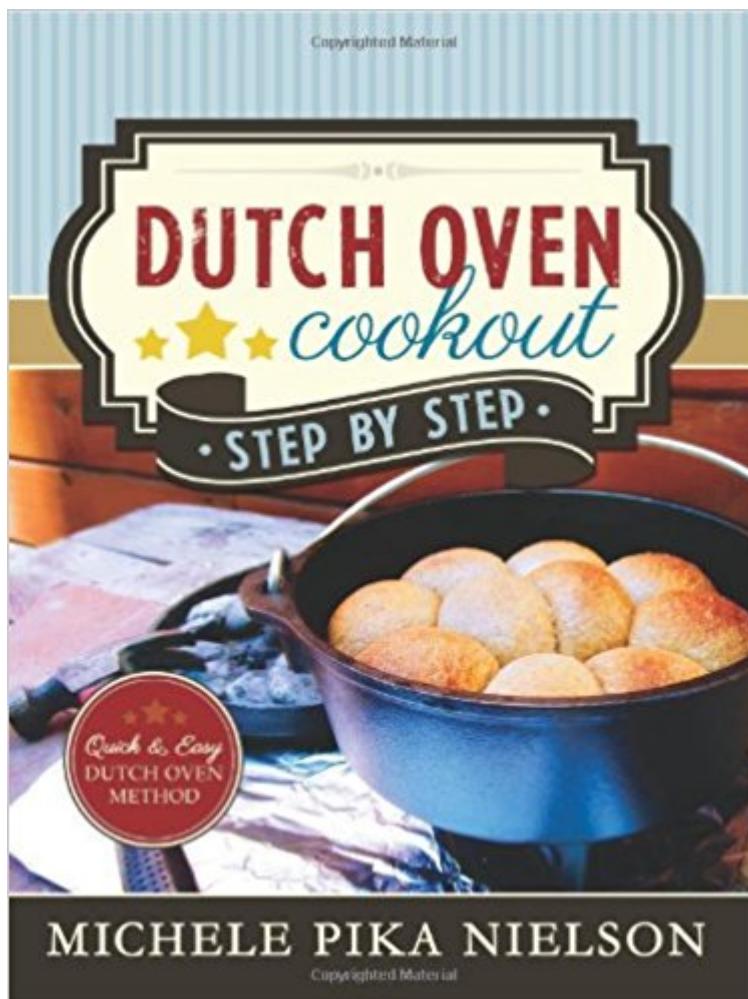


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# Dutch Oven Cookout, Step-by-Step



## Synopsis

Even a beginner can cook a delicious Dutch oven meal! Tested by thousands of young campers and experienced Dutch oven cooks, this step-by-step book is proven to help you succeed. After using this tried-and-true method, you'll soon be wondering why you ever did it any other way!

## Book Information

Paperback: 208 pages

Publisher: Cedar Fort, Inc. (May 14, 2013)

Language: English

ISBN-10: 1462111343

ISBN-13: 978-1462111343

Product Dimensions: 5.7 x 0.6 x 7.1 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 15 customer reviews

Best Sellers Rank: #940,246 in Books (See Top 100 in Books) #75 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #911 in Books > Cookbooks, Food & Wine > Outdoor Cooking

## Customer Reviews

"Just when I'd given up and stored my Dutch ovens away, along comes this duchess of Dutch ovens to show a non-cooking person like me how they (the ovens) work! This book is way, way overdue, but it is not too late--this is a marvelous manual that must come with every Dutch oven sold!"-Don Aslett, cleaning expert, businessman and bestselling author of Clutter's Last Stand"If you are interested in learning more about Dutch oven cooking, I highly recommend a look at Dutch Oven Cookout: Step by Step, by Michele Pika Nielson. It is easy to read, easy to follow, and easy to pack and it provides such a wealth of information about Dutch oven cooking." "Follow Nielson's recommendations, she knows what she is talking about." -From "My Adventure into Dutch Oven Cooking" by Marjorie Moss as featured on HuntingLife.com"If you are working with youth, the best thing you can do is let them learn to Dutch oven cook in small groups using small Dutch ovens. This book is the best source I know of for simple, easy recipes for the beginning Dutch oven cook."-Dian Thomas, professional speaker, TV personality, New York Times bestselling author of Roughing It Easy" Michele has taken all of the fear and confusion out of Dutch oven camp cooking! These recipes and methods are streamlined and simplified so that you can have delicious, filling meals and get on with the day's activities! Whether

