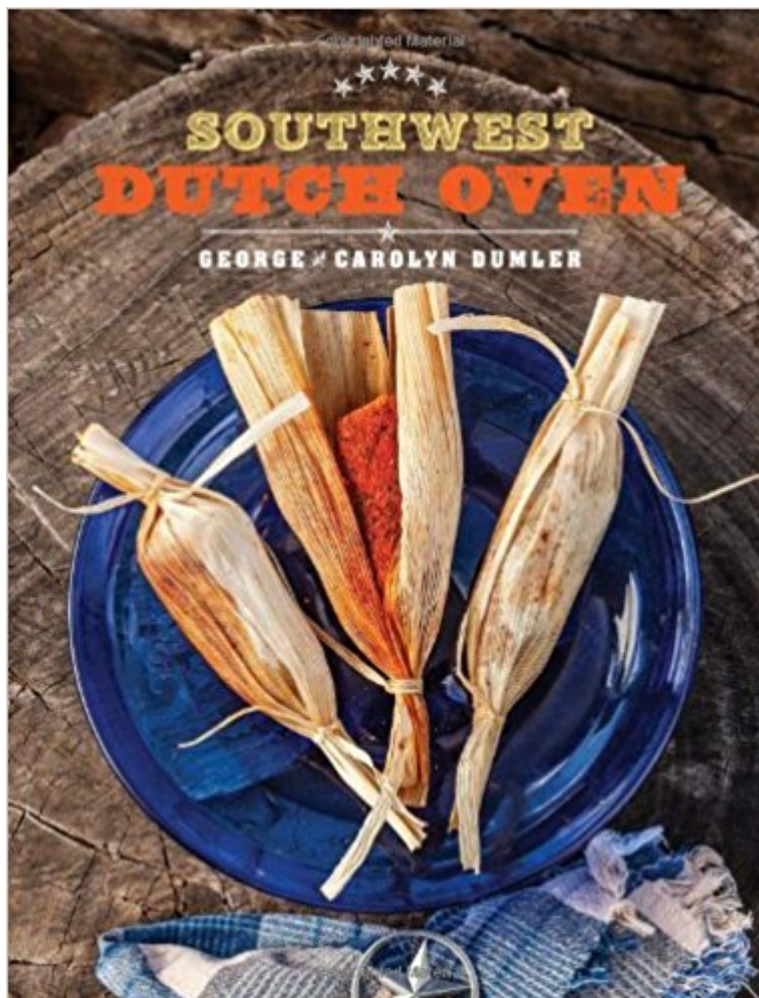


The book was found

Southwest Dutch Oven



Synopsis

The use of Southwestern herbs and spices really kick up the taste in these sauces, salsas, side dishes, main dishes, breads, and even desserts. Chile-Rubbed Rib-Eye Steaks, Red Chile Onion Rings, Prickly Pear Barbecue Sauce, Chipotle Cheese Bread, and Southwest Caramel Apple Pie are just a few of the delicious recipes. With their helpful Dutch oven tips and information about Southwestern ingredients, the Dumlers will have you cooking a fiesta in no time. George Dumler spent his early years on a cattle ranch where his grandpa would cook in a Dutch oven over the branding fire. He learned to cook as a youngster and has been creating tasty Dutch oven dishes ever since. Dumler particularly enjoys cooking main and side dishes using Southwestern flavors. Carolyn Dumler grew up on a dairy farm and learned to cook for a large family at a young age. She especially enjoyed baking breads and sweet treats; she still does. It wasn't until after she married George that she learned to cook in a Dutch oven. George and Carolyn live in Tucson, Arizona, where their coworkers happily test all of their new recipes.

Book Information

Hardcover: 128 pages

Publisher: Gibbs Smith; Spi edition (April 1, 2014)

Language: English

ISBN-10: 142363635X

ISBN-13: 978-1423636359

Product Dimensions: 7.3 x 1 x 8.5 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 8 customer reviews

Best Sellers Rank: #1,236,562 in Books (See Top 100 in Books) #99 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #282 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest

Customer Reviews

George Dumler spent his early years on a cattle ranch where his grandpa would cook in a Dutch oven over the branding fire. He learned to cook as a youngster and has been creating tasty Dutch oven dishes ever since. Dumler particularly enjoys cooking main and side dishes using Southwestern flavors. George and Carolyn live in Tucson, Arizona, where their co-workers happily test all of their new recipes. Carolyn Dumler grew up on a dairy farm and learned to cook meals for a large family at a young age. She especially enjoyed baking breads and sweet treats; she still does.

