

READ THE FOLLOWING PASSAGE:HEAT OIL ON HIGH IN CAST-IRON SKILLET. SEASON PORK WITH CUMIN AND SALT. BROWN

READ THE FOLLOWING PASSAGE:HEAT OIL ON HIGH IN CAST-IRON SKILLET. SEASON PORK WITH CUMIN AND SALT. BROWN. THIS SIMPLE YET ESSENTIAL COOKING INSTRUCTION SERVES AS THE FOUNDATION FOR MANY FLAVORFUL PORK DISHES. MASTERING THIS TECHNIQUE CAN ELEVATE YOUR CULINARY SKILLS, ALLOWING YOU TO PREPARE DELICIOUS, TENDER, AND AROMATIC MEALS. IN THIS COMPREHENSIVE GUIDE, WE WILL EXPLORE THE ART OF COOKING PORK IN A CAST-IRON SKILLET, FOCUSING ON SEASONING, PROPER BROWNING TECHNIQUES, AND TIPS TO ENSURE PERFECT RESULTS EVERY TIME. WHETHER YOU'RE A SEASONED CHEF OR A HOME COOK, UNDERSTANDING THESE STEPS WILL HELP YOU CREATE GOURMET-QUALITY DISHES WITH EASE.

WHY USE A CAST-IRON SKILLET FOR COOKING PORK?

BENEFITS OF CAST-IRON COOKWARE

- EXCELLENT HEAT RETENTION: CAST-IRON SKILLETS HOLD HEAT EXCEPTIONALLY WELL, PROVIDING CONSISTENT COOKING TEMPERATURES WHICH ARE CRUCIAL FOR BROWNING MEAT EVENLY.
- VERSATILITY: THEY ARE SUITABLE FOR STOVETOP, OVEN, AND EVEN OPEN-FLAME COOKING, MAKING THEM IDEAL FOR A VARIETY OF RECIPES.
- DURABILITY: WITH PROPER CARE, CAST-IRON PANS CAN LAST A LIFETIME, OFTEN DEVELOPING A NATURAL NON-STICK SURFACE OVER TIME.
- ENHANCED FLAVOR: COOKING IN CAST IRON CAN ADD A SUBTLE, UNIQUE FLAVOR TO YOUR DISHES, ESPECIALLY WHEN SEASONED PROPERLY.

WHY START WITH PROPER HEATING?

PREHEATING THE CAST-IRON SKILLET ON HIGH ENSURES THE SURFACE IS HOT ENOUGH TO SEAR THE PORK EFFECTIVELY, CREATING A DESIRABLE CRUST WHILE SEALING IN JUICES. THIS INITIAL STEP IS CRUCIAL FOR ACHIEVING A TENDER, FLAVORFUL OUTCOME.

PREPARING THE PORK FOR COOKING

CHOOSING THE RIGHT CUT

FOR OPTIMAL RESULTS, SELECT PORK CUTS SUITABLE FOR SEARING AND BROWNING:

- PORK LOIN OR TENDERLOIN
- PORK SHOULDER OR BUTT (CUT INTO STEAKS OR CHUNKS)
- PORK CHOPS
- PORK BELLY SLICES

SEASONING THE PORK

SEASONING IS VITAL FOR FLAVOR DEVELOPMENT:

- BASIC SEASONING: SALT AND BLACK PEPPER ARE ESSENTIAL.

- ADDITIONAL SPICES: CUMIN, PAPRIKA, GARLIC POWDER, OR CHILI POWDER CAN ADD DEPTH.
- MARINATION: FOR MORE FLAVOR, MARINATE THE PORK FOR AT LEAST 30 MINUTES BEFORE COOKING.

PREPARATION TIPS

- PAT THE PORK DRY WITH PAPER TOWELS TO REMOVE EXCESS MOISTURE, WHICH HELPS ACHIEVE A BETTER SEAR.
- LIGHTLY OIL THE PORK OR THE SKILLET TO PREVENT STICKING AND PROMOTE EVEN BROWNING.