you're cooking for a family of 3-4 campers, or a big group, these recipes will scale easily. Â In preparing this book, Michele has really gone the extra mile so you don't have to!"- Mark Hansen, author of Best of the Black Pot and [marksblackpot.com](http://marksblackpot.com)"Dutch Oven Cookout: Step-by-StepÂ tells how to successfully eat outdoors using very little equipment other than a Dutch oven." "This book could be viewed as a Dutch-oven encyclopedia with its wealth of information in addition to recipes." "Almost every Dutch-oven problem and question is also addressed and answered."-Deseret News, October 1, 2014. Â Review by Elizabeth Reid.

There is a lot of misinformation about caring for Dutch ovens (and cast-iron cookware generally) in books and on the internet. Â In this book I tried to find science-based answers to Dutch oven mysteries. Â Really, I was trying to find Dutch oven care solutions that worked, and then understand why and how those solutions worked. Â A hundred pages of the book (the second half) are about those "Whys and Hows." Â I have had several very experienced Dutch oven cooks comment that they had come to the same conclusions about what worked, but only after years of experience and experimentation, and that even then, they didn't know why it worked until they read my book. Â The first part of my book, the step-by-step instructions and the recipes, is meant to make it easy to learn by doing. Â You can open up the book to my quick start guide, gather up a few things and start cooking. Â You don't have to ever read the whys and hows--my steps will walk you through the simplest and easiest way to care for and use your Dutch oven.Â I really just want to make it easy for people to cook outdoors, and so because of that, I have videos on my youtube channel that teach more about caring about cast iron. Â I have videos on my website to go with each of my steps. Â The only equipment you need is a cast iron camp oven and a few things you can gather up around your house, so there's really no excuse to not get started!

I've purchased several dutch oven cookbooks in the past few years since buying some Lodge dutch ovens for camping. This is the BEST book - wish it had been my first! The author has a background as a teacher and a research scientist, and it shows. She has obviously spent many years studying techniques that are simple and work and incorporates them into this step by step approach. There's a quick guide, a more thorough guide to each step, recipes (each has options for all sizes of cast iron dutch ovens), and then - ! - a thorough explanation of the why and science behind the how to's. I learned more in my first read of this book than in all the other books and cooking efforts. I've been doing many things "not quite right" and will be applying her techniques and advice to all my dutch

oven cooking going forward. I wish more cookbooks followed her model. Highly recommended!

If this were some year in Feudal Japan, I would call her master. I spent 2 months practicing her "Way of the Dutch Oven" till it was my own. I gave it 4 stars for one reason only, well more than one. 1. I want another book from her. 2. I'm the idiot that didn't read the conversion section, I looked over my recipe many times and still missed it. So some reorganization is needed, light organization.

This book is not just a cookbook. It's filled with history and information for those who want to know as much about Dutch oven cooking as they can get. Recipes are fairly simple and delicious. Very well put together. Highly recommend for anyone getting started in Dutch oven camp cooking.

This book has proved to be extremely helpful with lots of great information and some good recipes.

Great instructional for learning to use cast Iron dutch ovens. Check [...]

I have learned SO much. She is very knowledgeable and has given me steps to be successful at dutch oven cooking.

Handy Size, Quality paper and printing, good info.

Love her approach to cast iron cooking. Have enjoyed trying her technique - and some tasty recipes!

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