It wasn't until after she married George that she learned to cook in a Dutch oven. George and Carolyn live in Tucson, Arizona, where their co-workers happily test all of their new recipes.

Chile-Spiced Mushrooms Makes 4 servings 2 (10-inch) Dutch ovens 32 coals on bottom, divided 4 cups chicken stock 3 tablespoons olive oil 8 ounces baby portobello mushrooms, sliced 8 ounces shiitake mushrooms, sliced 8 ounces oyster mushrooms, sliced 4 shallots, finely chopped 4 cloves garlic, finely minced 1 tablespoon chile paste 1 teaspoon concentrated mushroom demiglace 2 tablespoons honey 1 1/2 cups chopped fresh cilantro 4 dried chiltepin peppers Salt and freshly ground black pepper, to taste Pour the stock into 1 Dutch oven. Pile 16 coals under the oven to bring to a boil. Cook over high heat until the stock is reduced by half, about 20-30 minutes. Heat the oil in the second Dutch oven, using 16 coals underneath the oven. Add the mushrooms, shallots, and garlic and cook until the mushrooms are golden brown and have given off their liquid, about 15 minutes. Whisk the chile paste and demi-glace into the reduced stock and then pour into the oven with the mushrooms. Bring to a boil and cook, stirring occasionally, until the sauce is reduced by half, about 20-30 minutes. Stir in the honey, cilantro, and chiltepins; season with salt and pepper.

This book brings out the best in Dutch Oven cooking! This is so much more than beef stew...this is elegant dining.

A great cookbook addition to any home, not just those looking for Dutch Oven specific ideas. The recipes are flavorful and very creative. Two thumbs up!

Excellent book with tons of great recipes. These authors really know what their doing. One of the best cookbooks I've ever owned.

Good book about dutch oven recipes. This kind of helps us to broaden the abilities of the dutch oven.

I will try some of the recipes , probably not with the oven but on the stove. Carolyn is my cousin and I wanted to see what they had written. I will be showing the book to members of my family. Ruth Wagner

I gave this book a five star rating! The Dumlers travel the southwest competing in dutch oven competitions and have compiled an amazing list of deliciously festive foods in their first book. The foods in the book were easy to make and so delicious!!'ve, actually, eaten quite a few dishes that the Dumlers have created and cooked and they are always unique and extremely delectable.

Very informative, a must read for anyone cooking outdoors. Overall very useful book. The section seasoning and cleaning is very good.

I tried the food they made at an event. Excellent. Will have to make some of these recipes!

[Download to continue reading...](#)

Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes (One Pot Meals, Dutch Oven Cooking) Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition),Childrens books in Dutch ... Dutch books for children) (Volume 7) Ketogenic Diet Dutch Oven Recipes: 75 Dutch Oven Recipes For Quick & Easy, One Pot, Keto Recipes: Ketogenic Diet for Weight Loss, Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis Mountain Man Chili and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven Dutch Oven Magic: An Easy to Follow Cookbook for Delicious Dutch Oven Recipes (Outdoor Cooking 2) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home ãœ ãœ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating Book 1) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home ãœ ãœ Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating) (Volume 1) Southwest Dutch Oven I'm in Dutch!: A Laugh Out Loud Guide to Dutch oven Cooking. Dutch Oven: The Complete Recipe Book For Dutch Ovens With Tested Delicious Recipes (outdoors, indoors, camping, grilling, easy, camp fire, ingredients, slowcooker, hot pot, chicken, beef, pork rec Dutch Ships in Tropical Waters: The Development of the Dutch East India Company (VOC) Shipping Network in Asia 1595-1660 (Amsterdam Studies in the Dutch Golden Age) Conversational Dutch Quick and Easy: The Most Innovative Technique to Learn the Dutch Language, Learn Dutch, Travel to Amsterdam Little

Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)