy foods like eggs and cheese and low- to medium-heat dishes like stews, go with durable **nonstick**. Choose one with a titanium-reinforced ceramic coating that's safe both in the dishwasher and in an oven set below 400°—then you can braise meat or bake skillet lasagnas in it, too.

OUR PICK: Culinary Science by Martha Stewart Collection sauté pan with lid, 3 qt., \$350 for a 14-piece set, macys.com.

3 THE SPEEDSTER

Our go-to for quick weeknight meals is **stainless steel**: It's light in the hand and gets hot fast. Sticky foods can discolor the surface, but acidic ones a cast-iron can't handle are fair game. Wield it for one-pan pasta or chicken and rice, or to steam vegetables.

OUR PICK: All-Clad D3 tri-ply stainless steel sauté pan, 3 qt., \$245, williams-sonoma.com.