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# The Dutch Oven Cookbook



## Synopsis

Dutch Oven is a compact yet comprehensive guide to cooking with this durable, heirloom quality pot. These simple and delicious recipes for one pot cookingÂ offer easy-to-follow instructions that provide new ideas on ways to utilize this versatile vessel, as well as contemporary adaptations of Dutch oven classics. Mouthwatering photography and a section with tips and tricks for using and caring for the cookware are included.Â From stovetop to oven, or oven to table, Dutch ovens are prized for their adaptability, their durability, and their one-pot cooking ease. The 25 easy-to-follow recipes in these pages describe how to cook everything from long-simmered braises and sautÃ©s to soups, side dishes and even crusty breads. Beautiful, full-color photographs and a special section on tips and tricks help provide everything you need to know to make the most of this venerable kitchen tool.Â Recipes include the following: Beef - Game Day Chili, Maple-Bourbon Short Ribs, Five-Spice Beef Stew Poultry - Buttermilk Fried Chicken, Faux Chicken Pho, Braised Chicken with Olives, Artichokes & Preserved Lemon Pork - Pork Belly Ramen, Carnitas with Pickled Red Onions Seafood - Bouillabaisse, Shrimp & Grits Pasta, Breads, and Sides -Â Asparagus & Pea Risotto with Parmesan & Mint, Pasta & Cannellini Bean Soup, Easy Overnight Bread, Summer Vegetable Lasagna

## Book Information

Hardcover: 56 pages

Publisher: Weldon Owen; Not for Online ed. edition (January 3, 2017)

Language: English

ISBN-10: 1681881462

ISBN-13: 978-1681881461

Product Dimensions: 6 x 0.4 x 7.8 inches

Shipping Weight: 8.5 ounces (View shipping rates and policies)

Average Customer Review: 2.7 out of 5 stars 6 customer reviews

Best Sellers Rank: #383,019 in Books (See Top 100 in Books) #42 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #1260 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

## Customer Reviews

Williams-Sonoma Test Kitchen:Â Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class

service and an engaging customer experience. The Williams-Sonoma Test Kitchen spearheads the development of culinary content for the brandâ™s catalog, website, blog, social media programs, cooking schools, and special events.

**SHRIMP & GRITS** 1 cup grits or polenta (not instant) 4 tablespoons unsalted butter, thinly sliced  
Â cup crÃ“me fraÃ®che Â cup olive oil Â lb smoked andouille sausage, thinly sliced (optional)  
1 red bell pepper, seeded and thinly sliced 1 yellow onion, diced 4 cloves garlic, minced 1 lb large  
shrimp, peeled and deveined 1 can (15 oz) diced tomatoes 2 teaspoons Old Bay or other seafood  
seasoning Kosher salt and freshly ground pepper Chopped fresh flat-leaf parsley, for garnish Â  
Serves 4-6 Â In a 5-qt dutch oven over high heat, bring 41â•„2 cups water to a boil. Gradually whisk  
in the grits, then reduce the heat to low and dot the grits with the butter. Simmer, stirring frequently,  
until the grits are very soft and thickened, about 30 minutes, adding more water if the mixture  
becomes too dry. Fold in the crÃ“me fraÃ®che. Transfer the grits to a bowl and cover with aluminum  
foil. Wipe out the pot with a paper towel. Â Place the pot over medium heat and warm the oil. Add  
the sausage (if using), bell pepper, onion, and garlic and cook, stirring occasionally, until the  
vegetables are tender, about 8 minutes. Add the shrimp, tomatoes with their juices, and Old Bay  
seasoning and cook, stirring occasionally, until the shrimp are opaque throughout, about 6 minutes.  
Season with salt and pepper. Â Divide the grits among the bowls, spoon the shrimp mixture on top,  
garnish with parsley, and serve right away. Â Â

Meh... It's ok. This book is TINY. The picture made it look like it was a nice size cook book. More of  
a mini cookbook. I was disappointed.

Not your typical W&S cookbook. More like a hard cover pamphlet.

A book that will get much use.

Not the best cook book..

Flimsiest "cookbook" ever. Like another reviewer said, it's more like a pamphlet. So disappointed.

very few albeit decent recipes for a tiny more brochure like cookbook.

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