

**REVIEWED**

Kitchen Tools

Add Topic +

# The best cookware of 2019

**Rachel Moskowitz, Lindsay D. Mattison**

Published 3:35 p.m. ET Sept. 13, 2019 | Updated 3:20 p.m. ET Sept. 26, 2019

— Our editors review and recommend products to help you buy the stuff you need. If you make a purchase by clicking one of our links, we may earn a small share of the revenue. However, our picks and opinions are independent from USA Today's newsroom and any business incentives.

Whether you're a professional chef or your idea of a gourmet meal is Kraft Macaroni & Cheese, it's important to have good quality cookware. Bad cookware can be difficult to clean, needs to be replaced often, and when scratched, can leave particles in your food. Good cookware, on the other hand, can be life-changing. It will make your food taste better and your pots and pans will last much longer, making it well worth the price tag.

To find the best cookware out there, we tested over 60 different products and narrowed them down so that even chef Gordon Ramsey would approve.

## 1. The best cookware set: Cuisinart Multiclad Pro Stainless Steel 12-Piece Cookware Set

The Cuisinart MCP-12N Multiclad Pro Stainless Steel 12-Piece Cookware Set offers incredible performance at a great value. It proved to be the best overall cookware set, as well as the best set for induction cooking. When testing, we had no complaints with the medium-sized sauté pan (which not only comfortably fit four chicken thighs but also seared each one to perfection). The large stockpot is well-sized for making soup, cooking pasta, or blanching vegetables.

The triple-ply construction allowed the pans to conduct heat evenly. The set includes everything you need for a starter kitchen: two saucepans (1 1/2- and 3-quart), an 8-quart stockpot, a medium-sized 3.5-quart sauté pan, two skillets (8- and 10-inch), and a steamer

insert—all with comfortable handles and a design that creates a nice balance when holding the pan.

You can see our full round-up of the best cookware sets on [Reviewed.com](#).

**Get the Cuisinart MCP-12N Multiclad Pro Stainless Steel 12-Piece Cookware Set on Amazon for \$209.99**

## **2. The best nonstick cookware set: T-fal Titanium Advanced Nonstick 12-Piece Cookware Set**

Nonstick cookware lets you cook with less oil while still allowing the contents of the pan to effortlessly slide right out when you're done. They're also easy to clean and typically less expensive than the tri-ply, All-Clad options, which can cost several hundred dollars.

Because of its performance and low price, the T-fal C561SC Titanium Advanced Nonstick 12-Piece Cookware Set earns our pick for best overall nonstick. Inside the all-nonstick set, you'll find a few bonus items: two saucepans (1- and 2-quart), a 5-quart stockpot, a large 5-quart sauté pan, two skillets (8- and 9-inch), a spatula, and a slotted spoon. The comfortable, padded handles stay cool as you use them and the pans heat up quickly and evenly.

You can see our full round-up of the best nonstick cookware sets on [Reviewed.com](#).

**Get the T-fal C561SC Titanium Advanced Nonstick 12-Piece Cookware Set on Amazon for \$85.76**

## **3. The best nonstick pan: Calphalon Contemporary Nonstick Omelette Pan**

The best nonstick pan we tested is the Calphalon Contemporary Nonstick Omelette Pan. It is not only beautiful to look at, but it also performs like a charm. We used it to cook pancakes and an omelet, all of which slid easily on the PFOA-free nonstick surface. In fact, flipping eggs felt absolutely effortless on its smooth interior. The stainless steel handle is rounded and angles up, assisting with flipping motions while keeping your hands far away from the heat. At \$41.49, you're not breaking the bank—but you're not sacrificing any durability, either.

You can see our full round-up of the best nonstick pans on [Reviewed.com](#).

**Get the Calphalon Contemporary Nonstick Omelette Pan on Amazon for \$41.49**

## 4. The best roasting pan: Viking 3-Ply Stainless Steel Roasting Pan

A roasting pan can do so much more than just cook your holiday dinner. It can sear meats like short ribs, chicken thighs, or pork chops on the stovetop and finish cooking them over a bed of vegetables in the oven.

