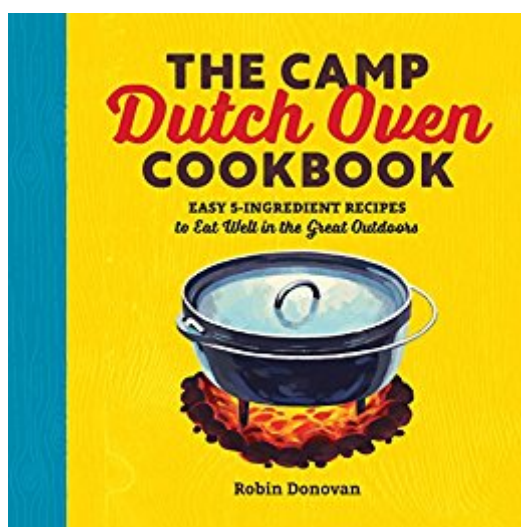


The book was found

The Camp Dutch Oven Cookbook: Easy 5-Ingredient Recipes To Eat Well In The Great Outdoors



Synopsis

With 86 easy, 5-ingredient Dutch oven recipes, this compact Dutch oven cookbook can go anywhere you can. For outdoor enthusiasts, there are few pastimes more enjoyable than camping. And as any camping buff will tell you, the less you have to bring along, the better. When it comes to meal planning, the question becomes: how do you make delicious, nourishing meals when camping? The answer is simple—the Dutch oven. As a lifelong camper and author of the bestselling *Campfire Cuisine*, Robin Donovan knows that there's more to camp food than canned beans, hot dogs, and freeze-dried noodles. She also knows that the key to good camp cooking is simplicity, which is easy with just a few fresh ingredients, some simple cooking techniques, and your trusty Dutch oven. In *The Camp Dutch Oven Cookbook*, Robin shares her tried-and-true recipes for cooking breakfasts, lunches, dinners, and desserts that go beyond what you'd expect of campfire meals without much more than a little extra effort. And with its compact size, this Dutch oven cookbook is the perfect pack-and-go companion for those who want to enjoy their camp meals just as much as they do camping itself. *The Camp Dutch Oven Cookbook* offers everything you need to create flavorful Dutch oven meals under the stars, including: 86 simple recipes requiring no more than 5 main ingredients each A portable, lightweight format so you can bring your Dutch oven cookbook anywhere you camp Handy tips for creating your own Camp Cooking Kit complete with pantry staples and essential equipment Quick-start guidance for safely and easily preparing the best campfire for successful cooking Gone are the days of settling for mediocre camping meals. With *The Camp Dutch Oven Cookbook*, you'll enjoy recipes such as Blueberry Breakfast Cake, Slow-Cooked Beef Stew, Dutch Oven Pizza Margherita, Butter and Garlic Baked Shrimp, Honey-Sweetened Cornbread, Quick and Easy Peach Pie, and much more.

Book Information

File Size: 15770 KB

Print Length: 198 pages

Simultaneous Device Usage: Unlimited

Publisher: Rockridge Press (May 30, 2017)

Publication Date: May 30, 2017

Sold by: Â Digital Services LLC

Language: English

ASIN: B0727SFVPB

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #86,711 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #13 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #37 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Casseroles #117 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Meals

Customer Reviews

Great assortment of recipes. I can't wait to try them. Well written, easy to read, convenient size.

Love the easy recipes. We are looking forward to trying them out next week while we camp.

Has some great recipes in it.

She loves it

It's a mix of beginner knowledge mixed with some tips that can even teach an old dog new tricks. I like it.

Lots of good information

If you want to see what all the hype about Dutch Oven cooking, then this "cookbook" is a great place to start. I use the term cookbook loosely as this is more of a manual of how to choose and use your Dutch Oven. If you have absolutely no idea at all whatsoever about cast iron Dutch Oven cooking, then this is your book. It even covers the history of cast iron cooking. This is not one of those recipe books that figure you already know all the facts and steps. This "guide book" will show you how to get everything ready for your first Dutch Oven adventure. Even camping tips. There are, of course, a lot of recipes. Not only that, but meal plan examples for weekend campouts (or staycation in the back yard!). Those really help take the guesswork out of deciding what to cook in the DO. All you have to do is wrangle up the ingredients. Which, I might add, can all be found locally. You won't need to visit any specialty stores in order to make these delicious recipes. One of

the recipes I've already tried the Apple Coffee Cake and it came out wonderful. One of the main reasons you can't go wrong is simply in the directions. For example, she explains that you need to put the DO over a bed of 10 hot coals (briquettes), then put 14 hot coals on the lid. How easy is that? Not vague or "just use your best guess". I've been using a DO for a lot of years, so I thought this would just make a nice addition to my other cookbooks. This is going to be my go-to DO cookbook from now on. Even with all my "years" of experience, I learned a thing or two, or more! I received a preview of this book, but I will be giving this book as a gift to my camping friends.

