



Country Lane Kitchens

121 Jasper Street,
Maple Creek, SK S0N 1N0
Ph: 1(877)643-0285

Cookware

Cookware is an investment.....

Here is a quick overview of what we sell and why. Each type is further detailed in this cookware section.

- 1.) A set of high-quality stainless-steel cookware. **RECOMMENDED:** Cuisinox Elite
For your everyday cooking needs (boil, blanch, simmer, steam, braise, sear, fry, sauté, etc. This could include non-stick coated fry pans).
- 2.) Individual pieces (according to your needs) of non-stick cookware.
RECOMMENDED: Woll (pronounced VOLE) Diamond Plus
This non-stick cookware is the best that we have found - extremely durable diamond infused non-peeling surface that is PFOA free and oven, dishwasher, and metal utensil safe. It has a good weight and balance, glass lids are oven safe and let you sneak a peek without lifting the lid. The large soup pot is excellent for meat, soups, and stews as you get all the browning and flavour without the scorching and an easy clean pan without the scrubbing.
- 3.) A cast iron frypan and Dutch oven.
For the best browning of meat and most flavourful gravy, stews, and casseroles. After a few uses, cast iron (pre-seasoned or self-seasoned) becomes almost as good as non-stick. These can also be used on the barbeque or open fire.
- 4.) Pressure cookers. **RECOMMENDED:** Kuhn Rikon
Not your grandmother's pressure cookers - today's higher-quality pressure cookers are state-of-the art; they are safe, fast and easy-to-clean. One of our major suppliers of higher-end kitchenware is Kuhn Rikon of Switzerland and their cookware is no exception. See our write up on Kuhn Rikon's "never-oil" pressure fry pan. This is a pan we use almost daily. Find out how to make All-Day-Stew in 40 minutes.