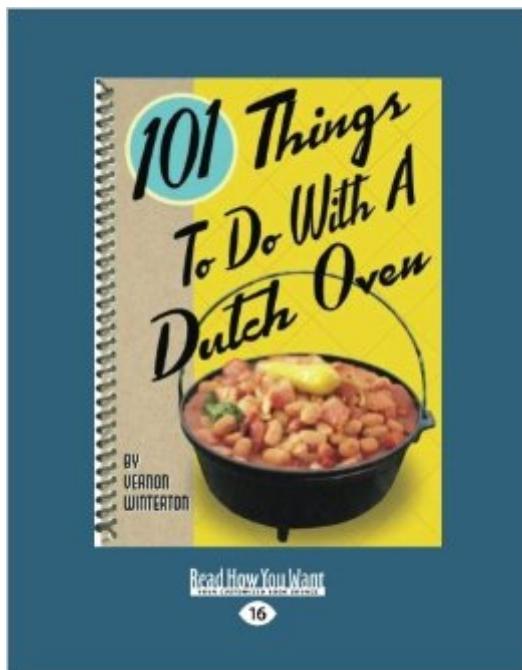


The book was found

101 Things To Do With A Dutch Oven (101 Things To Do With A...)



Synopsis

With 101 easy recipes to choose from-from breakfast to dessert, including breads and rolls-the Dutch oven might just become the most popular cooking method in your house. Recipes include the Mountain Man Breakfast, Sausage Spinach Wreath, Dutch Oven Stew with spicy Jalapeno Cheese Bread, Caramel Apple Cobbler, Stuffed Pork Roast, Cinnamon Rolls, Dutch Oven Pizza, Apricot Raspberry Glazed Cornish Hens, and White Chili.

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Customer Reviews

My boyfriend has a lot of cast iron--in fact, they are his pots of choice to use. However, he didn't have a lot of recipes for his dutch ovens. I took a chance and ordered this book for him. He absolutely loves it. The recipes are easy to read, understand, and use. The results are delicious. He refers to it almost daily, and is constantly trying new recipes out of it. I recommend it to anyone who likes to use dutch ovens.

This is a nice little cookbook, with very clear directions for temperatures and numbers of coals and where to place them. Most of the recipes are intended for 12" dutch ovens, although I'm sure they could be adapted for other sizes. My main quarrel with the book is that many of the recipes are not for the kind of camp cooking that I do. About 1/4 of the recipes are for yeast breads/rolls. If this is the way you want to use your dutch oven, there are some great sounding recipes here! However, this isn't the way I cook when I am camping. A few other recipes call for a special "Camp Chef Ultimate" dutch oven. Then there are the recipes calling for cornish game hens, mutton, orange

zest, asiago cheese, almond extract, red wine, white chocolate, or toasted pine nuts. Again, if this is the kind of cooking you want to do with your dutch oven, I'm sure the recipes are great, but it isn't my style. Of the remaining recipes, several are the traditional camp fare - breakfast casserole, hamburger casserole, stew, and 'dump' cobbler. Others have added a nice variety to my menu (teriyaki barbecue chicken, Catalina chicken, manicotti, etc.). I was just disappointed to find that so few of the recipes are ones that fit my camp cooking style.

First, I purchased this book because I like to do my cooking outside in the summer so as not to heat up the house (I have a fire pit). I will say that the book itself is attractive, easy to navigate, and practical for outdoor use (compact size, lay-flat spine, and stiff plastic cover). While I have no doubt the recipes taste good (white flour and sugar are both delicious), I was hoping for more REAL FOOD recipes, not instant, pre-packaged type recipes. I would categorize this as low skill camp cooking almost entirely. The main meat dishes look the healthiest of the four categories (breads, main, side, dessert). Outside of a couple traditional bean recipes, there are exactly zero whole grain recipes, and in the entire book only a couple with green vegetables. (I have to smile, 'cause my family got a good laugh out of how stereotypically "male" that is!) A large portion of the recipes call for instant, pre-packaged foods, like instant potatoes, boxed cake mixes, pop-n-fresh type doughs, canned soups, etc. Will I use any of the recipes? Yes. Again, some of the main meat dishes look appealing for every day type cooking. And I love that for each recipe there are specifics on number of coals on top and bottom to reach specific cooking temperatures. I figure I will be able to modify a handful of the recipes, and at least get enough of a feel for dutch oven cooking that I can begin compiling my own recipe collection. Update 11-13-12: Although not for outdoor cooking, I did find a healthy Dutch oven cook book titled, "Glorious One-Pot Meals," by Elizabeth Yarnell. I am still learning by trial and error how to get the heat right for open fire Dutch oven cooking, but at least I am learning using whole foods.

This book is great, filled with recipies all will enjoy. Some dutch oven cookbooks seem to give receipes that are for mountain men or hillbillies (road kill)... ok just kidding. However, I am a leader in a scout troop and our last campout the scouts used this cookbook to make their meals. They found several that they wanted to try so I am sure they will continue to use in the future. Typically the hunt through a cookbook for one with ingredients they will eat. This one is a must for anyone who uses a dutch oven on campouts. The ingredients are things that are easy to find and even the picky eaters can find something.

I have been using a dutch oven since I was a youth in scouts. This book has clear instructions on how to: assemble a successful recipe, number of coals, location of coals and cooking time make for a success every time. The quality and diversity of recipes is outstanding. The guide at the beginning is also useful on oven care and how to regulate temperature.

As a founding member of the Greater Wasatch Dutch Oven Society, Vernon knows his way around a dutch oven. This spiral bound guide has an amazing number of recipes in the categories of breakfast, breads, main course, sides, soups and desserts. It also has a great introduction with helpful hints such as, "take the size of your dutch oven, double it and that is the number of coals needed to reach 350 degrees." Who knew? Some of my favorites are Jalapeño Cheese Bread, Teriyaki Chicken made with lemon lime soda, a pie made with lemon heads candy and Smacos (s'mores tacos!) My meat eating uncles would love Mountain Man Breakfast with sausage, hash browns, sour cream, eggs and cheese. My older sister would love waking up from camping to an oven filled with warm Sticky Buns! This is the first camping cookbook with recipes I would like to cook at home. Thankfully, Vernon provides tips on how to make these in your oven! The wide variety recipes all have easily gathered ingredients, clear directions and helpful hints. It takes the mystique out of Dutch Ovens! This book will be a great reference for my own outdoor cooking adventures. I can find recipes for both myself (a vegetarian) and my kiddos. I recommend this book to rafting guides, car campers and people running a fish camp. My little sister already is planning her menus from this book so she will be the envy of the campers around her at Burning Man!

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