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Outdoor Cooking Accessories

If you are truly a “nature lover” such that you spend a lot of time outdoors, outdoor cooking is going to become a necessity at some point. Why not invest in some outdoor cooking accessories that are truly going to let you enjoy cooking (not to mention some really good food) that goes far beyond some hot dogs or marshmallows impaled on sticks and held over a campfire?

You need a few outdoor cooking accessories to really put on a good “spread” with your outdoor cooking, so to speak, but it can be done relatively easily.

The basics

*Hot dog forks or sticks

Some of the more basic outdoor cooking accessories are campfire forks or hotdog sticks. Again, although you certainly want your culinary efforts to go beyond this if you spend a lot of time outdoors, these are essential cooking utensils regardless – and good for the odd hotdog fix now and then too, if you wish. One of the best is Coghlan’s Safety Fork, which instead of using straight prongs has prongs bent downward so that they’re not as hazardous.

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*Cast iron sandwich maker

A sandwich maker is made of cast iron lets you put together a lot of “meals in pie format” very easily. Choose from a number of different recipes by searching the Internet, and then make toasty ready-to-eat hot “sandwiches” or meal “pies” that will easily cook over hot coals.

*Coffee pot

If you drink coffee, you’ll also want something to provide you with your morning cup of joe; you can bring along instant coffee, of course, but if you want to brew coffee, you’ll need a stainless steel or in animal coffee pot or coffee press so that you can brew your coffee right over the campfire.

*Cast iron skillet

Finally, a cast iron skillet (just like the one your grandma had) is the perfect adjunct to outdoor cooking accessories that you simply can’t do without. You can buy them in a number of sizes, to meet your needs. Place them right on top of hot coals to do things as diverse as make scrambled eggs and pancakes to campfire “stir-fry.”

*Cast iron Dutch oven and/or jambalaya pot

Like the cast-iron skillet, the cast-iron Dutch oven or



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jambalaya pot lets you cook right over the open fire. These are perfect ways to make stews or other dishes that need a deeper receptacle than the cast-iron frying pan or sandwich maker can provide for you.

What to eat on?

Of course, if you don't camp a lot, paper plates and plastic forks make suitable and very portable dishware. If you're environmentally responsible, however, and you camp a lot, it's a good idea to invest in some sturdy dishware that's going to hold up to the test of time. Invest in stainless steel plates, forks, knives and spoons, so that they'll last as outdoor cooking accessories for years.

More than just a campfire for cooking?

Certainly, nothing beats cooking over an open fire when you're out camping. However, if you want to be able to control your heat a little more readily and you think it's a good investment, you can also invest in a portable outdoor camp stove or grill to take with you. Again, these aren't absolutely necessary, but they do make cooking a little bit easier since you can control temperature more easily on these devices than you can on a campfire. To go truly rustic, this isn't something you should need, but if you do want a little more control over your cooking, one of these may be a good

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investment for you.

Welcome to The Jambalaya Pot, inside you will discover an amazing selection of low priced and excellent outdoor cooking accessories, and help you understand just what is jambalaya.

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

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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 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



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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 on Outdoor Pizza Oven and Ballet Bar

How to Make an Outdoor Fountain From a Pot

An outdoor fountain doesn't have to be an elaborate affair. It can be made from just about anything. In these tough economic times why not just build your own?

You probably have old flower pots around the house. Grab a few of these and you can learn how to make an outdoor fountain from a pot! There are only a few things that you probably don't have lying around the house: a pump and tubing.

When picking up some old pots from your shed try using Terra cotta pots, they work best. Not only are they attractive and



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functional but easy to clean and work with.

Here is a list of things you will need to make your new fountain:

- Small fountain pump
- Plastic tubing
- Power source
- 3 Terra cotta pots
- Wood
- Nails
- Caulk

The first thing you will want to do is find a place for the fountain that is near a power source. Be sure that it is hooked to a ground fault circuit interrupt (GFCI) these are the outlets that have the little “push to reset” button on them. It prevents an electric shock in case the pump shorts out. Chances are that any outdoor outlet will have one of these. If you aren't sure or comfortable consult an electrician.

Once you've found the perfect spot for your new fountain use the wood and build a simple frame for each of the pots, a square frame that the pots can nestle in works best.

For the top 2 pots be sure to plug the drain holes in the



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bottom with some caulk or rubber sealant to keep it from leaking and rotting out the frame.

On the bottom pot place the plastic tubing inside the drain hole then seal around it.

Since the pots are tiered you'll want to place the top 2 in the frames at about a 45 degree angle so they will pour into the bottom one. The bottom pot goes in flat.

To keep everything sturdy use a little bit of caulk inside the frames to hold the terra cotta pots in place.

Run the tubing from the bottom pot back up to the top pot inside the frame work. This will hide the tubing.

The pump can be placed inside the bottom of the framework as well to keep it out of sight.

Now simply run the power cord to the GFCI outlet, plug it in, turn it on and enjoy!

One quick tip though: be sure to clean the fountain out at least weekly. This will prolong the life of the pump. Just use a small strainer to pick up any leaves or trash that may have fallen into it.

Learning how to make an outdoor fountain from a pot is an easy



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afternoon task that can provide hours of enjoyment. It will make a great addition to any flower bed or garden. Best of all you made it yourself for pennies compared to what you would have paid to buy one at your local big box home improvement store.

Author Jennifer Akre is an owner of numerous niche online stores that offer customers not only products, but information relating to furnishing and decorating indoor and outdoor living spaces. Whether you want to renew your deck or patio with garden benches or create the ultimate living environment with patio furniture that is perfect for entertaining, there is a lot of helpful advice to take advantage of to make it happen. Click today and indulge your senses.

