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## The Outdoor Pizza Ovens – A Necessary Cooking Instrument For Pizza Lovers

Cooking apparatus are always the subjects of great attractions among the food lovers worldwide. The designs of pizza ovens are always different for the outdoor or indoor purposes. At present, pizza ovens designed for outside have become the hottest trend among all the food lovers throughout the world. The ovens designed for the outdoor uses, are the best options to arrange a moderately big party in your backyard. The pizza ovens have heat sources and heat chamber integrated for baking. You might get smoke chambers added to the new products to serve your dishes a traditional taste, a smoky appearance. The ovens are made very well and they are fully made of stainless steel. They are unbreakable and remain intact after repeated uses. The providers guarantee their products for the durability. If you want to impress your friends with your cooking excellence you can surely get one for your personal use.

The suppliers are now introducing new features embedded inside the newly made ovens. The common things which are used in

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newly made ovens are professional pizza stones and the precision control apparatus. They are always integrated in the common pizza ovens. The baking stones used here are always chosen carefully as they are the most important part of a pizza oven. They are quite different from the natural stones. They are proved unbreakable and are capable of use for multiple times. The stones are capable of transferring heats and they are commonly used as the heat sources. You can control the temperature within the limit 250-800 degrees with your precision control mechanism. You can get all the pizzas baked with your pizza oven in a very short time. You have to select the best one for you and you are just a step away from the purchase.

The pizza ovens that have recently reached to the markets are very easy-to-use products. They need no installation procedures. They are following the plug and play system. They are found in all the configurations. You just have to connect your pizza oven with the gas supply line. The outdoor pizza ovens have become a necessary outdoor cooking instrument for the pizza lovers.

The Author is an expert in article writing and has done a lot of research online and offline. Come visit his latest websites

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on Outdoor Pizza Oven and Ballet Bar

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## How To Cook In A Halogen Oven

Halogen ovens offer convenience, a compact size and a significant reduction in time and energy. They operate by surrounding food with radiant heat regulated by a built-in fan creating an environment that completely penetrates and heats efficiently. Meals can be quickly prepared and ready to eat in a hurry. This method of cooking with infrared heat is safe and works well with a variety of dishes from appetizers to main entrees and desserts.

### Hints for Preparing Meals in a Halogen Oven

Halogen ovens provide a clear advantage because of the reduced cooking time required, typically around 50%. For chefs wanting to prepare a favourite recipe that calls for a standard oven, they will need to adjust the cooking time accordingly. Another option is to lower the temperature and keep the cook time the same. Meals should be monitored during the cooking, particularly when a new recipe is tested, to ensure that the

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meal is at the desired doneness.

Another benefit of Halogen ovens is the ability to cook frozen foods directly from the freezer. Defrosting is not required but may affect the cook time slightly. Because the process is so efficient, extra oils or fats normally needed for other types of cooking processes are eliminated. The result is a healthier meal.

halogen ovens do not require preheating. Once the food to be cooked is placed in the glass bowl, the chef sets the time and temperature and the cooking process starts immediately. Any fats or liquid waste dissipates to the bottom of the bowl making it easy to clean up. Some ovens are also equipped with a self-cleaning function.

### Basic How-To Instructions

The difference between a meal cooked in a conventional oven and a halogen oven varies only with the cooking time, not the preparation. Foods may be prepared in the same manner using marinades, seasonings and similar ingredients as found in any favourite recipe.

One-dish meals are an ideal choice for halogen ovens because

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the poultry or meat can be combined with potatoes and other vegetables to cook at the same time. Most ovens feature a separate shelf to aid in separating food types, for example, a chicken from the accompanying vegetables. For many dishes both the meat and vegetables may be combined and cooked at the same time. The top rack is typically used for grilling while the lower rack works well for heating casseroles, cooking vegetables and baking.

Although halogen ovens regulate heat and offer an efficient cooking method, some meals do well with by turning the food occasionally. Large cuts of meat, pork, spareribs, steaks and chicken breasts cook faster and more evenly with occasionally turning. Baked desserts do not require any turning. These ovens require metal cooking tins, glass cookware or oven-proof dishes for foods premixed foods. Plastic dishes and storage containers are not suitable cookware and may melt during the cooking process.



