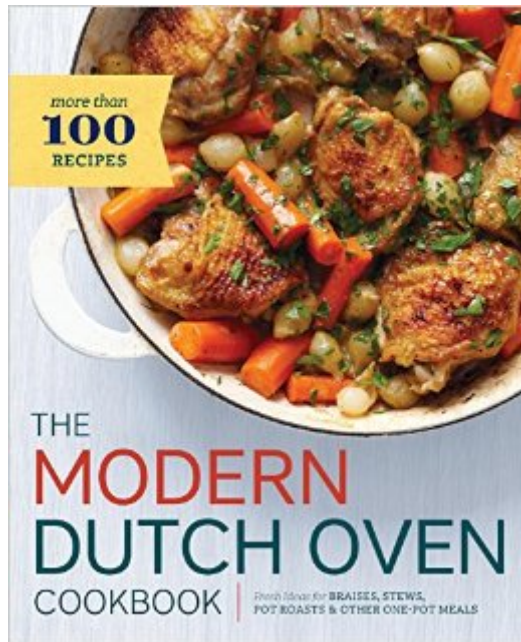


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Modern Dutch Oven Cookbook: Fresh Ideas For Braises, Stews, Pot Roasts, And Other One-Pot Meals



Synopsis

Your New Best Friend for Fuss-Free One-Pot Meals • Offering a twenty-first century take on America's most historic cooking technique, *The Modern Dutch Oven Cookbook* proves why the Dutch oven has earned its place as the most versatile pot in today's kitchen. Perfect for a wide-range of one-pot meals big enough to feed the whole family, the Dutch oven is the ideal cooking vessel for braises, stews, pot roasts, homemade breads, and just about anything else you can think of. You will find fresh twists on one-pot Dutch oven classics in this book, as well as recipes for homemade pizza, savory tarts, fruit-filled pancakes, and other out-of-the-box delights. Best of all: You won't have a big mess to clean up when you're finished. • Discover why there is no task too big or too small for your cast-iron Dutch oven with: Over 100 delicious, foolproof and fuss-free recipes for any time of the day, from PB&J Pockets and Apple Pancakes to Tuscan Pork Stew and Kale & Squash Lasagna Recipes for homemade breads and inspiring desserts to round out your meals Cast-iron and enameled Dutch oven maintenance tips to keep your pot in tiptop shape Gluten-free, dairy-free, vegetarian and vegan options

Book Information

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Customer Reviews

I bought this based on the rave reviews but it's not for me. There are no pictures, no nutritional information (sodium content, etc.) and the recipes seem to rely heavily on canned and processed ingredients.

Great Cookbook!! This is a winner for beginners or advanced cooks alike!!! I loved that it has all meals included, and I knew what all the items in the recipes are. I am a good cook, and still would use almost all of these recipes. The first recipe I dove into was the apples! So fast (under 30 mins) and so tasty!! Plus you can use them in so many ways, I thought over waffles the next day would be amazing!! The only thing I found in this book, that I wish would have been different was on a few of the recipes, the 'divided' items, it did not break down all the amounts, So if it said 1/2 cup sugar and as you are reading the recipe it says 'add sugar you need to make sure you read to the end so you know the amount to reserve. I will say there are recipes for everyone in this book, it is a amazing book!!! You can not go wrong, there are a ton of tips, and great information as well

The first recipe I tried from this book - Salmon with Spinach- was a disaster. Obviously something wrong. No way that roasting 2 lbs of spinach and 6 salmon filets in a covered dutch oven at 325 degrees for 8-10 min. works. Spinach not even blanched - the salmon temp. less than 100 degrees - checked with a very accurate and lab certified instant read thermometer. Even after leaving in oven uncovered for an extra 5 minutes as suggested by the authors, didn't help much. BTW, I also test calibrate my oven temp with a very accurate thermometer. Yikes. There is just no way this recipe is correct. I suspect a typo some place --- or perhaps no one ever tested it. I did save the meal by finishing the salmon in a micro-wave for a minute, and heating the spinach on the stove top. The combination of ingredients tasted good after I repaired the recipe. The non-recipe section of the book was also relatively worthless with very few non-trivial suggestions. If you are new to cast iron and dutch ovens look elsewhere for advice and recipes. I suggest Cooks Illustrated for example. They are fussy, but they do test their recipes!

I believe the low ratings on this book were given by youngsters who do not know how to cook. I ordered it today and have gone through several of the recipes and found some great ideas. I already know that "serve with rice" doesn't mean you cook it in the dish but on the side. And canned, diced tomatoes or a can of beans doesn't really mean processed foods. Perhaps these people should stick to frozen dinners and eating out. I often grab cookbooks when offered at reduced prices and read them on my Kindle Fire. So far, I have seen several color pictures depicting the dishes in this really complete book on Dutch oven cooking.

As soon as I got this book I knew I had to try the recipe on the cover! Man oh man!!! As a fan of crock pot cooking, I knew I would enjoy dutch o an cooking. And I was not disappointed! I would go

so far as to even say that I prefer the Dutch oven over the crock pot! It offers more tender meat and less drying out of all foods in general. I live in a very cold state so to have a one pot meal that can cook throughout the day and even help in warming the house is a huge plus for me! None of the recipes in the book are extravagant, and all are easy to follow and make. I love a cookbook that makes it hard to fail. With 3 kids I hear a lot of complaints every night at dinner time. I have yet to hear one with any of the recipes I have tried so far! I received this book with a promotional deal in exchange for an honest review.

My mother has a couple Dutch ovens so when I got this book in exchange for my review I asked her if I could use them. After reading through the book I had a better understanding about Dutch ovens and found some recipes I wanted to try. The recipes were delicious and went a long way. I can't wait to make more of the recipes. If you have a large family this cookbook is a must I highly recommend.

I love to cook but sometimes with my busy schedule it's hard to make quick healthy meals. This cookbook provides delicious easy to follow recipes. The serving sizes for most of the recipes are 6 to 8 servings with the average preparation time of 10 to 20 minutes. This book contains 8 chapters of savory meals, as well as, recipes to prepare breads, rolls, and desserts in your Dutch Oven. Some of my favorite recipes that I enjoy preparing are: Herbed Chicken With Spring Vegetables, Stuffed Meatballs, and Cherry & Almond Crumble. If you don't own a Dutch Oven and are unsure of what to buy; no worries this cookbook provides a complete guide on buying the perfect Dutch Oven for you. I received this complimentary for my honest review and opinion. The opinions stated are my own.

This is a great cookbook if you like Dutch oven cooking. The recipes are not overly complicated or pricey so that is nice. There is a good variety in this book and I am just learning how to cook with a Dutch oven so it is good for beginners as well.

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