I got this mainly to use at our annual family camp out. We usually cook a dessert in the dutch oven every night and not that I think we should give up our desserts but I thought it might be fun to add a few recipes. We have not had our camp out yet this year but I have learned quite a bit more about cooking with a dutch oven - that being the 4 methods of cooking with it. The book tells you how to arrange your coals for Stovetop cooking, Baking, Roasting & Broiling. I am so excited to try these out and I'm tempted to get a fire pit for our back yard and try these at home. Let me go over the different chapters in the cookbook and what they include: Chapter 1 - An Outdoor Cooking Classic - Talks about the history of the dutch oven,; why it is so great for camping; How to use lid to cook pizza; how to turn it into a smoker; what to consider when purchasing one; additional equipment options; items to have in your pantry; adapting recipes for larger or smaller dutch ovens (the cookbook basis all the recipes on a 12 inch, 6-quart dutch oven); & how to make a camp cooking kit Chapter 2 - Getting Started - How to season your dutch oven either in your oven or over a camp fire; Safety; Cast Iron care- cleaning, storing, transporting and re-seasoning, a list of things to always do and things to never do; Camp Cooking - Prepping the coals and arranging the coals according to one of the 4 methods I mentioned earlier; Oven temperature conversion chart - this is really great it shows the number of coals to use on top and on bottom for a 10-inch, 12-inch & 14-inch dutch oven to achieve 300 - 500 degrees (I made a copy of the chart and laminated it to keep with the dutch oven); how to do the campfire method instead of using coals; meal planning; sample menu; 8 camping hacks Now we are getting to the recipes - the recipes in this cook book all have 5 ingredients or less not counting basics like salt, pepper, oil, garlic and sugar. Plus they are all easy to find ingredients that are not processed foods. The recipes include some that are Vegan, Vegetarian, Gluten-Free, Nut-Free and Soy-Free. And they are all labeled at the top accordingly. The recipes can all be adapted for a stovetop dutch oven as well by using the temperature chart. The recipes are all set up so they are easy to read with the title in all caps and large font at the top with labels, amount it makes, prep time, cooking time, # of coals needed, and some sort of tip for

the recipe - a hack, variation options, tip about making ahead etc. On the right side is a short paragraph about the recipe that may include a tip or some additional information regarding the recipe. Beneath that in green text is the ingredients list and then the instructions divided out into steps. Chapter 3- Breakfast - 16 recipes; Chapter 4 - Chilies, Soups & Stews - 14 recipes; Chapter 5 - Mains - 15 recipes; Chapter 6 - Sides and Snacks - 14 recipes; Chapter 7 - Breads & Rolls - 10 recipes; Chapter 8 - Desserts - 10 recipes; And last but not least is a measurements conversion chart and 2 indexes - one by Recipe name and the other just standard that you can also look up ingredients and find a recipe. I am very excited to get cooking - there are several recipes I am ready to try and many more I will try in the future.

[Download to continue reading...](#)

The Camp Dutch Oven Cookbook: Easy 5-Ingredient Recipes to Eat Well in the Great Outdoors
Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with
Delicious Dutch Oven Recipes Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes
(Dutch Oven Cookbook Book 2) Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy
Dutch Oven Cooking for the Outdoor The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes
for your Dutch Oven Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch
Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes
(One Pot Meals, Dutch Oven Cooking) Dutch Oven: The Complete Recipe Book For Dutch Ovens
With Tested Delicious Recipes (outdoors, indoors, camping, grilling, easy, camp fire, ingredients,
slowcooker, hot pot, chicken, beef, pork rec Ketogenic Diet Dutch Oven Recipes: 75 Dutch Oven
Recipes For Quick & Easy, One Pot, Keto Recipes: Ketogenic Diet for Weight Loss, Easy Asian
Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy
Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian
Cookbook 1) Easy European Cookbook Box Set: Easy English Cookbook, Easy Greek Cookbook,
Easy French Cookbook, Easy Irish Cookbook, Easy German Cookbook, Easy Portuguese ...
Portuguese Recipes, Irish Recipes 1) Dutch Oven Magic: An Easy to Follow Cookbook for Delicious
Dutch Oven Recipes (Outdoor Cooking 2) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven
Recipes For The Everyday Home â Delicious Triple-Tested, Family-Approved Nuwave Oven
Recipes (Clean Eating Book 1) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes
For The Everyday Home â Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes
(Clean Eating) (Volume 1) Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture
Book English-Dutch (Bilingual Edition) (Dutch Edition), Children's books in Dutch ... Dutch books for
children) (Volume 7) Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil

Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes
Mountain Man Chili and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven
Camping Cookbook 4 in 1 Book Set - Grilling Recipes (Vol. 1); Foil Packet Recipes (Vol. 2); Dutch
Oven Recipes (Vol. 3) and: Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes
(Vol 4) 5 Ingredient Slow Cooker Cookbook: Quick and Easy 5 Ingredient Crock Pot Recipes Dutch
Oven Cooking: With International Dutch Oven Society Champion Terry Lewis

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)