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## Waffle Cooking is an Art

There is considerable debate as to the origins of waffles. The Dutch insist that they invented them, though the classic modern Dutch stroopwafels (syrup waffles) were actually invented in Gouda during the 18th Century, though chiffon waffles, made with separated eggs were certainly known in the Netherlands in the 16th century for the help . The Belgians also claim that waffles is a Belgian invention and the classic Belgian waffle, leavened with yeast certainly has a long pedigree.

But the oldest reference to waffles we have comes from an English recipe for waffres in a 14th century cookbook. Today, however, British waffles tend to be savory potato cakes served as a main meal accompaniment rather than for breakfast.

Today, however, when most people think of waffles they think of American waffles. The way of making these batter cakes came to the Americas in the 1620s with pilgrims from the Netherlands. Though the original versions were more like drop cakes, cooked in a griddle. Indeed, it wasn't until 1789 when Thomas Jefferson returned a waffle iron with him from France that the modern waffle was born. And it wasn't for a further

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century that waffles became truly popular in America where they were served with both sweet and savoury dishes.

The American waffle is a batter cake using baking powder as a raising agent, which is cooked in a waffle iron. It's this iron that gives the waffle it's characteristic shape and dimpled surface. A basic waffle is a batter made from flour, eggs, milk and oil and including baking powder as a raising agent. Other ingredients such as nuts and fruit can be added and waffles can be made from other flours apart from wheat flour (or from a mix of flours).

Here, however, we will concentrate on the standard, basic waffle. Even here there are two main types of waffles for the help . The standard waffle, where all the ingredients are simply combined together. And the 'chiffon waffle' where the eggs are separated before being mixed. Typically the chiffon waffle is lighter and fluffier than the standard waffle. Below you will see recipes for both types of waffle.

Traditional Waffles

Ingredients:

320g plain flour

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4 tsp baking powder

2 eggs, lightly-beaten

600ml milk

60ml vegetable oil

Method:

Sift together the flour and baking powder into a bowl. Beat together the milk, eggs and vegetable oil into a separate bowl. Combine the wet ingredients with the dry ingredients and beat the mixture until smooth.

Heat your waffle iron and grease lightly with a little oil or melted butter. Add the waffle mixture about 120ml (6 to 8 tbsp) at a time and cook until the steam stops escaping and the waffles are golden brown (about 2 1/2 to 3 minutes).

Serve hot with your choice of topping...

Chiffon Waffles

Ingredients:

250g plain flour

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2 tsp baking powder

1 tbsp sugar

1/2 tsp salt

3 eggs, separated

1l milk

120ml vegetable oil

Method:

Separate the eggs. Whisk the yolks until pale and creamy then, in a separate bowl, whisk the whites until stiff and glossy.

Add the milk to the egg yolks and whisk to combine, then sift together the dry ingredients into a bowl stir-in the egg yolk and milk mixture. Now stir-in the oil before gently folding-in the egg whites (do not over-mix).

Heat your waffle iron and grease lightly with a little oil. Add the waffle mixture about 120ml at a time and cook until the steam stops escaping and the waffles are golden brown (about 2 1/2 to 3 minutes).

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[www.thanks-giving-recipes.com](http://www.thanks-giving-recipes.com)

[www.300-chicken-recipe.com](http://www.300-chicken-recipe.com)

Serve hot with your choice of topping.

You now have the recipes for the two main styles of waffles. It's fairly easy to adapt these recipes to your own specifications. If you would like to add another flour (eg oat flour or ground nuts) then do so at a ratio of 2:1 wheat flour to your other flour. You can also include mashed potatoes, pumpkin, sweet potatoes etc to the mix.

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## Modern Dutch Cooking and Delicious Savory Foods

There are certain parts of the world which are quite well known for their rich food tradition and Holland is one such place that is renowned for its traditional as well as modern foods. Though the Netherlands is not popular as France or

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Germany for their foods, yet there are several delicious and savory Dutch foods which have an interesting long history.

Pickled herring, thick broth and several potato dishes just begin to spring in mind whenever we think about Dutch foods, but now Dutch foods are not just limited to these dishes and there are several other kinds of dishes that have emerged as the modern Dutch dishes. With the addition of some regional as well as continental recipes, now modern Dutch foods are becoming a favorite of a considerable number of people and they are looking for some restaurants and places where they can get the best of Dutch foods. In fact, the main focus of most Dutch recipes is on vegetables and legumes.

