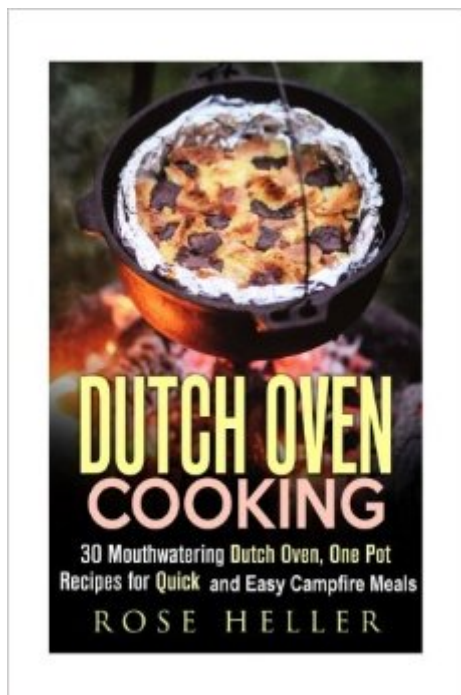


The book was found

Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes For Quick And Easy Campfire Meals (Dutch Oven & Camp Cooking)



Synopsis

Are you looking for a new and exciting way to cook during your next campout? Tired of having the same, boring tin foil dinners? If you answered yes to either of those questions then this book is the perfect choice for you. Not sure what a Dutch oven is or even how to buy one? Don't worry we have you covered. In Dutch Oven Cooking we go over everything you need to know about Dutch ovens and how to use them. We will walk you through everything you need to know about buying a Dutch oven, so you will know exactly what to look for the next time you walk into a store. If you have never cooked with a Dutch oven before the thought of using it on your next campout can be rather overwhelming. How do you use it? What can you cook in it? How do you clean it? All of those are valid questions that are probably swirling through your mind as you read this. Luckily, we have gone and answered all of those questions and more inside this useful and amazing book. Inside You Will Learn: • The Secrets to Dutch Oven Cooking • How to Choose Your Dutch Oven • How to Use Your Dutch Oven • Mouthwatering Breakfast Ideas • Delicious Dinners • Award Winning Desserts • And Much More After reading this book you will know what to look for when purchasing your first or even a replacement Dutch oven. You will also know the secret behind cooking amazing mouthwatering meals during your next campout.

Book Information

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Customer Reviews

NICE LITTLE BOOK..LOTS OF ONE POT RECIPES THAT SOUND EASY AND TASTY...EVEN HAS A SECTION ON HOW TO CHOOSE+BUY THE RIGHT DUTCH OVEN AND BELIEVE ME

THAT IS HELPFUL BECAUSE WHEN I WENT TO BUY ONE THERE ARE MANY TO CHOOSE FROM

With such a variety of recipes for Dutch oven I can't let myself keep it far away. Before we always took it as the main pot for cooking when on camping, now look at this pot differently. The recipes are so handfuf and delicious, it gave me an idea of using it not just for the next campout but during picnics in our backyard or even in friends' place. The taste is pretty much different and all the dishes get its special flavor and tender smoke hint. Many recipes are in my list to try before we go for camping for several days.

I love this book. So many people nowadays, either stay in hotels or have big fancy campers. This book is for the campers that want to cook old school. Over an open fire. But these recipes can be made in your backyard also. The title is a little misleading though. The word "dutch oven" is used not just for cast iron, but for any large pot (usually 8 quarts or larger). This means aluminum, stainless steel, and tripoly metal large pots are also usually called dutch ovens. These CAN NOT be used over an open fire because they would melt. The title of the book possibly should have been COOKING OVER AN OPEN FIRE WITH YOUR DUTCH OVEN. Many people might be misled by the title and not realize this is open fire cooking. The book is great though. The author did a very good job of explaining the different sizes and types, and what each family should consider their needs are before purchasing one. She makes sure to tell how to season not just a new dutch oven, but also an old one, because let's remember these pots can last for years and years and years, and be passed down from generation to generation. Fully cast iron pots are almost indestructible. Reading this book brought back memories of camping and cooking over an open fire. It evoked the smells of the food cooking, and the anticipation of getting to eat such delicious food. There is something about the smell of the food, and the smell of the fire that always makes your mouth water. By the time the food is done you just want to dig in immediately. This book had a good mix of recipes for every meal or dessert. Make these recipes and I guarantee there won't be any leftovers. Disclosure: I received this product for free in exchange for my honest and unbiased review"

Recently when we were decluttering our home we found our grandmothers Dutch oven. We didn't know what to do with that but we certainly did not want to put it up for garage sale. So we decided make use of it by learning how to cook using it. This book provides information on how to maintain it and the recipes are easy even for beginners and simple enough to cook during campouts.

When we are on camping I use our cast iron Dutch oven. The idea of using traditional art of cooking with Dutch oven sounds great with all recommended recipes. Now my choice for Dutch oven recipes is not a pain at all that makes me really happy, I don't stick to my old recipes and can offer lovely dishes in the open air to my family. I am really eager to practice before summer time and check several recipes at home with my old pot. Few of them were really good, thanks for making it easier. Planning meals is not a hardest part of camping for me anymore!

The book begins by telling you about two kinds of dutch ovens, traditional cast iron and cast iron that is coated with ceramic. They tell you how to season a traditional cast iron dutch oven. My favorite dutch oven is lined with ceramic, which is easier to clean than a traditional cast iron dutch oven. The recipes herein are sometimes sound and often good, but do at times include ingredients that would not be considered healthful by modern nutritionists. For the most part, the recipes are easy and good for one-pot meals. There are no recipes that cannot be found for free online, with very little effort, but if you'd rather get them all in one place, you will probably be satisfied with this book. There is nothing adventurous and no exotic flavors. If your family favors "meat and potatoes" you'd probably like the recipes. But if that is true, you probably have all these already.

One-pot cooking is my favourite way to do meals. It's no fuss, no muss, and cleanup is a breeze! If you don't have a dutch oven, you may well want to buy one by the time you've finished reading this book! With 30 delicious recipes for breakfast, lunch, dinner and even dessert, "Dutch Oven Cooking" even includes tips & tricks, AND recipes, for cooking whilst camping! Who wouldn't want to French Toast Casserole, or Breakfast Pizza (no, it's not a cold slice of leftover pizza from last night's party)!? Or, how about some scrumptious Ravioli or Cashew Chicken? And, of course, we can't forget dessert, I know I would love the Peach & Berry Cobbler or the 7-Layer Brownies....mmmmm....my mouth is watering just thinking about it!"Disclosure: I received this product for free in exchange for my honest and unbiased review"

Quite a lot of issues with this book. The recipes are almost all for cooking over a campfire with no directions for cooking in the home. The title is misleading. The directions for curing the Dutch oven are not entirely correct either. There are spelling, word usage, and other editing errors as well as errors in the recipes. I would worry about trying any of these on a camping trip unless I had a backup plan for food!!Disclosure: I received this book free in exchange for my honest review.Note: When

reviewed back in June as a pdf this book did not mention camping until you were reading it. The title has now been updated to include campfire cooking. That is why the original title was misleading. I cannot say whether or not any of the other errors were corrected because I do not have a "new" copy.

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