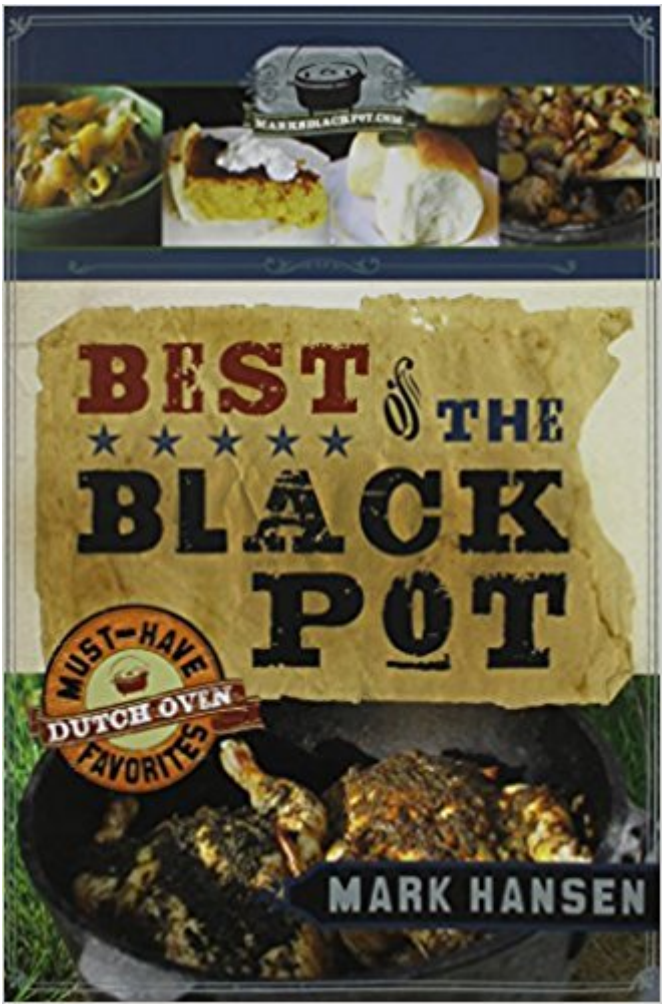
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Best Of The Black Pot: Must-Have Dutch Oven Favorites



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Synopsis

Marksblackpot.com is one of the longest-running Dutch oven blogs on the Internet. Now you can have its greatest recipes in this convenient-to-take-camping book, including easy, traditional dishes, like Dutch Oven Chicken and Potatoes, and more elaborate preparations, like Parmesan Crusted Cornish Hens. Rounded out with chapters on breads, desserts, side dishes, and even healthier Dutch ovening, this book will have you cooking like a master from the start.

Book Information

Paperback: 256 pages

Publisher: Cedar Fort, Inc.; 3.11.2012 edition (April 10, 2012)

Language: English

ISBN-10: 1599559714

ISBN-13: 978-1599559711

Product Dimensions: 0.8 x 6 x 9.2 inches

Shipping Weight: 12 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 62 customer reviews

Best Sellers Rank: #708,514 in Books (See Top 100 in Books) #62 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #1299 inÃ Â Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference #4855 inÃ Â Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

Mark’s book strikes the balance with history, anecdotes and recipes, and that’s a 5%/20%/75% split. Easy to follow, Mark takes you from his beginning in dutch oven to cooking artisan breads and even cooking without a recipe! I recommend this book to anyone that wants to improve their dutch oven skills. Novices and experts alike can benefit from Mark’s approachable methods. This book is packed full of good, easy recipes that are proven to work. Pick up a copy so you can take marksblackpot.com from your back porch to the wilderness with you. --I’ve wanted to do some dutch oven cooking for a long time now, but it seems so intimidating and tricky. Mark’s book is so accessible and makes it seem totally doable. There’s a great variety of recipes and the instructions are clear and easy to follow. It’s also fun to read his running commentary. I highly recommend it! --My brother-in-law loves to cook and uses dutch ovens at Boy Scout campouts. Since learning to cook with dutch ovens, he now uses them at home and at family events. We have orange ham for our New Year’s Eve dinner at his house. Haven’t had anything from this book that we didn’t like. --