The nice thing about Dutch cooking is that they are cheaper, healthier and easy to consume than most other dishes. However, these dishes were traditionally used there. Now with the passage of time, many other ingredients are also being used in many modern Dutch dishes. For these new ingredients and new cooking technologies, some new Dutch foods have become quite delicious and savory. These days different other ingredients like celeriac, parsnips and kohlrabi are being widely used in different Dutch foods nowadays. Similarly, clove cheese and cumin cheese are not only being used in different kinds of Dutch foods, but these goods have a very high demand in different parts of the world as well and that's why they are also exported in other parts of the world as well.

In fact, now Dutch people have realized that quality foods

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come with a price tag and they are willing to spend on quality when it comes to food items. Whether you are looking for cheese, sweets, baking items or any other kind of foods, you will get the best quality if you are willing to spend on quality food and ultimately good health. Different types of bread spreads, muffins crackers and breads, and Dutch cakes are becoming very popular in different parts of the country as well as out of the country.

Traditional Dutch foods were quite popular in the past and they have been nicely representing the Dutch foods traditions for quite some time, but these days many modern Dutch foods seem to replace the old traditional foods and now they are becoming increasingly popular in Holland and many other countries of the world as well

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## Oven Cleaning Different Kinds Of Ovens For The Cooking

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## Enthusiast

If you adore cooking, the oven is probably one of your best friends in the kitchen and practically speaking, without it chances are your cooking skills (no matter how good) can be diminished in half since almost all the succulent meals are cooked via the oven. So here's a list of different kinds of ovens and its use for the home chef wannabe –

**Dutch Ovens** – these three-legged pots are usually made of iron which is traditionally used in open fire so they are great for any outdoor activity. It is designed to make cooking a faster especially with frying, roasting and even steaming.

**Range Ovens** – You can now enjoy meals cooked in restaurants in the comfort of your very own home by owning this kind of oven. They are commonly used in indoors and since it uses constant fire, these ovens are practically helpful when you want to cook foods which are intended to be cooked gradually.

**Pizza Ovens** – yes, there is such an oven so you can just imagine how many pizza lovers are out there. Especially designed to cook pizza you should definitely own one if the pizza is a regular meal in your household and you want to try

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your own recipe and not just the typical commercial pizzas.

Toaster Ovens – These ovens are perfect for cooking meat, fish or pizza. These types provide slow and moderate to high heating capacity.

Self Cleaning ovens / Pyrolytic Ovens – now we all know how your ovens can become dirty and nasty in prolong use and these ovens are designed to save you the hassle of manually scraping that residue stuck inside your oven. Though there have been reports that the fumes released from these types of ovens can be harmful. So chose wisely.

Using your oven regularly requires that you clean it frequently as well. But if you don't have the time and often even the proper skill and know-how to properly clean your oven without damaging it you can always count on a professional oven cleaning service. Just choose an affordable yet quality oven cleaner and you can get your oven cleaned professionally at a very reasonable price. Keeping your oven clean and working properly need not be a hassle. Enjoy more time cooking and leave the "dirty work" to the pro oven cleaner.

So make sure you get your oven cleaning done professionally by

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a well-trained oven cleaner

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## Dutch Ovens Were Used in Years Past and Will Continue to Be Used For Years to Come

I am a descendant of hearty pioneers. I am proud of the fact that I am a descendant of hearty pioneers. When I was younger, I used to dream about being a little pioneer girl. I would entertain thoughts of wild Indian's attacking the wagon train (of course no one ever got hurt) walking the trail from Missouri to Oregon and what exciting events were waiting to happen around the next bend or over the next hill.

For a while I daydreamed about making camp at night, taking part in preparing a meal and then dancing around the fire; fiddles and harmonicas all around. The meal, made in a Dutch oven, would consist of pinto bean soup, corn bread Johnny cakes and milk straight from our cow named Daisy.

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Now that I am older, the thought of walking a thousand miles, eating dust along the way, sleeping on the hard ground and actually having to work for the pinto bean soup and Johnny cakes to appear, has dampened my dreams quite a bit. Forget about the milk cow- even if Daisy were her name. Now I am happy to cook over an open fire, watch the grandkid's dance around the fire and then dive into a flannel sleeping bag over a well inflated air mattress.

