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Dutch Oven Cooking



Synopsis

Dutch Oven Cooking is a handy little guide that's bound to be a hit on any camping trip. It shows you how to practice the delicious "art" of Dutch oven cooking, and it's packed with lots of simple recipes for simply great eatin'.

Book Information

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Customer Reviews

This is an excellent beginners Dutch Oven Cookbook. This book fits inside my dutch oven and I take it with me camping. I had no problem with the cooking temperatures or times given in the book. Excellent advice and some very good recipes for a beginner. Every fire is different and every Dutch Oven cooking experience is different. This book will help keep the disasters to a minimum.

The introductory material on buying, seasoning and cleaning the oven is excellent. The suggested additional equipment is reasonable and easily obtainable. The lack of temperature information and baking times of the individual recipes is a serious shortcoming to beginning dutch oven cooks as is the lack of information on the amount of coals necessary to produce a specific temperatures. Overall, an excellent cook book, but better for more experienced cooks.

I will admit to being surprised when I got this at how small the book is, but its full of info and perfect for taking camping. I agree with others, there is no instructions on how many coals to use or for placement, but once you have used a DO a few times, it all becomes second nature. I use mine on the stove or in the oven. We don't camp often but I use my DO at least twice a week. With a recipe

that needs a few hours to cook, I make it in the backyard on a charcoal BBQ'er and it works great. I have had no problems at all figuring out cook times and temps.

Many dutch oven cookbooks on the market are weighty and daunting: not so the 4th updated edition of a near-pocket guide Dutch Oven Cooking, which is perfect for taking along and meal planning for a camping trip. It's the outdoors orientation which differentiates this from similar-sounding, home-oriented coverages, offering up dishes perfect for campfires and overnights and moving the dutch oven from indoors to outside. From an intriguing Peppermint Pound Cake to Potato Soup, here's a fine pocket presentation also recommended for in-home use. Diane C. Donovan
California Bookwatch

Bought this book hoping to get a little more info on dutch oven cooking. I agree with the others it needs a coal breakdown for temps. Some recipes gave temps so if you know the breakdown your okay. Most of the recipes and coal breakdowns can be found on the internet anyhow.

This is a five-star classic, and for the price can't be beat. The author covers selection, use and maintenance of Dutch ovens, as well as providing a good mix of recipe types (fish, poultry, deserts, etc.). I especially recommend the fish and rice recipe!

I found this little book on . I used it to learn to cook in my fireplace this past winter. These recipes are great for dutch oven cooking and my friends were impressed. The book is small enough to store inside the dutch oven.

It's all about fun! While staying at a RV park on the Oregon coast our neighbor brought over three pieces of his Pineapple upside down cake. Too good for words. His mother drooled as she spoke about his Guadalupe Chili pie (I would spice it up a little more.) I asked for the recipe of the cake and instead he gave me the title of the book. If you think you want to try Dutch oven cooking with the camping style dutch oven this book is a must. It is small so it fits in your pocket and it's recipes are just plain easy and fun. Roger

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