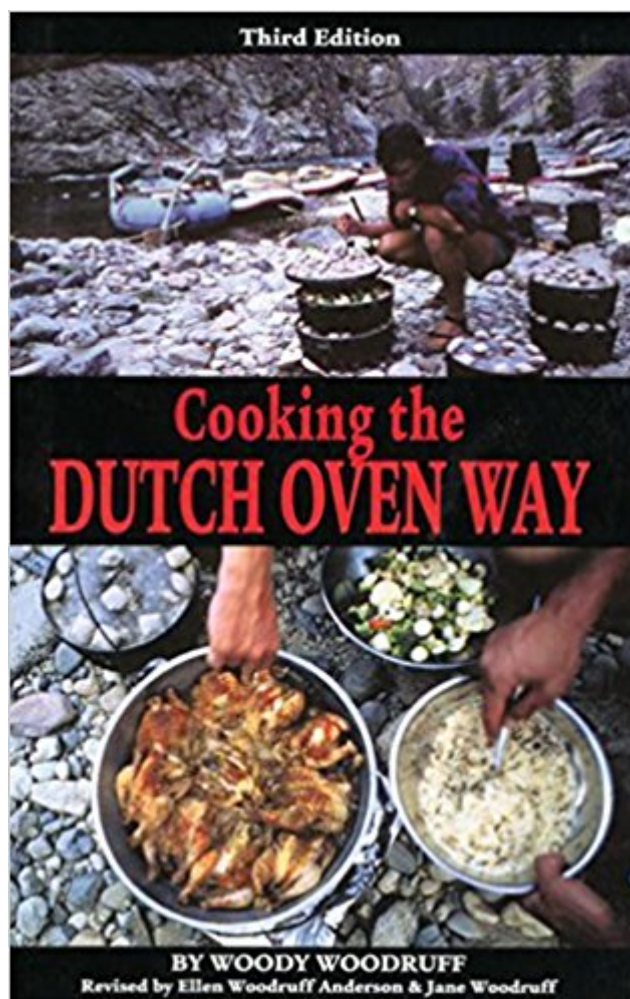


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Cooking The Dutch Oven Way



Synopsis

Whether you're a Dutch oven novice or a veteran cooker, this essential reference will tell you all you need to know to cook, fry, or bake.

Book Information

Paperback: 192 pages

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (25 customer reviews)

Best Sellers Rank: #887,689 in Books (See Top 100 in Books) #96 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens](#) #109 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs](#) #587 in [Books > Sports & Outdoors > Hiking & Camping > Camping](#)

Customer Reviews

I love camping and eating by the fire and was looking for a good book on dutch oven cooking. This book is not it. The back cover states "Woodruff perfected these recipes ... for more than 60 years as a scoutmaster ..." That period is 1929 to 1989, the publishing date. By today's standards, these recipes are dated. My son is a scout, and I have been on a number of scout camping trips - and believe me scouts mostly need simple meals to prepare. But Woody is too much into canned veggies, soups, and packaged mixes. You have to look long and hard to find a recipe in this book that uses fresh ingredients. I suspect that if Woody were alive today, given his obvious commitment to Scouting, he would update most of his recipes to reflect more of today's thinking about healthy eating and fresh food.

I just ordered this book and found it to be perfect for just starting out with the dutch oven. The recipes and instructions are simple. Although I like more gourmet meals in the kitchen, I'm still learning at the dutch oven. This book filled with tons of recipes that offer room for experimenting and encourage the cook to be creative. I'm glad I purchased this book for learning how to start dutch oven cooking.

The third edition of this guide is packed with quick recipes for busy cooks, showing how to make meals without a lot of fuss at either campsite or back yard. All that's needed is a Dutch oven: Woodruff provides beginners with the rest of the basics, from the oven's care and storage to using it to cook meals and wild game.

I teach a Dutch Oven class and this is my favorite book. I often purchase it to give as a door prize to someone. You can tell the recipes are tested and true. Its a great book, great for a beginner or someone well learned in the 'Dutch Oven Way'who is looking for new recipes.

I have been cooking with Dutch Oven for around 12 years now. I started off small, with a Lodge 10" and the book that comes with it. As I progressed thru the years I have purchased many Dutch Oven cookbooks. My wife keeps asking why do I need all these books on the same thing, but I find something in each of the books that others don't have. I cook regularly for friends, family and scouts. I have cook for as many as 100 people all in Dutch Oven. Of all the books I have I tend to grab the same couple ones to pick recipes from. Cooking the Dutch Oven Way is always one that I grab recipes from. The recipes range from novice to the expert, give great detail on what is needed and how to prepare it. I recommend everyone that owns a black pot also own this book.

Book arrived just as described. This book has so much valuable information and so many wonderful recipes. I was raised on a farm in the south and brought up using cast iron, but this book offers information I wasn't aware of or had just plain forgot. I love it and I think you will also.

I found this book to have simple but interesting recipes. I passed it on to my husband who is off on his own for three months. He tells me that he has successfully made a couple of recipes without a problem and he is a blatant novice at cooking!

We have used the book several times an it is awesome it is more than what we expected we are very satisfied with it an would recommend it to anyone that wants a good cook book for camping or back yard cooking

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