STEP-BY-STEP GUIDE TO COOKING PORK IN A CAST-IRON SKILLET

1. PREHEAT THE SKILLET

- PLACE THE CAST-IRON SKILLET ON THE STOVE OVER HIGH HEAT.
- ALLOW IT TO HEAT FOR 5-7 MINUTES UNTIL HOT; YOU CAN TEST THIS BY SPRINKLING A FEW DROPS OF WATER—IF THEY DANCE AND EVAPORATE IMMEDIATELY, THE PAN IS READY.

2. ADD OIL

- USE A HIGH SMOKE POINT OIL SUCH AS VEGETABLE OIL, CANOLA OIL, OR CLARIFIED BUTTER.
- POUR ENOUGH OIL TO COAT THE BOTTOM OF THE SKILLET THINLY.

3. SEASON THE PORK

- GENEROUSLY SEASON THE PORK WITH CUMIN AND SALT.
- OPTIONAL: ADD OTHER SPICES OR HERBS FOR ADDED FLAVOR.

4. BROWN THE PORK

- CAREFULLY PLACE THE SEASONED PORK INTO THE HOT SKILLET.
- AVOID OVERCROWDING; COOK IN BATCHES IF NECESSARY.
- LET THE PORK SEAR WITHOUT MOVING IT FOR 2-4 MINUTES TO DEVELOP A CRUST.
- USE TONGS TO FLIP AND BROWN THE OTHER SIDE FOR AN ADDITIONAL 2-4 MINUTES.

5. ADJUST HEAT AND CONTINUE COOKING

- AFTER INITIAL BROWNING, REDUCE THE HEAT TO MEDIUM OR MEDIUM-LOW.
- CONTINUE COOKING UNTIL THE PORK REACHES AN INTERNAL TEMPERATURE OF 145°F (63°C) FOR SAFETY AND OPTIMAL TENDERNESS.
- USE A MEAT THERMOMETER FOR ACCURACY.

6. REST AND SERVE

- REMOVE THE PORK FROM THE SKILLET AND LET IT REST FOR 5 MINUTES.
- RESTING ALLOWS JUICES TO REDISTRIBUTE, RESULTING IN A MOIST AND FLAVORFUL DISH.

TIPS FOR PERFECTLY BROWNED PORK

- ENSURE THE SKILLET IS FULLY PREHEATED: A HOT PAN IS ESSENTIAL FOR A GOOD SEAR.
- USE ENOUGH OIL: THIN COATING PREVENTS STICKING AND PROMOTES BROWNING.
- DON'T OVERCROWD THE PAN: OVERCROWDING LOWERS THE TEMPERATURE, LEADING TO STEAMING RATHER THAN SEARING.
- LIMIT MOVEMENT: LET THE PORK DEVELOP A CRUST BEFORE FLIPPING.
- MONITOR THE HEAT: ADJUST COOKING TEMPERATURE TO AVOID BURNING OR UNDERCOOKING.

FLAVOR VARIATIONS AND SERVING IDEAS

SPICE BLENDS AND MARINADES

- INCORPORATE GARLIC, PAPRIKA, CHILI POWDER, OR CORIANDER INTO YOUR SEASONING MIX.
- MARINATE PORK WITH CITRUS JUICE, SOY SAUCE, OR VINEGAR FOR ADDED DEPTH AND TENDERNESS.

COMPLEMENTARY SIDES

- ROASTED VEGETABLES
- MASHED POTATOES OR SWEET POTATOES
- RICE PILAF OR QUINOA
- FRESH SALADS WITH TANGY VINAIGRETTE

GOURMET SERVING SUGGESTIONS

- SERVE SLICED PORK WITH A DRIZZLE OF APPLE CIDER REDUCTION.
- ACCOMPANY WITH A SIDE OF SAUTÉED GREENS OR ROASTED BRUSSELS SPROUTS.
- TOP WITH FRESH HERBS LIKE CILANTRO OR PARSLEY FOR BRIGHTNESS.

COMMON MISTAKES TO AVOID WHEN COOKING PORK IN A CAST-IRON SKILLET

1. STARTING WITH A COLD SKILLET: THIS RESULTS IN UNEVEN COOKING AND POOR BROWNING.

2. NOT PREHEATING SUFFICIENTLY: LEADS TO STICKING AND LESS FLAVORFUL CRUST.
3. OVERCROWDING THE PAN: CAUSES STEAMING INSTEAD OF SEARING.
4. USING LOW-QUALITY OR INSUFFICIENT SEASONING: MISSES OUT ON FLAVOR DEPTH.
5. OVERCOOKING OR UNDERCOOKING: ENSURES PORK IS JUICY AND SAFE BY MONITORING INTERNAL TEMPERATURE.