I bought this book to get some recipes for multi-day rafting trips. We have done a fair bit of DO cooking on river trips in the past, and were looking for some new ideas and also some specifications for how to achieve certain temperatures, how many coals to place above and below, etc. I had high hopes, given all the very positive reviews, however I notice now that many glowing reviews are written by people who have read the book, but have not tested any of the recipes! For example, multiple reviews mention future hopes to own a dutch oven. How can you review a cookbook without cooking anything from it?So first off, many reviewers enjoy the anecdotes and conversational style of recipe writing. I'd rather just cut to the chase. I don't like to do too much reading to get the important details. Unfortunately I found that the recipes were missing something (many recipes don't include salt! A fatal flaw if you don't think to add any, or don't know how much to add). Also, ingredient amounts needed serious tinkering. I tried to make the biscuits and gravy, and the biscuit proportions did not result in a mixture that was anything like a biscuit dough. I had to make many changes to get a dough that could be shaped into a biscuit, and the end result was tough and not tasty. Basically many of the recipes just seem a little sloppy- neary ANY recipe needs some salt, but this was not specified in many recipes. Also, the same recipe was included twice! I may try a few more recipes in this cookbook, maybe stews, but I don't trust the baked good recipes.

Mark's book strikes the balance with history, anecdotes and recipes, and that's a 5%/20%/75% split. Easy to follow, Mark takes you from his beginning in dutch oven to cooking artisan breads and even cooking without a recipe! I recommend this book to anyone that wants to improve their dutch oven skills. Novices and experts alike can benefit from Mark's approachable methods. This book is packed full of good, easy recipes that are proven to work. Pick up a copy so you can take marksblackpot.com from your back porch to the wilderness with you.

I am a newcomer to all this, so I ordered the book to add to my ten other dutch oven books. I have only read the first thirty pages of Hansen's book, when I decided to try his first recipe last night. Every direction was clear, the ingredients were simple, and the result was great, and my wife pronounced it a repeat. I am going through the rest of the recipes now, and post-it notes are on almost every page. Although there are no photos of the prepared food (which my wife deems important but which I do not), I have read enough cookbooks to determine if a recipe is suitable for my beginner skills and if a cookbook is helpful. This book rocks!

Although I have done a lot of cooking, I have never cooked in a dutch oven before, so was very thrilled when this book came out. Unlike many other cookbooks, the writing style in engaging and entertaining. The recipes read more like stories with lots of fun anecdotes thrown in. I especially appreciate Mark’s approach to measurement; "I put lots of coals under a 12-inch oven...I let it heat up a lot." Yeah, he does give you the actual temperatures involved, but from a practical standpoint, I appreciate the conversational style. He tells you how he cooks and what works for him, encouraging you to use his recipes as a starting point and make them your own. It’s much more in keeping with the spirit of cooking as opposed to simply assembling food. All the recipes sound delicious and I hope to try them all.This is the first in a promised series of books, and I am looking forward to the next installment. This one caused me to rush out and buy a brand-new Lodge 10" Camp Oven. Who knows what the next ones will inspire me to?Note: One minor criticism: More photos of the food!I intend to update this review after I try more of the recipes.

First of all, I am an Eagle Scout and well versed in dutch oven cooking. I was looking for a book to give me some new recipe ideas for our family camping trips. Almost all of these recipes are centered around the idea that you are cooking in your back yard and have a full kitchen at your disposal. One of the recipes even called for using a blender! This is just silly! The recipes are fairly impractical for camping. However, if you want to use your campfire dutch oven on your back porch, this may be the book for you.

I’ve wanted to do some dutch oven cooking for a long time now, but it seems so intimidating and tricky. Mark’s book is so accessible and makes it seem totally doable. There’s a great variety of recipes and the instructions are clear and easy to follow. It’s also fun to read his running commentary. I highly recommend it!

Mark has written this book where the most inexperienced person with a dutch oven can cook a great meal. I have made several of the recipes in this book with great success! This book does not have all the ususal dutch oven recipes, which makes this a must have book!

Well, shoot. I didn’t get to read it, my daughter got it first. And she’s the one doing the cooking lately including the bbq kind and it sure has been good. Between the book and that psycho English chef on TV she watches her meals have been great. Think I’ll ’borrow’ it back.

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