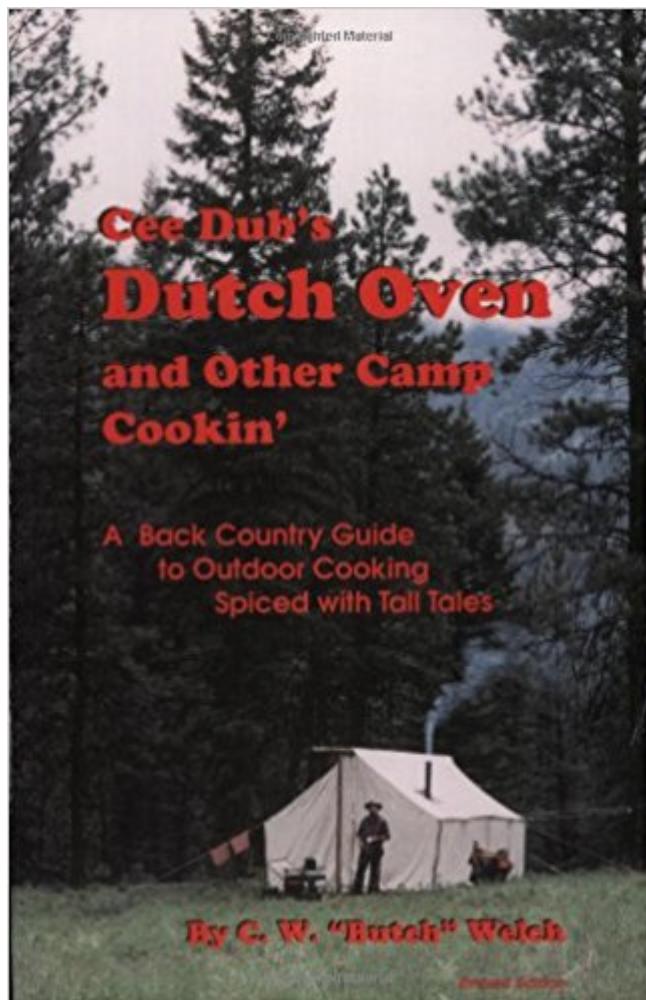


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Cee Dub's Dutch Oven And Other Camp Cookin'



Synopsis

The book is a cookbook focusing on Dutch oven and camp cooking, spiced with humorous and informative stories of Mr. Welch's experiences cooking in the back country of Idaho. It includes the basics of history, selection, and care of Dutch ovens along with many recipes which a beginning Dutch oven cook, as well as a more experienced cook, will be able to master. The objective is to prepare easy, healthy, and delicious meals outdoors.

Book Information

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Average Customer Review: 4.8 out of 5 starsÂ See all reviewsÂ (25 customer reviews)

Best Sellers Rank: #145,977 in Books (See Top 100 in Books) #17 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #20 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs #1523 inÂ Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

While not being much of a cook myself, I have found this book to be truly enlightening. (It helps to have a good cookbook for those of us who aren't blessed with the gifts of Cee Dub) It is not only filled with all kinds of great recipies, but they are organized in a way that makes it easy to find something interesting to make... whether cooking in the back yard or out camping with the whole family. I know that this book will be one that gets USED! Plus, it is full of great stories from an incredible person. I have to admit that this is the first cook book that I have been able to sit down and read for enjoyment as well as MUST HAVE Dutch Oven tips and recipies. A must have for the outdoorsman!

Never have I laughed so much as I did reading this cookbook. The stories are great and the recipes are even better. I used this book extensively while camping this year and it was the first time I ever used a DO(dutch oven). When my very picky middle daughter started looking for seconds and thirds

at our meals, I knew I had learned a good thing. If anyone is just starting out or even is already using a dutch oven, this book is a must have! (Try the blackberry dump cake, I had'em licking out the dutchy!!) You will enjoy and use this book again and again!

I'm new to dutch oven cooking, so technique was my quest. This is my first dutch oven cookbook. The book offers decent ideas on heating the dutch, but I will have to monitor temperature closely because I'm cooking over a wood fire and charcoal will probably never be used. That means I will have to estimate the amount of heat above and below, so a laser thermometer was also purchased. The stories are fun and occupy much of the book. The recipes are somewhat of a mystery though because CeeDub doesn't share many of his flavorings. Many recipes say "salt, pepper to taste, and SPICES". Which spices? That can make a dish bland if you don't have a good idea how to flavor it. That's generally the purpose of a cookbook. If you are a novice cook this cookbook might leave you slightly uninspired, but the how-to information is well done.

I havn't had the opportunity to try the recipes yet but this cookbook is a great read. The recipes all look basic enough with a good mix of simple supermarket ingredients as well as wild game recipes. I have about a 1/2 dozen dutch oven cookbooks and these are by far the best read so far. Unfortunatly despite the listing this is *not* spiral bound and wont stay open while cooking hands free. The second book, "more Cee dub's Dutch Oven and other camp cookin" is still spiral bound.

This is the best Dutch oven cookbook i have (and I have several). I can tell C. W. has done a lot of cooking outdoors. The recipes are tasty, Preparation is simple and require only a minimal number of ingredients. Many are one pot meals which makes for easy clean up.. Food tastes great. This is a excellent cookbook for people who need a good meal and don't want to spend their whole day cooking it. This is excellent for fishermen, hunters, river rafters, and family camp outs.

As have many others, I enjoyed the book just for the read and adventures. And, oh year, great recipes. I am a long ways from being a professional cook but one of Cee Dubs attributes I like? No absolute measurements. I own measuring spoons and cups, I use them primarily as guides. I have tried several recipes from the book (with my own flavor modifications) and they are great as well as practical. One thing I have added to my mess chest is a specifically dedicated "Cook's Oil" bottle. It gets a chuckle every time.

I bought this book as a christmas present for my father. He moved to Idaho a few years ago, and now loves everything Idaho, so I knew he would love that it was written by an native! He hasnt put it down since Christmas, because not only does it have great recipes but funny short stories too!

His book is fun and has fantastic recipes! Loved his television series. Bought 2 more books for gifts. Anyone who likesdutch ovens will love this book.

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