MAINTAINING AND CARING FOR YOUR CAST-IRON SKILLET

CLEANING TIPS

- CLEAN WITH HOT WATER AND A BRUSH; AVOID SOAP WHICH CAN STRIP SEASONING.
- FOR STUCK-ON RESIDUES, SCRUB WITH COARSE SALT.
- DRY THOROUGHLY TO PREVENT RUST.

SEASONING YOUR SKILLET

- APPLY A THIN LAYER OF OIL AFTER CLEANING.
- HEAT IN THE OVEN AT 375°F (190°C) FOR AN HOUR TO MAINTAIN A NON-STICK SURFACE.
- REGULAR SEASONING IMPROVES FLAVOR AND LONGEVITY.

STORAGE ADVICE

- STORE IN A DRY PLACE.
- PLACE A PAPER TOWEL INSIDE TO ABSORB MOISTURE AND PREVENT RUST.

CONCLUSION: MASTERING THE ART OF COOKING PORK IN A CAST-IRON SKILLET

COOKING PORK WITH THE FOUNDATIONAL STEP OF HEATING OIL ON HIGH IN A CAST-IRON SKILLET AND SEASONING IT PROPERLY TO BROWN BEAUTIFULLY IS A TECHNIQUE THAT YIELDS MOUTHWATERING RESULTS. THE KEY POINTS ARE PREHEATING THE SKILLET THOROUGHLY, SEASONING THE PORK ADEQUATELY, AND MANAGING COOKING TEMPERATURE TO DEVELOP A FLAVORFUL CRUST WHILE ENSURING THE MEAT REMAINS TENDER AND JUICY. BY FOLLOWING THE DETAILED STEPS AND TIPS OUTLINED ABOVE, YOU CAN TRANSFORM SIMPLE INGREDIENTS INTO GOURMET-QUALITY DISHES.

EXPERIMENT WITH DIFFERENT SPICES, MARINADES, AND SIDE DISHES TO CREATE A VARIETY OF FLAVORFUL PORK MEALS. REMEMBER, PRACTICE MAKES PERFECT—EACH TIME YOU COOK IN A CAST-IRON SKILLET, YOU’LL REFINE YOUR SKILLS AND DEVELOP A DEEPER UNDERSTANDING OF HOW TO ACHIEVE THAT PERFECT SEAR AND DEPTH OF FLAVOR. EMBRACE THE PROCESS, AND ENJOY THE DELICIOUS RESULTS OF YOUR CULINARY EFFORTS!

SEO KEYWORDS: CAST-IRON SKILLET COOKING, HOW TO COOK PORK PERFECTLY, BROWNING PORK, SEASONING PORK WITH CUMIN AND SALT, BEST WAY TO SEAR PORK, COOKING TIPS FOR PORK, FLAVORFUL PORK RECIPES, CAST-IRON SKILLET TECHNIQUES, PORK SEARING TIPS, COOKING PORK IN A CAST IRON

FREQUENTLY ASKED QUESTIONS

WHAT IS THE FIRST STEP IN PREPARING THE PORK DISH ACCORDING TO THE PASSAGE?

THE FIRST STEP IS TO HEAT OIL ON HIGH IN A CAST-IRON SKILLET.

WHICH SEASONINGS ARE USED TO FLAVOR THE PORK IN THE RECIPE?

THE PORK IS SEASONED WITH CUMIN AND SALT.

WHY IS A CAST-IRON SKILLET RECOMMENDED FOR THIS COOKING PROCESS?

A CAST-IRON SKILLET RETAINS HEAT WELL, PROVIDING EVEN COOKING AND PROPER BROWNING.

WHAT IS THE PURPOSE OF BROWNING THE PORK IN THE SKILLET?

BROWNING ENHANCES THE FLAVOR AND TEXTURE OF THE PORK BY CREATING A CARAMELIZED CRUST.

AT WHAT HEAT LEVEL SHOULD THE OIL BE HEATED BEFORE ADDING THE PORK?

