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## Descoware vs le creuset skillet reviews consumer reports complaints

I flipped the ribs and got consistent results from both pots on all sides. On the whole, Descoware has worn extremely well. I’ve lugged her from apartment to apartment all through my 20s and early 30s. Both pots started to bubble at about the same time. Like a jar of, um, caramel you burned three months ago, sitting at the way back of the top shelf of the fridge, I found this piece on Descoware which I wrote a couple years ago. Yikes, right?) That said, it felt totally irresponsible to recommend that anyone go drop almost three hundred bucks on a pot, when a less expensive brand would do just as well. There are other options. Of course, in this day and age, a simple trip to eBay can net those with little patience an awful lot of Descoware choices very quickly. It’s actually the only one I’ve ever had. The 30cm pan was a little harder to see at first glance. I can actually hear you scratching your head. The smooth, creamy colors, ranging from a buttery yellow to the familiar orange-red known as “flame,” are as appealing now as they were in 1961. I followed a slight variation on my Guinness-Braised Short Ribs. This baby is just about \$90 on Amazon. Simmer it slowly in a covered pot for a few hours. I began to cook with Descoware after I inherited pieces from my grandmother. \*This post contains Amazon affiliate links.\* Let me start by saying: This was not a scientific experiment. We’ve been through thick and thin together. The low, slow cooking breaks down all that tough, fibrous fat and tissue. Of course, they also both come with hefty (think \$200+ in many cases) price tags. The 26cm pan “scratch” was very easy to see right away as soon as we removed the paper marketing circle. And you’ve always wanted to make lemon curd, too. The cost of shipping cast iron enamelware can be daunting, but comparing overall costs — buying Descoware secondhand on eBay vs. I’ve been braising short ribs for years, and it never ceases to impress me. So, I e-mailed Lodge to see if they’d be game for a comparison. Each time it took many days for the customer service person to email back with further information including the link to create a return label. You consider: you could buy a less expensive brand. Some of them are quite good, too, even if they lack the snob appeal of the Le Creuset offerings. And so I decided to test a few for myself. With the Descoware pot, however, I have no trouble whatsoever. You hit the second-hand marketplace, and scare yourself up Descoware pots. Let’s just say that she has a new baby brother, and he fits in really well with the family. By the 1970s, Descoware was in a lot of American kitchens, but could no longer be purchased new. Over the last few years, a handful of more economical dutch ovens have cropped up at stores like Target, purchasing almost any comparable brand, new, online, and having it shipped — buying the Descoware is obviously the less expensive way to go. You can get her in Apple Green on Amazon.com for about \$84. You look at the price tag of that pretty Le Creuset pot, and you blanch. The company started manufacturing in the 1930s and developed quite a following. Sadly, though, you go home to do research, and learn that some of the lines are really not worth their prices. The first part of braising short ribs is to sear them in oil, which creates a ton of flavor. There is another route, and it’s a good, solid solution to the problem. (Nitpickers, please pick nits over there.) When it comes to cast iron, to a lot of people, there’s Le Creuset and Staub, then there’s everybody else. The answered back that day “sincerely apologizing” (again for the delay) that “your replacement order has been processed and will be shipped to the address below shortly” and “Please note that the 10% courtesy discount for use on a future purchase was offered as a customer service gesture and we unfortunately cannot offer offer any refunds or discounts on your existing order in accordance with our policies.”On Tues Jan 25th I emailed asking for the courier and tracking number of the replacement pans.On Mon Jan 31st I received a response with the courier and tracking number and the pans finally arrived.So more than a month since I started the process, I received the replacement pans (not damaged).It was an absolute terrible experience and will not purchase any future cookware from them again (and I have ordered various products in the past) due to this poor customer service experience. I had to continuously follow up with 2nd requests on my emails and wouldn’t hear back from them for days again. You read, grimly, about enamelled cast iron pots that chip, that don’t heat evenly due to sloppy manufacturing.... As with collecting anything — rare books, old 45s, vintage linens — a lot of the fun is in keeping your eyes open all the time. So when a couple of folks asked me recently what kind of cast iron they should buy, I wasn’t sure what to say. This was one little mouse in her kitchen with 2 pots and 8 lbs. Without a doubt. But the colors they did manufacture retain their appeal. Some Descoware saucepans have wooden handles, which may or may not have worn so well, but the pieces that have contiguous cast iron enamelled handles may well look as though they just came out of the box. Descoware never developed the range of colors that Le Creuset has done over the years. I picked short ribs, something I make probably 2 dozen+ times every fall & winter. She’s cooked for happy and not-so-happy occasions. (After all, I’m making short ribs here, not splitting the atom.) In case you’re (rightly) thinking I might be biased towards my Le Creuset, I had a team of testers ready to sample and compare my short ribs, including the Barking Sous Chef (who you can see presiding over the proceedings in the background below). (So pretty, right?) I’m a sucker for little design details, and love the stainless accents on the handles and the swirly handle on the lid. Aside from a little discoloration on the interior enamel and a few exterior scratches, she performs just as valiantly as they day I brought her home. Dutch oven love I love my Le Creuset dutch oven. Now, I find that the Le Creuset is a little hard on my wrists: making caramel in a Le Creuset saucepan is a breeze, but lifting the pot to pour out the caramel is not. Don’t get me wrong: I’m not retiring Big Red. There was about the same amount of liquid left in each pot. How do you acquire really good enamelled cast iron pots without spending a fortune? The test With my kitchen full of cast iron, I hit the butcher to pick up the