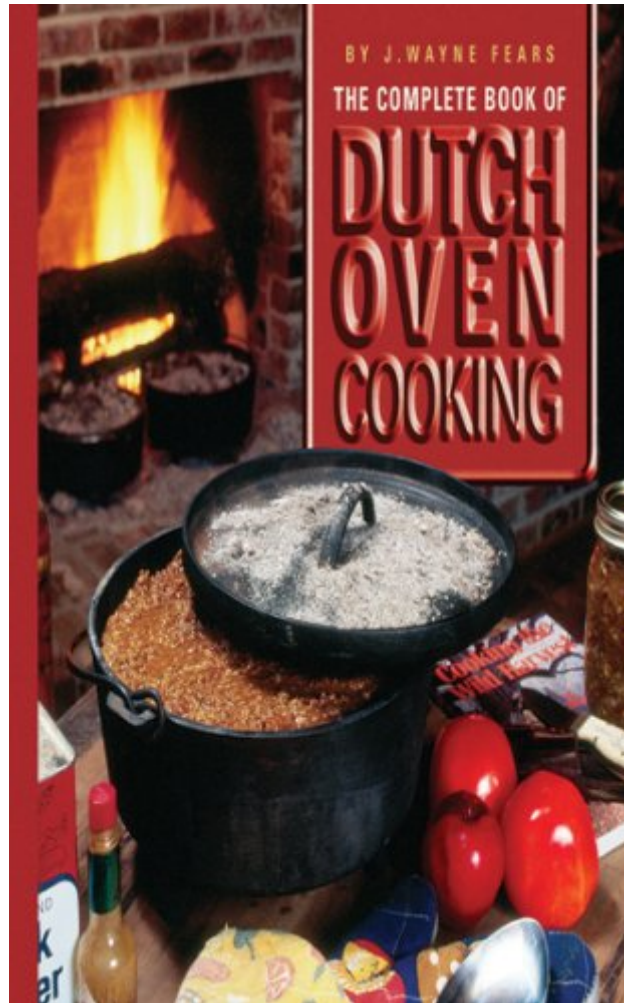


The book was found

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.

Book Information

File Size: 19300 KB

Print Length: 144 pages

Publisher: Skyhorse Publishing (June 1, 2010)

Publication Date: June 1, 2010

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B006UT450G

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #494,340 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #67

in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #101 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #735 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Appliances

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 my 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.

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

Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes (One Pot Meals, Dutch Oven Cooking) Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition), Children's books in Dutch ... Dutch books for children) (Volume 7) Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis Dutch Oven Magic: An Easy to Follow Cookbook for Delicious Dutch Oven Recipes (Outdoor Cooking 2) Ketogenic Diet Dutch Oven Recipes: 75 Dutch Oven Recipes For Quick & Easy, One Pot, Keto Recipes: Ketogenic Diet for Weight Loss, Mountain Man Chili and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes I'm in Dutch!: A Laugh Out Loud Guide to Dutch oven Cooking. Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home –œ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating Book 1) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home –œ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating) (Volume 1) Dutch Oven: The Complete Recipe Book For Dutch Ovens With Tested Delicious Recipes (outdoors, indoors, camping, grilling, easy, camp fire, ingredients, slowcooker, hot pot, chicken, beef, pork rec Easy Campfire Cooking: 200+ Family Fun Recipes for Cooking Over Coals and In the Flames with a Dutch Oven, Foil Packets, and More! Dutch Oven and Cast Iron Cooking: 100+ Recipes for Indoor & Outdoor Cooking (Revised & Expanded Second Edition) The Complete Book of Dutch Oven Cooking The Complete Book of Dutch Oven Cooking Cookbook

[Contact Us](#)

[DMCA](#)

[Privacy](#)