Our favorite roasting pan that we tested is the Viking 3-Ply Stainless Steel Roasting Pan with Nonstick Rack. This tri-ply stainless steel roaster definitely has some heft, but the handles are super wide and comfortable, distributing the pan's weight nicely. It had excellent heat distribution as well. It's big and sturdy enough to handle a 20-pound turkey and it's capable of cooking anything you throw at it. And when you're done, it's the easiest to clean.

If it's in your budget to pay for the highest-quality pan on the market, this is definitely the one to get.

You can see our full round-up of the best roasting pans on [Reviewed.com](#).

**Get the Viking 3-Ply Stainless Steel Roasting Pan on Amazon for \$99.98**

## 5. The best dutch oven: Staub Round Cocotte Oven

A dutch oven is the true workhorse of any kitchen. These bad boys can make pots of soup or stew, saute vegetables, braise meat, and even bake a loaf of crusty bread. If your kitchen only has room for a single pot or pan, it should be a dutch oven.

Our favorite is the 5.5 quart Staub Round Cocotte Oven. Solidly built, perfectly round, and easy to clean, it aced every test. From braising meat and vegetables to simmering a stew, this dutch oven nailed it. Sometimes there really is a correlation between price and quality — and this is one of those times. In our tests, the Staub Round Cocotte Oven even beat out the well-known (and well-loved) Le Creuset.

You can see our full round-up of the best dutch ovens on [Reviewed.com](#).

**Get the Staub Round Cocotte Oven on Amazon for \$324.95**

## 6. The best stainless steel skillet: All-Clad Stainless Steel 12-inch Fry Pan

Searing, braising, frying, sautéing, and making pan sauces—a stainless steel skillet can do it all. And if it's a good one, it should last a lifetime. But should you spend a lot on one? Our winner, the All-Clad Stainless Steel 12-inch Fry Pan, proves that pricy pans may indeed be worth the money.

Its USA-made, fully clad, tri-ply construction delivered both perfectly seared steaks and pan sauces that reduced beautifully without any signs of scorching. The flared sides make tossing food feel effortless, and the 9.5-inch cooking surface area provides plenty of room for the ingredients to breathe. The weight allowed the skillet to heat up quickly (and evenly) and actually retain the heat.

You can see our full round-up of the best stainless steel skillets on [Reviewed.com](#).

**Get the All-Clad Stainless Steel 12-inch Fry Pan on Amazon for \$116.84**

## 7. The best wok and stir-fry pan: Cooks Standard 13-Inch Wok

A wok's concave shape concentrates the heat to the bottom of the pan, creating a super-hot area that cooks your food more quickly. It can also deep fry with less oil, and if you cover it with a domed lid, it creates ideal conditions for steaming, smoking, or popping popcorn.

The Cooks Standard 13-Inch Wok was our favorite that we tested. It had more surface area on the bottom as compared to the others. The rounded, sloped sides were effective at holding cooked food as we went, and it was light enough to toss vegetables while we stir-fried. This pan was also our favorite for deep-frying potato chips, creating minimal splatter and perfectly browning the chips on all sides.

Though it took longer to heat up than carbon steel pans, we were impressed at how much more effectively it retained that heat once it got there. It was not only our favorite wok to use, but it was also the only one that came with a dome lid.

You can see our full round-up of the best woks and stir-fry pans on [Reviewed.com](#).

**Get the Cooks Standard 13-Inch Wok on Amazon for \$59.13**

## 8. The best cast-iron skillet: Lodge Logic 12-inch skillet

Cast iron is excellent for slow-cooking and baking, and though it takes a while to get fully hot, once at temperature, nothing sears a steak like good cast iron.

Our favorite that we tested, the Lodge Logic 12-inch skillet, sells for just under \$20 on sale, but it's likely to last for generations to come. Our only complaint? It comes with no written warranty, though Lodge claims it will always stand behind its products.

You can see our full round-up of the best cast iron skillets on [Reviewed.com](https://www.reviewed.com).

### **Get the Lodge Logic 12-inch skillet at Walmart for \$19.92**

*The product experts at Reviewed have all your shopping needs covered. Follow Reviewed on Facebook, Twitter, and Instagram for the latest deals, reviews, and more.*

*Prices are accurate at the time this article was published, but may change over time.*