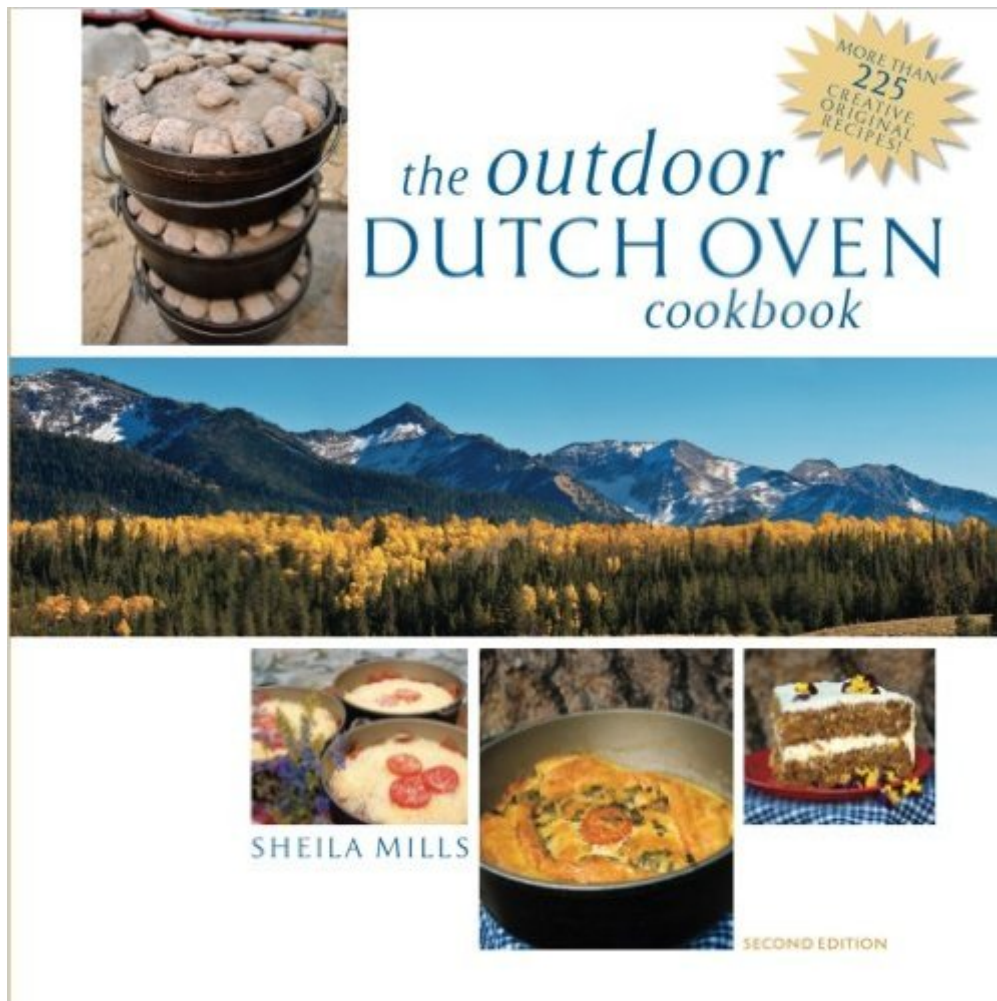


The book was found

The Outdoor Dutch Oven Cookbook, Second Edition



Synopsis

Enjoy gourmet cooking outdoors â œWell organized, clearly presented, and highly recommended.â • --Field & Stream â œSheila Mills's chicken enchiladas were a tasty crowd pleaser. They required a minimum of ingredients and very little work.â •--Cleveland Plain Dealer
With this book and a Dutch oven--a readily available cooking pot with legs and a snug-fitting lid--you have the keys to camp cooking as you've never tasted it! Dishes like these are yours on the riverbank or the trail for very little effort: BREAKFAST DISHES Avocado Frittata â ¢ Chilaquiles â ¢ Eggs Benedict BREADS Parmesan Popovers â ¢ Cheddar Cornmeal Scones â ¢ Big Bend Banana-Walnut Bread APPETIZERS AND SNACKS Crab-Stuffed Mushrooms â ¢ Tortellini Salad â ¢ Not-for-the-Fainthearted Nachos MEAT AND MEATLESS MAIN DISHES Coq Au Vin â ¢ Pork Chops with Spinach Dumplings â ¢ Tomato-Basil-Onion Tart DESSERTS Blackberry Cobbler â ¢ Double Chocolate Brownies â ¢ Impossibly Possible Dutch-Oven Ice Cream

Book Information

Paperback: 208 pages

Publisher: International Marine/Ragged Mountain Press; 2 edition (September 18, 2008)

