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# The Outdoor Dutch Oven Cookbook, Second Edition



## Synopsis

Enjoy gourmet cooking outdoors â œWell organized, clearly presented, and highly recommended.â • --Field & Stream â œSheila Mills's chicken enchiladas were a tasty crowd pleaser. They required a minimum of ingredients and very little work.â •--Cleveland Plain Dealer  
With this book and a Dutch oven--a readily available cooking pot with legs and a snug-fitting lid--you have the keys to camp cooking as you've never tasted it! Dishes like these are yours on the riverbank or the trail for very little effort: BREAKFAST DISHES Avocado Frittata â ¢ Chilaquiles â ¢ Eggs Benedict BREADS Parmesan Popovers â ¢ Cheddar Cornmeal Scones â ¢ Big Bend Banana-Walnut Bread APPETIZERS AND SNACKS Crab-Stuffed Mushrooms â ¢ Tortellini Salad â ¢ Not-for-the-Fainthearted Nachos MEAT AND MEATLESS MAIN DISHES Coq Au Vin â ¢ Pork Chops with Spinach Dumplings â ¢ Tomato-Basil-Onion Tart DESSERTS Blackberry Cobbler â ¢ Double Chocolate Brownies â ¢ Impossibly Possible Dutch-Oven Ice Cream

## Book Information

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## Customer Reviews

It is very difficult to find outdoor cooking dutch oven recipe books that don't involve lots of mixes, pillsbury canned refrigerated biscuits, and canned soups. This book is such an incredible relief from all that. There are some recipes that call for canned condensed soups and such, but most of the recipes do not. And the recipes I've tried are very good. Many of the recipes are very straightforward and uncomplicated to make, but do require some prep time. If you're looking for outdoor recipes that require only the minimum of preparation, then this is not your book. The many other books out there would suit you better - the ones with the mixes and canned condensed soups,

etc. Those recipes are the fastest and easiest to make. But if you want to explore a bit more or a lot more complexity, this book will provide a range of recipes to try. Many of the recipes can be made with a single dutch oven, while some will require an additional dutch oven or frypan or saucepan. Some recipes might be a bit too fussy for me to make when camping, but most that I've read through seem easy enough to do outdoors. The ones I've tried have been easy and fast to make. In the case of cakes and toppings for example, I pre-measure the dry ingredients and put them together in zip-locks so I'm not having to measure when I'm cooking. You can also pre-prepare meats for many recipes as well. Just common-sense to reduce the amount of stuff you have to take with you and to reduce the amount of preparation at the time of cooking. Many here have complained there aren't enough cooking directions. However the author gives a chart of the number of coals needed for the bottom and the top at a given temperature.

Many of the reviews talk about lack of information on how many charcoal briquettes to use for each recipe. Apparently they didn't read page 4 which give the complete temp to briquet conversion chart. Furthermore I have almost a dozen dutch oven cook books, I don't think one of the cook books agrees to how many charcoal briquettes it takes to reach a given temperature. Think about it; Half the briquettes are missing sizable chunks or are half pieces, then the longer they burn the smaller they get and so give off less heat. The more white ash that builds up on the coal the cooler they get, so there are just too many variables to give temperature settings like you would on a stove. Therein is the skill involved in being a dutch oven chef. You just need to get the temp into the ballpark and adjust the cooking time to compensate. I was also afraid of all the comments about camping tips and environmental advice such as burying your feces. Those commenting made it sound like it takes up half the book, while in actuality it only takes up about 5% of the book. (maybe less) The environmental issues seem a little extreme to me, but I didn't buy the book to teach me to be an environmentalist, I bought it to be a better cook and it accomplishes that hands down. There appear to be hundreds of inventive, and interesting recipes. I like the little explanations/history behind many of the recipes. Usually just a small paragraph, but enough to add interest, and a story line to the recipe. I am excited to try some of them out. This book will bring true cuisine to the outdoors. From what I've seen in this book, it is a must have for any camper/dutch oven chef.

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