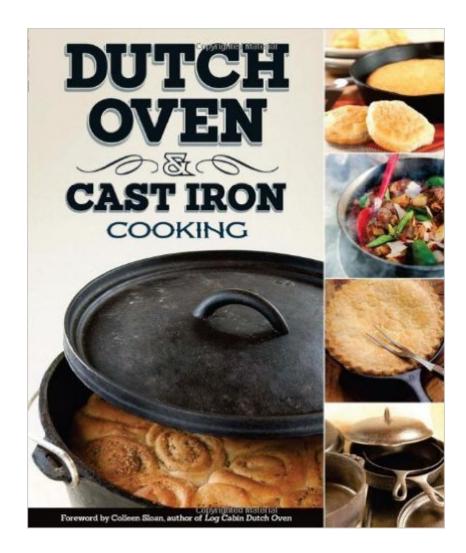
The book was found

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 Publisher: Fox Chapel Publishing (November 1, 2013) Language: English ISBN-10: 1565238176 ISBN-13: 978-1565238176 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 Â 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 <u>Download to continue reading...</u>

Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) My Lodge Cast Iron Skillet Cookbook: 101 Popular & Delicious Cast Iron Skillet Recipes (Cast Iron Recipes) (Volume 1) 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) Casserole Cookbook: Quick and Easy Low Budget Recipes for Your Oven, Dutch Oven or Cast Iron Skillet! (Make-Ahead Lunch and Dinner Recipes) Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis Dutch Oven & Cast Iron Cooking Cast-Iron Cooking: Recipes & Tips for Getting the Most out of Your Cast-Iron Cookware Camping Cookbook: Dutch Oven Cast Iron Recipes (Volume 3) Southern Cooking: Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbooks Recipes A Cast Iron Morning: The 50 Best Cast Iron Breakfast Recipes That Anyone Can Make Cast Iron Cookbook: Volumes 1-4: Cast Iron Breakfast, Lunch, Dinner & Dessert Recipes Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes Cooking in Cast Iron: Inspired Recipes for Dutch Ovens, Frying Pans, Grill Pans, Roaster, and more Cast Iron, Cast On: Cooking and Knitting Through the Seasons Easy Campfire Cooking: 200+ Family Fun Recipes for Cooking Over Coals and In the Flames with a Dutch Oven, Foil Packets, and More! 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 The Campside Guide to Dutch Oven Cooking: 66 Easy, Delicious Recipes for Backpackers, Day Hikers, and Campers The Lodge Book of Dutch Oven Cooking The Complete Book of Dutch Oven Cooking Cookbook

<u>Dmca</u>