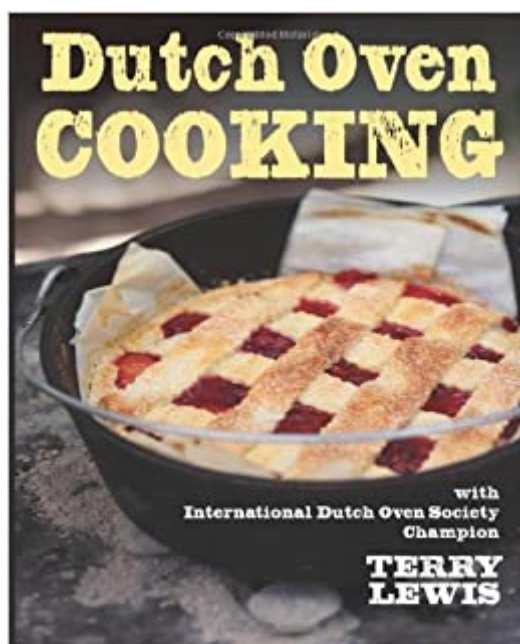


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Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis



Synopsis

Recipes and secrets from Dutch Oven Society World Champion. Terry Lewis serves up some of his tastiest dishes in this collection of Dutch oven recipes designed to inspire new cooks, those with some experience under their belts, and the well-seasoned cook-off masters. Beginners will find success with Dutch Oven Stew, Chicken and Rice, and Easy Cobbler, while the intermediate level cooks will enjoy making Chicken Cordon Bleu, Honey Rolls, and Oatmeal Chocolate Cake. Folks looking to compete with the best can try their hand at Maple BBQ Baby Back Ribs with Buttered Almond Rice, Sourdough Herb Rolls, and Carmel Pumpkin Cheesecake. Terry Lewis, with the help of his daughter Tori, is a two-time winner of the World Championship Cook-offs held by the International Dutch Oven Society. He has been cooking and competing in Dutch oven events for more than twenty years and occasionally uses his expertise to judge cooking competitions. Terry lives in Tabiona, Utah.

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Customer Reviews

Terry Lewis, with the help of his daughter Tori, is a two-time winner of the World Championship Cook-offs held by the International Dutch Oven Society. He has been cooking and competing in Dutch oven events for over twenty years and occasionally uses his expertise to judge cooking competitions. Terry lives in Tabiona, Utah.

Vegetable Medley 12-inch Dutch oven 39 hot coals 12-14 servings 4 to 5 thick strips bacon 1 large onion, thinly sliced 2 cups diagonally sliced carrots 1 cup diagonally sliced celery 2 cups broccoli

florets 2 cups cauliflower florets 12 to 14 new red potatoes, quartered 2 tablespoons vegetable oil 1 envelope (1.3 ounces) dry onion soup mix 1 can (10.75 ounces) cream of mushroom soup, condensed Water Cook bacon in Dutch oven over 12 coals, remove, and dice. Place all vegetables and oil into the Dutch oven; stir to coat. Add dry soup mix and bacon and stir. In a small bowl, combine soup with three-fourths can of water and then pour over vegetables. Cover and bake, using 9 coals underneath the oven and 18 on top, for 40 minutes. Using a large spoon, gently turn over the vegetables once or twice while cooking, do not stir. Variation: You may add grated cheese of choice on the top of the vegetables once they are done.

The spiral bound book is perfect for using on the go. The recipes are geared for outdoor cooking, but can easily be used for indoor cooking in your oven. There is some variety, but mostly basic recipes that taste good, are fairly simple, and use basic ingredients. For one beginning to cook with a dutch oven, it's a perfect starter cookbook.

Dutch Oven Cooking is a fantastic recipe book! My husband bought it on a vacation and we really like the book, in fact we have given it several times for gifts and our friends have loved it also! Cooking outdoors is a great way to bring the family together and create great memories.

I got a new Dutch Oven and didn't know what to do with it. This book came to the rescue. I have made several recipes so far and they were all wonderful - easy to follow, tasty, with common ingredients. The Dutch Oven performs spectacularly!

I live in an area that has power outages even on sunny windless days-no further comment. I have a Green Egg smoker and use my Dutch Oven on the smoker to prepare meals. The book was recommended to me by my grandson, the boy scout who uses the book when camping-and also in his fireplace during power outages.

Best Dutch Oven cookbook that I've found in years.

Great recipes!

Great easy delicious recipes. Tells how many briquettes to use.

Recipes are simple and delicious - great explanation and photographs. Liked so much I bought for a friend!

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