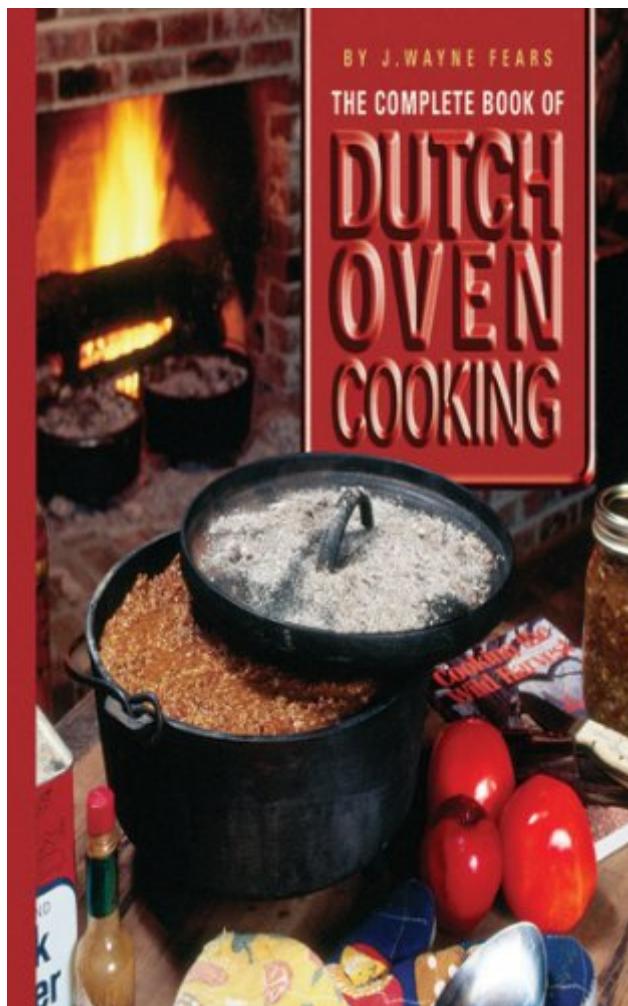


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The Complete Book Of Dutch Oven Cooking



Synopsis

The Dutch oven is the one cooking pot that does it all: bakes bread, steams vegetables, boils seafood, fries eggs, stews wild game, and broils meat. Dutch ovens produce great-tasting food with a small amount of effort and a lot of fun. From the differences between aluminum and cast-iron ovens to care and cleaning of ovens to useful accessories, this comprehensive guide includes a wide range of useful information that will appeal to new and seasoned Dutch oven cooks alike. Learn how a Dutch oven is made, what to look for when purchasing one, and how to season it properly before using it; lessons from an expert: J. Wayne Fears is a member of the International Dutch Oven Society, an author of acclaimed outdoor cookbooks, and has served as a judge at many cook-offs, including the National Cornbread Cook-off. Follow simple recipes to make: Cowboy biscuits Cornbread Stews and soups Chili Baked salmon Hearty meatloaf Peach cobbler French coconut pie Apple pie And more! Whether you're camping or throwing a party for friends, Dutch ovens will make cooking simple, unique, and enjoyable.

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Customer Reviews

this should be subtitled "how to combine mixes". there should also be a warning about all the specific brands they promote, just a cursory run through referred to six specific brands - and even more generic "mixes". the recipes would have to be converted for a real kitchen before I could even try them.

If Grandma could have just one of her many pots and pans, that one would have to be one of her Dutch Ovens. (Which one might be a harder choice.) Sure, you can use the "indoor" sort on your stove or in your oven and Grandma often does, especially for baking bread, but there is nothing in this world like food cooked over a camp fire (Grandma loves to cook over a campfire!) and the easiest way to turn out a professional meal, worthy of the very best chuck wagon cook is with one or more Dutch Ovens. In *The Complete Book Of Dutch Oven Cooking* Wayne Fears provides rank beginner and old hand alike an excellent run down of everything you need to know to start or improve your campfire cookery. From the pros and cons of cast iron versus aluminum Dutch Ovens to seasoning, accessories and how to make a bean hole (those are fun!) Grandma didn't find a single topic Fears forgot to cover. Four chapters of recipes feature breads, main dishes, side dishes and desserts (did you know you can bake a pie in a Dutch Oven?), and extensive list of sources and a superb index round out the volume. Highly recommended for every Campfire Cook and those who would like to learn!

If you are looking for history of dutch oven cooking and how to cook then the book is ok. I was looking for more outdoor recipes so I was a little disappointed.

Not sure what I expected. Although, I was disappointed by the number of recipes in the book I felt there could be more.. there was a lot of info about Dutch ovens and the condition of the book was as promised.

Majority of book describes the History of the Dutch Oven; minimal recipes; would not recommend.

I thought I was ordering a cook book. It turned out to be more of a history and use book.

If you would like to know the history of dutch ovens, you may find this book interesting, but the information is ancient and few recipes are included. I do not recommend purchasing this book.

Great if you want to know about cowboy cooking. Me, not so much.

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