Language: English

ISBN-10: 0071546596

ISBN-13: 978-0071546591

Product Dimensions: 7 x 0.5 x 7 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (58 customer reviews)

Best Sellers Rank: #345,095 in Books (See Top 100 in Books) #43 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #240 inÂ Books > Sports & Outdoors > Hiking & Camping > Camping #359 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking

Customer Reviews

It is very difficult to find outdoor cooking dutch oven recipe books that don't involve lots of mixes, pillsbury canned refreigerated biscuits, and canned soups. This book is such an incredible relief from all that. There are some recipes that call for canned condensed soups and such, but most of the recipes do not. And the recipes I've tried are very good.Many of the recipes are very straightforward and uncomplicated to make, but do require some prep time. If you're looing for outdoor recipes that require only the minimum of preparation, then this is not your book. The many other books out there would suit you better - the ones with the mixes and canned condensed soups,

etc. Those recipes are the fastest and easiest to make. But if you want to explore a bit more or a lot more complexity, this book will provide a range of recipes to try. Many of the recipes can be made with a single dutch oven, while some will require an additional dutch oven or frypan or saucepan. Some recipes might be a bit too fussy for me to make when camping, but most that I've read through seem easy enough to do outdoors. The ones I've tried have been easy and fast to make. In the case of cakes and toppings for example, I pre-measure the dry ingredients and put them together in zip-locks so I'm not having to measure when I'm cooking. You can also pre-prep meats for many recipes as well. Just common-sense to reduce the amount of stuff you have to take with you and to reduce the amount of preparation at the time of cooking. Many here have complained there aren't enough cooking directions. However the author gives a chart of the number of coals needed for the bottom and the top at a given temperature.

Many of the reviews talk about lack of information on how many charcoal briquettes to use for each recipe. Apparently they didn't read page 4 which give the complete temp to briquet conversion chart. Furthermore I have a almost a dozen dutch oven cook books, I don't think one of the cook books agrees to how many charcoal briquettes it takes to reach a given temperature. Think about it; Half the briquettes are missing sizable chunks or are half pieces, then the longer they burn the smaller they get and so give off less heat. The more white ash that builds up on the coal the cooler they get, so there are just too many variables to give temperature settings like you would on a stove. Therein is the skill involved in being a dutch oven chef. You just need to get the temp into the ballpark and adjust the cooking time to compensate. I was also afraid of all the comments about camping tips and environmental advice such as burying your feces. Those commenting made it sound like it takes up half the book, while in actuality it only takes up about 5% of the book. (maybe less) The environmental issues seem a little extreme to me, but I didn't buy the book to teach me to be an environmentalist, I bought it to be a better cook and it accomplishes that hands down. There appear to be hundreds of inventive, and interesting recipes. I like the little explanations/history behind many of the recipes. Usually just a small paragraph, but enough to add interest, and a story line to the recipe. I am excited to try some of them out. This book will bring true cuisine to the outdoors. From what I've seen in this book, it is a must have for any camper/dutch oven chef.

[Download to continue reading...](#)

Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition), Childrens books in Dutch

... Dutch books for children) (Volume 7) Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis The Outdoor Dutch Oven Cookbook, Second Edition Casserole Cookbook: Quick and Easy Low Budget Recipes for Your Oven, Dutch Oven or Cast Iron Skillet! (Make-Ahead Lunch and Dinner Recipes) Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs Sunset Outdoor Design Guide: Backyard Cottages & Gazebos: Fresh Ideas for Outdoor Living (Sunset Outdoor Design & Build Guides) Modern Dutch Oven Cookbook: Fresh Ideas for Braises, Stews, Pot Roasts, and Other One-Pot Meals Camping Cookbook: Dutch Oven Cast Iron Recipes (Volume 3) The Complete Book of Dutch Oven Cooking Cookbook The Dutch Oven Cookbook: Recipes for the Best Pot in Your Kitchen All-in-One Dutch Oven Cookbook for Two: One-Pot Meals You'll Both Love Family Camping Recipes: A Kid Inspired Camp Cookbook for Dutch oven, campfire, gr (Cooking with Kids Series) (Volume 9) The Dutch Oven Dessert Cookbook Dutch Oven Obsession: A Cookbook for the Only Pot In Your Life The Everything Dutch Oven Cookbook: Includes Overnight French Toast, Roasted Vegetable Lasagna, Chili with Cheesy Jalapeno Corn Bread, Char Siu Pork ... Caramel Apple Crumble...and Hundreds More! Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls Toaster Oven: 30 Quick and Easy Homemade Recipes and Oven-Baked Meals to Cook for Two (Creative Cooking & Healthy Meals) Glorious One-Pot Meals: A Revolutionary New Quick and Healthy Approach to Dutch-Oven Cooking 101 Things to Do with a Dutch Oven

[Dmca](#)