

## Log Cabin Dutch Oven

*Sloan. Colleen*

*audiobook / \*ebooks / Download PDF / ePub / DOC*

DOWNLOAD



READ ONLINE

#1649092 in Books CAMP CHEF 2012-04Original language:EnglishPDF # 1 .50 #File Name: 0963027921162 pagesPlease read all label information on delivery. | File size: 36.Mb

**Sloan. Colleen : Log Cabin Dutch Oven** before purchasing it in order to gage whether or not it would be worth my time, and all praised Log Cabin Dutch Oven:

0 of 0 people found the following review helpful. but it looks like fun!By CLKHaven't had much chance to use it yet, but it looks like fun!0 of 0 people found the following review helpful. great dutch oven cookingBy tinytthis cook book is great.. just what my husband and I were looking for when we go camping or want to have something yummy at home.4 of 4 people found the following review helpful. Some delicious recipes, but most are too similarBy Chris GregoryFirst of all, I dont want to trash this book. It has some good main course, one-pot recipes and it provides some helpful instructions for use of Dutch ovens. Also, there are a variety of recipes for such items as breads, cakes, biscuits, desserts and more. However, there are some problems with this book.1. Log Cabin Dutch Ovens is in dire need of a copyeditor. There are numerous errors in the book. Some of the errors include grammar, spelling, and punctuation. For instance, your is used in lieu of youre, spaces are used in lieu of apostrophes, and the list goes on. Many of the errors appear to be in the formatting and typesetting of the work. All these could be solved with a competent copyeditor..2. There is a great deal of repetition in many of the savory recipes in Log Cabin Dutch Oven. My Minnesota friend would call them hot dish, and my Montana in-laws would call them shepards pie. In any event, most of these recipes are some version of the following: hamburger, onion, salt pepper (cook drain), add sour cream, cream of mushroom soup, green beans, and top with leftover potatoes (mashed, tater-tots, or hash-browned) and cheese. Its a great meal for the entire family, but how many variations are there to this dish? Youll find out if you read this recipe book.

This book is a must for the beginner or experienced cook who loves the great outdoors and the nutritious mouth watering taste of perfect Dutch Oven cooking. Each recipe has been tested many times and always receives gracious approval. Though nearly forgotten through time the Dutch Oven is rich in American history and tradition. More and more people are coming back to Dutch Oven style cooking. This is healthier and more enjoyable way of cooking. This fun book is delightfully illustrated and full of useful instructions using Dutch Oven methods and equipment. Learn how to judge coals, store and stack your Dutch ovens and more. Some 162 pages of fun Dutch Oven cooking. By Colleen Sloan