But... I am still intrigued with the cooking part; especially the Dutch oven and all that is possible. I don't think the pioneers only ate pinto beans and Johnny cakes. But I am pretty sure their cooking utensils were limited. Most, if not all, wagons would have a cooking pot with a lid. These Dutch ovens would be loved and well cared for. A cast iron pot can last a life time and beyond if properly maintained. In fact, a Dutch oven will get better with age and proper care.

Menu options in a Dutch oven are limitless. A cast iron pot can be used for stew, soup, baking and deep frying. Desserts, roasts and frying – I could go on and on. Everyone should have at least one good Dutch oven and a skillet for use in their kitchen at home and enjoying open fire cooking in the great outdoors.

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Do you enjoying dutch oven cooking as much as I do? Come join the fun at Dutch Oven Cooking by Milly Calhoun at <http://www.dutchovencooking.clearcutreviews.com> You just never know what I'll be cooking up next!

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## Double Wall Ovens For Serious Cooking

Do you remember the days of your grandmother and mother in the kitchen and all of the tempting and appetizing smells that their artistry would send wafting through the house? Unfortunately, in today's fast paced world of hustle and bustle the art of cooking and baking seems to have taken a back seat for many. Many people choose to simply stop by their local drive-thru and grab something after a long day's work. However, there is good news; many people have begun gravitating back to the timeless art of cooking, bringing back all of those wonderful aromas with it.

One of the most important tools that any serious cook can have would be a double wall oven. Although there are those who

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would argue that a regular oven is just as good as the double wall ovens and that the choice is more a matter of personal preference, there are several aspects of the double wall ovens that can show why this can be the most important tool a serious cook can have. After all, having the right tool for the job can make a failure into a success.

While many still prefer the traditional single oven and feel that the double wall ovens isn't a necessity in the kitchen, a serious cook will tell you that given the choice of any tool the double wall ovens is the one they prize the most. Having another oven at your disposal, especially during special occasions and holidays, when you like to entertain and impress with your culinary prowess gives you the opportunity to offer a much wider selection of food since you are able to utilize a double cooking area. The double wall oven also affords you the opportunity to keep your food warm while continuing to cook at the same time.

Aside from affording a serious cook the opportunity of keeping their food warm while they continue to cook, the double wall ovens also gives the serious cooking enthusiast the opportunity to offer a selection of, not only baked foods, but broiled food as well. When it comes to entertaining, whether

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for the holidays or just getting together, a serious cook loves the opportunity to show their abilities by offering a wide variety of dishes that can show their culinary gift. Utilizing a double wall oven gives the serious cook the chance to prepare and cook many more dishes than they would normally be able to do with the traditional single oven.

A serious cook who has a double wall oven has, not only, the ability to increase their cooking productivity, but they also have the aesthetic advantage of a more attractive kitchen design as well as more storage space. A double wall oven gives the serious cook the option a countertop cook top as well as additional cabinet space that would normally be taken up by a traditional oven. This free space can be utilized in a number of ways.

Of course last but not least would be the safety, comfort and ease of use aspect of a double wall oven. With the oven at a higher level, the possible potential for a child being burned by a hot oven is lessened. A higher oven also eliminates the constant need to bend and stoop that goes with a traditional oven.

Rachael Sluder is a full-time mom and a part-time caterer. For

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more information on wall ovens, visit [Dacor.com](http://Dacor.com).

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## Tips For Cooking Chicken In The Oven

Oven-baked whole chicken is budget-friendly and an impressive party dish that requires very little work. You could serve baked chicken for a reception dinner choice or at an engagement or bridal shower party. It is also a good all-purpose dish for both bridal partners to know once they enter married life. Follow these simple tips and your oven-cooked chicken will turn out perfectly every time.

### \*Prepare

If the chicken is frozen, thaw under cool running water for several hours, or ideally, thaw in the refrigerator for at least 24 hours. On cooking day, preheat the oven to 350 degrees and take the chicken out of the fridge. Place in the sink. Remove any wrappings and reach inside the cavity to pull out the neck, heart, and other organs that may be there. Wash all under cool running water and pat dry with paper towels.