ribs. Regardless, it’s hard to imagine that another pot could perform as well. The Lodge handle was actually cooler to the touch than my Le Creuset. When the meat was seared on all sides, I added it all back to the pots (remember, I seared in batches)... ..then dumped in the Guinness. She’s a tried-and-true kitchen veteran with 15 years of service. I turned the heat to high to bring the liquid to a boil. The pots really were virtually identical. The goods were high quality — as good as Le Creuset — with one crucial difference, which was that they were not quite as thick, and hence, not nearly as heavy. Julia Child, not someone known for being cavalier about her equipment, favored Descoware. Both are enameled. \*Please note that Lodge donated the pots for this post. I don’t endorse anything I can’t get behind 100%. Eight pounds of meat later, I was ready to start cooking. There seems to come a moment in the life of every home cook: you realize you want an enamelled cast iron pot. they graciously provide a 10% discount on future orders but nothing for the inconvenience for the 2 damaged pans and the delays. Now, cooking short ribs is one of those ineffable acts of culinary magic. I picked it up on a super sale at Marshall’s maybe 15 years ago for well under \$100. The ribs from each were tender, with the meat falling off the bone. My opinions, however, are strictly my own. What is Descoware? The finished ribs I cooked the ribs for just a hair under 3 hours. and if you’ve already bought a set of these pieces, it means you’ve wound up with a lot of pretty but not useful pots which will only collect dust. The company’s line grew in popularity in the United States through the 1950s and 1960s — especially after Child encouraged her viewers to purchase Descoware — and Le Creuset knew they had to respond. Respond they did: they bought Descoware, and shut down the line after appropriating some of their glazing techniques. I got 8 lbs of ribs, and planned to cook 4 lbs. If you want science, check out Cook’s illustrated exhaustive test. The same model in Liberty Blue goes for about \$65. of short ribs. Both have domed lids with heat-resistant handles. The circumstances vary. It did the same work that my Le Creuset did, at a fraction of the cost. Both of the large pans (26cm & 30 cm) had a form of “deep scratch” in them, which is was very disappointing to have, as this was a Christmas present. The weight of Le Creuset (and similarly-made) pots is legendary. Am I overly sentimental? In each pot. Lodge, my favorite maker of non-enameled cast iron skillets, happens to be one of them. the Lodge. I highly recommend the Lodge pot. There’s just something so nice about a big, heavy pot bubbling away on the stove. I really thought I’d used it, but it seems I didn’t, so I’m putting it out there. Less than a week later, two shiny, new Lodge pots—one green, one blue—arrived on my doorstep. They’re colorful and enameled and every bit as heavy as my Le Creuset. They’re the Rolls Royce and Bentley of cast iron cookery. Related I purchased the Set of 3 Toughened Nonstick Pro Fry Pans for a Christmas gift. I already owned quite a bit of Le Creuset, and didn’t leap at the Descoware, but I took it because I thought, “This might be useful — I should hang onto this.” That was six years ago. The Reigning Champion In one corner, we have my big red pot, a 7 quart Le Creuset. I might think about it for half a sec. The Match Up I decided to pit the blue model against my Le Creuset. However, until then, if I needed new cast iron now, I wouldn’t think twice: I’d definitely go for a Lodge. Descoware was a company that made enamelled cast iron pots and pans in Belgium. The other was a 7.5 quart pot in Caribbean Blue from their Lodge Color series. I sent the return pans back on Friday Jan 14th, which they received the following Monday, and still had to follow up again on the 19th when I would receive the replacement pans. One was a 6-quart green pot from their L series. Both are cast iron. I got the oil nice and hot in both pots, then added the meat (in batches...crowd a hot pot, and your meat will steam, not sear). The Contenders Now, Lodge was kind enough to send me two pots. Or would it? I love her dearly. (Get the same pot today on Amazon.com for \$279. We had a small party to feed a handful of our hungriest, carnivorous friends, and all agreed: Both batches of ribs were absolutely delicious, and folks couldn’t tell the difference between those cooked in the Le Creuset vs. Maybe you were watching Christopher Kimball dipping a spoon into a huge red Le Creuset pot on America’s Test Kitchen, and you thought, “Well, I could make perfect short ribs if I had a pretty pot like that.” Maybe you were walking through a department store looking to buy new towels, and you saw the cookware displays a few feet away: that glossy blue enamelled saucepan would look beautiful filled with lemon curd, wouldn’t it? I got a good, brown sear from both pots in the same amount of time. I mean, start with meat that’s tough as nails. Heat Resistant Handles After about an hour on the stove, I peeked under the lids. One point for Lodge. (Thank you, Lodge!) The recipe I wanted to test the pots by cooking something that I’ve made a zillion times before in my Le Creuset, so I’d be able to tell just how the Lodge model compared. This one has a more traditional dutch oven design, like my Le Creuset. Descoware was noteworthy because it provided cooks with the same sorts of designs as Le Creuset, and the same ability to go from stove-to-oven, but without being so incredibly difficult to heft. If we had a money tree in the backyard, I’d have cabinets full of Le Creuset and the like. Would I save Big Red if my house were on fire? I completed an online return and emailed their customer service department pictures. The Lodge pot really did perform just as well as the Le Creuset. And...voila! Succulent, moist, fall-off-the-bone, melt-in-your mouth meat + velvety broth that just might be the pinnacle of comfort food. My verdict In the end, the Lodge performed just as well as my tried-and-true Le Creuset. Finding Descoware today is the kind of challenge that would appeal to those who go for the thrill of the hunt. Many people would recognize Descoware pieces immediately, if they saw them on a shelf at the local Goodwill — which is where you can, now, often find Descoware for sale, at prices you have to giggle at. Not exact duplicates, but close enough for my purposes. Once they reached a boil, I added in the rest of the ingredients, then knocked the heat way down (so the liquid would just hold a simmer), and covered them.



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