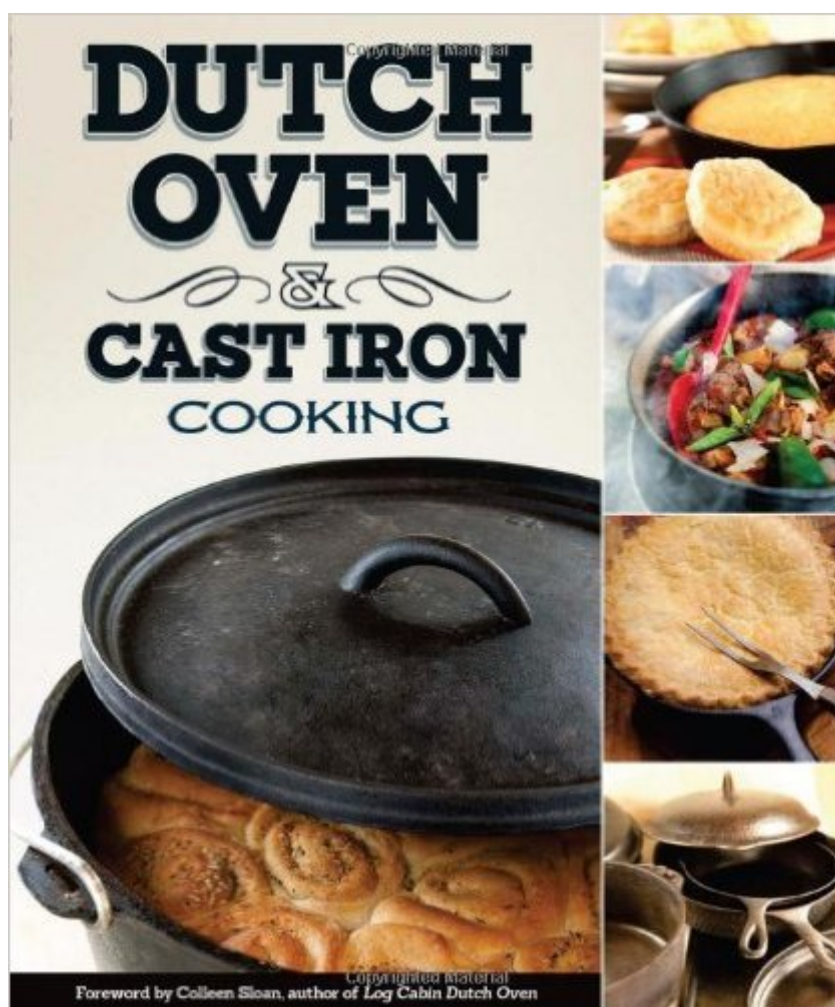


The book was found

Dutch Oven & Cast Iron Cooking



Synopsis

Use a Dutch oven in your kitchen or over hot coals to bake breads and desserts, simmer soups, or roast meats and vegetables. This book offers complete instructions for using the classic Dutch oven to cook mouthwatering food that practically slides out of the pan. 50 recipes are provided for breakfast, breads, main dishes, side dishes, and desserts. Includes valuable tips for seasoning, cleaning, drying and storing cast iron cookware. Perfect for any camp enthusiast, most recipes include instructions for both indoor and outdoor cooking methods.

Book Information

Paperback: 168 pages

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Language: English

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Product Dimensions: 7.6 x 0.4 x 9 inches

Shipping Weight: 14.1 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (18 customer reviews)

Best Sellers Rank: #449,832 in Books (See Top 100 in Books) #47 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron](#) #51 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens](#) #444 in [Books > Cookbooks, Food & Wine > Outdoor Cooking](#)

Customer Reviews

This is a perfect cookbook for those who have never tried cast iron cooking, especially over a fire/coals. The ingredients are easily available and the directions are easy to follow. The actual cooking instructions are given for an kitchen oven AND for cooking outside--including how many coals are needed to get the correct temperature! For those with experience with dutch oven cooking over coals, the recipes are good--at least the ones I have tried.

Don't buy this book unless you like using canned food and refrigerator biscuits in your recipes. This is not what I expected at all.

Over the years we've collected a number of cast iron pieces, including some enamel coated ones. After reading this book, I realized we don't use them enough. There is some great information on seasoning your pans, so don't be afraid to recover them from the thrift store. While there are a few

recipes that used refrigerated biscuits, most are great "cooking from scratch" recipes. So far everything I've made was amazing. There is a recipe for Au gratin potatoes that is out of this world! The directions for recipes are broke down into section for using your pieces in the oven as well as the camp fire. This book is worth it's weight in gold for those new to cast iron cooking.

One of my favorite cook books. One of the few cast iron cook books that give directions for both the stove, oven and campfire. The recipes are not complicated, but cook. I have given this cook book to several of my friends, and they were also VERY happy with it, and have enjoyed the recipes out of this book

It's not just a cookbook but a How-to guide for using and caring for cast iron cookware. I HIGHLY recommend this book to anyone who has cast iron and wants to keep them in top shape

great for fast meal planning before a trip.lots of great ideas, most are very easy to modify for different flavors as well.

Cast iron is the best way to cook and this book has great recipes. Book came in perfect condition and in a short time.

I have several Dutch oven cookbooks and this is my favorite. Easy recipes and great results

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