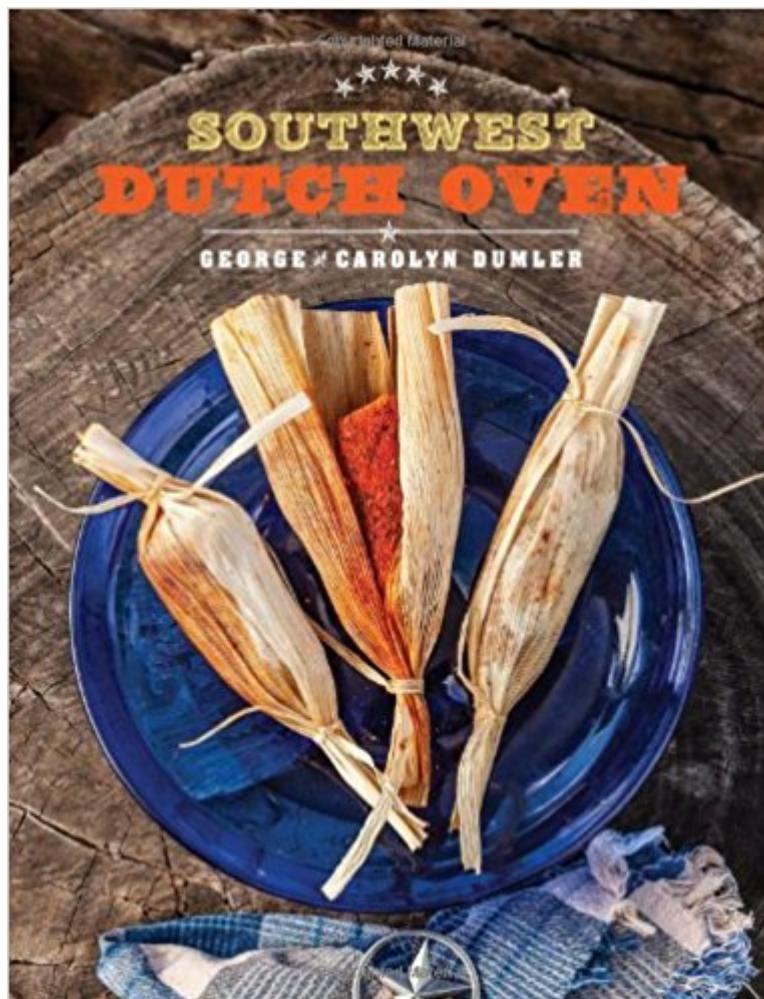


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# Southwest Dutch Oven



## 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

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## Customer Reviews

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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 1/4 cup chopped fresh cilantro 4 dried chiltepÃƒn  
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  
20Â¢ 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 20Â¢ 30 minutes. Stir in the honey,  
cilantro, and chiltepÃƒns; 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! I'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!

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