THE OIL SHOULD BE HEATED ON HIGH HEAT.

CAN YOU USE OTHER SEASONINGS BESIDES CUMIN AND SALT FOR THE PORK?

YES, YOU CAN CUSTOMIZE THE SEASONING WITH OTHER SPICES OR HERBS ACCORDING TO YOUR TASTE.

WHAT IS THE NEXT STEP AFTER SEASONING THE PORK WITH CUMIN AND SALT?

THE NEXT STEP IS TO BROWN THE PORK IN THE HOT SKILLET.

IS IT NECESSARY TO PREHEAT THE SKILLET BEFORE ADDING THE PORK?

YES, PREHEATING THE SKILLET ENSURES PROPER SEARING AND BROWNING OF THE PORK.

ADDITIONAL RESOURCES

READ THE FOLLOWING PASSAGE: HEAT OIL ON HIGH IN CAST-IRON SKILLET. SEASON PORK WITH CUMIN AND SALT. BROWN — THIS SUCCINCT INSTRUCTION ENCAPSULATES A FUNDAMENTAL SEQUENCE IN MANY COOKING TECHNIQUES, PARTICULARLY THOSE INVOLVING PAN-SEARING AND FLAVOR DEVELOPMENT. WHILE IT APPEARS STRAIGHTFORWARD, EACH STEP IS ROOTED IN CULINARY SCIENCE AND TRADITION, CONTRIBUTING TO THE FINAL DISH'S TEXTURE, FLAVOR, AND AROMA. IN THIS COMPREHENSIVE GUIDE, WE WILL EXPLORE THE NUANCES BEHIND THIS PASSAGE, BREAKING DOWN EACH COMPONENT TO HELP BOTH NOVICE AND SEASONED COOKS UNDERSTAND THE WHY AND HOW OF THESE CRITICAL STEPS. WHETHER YOU'RE AIMING FOR PERFECTLY SEARED PORK OR SIMPLY WANT TO DEEPEN YOUR CULINARY KNOWLEDGE, THIS ARTICLE OFFERS DETAILED INSIGHTS INTO THE ART OF STOVETOP COOKING WITH A CAST-IRON SKILLET.

UNDERSTANDING THE CORE PRINCIPLES BEHIND THE PASSAGE

AT ITS CORE, THIS PASSAGE GUIDES YOU THROUGH A SEQUENCE ESSENTIAL TO ACHIEVING A FLAVORFUL AND WELL-TEXTURED DISH. THE PROCESS INVOLVES:

- HEATING OIL ON HIGH HEAT
- PREPARING THE PORK WITH SEASONINGS
- BROWNING THE MEAT TO DEVELOP FLAVOR AND COLOR

EACH STEP INFLUENCES THE OUTCOME SIGNIFICANTLY. RECOGNIZING THE PURPOSE AND BEST PRACTICES FOR EACH PHASE WILL HELP YOU OPTIMIZE YOUR COOKING RESULTS.

THE SIGNIFICANCE OF USING A CAST-IRON SKILLET

WHY CHOOSE A CAST-IRON SKILLET?

WHILE MANY COOKWARE OPTIONS EXIST, CAST-IRON SKILLETS ARE REVERED IN PROFESSIONAL AND HOME KITCHENS ALIKE FOR THEIR DURABILITY, HEAT RETENTION, AND ABILITY TO PRODUCE A SUPERIOR SEAR. HERE'S WHY:

- SUPERIOR HEAT RETENTION: CAST IRON HOLDS HEAT EVENLY, MINIMIZING TEMPERATURE FLUCTUATIONS DURING COOKING.
- HIGH-TEMPERATURE TOLERANCE: IDEAL FOR HIGH-HEAT SEARING WITHOUT WARPING OR DAMAGING THE PAN.
- FLAVOR DEVELOPMENT: THE SEASONED SURFACE CAN ENHANCE FLAVORS OVER TIME.
- VERSATILITY: SUITABLE FOR STOVE-TOP, OVEN, OR EVEN OUTDOOR COOKING.