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Place chicken on a plate and clean your hands and work surfaces immediately. Rub whole chicken with 2-3 tablespoons of olive oil and season with one of these combinations: poultry seasoning and black pepper; paprika, salt, and pepper; lemon-pepper seasoning and salt; oregano, basil, and garlic; rosemary and tarragon; or any seasoning blend you like.

\*Bake

For beer-can chicken:

Open a fresh can of beer and drink (or pour out) about 3/4 of it. Holding the chicken in one hand, angle it slightly and ease the beer can into the chicken's cavity. Carefully stand the chicken up so that it is supported and upright on top of the can. Put can and chicken, standing up, onto a roasting pan or cast-iron skillet. Bake for 1.5 to 2 hours.

For roast chicken:

Cut up potatoes, carrots, and onions into 1-inch cubes. Place in the bottom of a roasting pan. Place chicken, breast-side up, on top of the bed of vegetables. Roast 1.5 to 2 hours.

For baked chicken:

Place chicken, breast side down, into a roasting pan. Bake in 350\* oven for 60 minutes. Remove from oven and carefully turn

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the chicken breast side up and place back in the oven for at least 30 more minutes. This method will help the breast remain moist and tender.

#### \*Test

For all methods, the chicken is done when the chicken registers 165 degrees on an internal meat thermometer at the deepest part of the breast and in the leg near the bone.

#### \*Finish

Remove chicken (and vegetables, if using) from roasting pan, and pour off all but 3 tablespoons of juices. Put roasting pan or cast-iron skillet on your stove and heat over medium-high heat. Pour 2 cups of wine, chicken broth, or water into pan and deglaze. Scrape bits of chicken off the bottom and sides of pan and season sauce with salt and pepper to taste. Cook the sauce at a simmer until it has reduced by at least half. Serve over chicken. Enjoy!

This method may take a little time to master, but once you've run through it a few times you will have mastered an easy method of cooking. Chicken may also be roasted in a crock pot or baked in a casserole, but there is nothing juicier and more flavorful than a chicken roasted the old-fashioned way in the

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oven.

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## Cooking in a Wood Fired Pizza Oven

Pizza is one of the wonder foods of the 21st century. With its emphasis on quality ingredients and artisanal methods of production, it strongly connects with modern ideas about how food should be prepared and enjoyed. And of course, it doesn't hurt that a good pizza can be absolutely delicious!

It is perfectly possible to make delicious pizzas at home using just a home oven and pizza stone. However for really authentic results you need to cook your pizza in a wood fired oven. Wood fired ovens make such a difference because of the extremely high but even heat, which cooks the pizza in as little as 90 seconds. This quick cooking time allows the dough to cook through but retain some moisture, so the base is chewy and tender instead of hard. The other benefit is that cooking

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a pizza directly on a hot brick hearth allows some of the moisture under the pizza to be absorbed, so the base doesn't go soggy.

When cooking a pizza in a wood fired oven it is important to fire the oven properly. This is done by building a fire inside the dome of the oven. For best results, use smallish pieces of wood – certainly no thicker than your wrist. The objective is to heat the dome as quickly as possible, so build a big fire. Every oven will take a different amount of time to get properly hot but a good tip is to look at the inside of the dome. At first it will be black with soot, but this will start to turn white and then burn off completely. At this point, the inside of the oven is at pizza cooking temperatures. You may need to keep a roaring fire going for a while longer to really get the heat spread throughout the oven. With practice, you will find what works best with your own oven.

Once the oven is hot enough, you can remove a lot of the smaller coals from the oven. Have a metal bin or similar ready to dump your hot coals, and be careful – it will heat up! Retain a good pile of coals, and push it to the side of the oven. Put one or two small pieces of wood on this pile, and keep feeding it as needed to maintain an active flame. This

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will keep the dome charged with heat, and make sure your pizzas cook properly.

Now all that's left is to prepare your pizzas and cook them! Sweep the ash from the floor, or wipe it away with a damp rag on a stick. There is a whole world of implements you can use to make the process easier, you will soon figure out what you need and track it down in a store or make your own.

If you're interested in making a pizza oven (and it's a great project), you can read more about the process here: Making your own pizza oven. And here is some advice if you are keen to learn about making or using your own pizza peel.