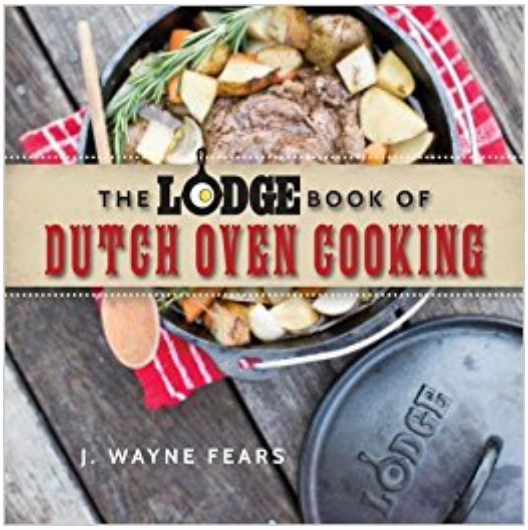
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The Lodge Book Of Dutch Oven Cooking



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Synopsis

The cast iron 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. Whether it is outdoors or on the home fireplace hearth, the Dutch oven produces great-tasting food with a small amount of effort and a lot of fun. Author J. Wayne Fears brings this ancient and effective cooking pot into the twenty-first century. In addition to the care and cleaning of ovens to handy 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 and what to look for when purchasing one. The Lodge Book of Dutch Oven Cooking also contains thirty-four recipes that will get the beginning patio chef or seasoned chuck wagon cook serving delicious meals quickly. Recipes from breads to meat and main dishes, side dishes, and desserts are covered, including:• Sourdough biscuits• Cornbread• Stews and soups• Chili• Baked salmon• Hearty meatloaf• Peach cobbler• French coconut pie• Apple pie• And more!Whether youÃ¢â ¬â„¢re camping or throwing a party for friends, Dutch ovens will make cooking simple, unique, and enjoyable.

Book Information

Paperback: 168 pages
Publisher: Skyhorse Publishing (April 4, 2017)
Language: English
ISBN-10: 1634506804
ISBN-13: 978-1634506809
Product Dimensions: 7.9 x 0.6 x 7.9 inches
Shipping Weight: 2 pounds (View shipping rates and policies)
Average Customer Review: 3.6 out of 5 stars 57 customer reviews
Best Sellers Rank: #147,100 in Books (See Top 100 in Books) #17 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #25 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #152 inÃ Â Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

Cast iron Dutch ovens have been a mainstay of cooks from the days of chuck wagons to today’s outdoor campers. This method of cooking is an excellent way to prepare wild game and most any other meal all in one simple pot. The author shares secrets of Dutch oven cooking, including recipes

for such dishes as Brunswick stew, Cross creek baked salmon, Longhunter meatloaf, Miss Pam’s bean hole beans and Bubbly peach cobbler. -- The Capital Times, December 8, 2004If you were once a Boy Scout, you’ve probably wondered whatever happened to Dutch ovens. You know, those three-legged, handle-lidded cooking pots that seemed to be found at every campfire. The good news: They’re still out there, simmering away. An ancestor of the crockpot, a Dutch oven can cook almost anything, any way. No matter what you’re broiling or baking, just be sure you have a pair of heavy leather gloves. Dutch ovens can be traced to the 18th century, according to J. Wayne Fears. His The Complete Book of Dutch Oven Cooking jumps off the back burner with recipes for everything from Cowboy Biscuits to Longhunter Meatloaf. Sight of the full-page color photograph of the gurgling Big Woods Chicken likely is enough to bring the steeliest backpacker to his knees. -- Toby Smith, The Albuquerque Journal, December 9, 2004Throughout the pages of this book you will learn how to cook with camp-fire coals (or briquettes), as the entire Dutch oven is buried right in the ground with coals beneath it and on top of its lid. When it’s time to eat, just dig up the kettle and serve. Hearty hunter appetites appreciate this unique cooking method. -- Betty Sodders, Whitetails Unlimited, Summer 2008You are out in the field. It’s time to make a nice tasty chili. You have a hot fire, plenty of coals for the heat source and a Dutch oven for the cookpot. You’re all set! Dinner’s done, right? If you are thinking, Yeah, right. What’s a Dutch oven? you only need to read J. Wayne Fears’ latest publication, The Complete Book of Dutch Oven Cooking to learn about the magic pot that will produce dinner - on time and tasty. In this full-color, 144-page book from Stoeger Publishing, Fears leaves the recipes to the end. Dutch oven cooking is a old art form, with something of a learning curve, and Fears starts with the basics. In the first chapters, he explains the history, manufacturing process and benefits of aluminum vs. cast iron ovens. A discussion of must-have accessories and hardwood preferences is followed by a detailed explanation of how to use campfire coals and charcoal, or how to create a "bean hole" - literally a hole in the ground for Dutch oven cooking. Fears’ writing is peppered with personal insights and stories about mishaps in camp (he once spilled a whole pot full of dinner - fellow campers are still talking about it). He isn’t afraid to offer expert advice, yet he does so without treating the subject as one of the world’s greatest mysteries. "Don’t let the learning process scare you away from what may be a lifetime of fun and exciting eating. For many it is a hobby, and for a few it almost becomes a lifestyle.... Sit back and relax as we discuss Dutch oven know-how. "Once the reader is rarin’ to dig Grandma’s Dutch oven out of the garage, season it (as described in Chapter Five) and get cooking, the recipes in the final chapters do not disappoint. From Cowboy Biscuits (so good, you might not care if there’s no honey available) to Brunswick Stew (Fears says you can substitute the squirrel with chicken or

turkey), the list of familiar and delicious dishes shows that it’s not all that different from "regular" cooking. But of course, any day is a good day when you can stick some coals on a pot of groceries, go hunting, fishing, hiking and then come back to a hot delicious dinner. That’s a magic pot indeed. -- Jay Hayward, Safari Club International, April 2005 --This text refers to an out of print or unavailable edition of this title.

The Complete Book of Dutch Oven Cooking introduces you to outdoor cooking’s "magic pot" - one of history’s most versatile cooking tools. 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. --This text refers to an out of print or unavailable edition of this title.

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.InÃ Â The Complete Book Of Dutch Oven CookingÃ Â 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.

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