

# H. ADVANCE TITLE INFORMATION

## DUTCH OVEN DISHES: VENISON

by Carsten Bothe

### CONTENT:

When it comes to campfire cooking, the Dutch Oven is definitely one of the most primary and at the same time most versatile cooking tools.

And what lies closer here than focussing on some food which is also one of the most original/natural kinds of meat – venison, coming right from its natural living space and being completely free of any hormones or drugs or any other artificial additives.

Besides supplying some basic and profound information on how to handle the cast iron pots (from heat regulation to maintenance and care) this book offers a great selection of recipes to be prepared with various kinds of venison. However not only the generally supposed 'best' pieces such like saddle or haunch are featured here, but, according to the nose-to-tail philosophy, also lesser known parts of the animal will result in surprisingly delicious meals.

As an additional benefit, the reader will also find some helpful advise on where to obtain high-quality and reasonably priced venison in his/her region.

**The author** is not only a trained army officer and skilled hunter, but also a studied biologist, who has been engaged in exploring expeditions in Canada, the United States and New Zealand.



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- many coloured photographs
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