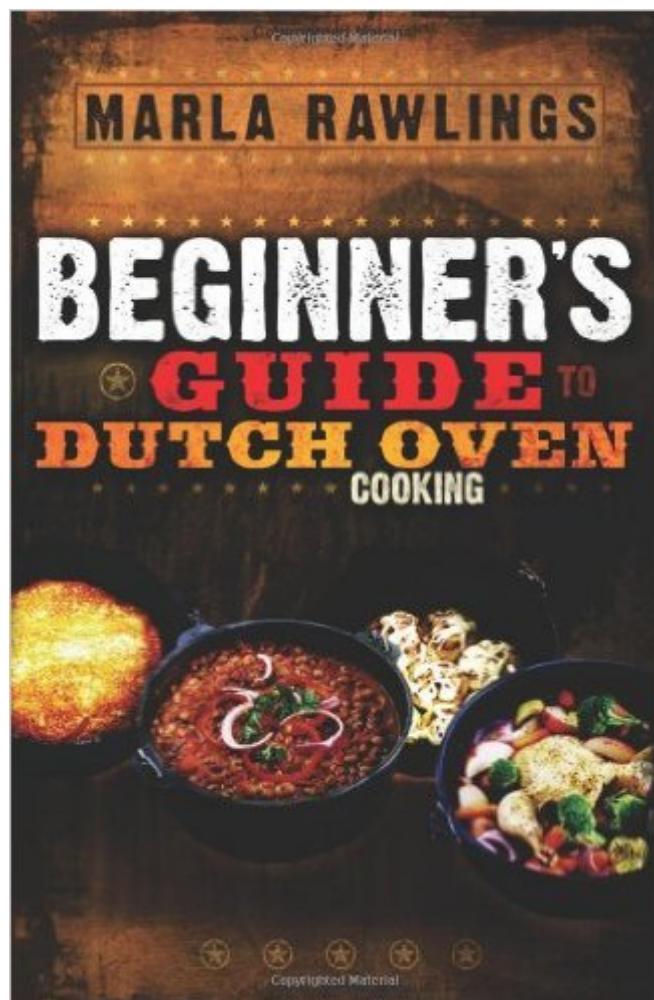


The book was found

The Beginners Guide To Dutch Oven Cooking



Synopsis

It's an experience your taste buds never forget: that first bite of wild flavor, fresh from a Dutch oven. And now you can create your own Dutch oven masterpieces--no experience necessary! This essential guide book shares everything you need to know about caring for and cooking with your oven. And the scrumptious recipes will have you dining like a Dutch master in no time!

Book Information

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Average Customer Review: 4.2 out of 5 starsÂ See all reviewsÂ (50 customer reviews)

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Customer Reviews

I was asked to take some of the teenagers at church camping this summer and didn't really have much Dutch oven experience other than when I was camping as a youth. So I got this book and MANY others from the library. This was my favorite book and after flipping through it I realized that I wanted to make copies of about 1/2 of the book, so instead I order one for the church to keep and pass it off to the leaders in charge of camping next year. The book has a lot of great how-to info that I found very helpful, but you don't necessarily have to read all of that to use a recipe. Each recipe tells you how many coals to put on top and how many to put on bottom. That made it SO much easier for me.

I got this cookbook even though there were no reviews, something I usually never do, but I'm glad I did. A few of the recipes rely on packaged foods which is why I gave it 4 stars instead of 5, but overall there are a lot of recipes I'm excited to try. The book is the perfect size for taking along camping, or for just storing in the kitchen, and its a great price. The book has a lot of info on DO, care, how to cook with charcoal, etc. and in the back is a section on cooking for crowds which is

very helpful for feeding large gatherings. Overall I'm very happy with this cookbook

I was disappointed to find out that the recipes in this book are very sugary and satly due to using processed foods as ingredients such as cans of soda pop, cans of soup (tomato, cream of mushroom), or boxed "broccoli and cheese rice mix", and boxed yellow cake mix or frozen concentrated OJ..... There were a few recipes that seemed okay like the classics: beef stew, but the majority of it doesn't seem worthy of slow cooked camp food.

I found this book extremely informative concerning the basics of Dutch Oven Cooking. I am just starting out and the information provided has been very beneficial. The author covers everything you need to know getting started. The recepies are very good as well. If you are starting out Dutch Oven cooking I would highly recommend this book.

The last sentence in the introduction says something along the lines of "now let's cook like our ancestors!" I'd estimate half the recipes in here call for refridgerated dough or boxed cake mix. Two things I don't eat and one I can't take with me to camp! The small section on breads was good as those were from scratch but be prepared for lots of mixes, cannded items and more convenience cooking than traditional ancestry fare. Many of the recipes were "brown this, add that on top" which I could figure out myself. I bought this because the mixed reviews were inconclusive. The three stars come from the begining care guide and the bread section. Almost all the rest of the book is "meh" at best.

I would recommend this book to anyone who wants to learn how to cook in a dutch oven using coals. It has GREAT recipes and tells you exactly how many coals to put on the top and bottom of the pot. Everything we have tried so far has been GREAT! Has one of the best chili recipes you will ever find and once you cook it in the dutch oven, you will never go back to cooking it on the stove again! Highly recommend this book!!!

Not what I expected. I bought another book at the same time and it was much more detailed. For instance, Beginner's gives you the ratio of coals on top and bottom; the other book told you exactly how many to place on each. This is totally about using charcoal. The other book discussed how to use wood coals also. How to tell how hot the coals were. I think you could get most of the instructions and the recipes online. Sorry.

I bought this book for a friend who is just starting Dutch Oven Cooking. It is very helpful with the very basic beginnings you need to know. I also really like the fact that it tells the beginner how many coals to use on top and bottom for each recipe.

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