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Dutch Oven Cookbook. Easy Recipes About The Art Of Slow Cooking



DUTCH OVEN COOKBOOK

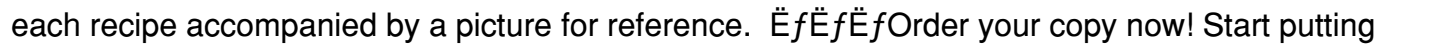
*Easy Recipes about the
Art of Slow Cooking*



PHILIP SMITH



Synopsis

DUTCH OVEN COOKBOOK Whether you're an avid user of your Dutch Oven or you're a novice wanting to dust off what will soon become the best cookware item in your kitchen, the Dutch Oven Cookbook is an invaluable tool in making lip-smacking meals for yourself and your loved ones. A vast collection of 78 mouth-watering recipes covering breads, soups, main courses and desserts, each recipe accompanied by a picture for reference.  Order your copy now! Start putting your Dutch Oven to good use. Here is the list of the topics covered and the recipes which will become a staple in your kitchen:

TOPICS COVERED: Origins - Types - How to Clean & Season - Cooking - Secrets & Tips

RECIPES: Chicken a la Moroccan - Middle Eastern Vegetable Curry - Beef Stew - Saucy Pork Chops - Vegan Corn Chowder - Chick'n Chorizo Chili - Buttermilk Fried Chicken - Blood Mary Short Ribs - Creamy Beef Pasta - Slow Cooked Chicken & Rice - Easy Peasy Bread - Saudi Chicken and Rice - Seafood Gumbo with Okra - Short Rib and Cauliflower Curry - Cranberry Pot Roast - Drunken Chicken & Rice - Bacon Flavored Chicken & Potatoes - Lamb Ragu - Mushroom Risotto - Chicken in Coconut Milk - Lamb, Bean & Bulgur Stew - Peppery Pork Stew - Fish Chowder - Golden Lentil Stew - Dutch Oven Pilaf - Pho in a Dutch Oven - Banana Bread - Dutch Oven Buttermilk Cornbread - Monkey Bread - Jalapeno Cornbread - Gingerbread - Orange-Tomato Couscous with Chicken - Root Vegetable Stew with Herbed Dumplings - Braised Winter Vegetables - Pasta - Hard Cider-Braised Lamb Shanks - Autumn Chicken Stew - Seeded Multigrain Boule - Braised Beef and Mushrooms - Asopao de Pollo - Braised Lamb Shanks and Eggplant - Vinegar-Braised Chicken and Onions - Braised Lamb Shanks with Fennel and Baby Potatoes - Tortilla Soup - Curried Beef Stew - Chicken Meatballs with Braised Lemon and Kale - White Bean and Pasta Soup - Soy-Braised Short Ribs with Shiitakes - Goulash - Beer-Battered Fish and Chips - Fried Chicken Wings - Braised Oxtail - Asparagus Soup - Brunswick Stew - Winter Minestrone - Cheese Breakfast Casserole - Ribollita - Soup - Cornbread with Fig Jam - Cherry Clafouti - Bananas Foster Cake - Damper - Festive Bread - Pudding - Cranberry-Topped Cheesecake - Blackberry Cobbler - Honey Bun Cake - Amish Cinnamon Bread - Pineapple Upside-Down Cake - Olive and Cheese Bread - No Knead Bread - Sâ™™more Cake - Dutch Oven Pancakes Recipe - Condensed Milk Gluten Free Cake Recipe - Black Cherry Chocolate Cobbler - Boozy Lavender Sticky Buns - Cinnamon Apple Crisp - Nutty Apple Crisp - Crunchy Oat and Fruit Crisp - Snap Brownies - Bread Pudding

Enjoy your meals!!

Book Information

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Food & Wine > Cooking Methods > Slow Cooking

Customer Reviews

I have to say I LOVE my cast iron Dutch oven so this book was really interesting to me, not only the history but the myriads of recipes included! I thought I used my Dutch oven a lot but I can see that now it will be put to even greater use. Which type to get and where to buy? This book will explain the pros and cons of the different types - aluminum, cast-iron etc. The author also gives several seasoning "how tos" plus a list of accessories you might want to consider depending on what your source of heat is going to be. Did you know that if you are converting a recipe for a Dutch oven you need to decrease the liquid called for as a Dutch oven "generates steam that does not escape thus creating more liquid in the finished dish?" The list of recipes is included in the book description so therefore I am not going to relist them here. Each recipe has a photo accompanying it. The ingredients are clearly listed along with the directions. HOWEVER some of the recipe instructions are split into paragraphs for easy reading but others are not - one LONG paragraph so easy to get lost, having to keep rereading over what you have already done. Please note that measurements are written for the American market - cups and ounces. A few of the recipes that caught my eye and that I am definitely going to try are: Creamy Beef Pasta * Lamb Ragu * Peppery Pork Stew * Gingerbread * Root Vegetable Stew with Herbed Dumplings * Goulash * Cherry Clafouti * Damper * Blackberry Cobbler * Amish Cinnamon Bread * Crunchy Oat and Fruit Crisp A recipe for everyone in this book! Some use all 'from scratch' ingredients, others require things like a cake mix or broth.

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