

H. TITLE INFORMATION

DUTCH OVEN

by CARSTEN BOTHE

CONTENT:

The Dutch oven is a heavy cast iron pot with a tight-fitting lid which has been used as a cooking vessel for hundreds of years. During the past centuries cast iron kitchen appliances were very important as they were handed over from one generation to the next. In the United States for example the Dutch oven was brought along everywhere and was used while sheepherding, at the cavalry, during the gold rush, the trek or during the cattle drive.

Nowadays people all over the world still like to gather around a campfire and cook outdoors. It is so popular that even restaurants in the United States for example offer country-style cooking in Dutch ovens only. There are even cooking shows with Dutch ovens and the International Dutch Oven Society (IDOS) holds regular cooking duels. Therefore it's obvious that people need an easy to use cookbook with healthy recipes for pizza, ribs, bread, chilli, fish, cakes and stew all prepared in a Dutch oven. Learn all the ins and outs of cooking with this special pot – one of the most versatile kitchen tools you'll ever use!

Rights sold:
English world



SPECIFICATIONS:

- 176 pages
- approx .100 full colour photographs
- softcover
- trim size 183 x 225 mm
- retail price: € 16.95
- ISBN 978-3-86852-361-4
- Published February 2011

HEEL Verlag GmbH - Foreign Rights - Gut Pottscheidt - 53639 Königswinter
Tel.: +49 - 22 23 - 92 30 0 - Fax: +49 - 22 23 - 92 30 13