



# Is This Clay Griddle Better than a Cast Iron One?

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## Chamba Comal

• \$75

We've long been fans of the black clay pottery from [La Chamba](#), and this new piece from their line is no exception. If you're unfamiliar with the comal, think of it like a clay griddle. You use it much in the same way you would a cast iron one, but it has a few benefits. Believe us, your tortillas will thank you for investing in this piece.

La Chamba is a line of black clay pottery that comes from Colombia and is made using traditional methods. The clay also has mica in it, which is one of the things that makes it especially strong. And that onyx hue? It's not from any glazes — it's from the way the pieces are fired in the kiln.

So what else can you do with the comal, aside from warming tortillas? Like your cast iron griddle, it can also be used for roasting vegetables or searing meat. You can even use it on the grill. What's more, clay pottery has a few advantages.

First, you don't have to worry about seasoning the clay like you do your cast iron skillet. Second, because La Chamba's pieces are unglazed, they circulate heat and moisture better than your metal cookware. Finally, clay is a lot lighter to maneuver around your kitchen than that heavy griddle or skillet! Just make sure that if you have an electric stove, you also order a heat diffuser for optimal results.

So, what do you think? Would you trade your cast iron griddle for a comal?