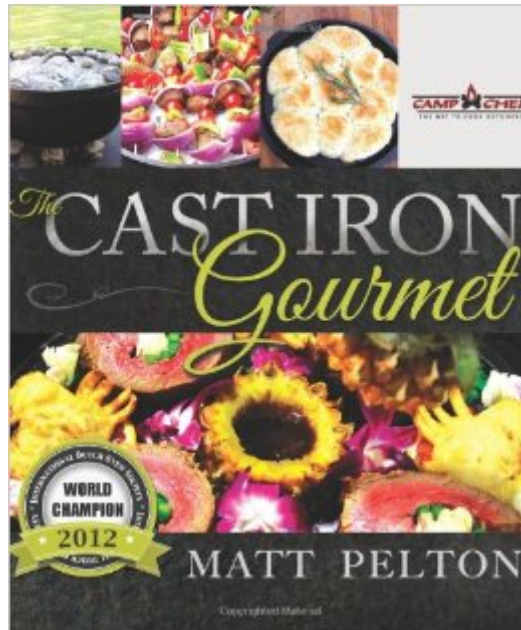


The book was found

# The Cast Iron Gourmet



## Synopsis

Go way beyond 7UP cobblers and cowboy potatoes and wow your friends and family with gourmet Dutch oven meals. Learn to make delicacies like the award-winning Hibachi Surf and Turf, Pork Asian Wellingtons, and Strawberry Rhubarb Pie. This how-to guide will take you through the steps of buying your Dutch oven to the first bite of your own mouth-watering meal!

## Book Information

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Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (5 customer reviews)

Best Sellers Rank: #761,518 in Books (See Top 100 in Books) #82 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Cast Iron #84 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #753 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking

## Customer Reviews

So you think Dutch Oven cooking is old and out of style. Wait till you see this new, full color, spiral bound (so it lays flat) Cast Iron Gourmet cookbook. It will give you a whole new attitude and image of cooking in cast iron. I have so many cookbooks, it is hard to get my attention any more but this book is something special. It will be one you use and want to give as a gift.

Love every hint, tip, and recipe. Just wish there was more pages. We tried the Bean soup and couldn't believe how tasty it was for being such a simple recipe. Have already recommended this book to several friends. Volume 2 please!

I have a few dutch oven cookbooks and this is the one I go to first. Matt Pelton takes dutch oven cooking to the next level. Mouth-watering pictures, great commentary, and a wide variety of recipes make this a fun book. Thanks, Matt!

I bought this for my husband for Father's Day along with a set of cast iron cookware. We do a lot of

camping and have wanted to try our hand at dutch oven cooking for some time. This has easy to follow recipes and beautiful pictures. We will be using it alot!

Awesome pictures, great description, and thorough instructions. I'm a newbie to cast-iron cooking and this book helped me feel confident in cooking.

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