



DUTCH OVEN COOKING

**Dutch Oven
COOKING**



\$14.99 U.S.
Cookbook

6 1/2 x 8 1/2 inches
Hardcover with Concealed
Spiral Binding
128 Pages
75 Color Photos

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LEWIS



with
**International Dutch Oven Society
Champion**

**TERRY
LEWIS**

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Beginner

Barbecue Ribs

12-inch Dutch oven

48 hot coals

8 servings

6 pounds Country style pork ribs
(beef ribs can be substituted)
1 large bottle Strong barbecue sauce*
Salt and Pepper to taste

Over hot coals, slightly brown ribs in Dutch oven and then cover with barbecue sauce.

Cook, using 8 coals underneath the oven and 14 to 16 coals on top for 1 1/2 hours. You will need to replace the coals with new hot ones after 50 minutes of cooking time. If the sauce gets too thick during cooking, add a small amount of water to thin it. Serve over white rice or with potatoes.

* I prefer Bulls Eye brand

Intermediate

Cinnamon Rolls

14-inch Dutch oven

29 hot coals - 11 on bottom, ring with 3 in the middle

16-18 servings

Syrup

1/3 cup	Melted butter
1/8 cup	White sugar
3/4 cup	Brown sugar
1 teaspoon	Cinnamon
1/3 cup	Maple syrup

Rolls

2 packages	Dry yeast
1 1/2 cups	Warm water, approximately 110-115 degrees
8 teaspoons	Sugar
4 tablespoons	Vegetable oil
2 teaspoons	Salt
2	Eggs
4 to 5 cups	Flour

Filling

1/3 cup	Butter or margarine, softened
1/4 cup	Sugar
2 teaspoons	Cinnamon
3/4 cup	Brown sugar
2/3 cup	Maple syrup
	Raisins or chocolate chips, to taste (optional)



Lightly prepare a 14-inch Dutch oven with nonstick cooking spray.