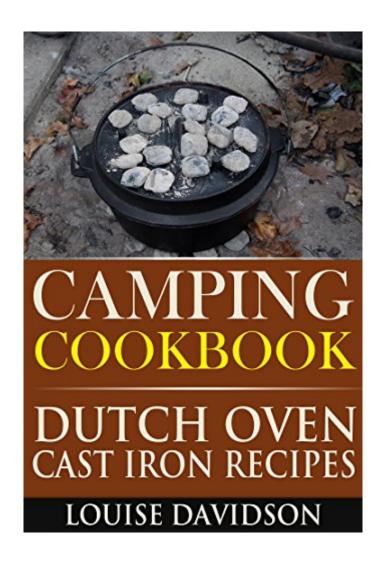
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Camping Cookbook Dutch Oven Recipes (Camping Cooking 2)





Synopsis

Use a cast iron Dutch oven to cook fabulous tasting food on your next camping trip. Youâ ™II never want to leave home without it ever again! If you have ever been camping or dream of doing so, chances are that you have images in your mind of campfire cuisine. Images such as gooey, toasted marshmallows and grilled, juicy burgers. But beyond the usual camping food we all know there are so many other culinary options at the campsite. Cooking with a cast iron Dutch oven will make your food taste as if your Mom or Grandmother cooked them! In this book your will learn to cook like the pioneer did and know all there is to know about cooking with a Dutch oven in the great outdoors! Itâ ™s easy and healthy. No wonders Cast iron and Dutch oven cooking has been around for hundreds of years and were used as the primary means of cooking for Northern American settlers. Their sturdiness and durability made them ideal for cooking out in the elements. The true beauty of cast iron/Dutch oven cooking is the even distribution of heat that makes preparing even the most finicky of dishes a breeze. With your Dutch oven you will be able to create an incredible range of breakfasts, savory meals, sweet treats, and snacks. Inside find:â ¢How to choose your cast iron Dutch ovenâ ¢How to season, clean and cook with a Dutch oven at the camp siteâ ¢How to prep early to make camping more funâ ¢Energizing breakfast recipes like sausage and wild mushroom quicheâ ¢Delicious beef recipes like the Steak Enchilada Casseroleâ ¢Easy chicken recipes like the Chicken and Leek Rustic Pizzaâ ¢Luscious pork recipes like Pulled Pork Hoagiesâ ¢Delightful fish and seafood dishes like the Fish and Corn Chowderâ ¢Amazing vegetables and side recipes like the Dutch Oven Style Risottoâ ¢Yummy snack recipes like the Overloaded Potato Skinsâ ¢Sinfully good desserts like Gooey Bottom Chocolate Brownies Your camping meals will be so much fun with all these amazing recipes and youâ ™II crave that taste of food cooked in the great outdoors in your cast iron Dutch oven. Let get cooking! Scroll back up and grab your copy today!

Book Information

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Customer Reviews

I can't wait to go camping this week and try out some of these receipes. They will be used at home as well, but I am excited. There are a lot of good ones, some I will put my own twist on but most I will keep as they are.

I found it to have a few great ideas that will inspire more ideas as working with a Dutch oven outdoors becomes a little more familiar. This book covers all of the beginner info for cast iron use and care which is extremely important. I found the recipes to be a good sampling of concepts covering most items you would want to cook while camping.

After seeing the awesome reviews left by previous buyers, I had to try this. What I received was well below expectations and it is not a book I would purchase had I been able to view it in person. A cookbook should entice you to try recipes and typically will have at least a few pictures designed to make the mouth water. Not a single picture here and even the font seems to be an old-computer so the entire book loses any "shine". Yeah, yeah, these are small and petty things but they can be important to make a cook want to try the dish. More importantly, what about the recipes? Pretty standard fare. I rarely provide any reviews and this is the first negative one I've ever left. I truly believe the high rating left by others is a come-on to buy this book.

For me, it was totally NOT a camping cookbook. We camp every year in the Sierras, and I look for easy, tastiy, not a lot of ingredients, recipes. Those recipes are more for at-home cooking. People don't carry all different spices and herbs to cook when camping. Way too many ingredients. I lost the cook book that came with the dutch oven cast iron pot for camping with briquettes. It was

I love cooking in my Dutch ovens and cooking outside over an open fire just adds to the flavor of your entire meal. You will be surprised at just what you can cook in your Dutch ovens and how great it will taste. Thank you and enjoy your meal and enjoy your day.

This is a marriage between two of my favorites: cast iron and camping. Cast iron cooking has been part of my heritage and I use cast iron cookware a lot. I got this book in preparation of a camping trip but I'll be making the Kickin Sweet Potato Fries for dinner.

All of the recipes sounded really good and would definitely add to the camping experience!! Plus it was a free download, great find!!

This guide is absolutely amazing. I know the power of the pressure cooker in making food quick and easy. However, I have always assumed that the flavor is just mushy and tasteless. Well, that is what I felt until I tried the amazing recipes in this book. I love the fact that this book has pictures of the different recipes. Even the kids love the recipes from this book. They want to help prepare the meals because they are so easy. It has become a new family favorite activity around the pressure cooking making food together. This was an amazing book on multiple levels!

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