As I have gotten older I have realized the value of buying quality items in the first instance, rather than buying cheap and discarding, and then buying the higher quality item anyway. Buying cheap is a false economy and never more so is this demonstrated than with cast iron cookware. Bite the bullet and invest in some cast iron cookware in the first place, rather than messing around with cheap non-stick pots and pans that don't last five minutes and leach dangerous chemicals when they are heated and when they become scratched.

(BTW - be sure to check out our 4 rules of cast iron cooking post!)
Anyway I seem to have completely digressed, as this post is about recipes for cast iron cookware, not the cookware itself! If you have your cast iron skillet ready and waiting to go, I highly recommend heading over to Homestead & Survival and check out the awesome recipes. There are recipes for one pot skillet meals, breads, breakfasts and even desserts!

36 Knockout Cast Iron Skillet Recipes

(Image from: Homestead & Survival)