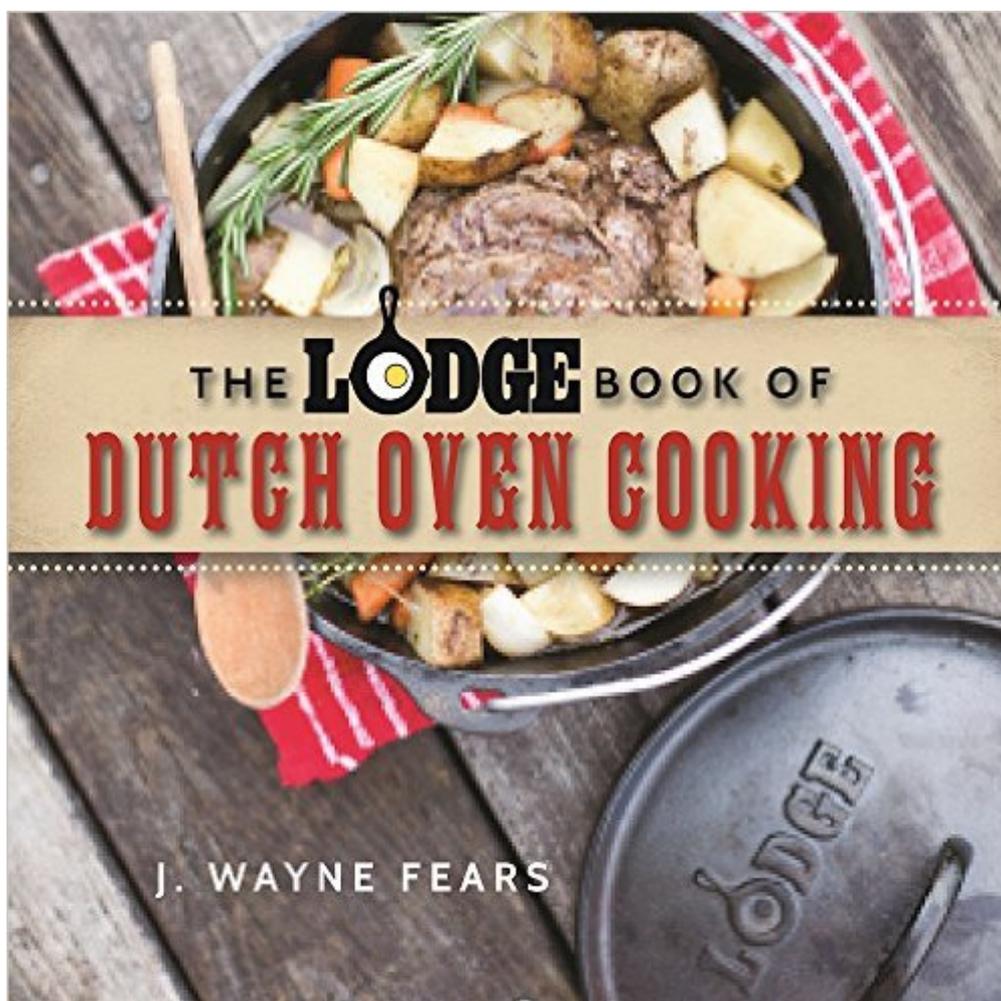


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The Lodge Book Of Dutch Oven Cooking



Synopsis

The Dutch oven is the one cooking pot that does it all: it 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. From 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. Get lessons from an expert; J. Wayne Fears is a member of the International Dutch Oven Society and an author of acclaimed outdoor cookbooks, and he has served as a judge at many cook-offs, including the National Cornbread Cook-Off. Follow simple recipes to make: Follow simple recipes to make: Sourdough biscuits; Cornbread; Stews and soups; Chili; Baked salmon; Hearty meatloaf; Peach cobbler; French coconut pie; Apple pie; And more! Whether you're camping or throwing a party for friends, Dutch ovens will make cooking simple, unique, and enjoyable.

Book Information

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Customer Reviews

This book is excellent for all the information you may want to know on dutch ovens, how they are manufactured, seasoning, storage, care, how to cook (several ways), etc. There are only a few recipes which are good. I would buy this book again as a reference book. It is great to give as a gift with a dutch oven.

I had thought this was a great book for learning how to use Dutch Ovens for cooking. Lots of good

general info and many nice pics. But, when it comes to the recipes I just don't get how the author can get them so screwed up. As I am new to Dutch Oven cooking I followed the recipes and cooking times precisely. I just wish the author had taken the time to take each recipe and follow it as per the directions to re-test the directions. Many of the cooking times are just plain screwed up and incorrect. As an example, there is no way in this world that the 1 hr cooking time for the sausage and sauerkraut recipe is anywhere near close to correct. Being new, I followed this literally and found that 1 hr is totally inadequate to get the dish to cook thoroughly. Tonite, I am trying the Big Woods Chicken recipe. One hour is completely inadequate for cooking. I am now trying to get the recipe to cook at 2 hrs. I'm sure my rice will be completely overcooked when the chicken is finally done. I am using a Viking professional stove which has been tested and calibrated and am also using a Lodge Dutch oven. Please don't waste your money on this book. It looks good but when you follow the recipes to the letter the results are poor and very disappointing!!!!!!1

this book spends too much time on history and stories. beginners need to know how to determine the temperature of the oven. advanced cooks may know how many coals to put on and under but charcoal is better to learn with. twelve chapters of history and differences of cast iron and aluminum is too drawn out. the final blow is when there are only 19 recipes and most do not appeal to me.

While the book has recipes, that is not the focus of this book. More than half the book is teaching you about the dutch oven and how to use it. Then, the recipes take you further by teaching you as you go. If you want recipes -- forget it. If you want to learn how to select, care for, and how to cook in a dutch oven -- this is great!

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. In *The Complete Book Of Dutch Oven Cooking* 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!

Mr. Fears takes the reader from point A to Z with every bit of information you could possibly need. This beautifully photographed book includes various qualities of dutch ovens, how to season them properly, accessories, care & maintenance and many tasty recipes! Our next camping trip will have an easily achieved gourmet element!

I love living a life such as the pioneers did. Living off the land. Total self survival. This book is a great addition to your prepping supplies, because it shows how to use a Dutch Oven to cook just about everything, from beans to bread to cake to you name it. It shows how to take care of the cast iron Dutch Oven. How to clean it, season it, accessories to go with it, the history of it, and how to use charcoal briquets if you've never used any before. Just love this book. If the electricity goes out or something catastrophic goes on and you have no more electricity; this book will teach you how to survive by cooking outside on an open fire using a cast iron Dutch Oven.

Very helpful book on how to care for your dutch oven. If you are planning on getting a cast iron oven then this book is a must. I had no idea of the details in taking care of this product. Tough as they are they do require some special treatment and this book goes into great detail in giving instructions much more detailed than the one's that come with the oven. I highly recommend this book if you are new to dutch oven cooking.

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