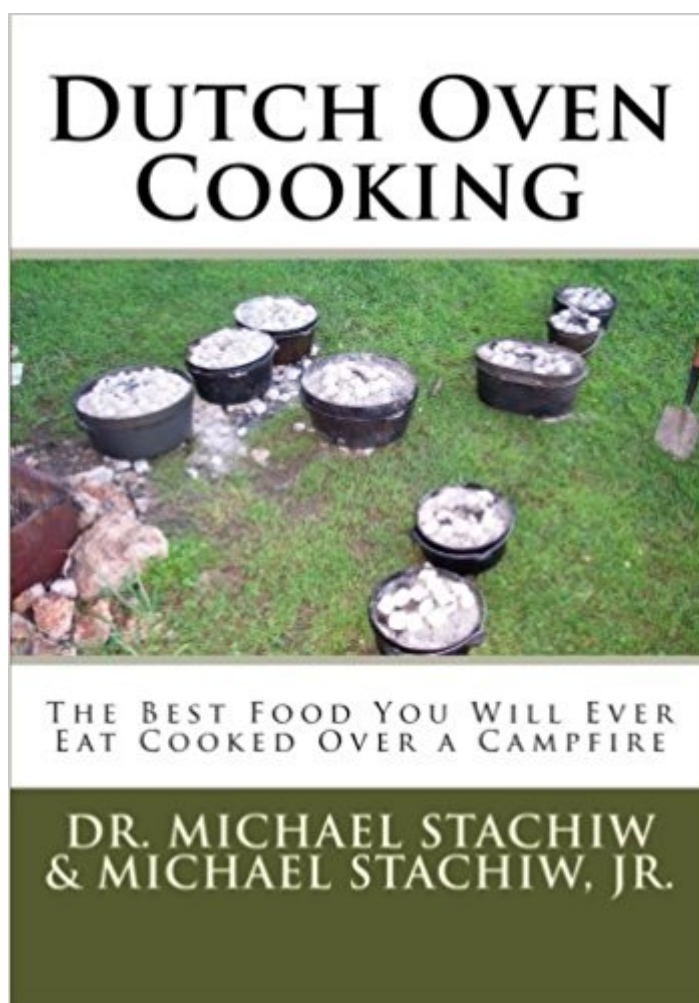


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Dutch Oven Cooking: The Best Food You Will Ever Eat Cooked Over A Camp Fire



Synopsis

This how-to guide written by expert Dutch Oven cooks gives you the basics needed for campout cooking success. The main focus is on the Dutch Oven but some of the recipes incorporate other camp cooking tools. The book has extensive material information for outdoor group cooking.

Book Information

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Customer Reviews

Dr. Stachiw not only has intimate knowledge of outdoor cooking through its practical application, but obtained his Ph.D. in food science from Michigan State University with a specialty area of meats and sausages. Dr. Stachiw will be the first to point out that all the "textbook learning in the world cannot compensate for practical experience over the open flame". His Dutch oven cooking is often practiced by feeding large groups of scouts and their parents. The book is full of Dutch oven camping recipes that will make your mouth water. Dr. Stachiw is a long time scouting enthusiast (both as a boy and an adult), who was Troop committee chairman for 5 years and heavily involved in the training of scouts in first aid, orienteering and cooking. His formal training is in animal science, agricultural business and food science where he also majored in statistics and computer mathematical modeling. Michael Stachiw, Jr. Michael is an Eagle Scout with hundreds of nights of camping and a Philmont trek under his belt. After seeing fellow Scouts eating raw bacon and other mystery meat concoctions, he figured there has to be a better way to cook. His favorite Dutch Oven memory is eating cobbler for the first time. Michael Stachiw, Jr. is a law student at New York University School of Law, graduating in May of 2016. An avid fan of the constitution, he is the 2015-2016 Editor-in-Chief at the NYU Journal of Law & Liberty.

I appreciate what the authors do in their scouting world, but I'm afraid this effort at a cook book is pretty disappointing. Besides the "recipe" to use the biscuits that come in a can, there is also a "recipe" for peanut butter cookies that instructs the reader to buy pre-made dough, or to find a recipe online. The only benefit to browsing this book is to start imagining what is possible in outdoor cooking. I question whether this was an intentional rip-off. There are missing periods among many grammatical errors, one of which has you wondering if the author cooks better in a Dutch oven than he cooks housewives...as if we eat housewives. Another line that stuck out to me was the caption under a black and white photo that told the reader to note the yellow box.

Wasn't real sure what to expect when I ordered this book for my husband- but we were pleasantly surprised at all the information provided and recipes included in this book. Extremely comprehensive and gives thoughts to never before known info. Try it and I hope you will be as pleased as we were with this purchase.

This book would be good for beginners to Dutch Oven Cooking, especially Boy Scout Leaders. I bought this book to help me starting out with Dutch Oven Cooking and it seems to be getting the job done well.

Definitely short on the number of recipes. Title should say "Dutch Oven Cooking for Beginners". Of the 130 plus pages only about 40 pages of recipes and those are large print with lots of pictures. Good general information though for a beginner. For the price you get what you pay for.

Many, many typos and several odd language choices abound through this book. It reads more like a diary, than an information piece. The recipes were astounding, like "Use pre-made biscuits that come in those cylinder cans from the store." (Page 77). Wow, what a revelation. As an Eagle Scout and adult leader, I could certainly appreciate some of the examples, but that is really about all this book is good for. That is, unless you were looking for 18 pages about herbs, where they originated, flavor and usage. Unless you are brand new to dutch ovens and camp cooking, skip this book and spend your money on some of the "Pre-made biscuits that come in those cylinder cans from the store."

I just wanted recipes, and a description of how to make it happen. I didnt really want the history

lesson. But it is useful.

Good recipes. I have not tried all of them but really enjoy dutch oven cooking.

the book is fine but I was expecting more of a recipe book instead of a camping book. not enough actual recipes.

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