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# A Must-Have Dutch Oven Cookbook: The Finest Selection of Dutch Oven Recipes

by  
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## Synopsis

This Dutch Oven Cookbook is far more than an ordinary cookbook that will gather dust on the bookshelf. This culinary guide has the all-time classic recipes that will amaze everyone. It is meant to stay for years to come. You don't need to be an expert so that you can prepare a fantastic meal in your dutch oven. You only need the recipes and instructions included in this must-have cookbook. Whether it's a slice of fine meat or a spectacular side dish, you will be able to prepare it with ease. If you want to amaze your family and friends with your culinary skills, then this book is highly recommended for you. No need to postpone this. Make sure that you get your hands on your copy as soon as possible!

## Sort review

About the Author Imperial War Museums is a British national museum organization with branches at five locations in the United Kingdom, three of which are in London. Its museums record and showcase experiences of modern conflict and uncover the causes, course, and consequences of war, from World War I to the present day. --This text refers to the hardcover edition. Review "Victory in the Kitchen is not your usual cookbook: there are no beautiful photographs of food carefully prepared in studios, but instead a collection of simple, delightful and – to our modern palates – unusual recipes from the Second World War. It's all beautifully illustrated with some of the museum's collection of beautiful and often very funny wartime posters." Country Life "Introducing Victory in the Kitchen, a new recipe book filled with resourceful meals inspired by the kitchen tables of British households during the Second World War. Combines hearty favourites, including steak and kidney pie, crumpets, and Queen's pudding, with colourful war posters." Period Living & Traditional Homes --This text refers to the hardcover edition.

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minutes on each side. 2. Add the garlic, ginger, salt, pepper, sugar, honey, fish sauce, and soy sauce. Toss well to coat. Cover the pot and cook the ribs for 1 hour. 3. Divide the ribs between plates. Serve them with lime wedges on the side. Enjoy!

(2) Classic Jambalaya  
Everyone will ask for more!  
Prep Time: 10 minutes Cook Time: 40 minutes Yield: 6  
List of Ingredients:• 1 Tbsp. olive oil• ½ yellow onion, chopped• ½ pound smoked sausage, sliced• 1 cup celery, chopped• 1 cup green bell pepper chopped• ½ tsp. Cajun seasoning• 1 cup white rice• 14 ounces canned tomatoes, chopped• 2 cups chicken stock• 1 Tbsp. garlic, minced• Salt and black pepper to taste• 1-pound shrimp, peeled and deveined• ¼ tsp. thyme, dried  
Instructions:1. Heat up your Dutch oven with the oil over medium heat. Add the sausage. Stir and brown the meat for 2-3 minutes. 2. Add the bell pepper, onion, celery, salt, pepper, and Cajun seasoning. Stir and cook for 8 minutes. 3. Add the rice, tomatoes, garlic, chicken stock, and thyme. Stir and cook for 20 minutes. 4. Add the shrimp. Stir and cook for 10 more minutes, divide the jambalaya into bowls and serve. Enjoy!

(3) Cheddar Bread  
Did you know you could prepare this in your Dutch oven?  
Prep Time: 12 hours and 10 minutes Cook Time: 45 minutes Yield: 4  
List of Ingredients:• 1 tsp. yeast• 3 cups white flour• A pinch of salt• 1 cup cheddar cheese, shredded• 1 and ½ cups warm water• 2 jalapenos, chopped• 1 jalapeno, cut into rings  
Instructions:1. In a bowl, mix the flour, yeast, a pinch of salt, half of the cheese, and chopped jalapenos. Stir. 2. Add the water gradually, knead until you obtain a dough, cover it and set it aside for 12 hours. 3. Place the Dutch oven over hot coals, heat it up for 30 minutes. Add the dough after you've shaped a loaf out of it, cover and cook for 30 minutes. 4. Sprinkle the rest of the cheese and the jalapeno cut into rings on top. Cover the pot again and cook for 15 minutes more. 5. Leave the bread to cool down, slice, and serve it. Enjoy!

(4) Bacon Cheese Rolls  
How awesome is this?  
Prep Time: 10 minutes Cook Time: 25 minutes Yield: 4  
List of Ingredients:• 14 dinner rolls, halved• 8 slices bacon, cooked and crumbled• 2 cups cheddar cheese, grated• ¼ cup butter, melted  
Instructions:1. Arrange the rolls in your Dutch oven. Spread the bacon, butter, and cheese on top. Cover the pot and cook over a heated campfire for 25 minutes. 2. Serve right away. Enjoy!

(5) Delicious Sloppy Joes  
Your kids will love these!  
Prep Time: 10 minutes Cook Time: 40 minutes Yield: 8  
List of Ingredients:• 2 pounds beef, ground• ½ cup yellow onion, chopped• 2 celery ribs, chopped• 1 and ½ cups canned tomatoes, crushed• ¼ cup green bell pepper, chopped• ¼ cup ketchup• 1 Tbsp. steak sauce• 1 Tbsp. white vinegar• 2 Tbsp. brown sugar• 1 Tbsp. Worcestershire sauce• ¼ tsp. sweet paprika• ¼ tsp. mustard, ground• A pinch of salt and black pepper• 8 hamburger buns, halved  
Instructions:1. Heat up a Dutch oven over hot coals. Add beef, onion, and celery. Stir and cook for 5 minutes. 2. Add the tomatoes, bell pepper, ketchup, steak sauce, vinegar, sugar, Worcestershire sauce, paprika, mustard, salt, and pepper. Toss everything to coat, cover the pot and cook everything for 35 minutes. 3. Divide this mixture between hamburger buns and serve. Enjoy!

(6) Tasty Pork Chops and Apples  
The combination is absolutely insane!  
Prep Time: 10 minutes Cook Time: 1 hour and 10 minutes Yield: 4  
List of Ingredients:• 4 pork chops• 2 cups breadcrumbs• 2 Tbsp. olive oil• 2 Tbsp. butter• 3 potatoes, cubed• 1 cup water• 10 ounces cream of mushroom soup• Salt and black pepper to taste  
Instructions:1. Heat up your Dutch oven over the campfire. Add the oil, heat it up, then add the pork chops, salt, and pepper. Brown them for a few minutes on each side. 2. Meanwhile, heat up a pan over the



and Stew Recipes Chapter IV - Special and Rich Dutch Oven Side Dish Recipes Chapter V -  
Sweet and Easy to Make Dutch Oven Dessert Recipes About the Author Author's Afterthoughts

## **Book Information**

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