TIPS FOR USING A CAST-IRON SKILLET

- PRE-SEASON YOUR SKILLET REGULARLY TO MAINTAIN A NON-STICK SURFACE.
- PREHEAT THOROUGHLY BEFORE ADDING OIL OR FOOD.
- AVOID RAPID TEMPERATURE CHANGES TO PREVENT WARPING.
- CLEAN PROPERLY — AVOID SOAP; INSTEAD, SCRUB WITH COARSE SALT AND RINSE.

STEP 1: HEATING OIL ON HIGH IN A CAST-IRON SKILLET

WHY START WITH HIGH HEAT?

HEATING OIL ON HIGH ENSURES THE PAN REACHES THE OPTIMAL TEMPERATURE FOR SEARING. THIS STEP IS CRUCIAL BECAUSE:

- CREATES A MAILLARD REACTION: THE BROWNING OF THE MEAT DEVELOPS COMPLEX FLAVORS AND AROMA.
- PREVENTS STICKING: PROPERLY HEATED OIL FORMS A BARRIER, REDUCING MEAT STICKING.
- ACHIEVES A CRISPY EXTERIOR: HIGH HEAT PROMOTES A DESIRABLE CRUST.

CHOOSING THE RIGHT OIL

NOT ALL OILS ARE CREATED EQUAL FOR HIGH-HEAT COOKING. CONSIDER:

- SMOKE POINT: THE TEMPERATURE AT WHICH OIL BEGINS TO SMOKE AND BREAK DOWN.
- HIGH SMOKE POINT OILS:
 - REFINED AVOCADO OIL (SMOKE POINT ~520°F)
 - PEANUT OIL (~450°F)
 - CANOLA OIL (~400°F)
 - GRAPESEED OIL (~420°F)

AVOID OILS WITH LOW SMOKE POINTS (E.G., EXTRA VIRGIN OLIVE OIL) AT HIGH HEAT TO PREVENT BURNING AND OFF-FLAVORS.

HOW TO PROPERLY HEAT OIL

- PREHEAT THE SKILLET OVER HIGH HEAT FOR A FEW MINUTES.
- ADD THE OIL AND ALLOW IT TO HEAT UNTIL SHIMMERING BUT NOT SMOKING.
- TEST THE TEMPERATURE BY FLICKING A SMALL DROP OF WATER; IT SHOULD SIZZLE IMMEDIATELY.

SAFETY PRECAUTIONS

- KEEP A LID NEARBY TO COVER IF OIL BEGINS TO SMOKE EXCESSIVELY.
- NEVER LEAVE HOT OIL UNATTENDED.

STEP 2: SEASONING THE PORK WITH CUMIN AND SALT

THE ROLE OF SEASONING

SEASONING IS MORE THAN JUST FLAVOR—IT PREPARES THE MEAT'S SURFACE TO INTERACT OPTIMALLY WITH THE HOT PAN, ENHANCING BROWNING AND FLAVOR DEVELOPMENT.

WHY USE CUMIN AND SALT?

- SALT:
 - DRAWS OUT MOISTURE, HELPING TO FORM A BETTER CRUST.
 - ENHANCES OVERALL FLAVOR.
- CUMIN:
 - ADDS EARTHY, WARM, AND SLIGHTLY SMOKY NOTES.
 - COMPLEMENTS PORK WELL, ESPECIALLY IN LATIN AMERICAN, MIDDLE EASTERN, OR INDIAN DISHES.

HOW TO SEASON PROPERLY

- PAT THE PORK DRY WITH PAPER TOWELS TO REMOVE EXCESS MOISTURE.
- APPLY SALT GENEROUSLY ON ALL SIDES; THIS PROMOTES A GOOD SEAR.

- SEASON WITH CUMIN EVENLY, PRESSING IT INTO THE MEAT FOR ADHESION.
- OPTIONAL: ADD OTHER SPICES OR HERBS DEPENDING ON THE DESIRED FLAVOR PROFILE.

TIMING

- SEASON THE PORK JUST BEFORE COOKING TO PREVENT MOISTURE LOSS.
- FOR MORE INTENSE FLAVOR, SEASON EARLY AND LET SIT FOR 15-20 MINUTES (DRY BRINING).

STEP 3: BROWNING THE PORK

THE ART OF SEARING

BROWNING, OR SEARING, IS A CRUCIAL STEP THAT DEVELOPS COMPLEX FLAVORS THROUGH THE MAILLARD REACTION—A CHEMICAL PROCESS WHERE AMINO ACIDS AND SUGARS REACT UNDER HEAT TO PRODUCE RICH, SAVORY NOTES.

