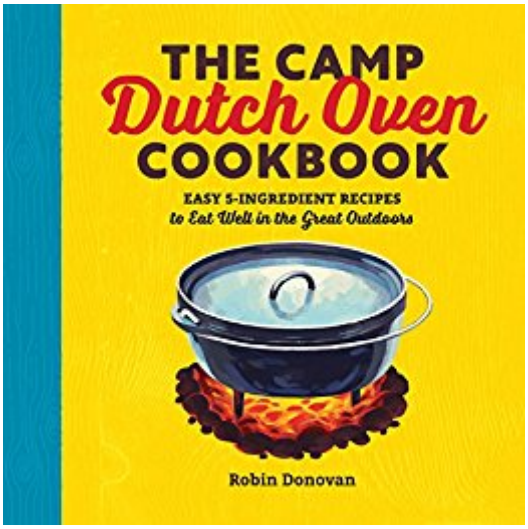
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The Camp Dutch Oven Cookbook: Easy 5-Ingredient Recipes To Eat Well In The Great Outdoors



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Synopsis

With 86 easy, 5-ingredient Dutch oven recipes, this compact Dutch oven cookbook can go anywhere you can.For outdoor enthusiasts, there are few pastimes more enjoyable than camping. And as any camping buff will tell you, the less you have to bring along, the better. When it comes to meal planning, the question becomes: how do you make delicious, nourishing meals when camping? The answer is simpleÃ¢â ¬â •the Dutch oven.As a lifelong camper and author of the bestselling Campfire Cuisine, Robin Donovan knows that thereÃ¢â ¬â„¢s more to Ã¢â ¬Å“camp foodÃ¢â ¬Â• than canned beans, hot dogs, and freeze-dried noodles. She also knows that the key to good camp cooking is simplicity, which is easy with just a few fresh ingredients, some simple cooking techniques, and your trusty Dutch oven.In The Camp Dutch Oven Cookbook, Robin shares her tried-and-true recipes for cooking breakfasts, lunches, dinners, and desserts that go beyond what youÃ¢â ¬â„¢d expect of campfire meals without much more than a little extra effort. And with its compact size, this Dutch oven cookbook is the perfect pack-and-go companion for those who want to enjoy their camp meals just as much as they do camping itself.The Camp Dutch Oven Cookbook offers everything you need to create flavorful Dutch oven meals under the stars, including:86 simple recipes requiring no more than 5 main ingredients eachA portable, lightweight format so you can bring your Dutch oven cookbook anywhere you campHandy tips for creating your own Camp Cooking Kit complete with pantry staples and essential equipmentQuick-start guidance for safely and easily preparing the best campfire for successful cookingGone are the days of settling for mediocre camping meals. With The Camp Dutch Oven Cookbook, youÃ¢â ¬â„¢ll enjoy recipes such as Blueberry Breakfast Cake, Slow-Cooked Beef Stew, Dutch Oven Pizza Margherita, Butter and Garlic Baked Shrimp, Honey-Sweetened Cornbread, Quick and Easy Peach Pie, and much more.

Book Information

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Customer Reviews

Great assortment of recipes. I can’t wait to try them. Well written, easy to read, convienent size.

Love the easy recipes. We are looking forward to trying them out next week while we camp.

Has some great recipes in it.

She loves it

It’s a mix of beginner knowledge mixed with some tips that can even teach an old dog new tricks. I like it.

Lots of good information

If you want to see what all the hype about Dutch Oven cooking, then this "cookbook" is a great place to start. I use the term cookbook loosely as this is more of a manual of how to choose and use your Dutch Oven. If you have absolutely no idea at all whatsoever about cast iron Dutch Oven cooking, then this is your book. It even covers the history of cast iron cooking. This is not one of those recipe books that figure you already know all the facts and steps. This "guide book" will show you how to get everything ready for your first Dutch Oven adventure. Even camping tips.There are, of course, a lot of recipes. Not only that, but meal plan examples for weekend campouts (or staycation in the back yard!). Those really help take the guesswork out of deciding what to cook in the DO. All you have to do is wrangle up the ingredients. Which, I might add, can all be found

locally. You won’t need to visit any specialty stores in order to make these delicious recipes. One of the recipes I’ve already is tried the Apple Coffee Cake and it came out wonderful. One of the main reasons you can’t go wrong is simply in the directions. For example, she explains that you need to put the DO over a bed of 10 hot coals (briquettes), then put 14 hot coals on the lid. How easy is that? Not vague or "just use your best guess".I’ve been using a DO for a lot of years, so I thought this would just make a nice addition to my other cookbooks. This is going to be my go-to DO cookbook from now on. Even with all my "years" of experience, I learned a thing or two, or more! I received a preview of this book, but I will be giving this book as a gift to my camping friends.

I got this mainly to use at our annual family camp out. We usually cook a dessert in the dutch oven every night and not that I think we should give up our desserts but I thought it might be fun to add a few recipes. We have not had our camp out yet this year but I have learned quite a bit more about cooking with a dutch oven - that being the 4 methods of cooking with it. The book tells you how to arrange your coals for Stovetop cooking, Baking, Roasting & Broiling. I am so excited to try these out and I’m tempted to get a fire pit for our back yard and try these at home.Let me go over the different chapters in the cookbook and what they include:Chapter 1 - An Outdoor Cooking Classic - Talks about the history of the dutch oven,; why it is so great for camping; How to use lid to cook pizza; how to turn it into a smoker; what to consider when purchasing one; additional equipment options; items to have in your pantry; adapting recipes for larger or smaller dutch ovens (the cookbook basis all the recipes on a 12 inch, 6-quart dutch oven); & how to make a camp cooking kitChapter 2 - Getting Started - How to season your dutch oven either in your oven or over a camp fire; Safety; Cast Iron care- cleaning, storing, transporting and re-seasoning, a list of things to always do and things to never do; Camp Cooking - Prepping the coals and arranging the coals according to one of the 4 methods I mentioned earlier; Oven temperature conversion chart - this is really great is shows the number of coals to use on top and on bottom for a 10-inch, 12-inch & 14-inch dutch oven to achieve 300 - 500 degrees (I made a copy of the chart and laminated it to keep with the dutch oven); how to do the campfire method instead of using coals; meal planning; sample menu; 8 camping hacksNow we are getting to the recipes - the recipes in this cook book all have 5 ingredients or less not counting basics like salt, pepper, oil, garlic and sugar. Plus they are all easy to find ingredients that are not processed foods. The recipes include some that are Vegan, Vegetarian, Gluten-Free, Nut-Free and Soy-Free. And they are all labeled at the top accordingly. The recipes can all be adapted for a stovetop dutch oven as well by using the temperature chart. The recipes are all set up so they are easy to read with the title in all caps and large font at the top

with labels, amount it makes, prep time, cooking time, # of coals needed, and some sort of tip for the recipe - a hack, variation options, tip about making ahead etc. On the right side is a short paragraph about the recipe that may include a tip or some additional information regarding the recipe. Beneath that in green text is the ingredients list and then the instructions divided out into steps.Chapter 3- Breakfast - 16 recipes; Chapter 4 - Chilies, Soups & Stews - 14 recipes; Chapter 5 - Mains - 15 recipes; Chapter 6 - Sides and Snacks - 14 recipes; Chapter 7 - Breads & Rolls - 10 recipes; Chapter 8 - Desserts - 10 recipes; And last but not least is a measurements conversion chart and 2 indexes - one by Recipe name and the other just standard that you can also look up ingredients and find a recipe.I am very excited to get cooking - there are several recipes I am ready to try and many more I will try in the future.

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