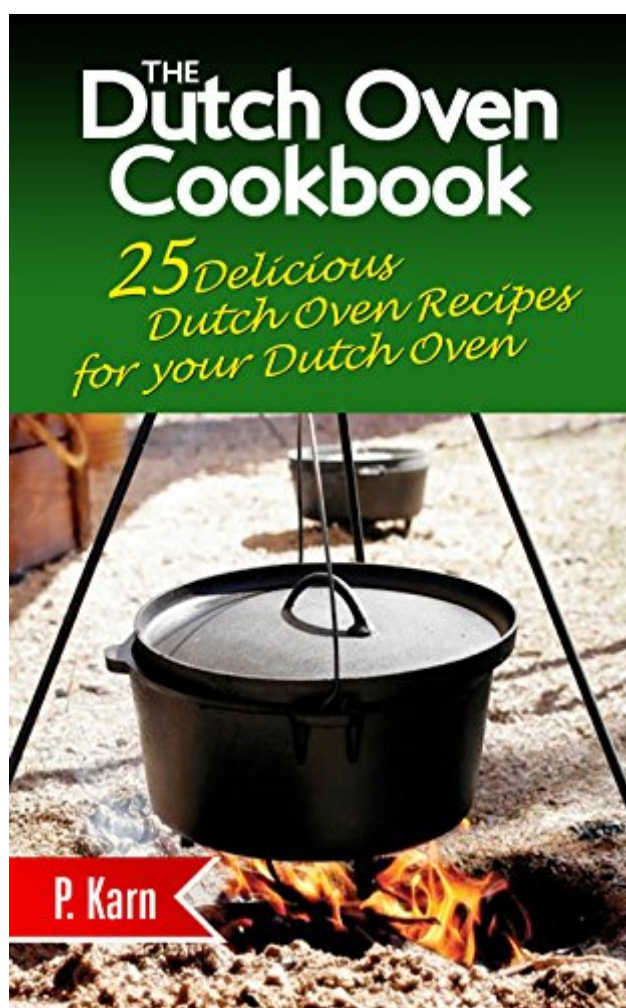


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The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes For Your Dutch Oven



Synopsis

A Dutch oven is made to last. So much so is that statement that Le Creuset, famous cook-ware makers, have lifetime guarantees on their Dutch ovens no matter the long simmering heat they usually endure atop your stove. Which is why these heavy-duty kitchen principals are so key to low, slow fall cooking, taking care of everything from braises to stews to breads. So after a long summer on the shelf, dust off that pot and let's make one of these 21 warm, toasty, tummy-filling fall recipes.

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Customer Reviews

Because I have a Lodge 10 inch Dutch Oven, I decided to purchase this cookbook as it is for Dutch Ovens. Because I love to use my Dutch Oven, I have found that this cookbook is now one of my favorites. The recipes call for ingredients that I have in my kitchen and the instructions are quite easy to follow. Also, there are great pictures of the finished recipes in this book. My favorite recipes are: Comforting Chicken Fricassee, 2 Hour Chili, Chunky Tortilla Soup with Black Beans and Lemony Chicken Soup with Greens. All as so easy to prepare and the flavor is so so tasty! Highly recommend this cookbook!

Informative. This book is so amazing! This cookbook has so many interesting recipes, and so many different methods of using the Dutch Oven that it had already added so much variety to my cooking style. I've never seen such an extensive amount of options that allow you to choose your cooking method, this cookbook is amazing. They provided a short background on each recipe, an ingredient list (with measurements - you would be surprised how many e-cookbooks leave that out!), and a set of detailed instructions. The recipes call for ingredients that I have in my kitchen and the instructions are quite easy to follow. Also, there are great pictures of the finished recipes in this book.

What a pleasure to read a recipe book where every recipe is exciting. A clearly presented collection of tempting possibilities, with interesting combinations of ingredients. Nothing too complicated or bizarre, but rather dishes that ask for a bit of time and caring input, and promise a well earned enjoyment as reward. I would definitely recommend the book to any dutch oven cook, and am looking out for more by this author.

I was gifted a Dutch Oven last year for Christmas and I have to admit it was collecting dust for a while. But when I saw that this book had a recipe for Mardi Gras red beans and rice, I HAD to break it from the cabinet. This is my favorite food!! There are NEVER recipes for this and it even tells you to mash the beans like in a normal Creole restaurant. This cookbook has so many easy recipes, I was even inspired to make the Peach Crisp recipe and I am a TERRIBLE dessert chef. THIS PEACH CRISP IS SO GOOD. This book is so inspiring and extensive! Do yourself a favor Dutch Oven owners, BUY IT. And if you don't have a Dutch Oven yet, this book will make you ache for one!

This book is so amazing! I just purchased a Dutch Oven last week and I honestly had no idea how to use it. This cookbook has so many interesting recipes, and so many different methods of using the Dutch Oven that it had already added so much variety to my cooking style. I loved the recipe for hoecakes and just tried them out this morning. They are so thick and fluffy and amazing! I can't wait to try to make the Smoked Barbecue Beans over my very own campfire! I've never seen such an extensive amount of options that allow you to choose your cooking method, this cookbook is amazing.

I am someone who does not like to cook - I don't enjoy spending time in the kitchen - but I do enjoy

eating healthy meals that aren't store bought - so I am constantly in search of easy recipes and cookbooks. This cookbook has been the answer to my prayers! Not only are the recipes easy and not too complicated - but they actually look and taste gourmet! So often, "simple" recipes turn out boring or bland, but these recipes are far from that. There are a variety of recipes within the book, including some vegetarian options, and I liked that I was using "real" food - there were not many processed ingredients involved. I really enjoyed the author's direct writing style - they provided a short background on each recipe, an ingredient list (with measurements - you would be surprised how many e-cookbooks leave that out!), and a set of detailed instructions (important for someone like me who is not a gourmet chef). I also like the fact that it comes in Kindle format, as it makes it easier to use in the kitchen and I don't have to worry about finding a place to store it or messing up the pages/etc. An excellent "e-cookbook" - I am looking forward to trying out more of the recipes from the book (particularly some of the dessert recipes) - who knows? Maybe I'll even begin to like cooking!

Love this cookbook. I've owned a dutch oven for a few years now and never did i think (or know) you could make a peach crisp as good as the one in this book. So yummy. I'm on my way to trying everything in this book (i'm almost halfway though) and haven't found anything that's not delicious.

I recently purchased my first Dutch oven because I know it can make meats really tender and delicious. I had no idea you could make breads and peach crisp and pizza. I want to try all of these recipes! I'm so excited I found this cookbook!

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