HOW TO ACHIEVE PERFECT BROWNING

- PLACE THE PORK IN THE HOT SKILLET CAREFULLY, ENSURING NOT TO OVERCROWD THE PAN.
- DO NOT MOVE OR FLIP PREMATURELY; ALLOW A CRUST TO FORM.
- COOK IN BATCHES IF NECESSARY TO AVOID STEAMING THE MEAT.
- USE TONGS OR A SPATULA TO TURN THE MEAT GENTLY ONCE THE UNDERSIDE IS DEEPLY GOLDEN BROWN.

MONITORING THE PROCESS

- LOOK FOR A DEEP, CARAMELIZED CRUST.
- THE MEAT SHOULD RELEASE EASILY FROM THE PAN WHEN PROPERLY BROWNED.
- USE AN INSTANT-READ THERMOMETER FOR PRECISE DONENESS IF NEEDED.

STEP 4: ADDITIONAL TIPS FOR OPTIMAL RESULTS

MAINTAINING TEMPERATURE

- AFTER INITIAL BROWNING, YOU MAY REDUCE HEAT TO PREVENT BURNING.
- FOR THICKER CUTS, CONSIDER FINISHING IN THE OVEN.

RESTING THE MEAT

- LET THE BROWNEP PORK REST FOR SEVERAL MINUTES AFTER COOKING TO ALLOW JUICES TO REDISTRIBUTE.
- RESTING RESULTS IN JUICIER, MORE TENDER MEAT.

USING THE PAN FOR SAUCES

- DEGLAZE THE SKILLET WITH BROTH, WINE, OR WATER TO INCORPORATE FLAVORFUL BROWNEP BITS (FOND) INTO A SAUCE.

COMMON MISTAKES TO AVOID

- OVERCROWDING THE PAN: CAUSES STEAMING INSTEAD OF SEARING.
- ADDING COLD MEAT TO A COLD PAN: RESULTS IN UNEVEN BROWNING.
- USING LOW SMOKE POINT OILS AT HIGH HEAT: LEADS TO SMOKING AND OFF-FLAVORS.
- NOT PATTING MEAT DRY: EXCESS MOISTURE PREVENTS PROPER BROWNING.
- TURNING THE MEAT TOO EARLY: PREMATURE FLIPPING LEADS TO TEARING OR STICKING.

FINAL THOUGHTS

THE SEEMINGLY SIMPLE INSTRUCTION TO "HEAT OIL ON HIGH IN CAST-IRON SKILLET. SEASON PORK WITH CUMIN AND SALT. BROWN" ENCOMPASSES A DEPTH OF CULINARY TECHNIQUE ROOTED IN UNDERSTANDING HEAT MANAGEMENT, SEASONING, AND THE SCIENCE OF FLAVOR DEVELOPMENT. MASTERING EACH COMPONENT TRANSFORMS ORDINARY INGREDIENTS INTO A FLAVORFUL, BEAUTIFULLY SEARED DISH. WITH ATTENTION TO DETAIL AND PRACTICE, THESE STEPS BECOME SECOND NATURE, ELEVATING YOUR COOKING AND ENSURING CONSISTENTLY DELICIOUS RESULTS.

BY APPRECIATING THE SCIENCE BEHIND EACH ACTION—WHY HIGH HEAT IS ESSENTIAL, HOW SEASONING ENHANCES FLAVOR, AND HOW BROWNING DEVELOPS COMPLEXITY—YOU GAIN NOT JUST A RECIPE, BUT A FOUNDATION FOR COUNTLESS

OTHER COOKING ADVENTURES. SO NEXT TIME YOU REACH FOR YOUR CAST-IRON SKILLET, REMEMBER: IT'S NOT JUST ABOUT FOLLOWING STEPS, BUT ABOUT UNDERSTANDING AND CONTROLLING THE PROCESS TO CREATE CULINARY MAGIC.

[READ THE FOLLOWING PASSAGE HEAT OIL ON HIGH IN CAST IRON SKILLET SEASON PORK WITH CUMIN AND SALT BROWN](#)

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