The Use of Cast Iron Dutch Oven During Outdoor Camping

One of the integral parts during campfire is the use of a traditional cast iron Dutch oven. Dutch oven cooking creates meal without the hassle of switching from pan to pan, the use of too much oil or the use of heat. This is oven is

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multipurpose and versatile that you don't need extra cooking device to complete a delicious meal. There is nothing wrong even if you are first timer or a veteran when it comes to Dutch oven cooking; as long as you have the passion when it comes to cooking then you're good to go. Nevertheless you need to have all the tools and accessories for cooking with a Dutch oven, this to ensure your safety as well as will make the job a lot easier.

A thick leather gloves is advisable not only with Dutch oven but also with other piece of cooking vessel. In the first place you are cooking in an open fire so might as well be careful and wear a pair of gloves. Choose the gloves that were made of thick and good quality materials, since some cast iron Dutch oven especially those bigger one are too heavy to lift so you need the proper gear to refrain from burning yourself.

The lid lifter is as important as the gloves; you need this to easily lift the lid without hurting yourself. There are quite a few varieties, however a typical lid lifter is an iron rod, (approx. 15" long), with a hook on the end that fits into the loop handle on the lid.

The long-handled tongs are used to frequently turning food in the deep-sided Dutch oven. This is very convenient as you don't need to put your hand too close to the open fire and hot oven pot. Tongs that are made of rigid plastic and those



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Teflon-coated materials are among the best, since it will not ruin the coating of your pot unlike metal spatula that can scrap the oil coating.

Soft bristle or brush for cleaning your Dutch oven, do not buy those hard brushes as it might also ruin the surface of your oven pot. Rinse your Dutch oven thoroughly with water and let it dry first before keeping and place in a storage.

These are the basic cast iron Dutch oven tools and accessories that you should have and includes on your shopping. With the proper gear you surely have the best campfire cooking every time, with the beauty of nature and the delicious meal that you will prepare using Dutch oven then there will be nothing more happy than that. If you haven't purchased one yet then what are you waiting for? Grab your coat and drive to the nearest market, or conveniently open your computer, browse the Internet and order online!

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The name Dutch Oven; has been used to refer to a variety of lidded pots over the generations. However, to fully understand what a real Dutch oven cooking is and why this pot is important you have to understand the history behind this incredible cooking apparatus.

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The Wonders of Outdoor Cooking

For the experienced campers, tailgaters and outdoor enthusiasts, the camping experience starts at home while preparing for what you will be needing for the activity. Packing only the essentials for an outdoor trip will help you to experience the best and most enjoyable vacation.

You should start with the proper attire. It is of the essence that you only bring clothes that will be well matched to the trip that you will be making. Things like the tent, blankets and pillows that you will be bringing along should be durable. Emergency gadgets like a Swiss knife, a flashlight or some emergency lights, medicines, lighters or matchboxes should also be on your list. And most importantly, do not forget to bring cookware. Now, this is where the wonder this outdoor cooking set comes in. This is known as the Dutch oven.

Setting out on a camping trip in the woods or just smack in your own backyard does not necessarily mean that you will have to have a diet that consists of roasted marshmallows, hotdogs,



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steaks, and maybe perhaps some barbecue. The Dutch oven, which is made from the strong metal iron, comes with a lid that can fit really tight on top. The whole gadget will help you create various types of dishes that will remind you that this surely is the best way to enjoy camping. The dishes that you can create with it are endless and the list even includes your favorite roast chicken. You can even boil eggs here or maybe even poach some vegetables to be on the healthy side.

Now you may be wondering how easy or difficult it is to cook using the Dutch oven. Well, they can also used on your stoves. But since we are talking about their uses while you are out roughing it up by going camping, what you will need is some coals. Dutch ovens are designed to come with three short legs, a flat bottom, a lid that fits tightly and a steel handle so you can see that everything is sturdy. In order to cook using this, arrange some fired up coals beneath and also place more over the lid. The heat from the coals will do the cooking for you.

How much coal do you use? Well, multiply the size of your oven by two. So, if your Dutch oven has a diameter of 12 inches, then you will need 24 pieces of coal to do the cooking. With all these Dutch oven information, your outdoor activities should be more enjoyable.

The concept of cooking outdoors greatly changes if you are



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doing it the Dutch oven cooking way.

Related [Dutch Oven Cooking Articles](#)

Dutch Oven For Outdoor Activities

Dutch oven is one of the most essential cookware that you can have especially on during camping and hiking. Not only it will be very useful but it comes in handy so you don't need to worry about how to bring them up. Dutch oven is very functional. You can fry, boil, bake and even simmer without needing any kitchenware. Outdoor activities will never been this fun and enjoyable with a Dutch oven on your backpack.

Nevertheless to fully maximize the usage of your Dutch oven make sure that you will be able to cure it first. You can prepare this by washing your cookware using only water and dishwashing soap, this will allows your Dutch oven to get rid of those excess coating from the manufacture. Afterwards place your Dutch oven in your oven with a temperature of 200 degrees. Then remove your Dutch oven after it has finished the

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time set and then coat it inside and out with any types of cooking oil. For an hour set the temperature of your oven to 350 degrees and place again your Dutch oven. You might see some smoke coming out, but no need to worry as it is only the oil burning off. After the required time, remove your cookware from the oven and let it cool down gradually. Following these steps would make your Dutch oven cured and now is ready to use more conveniently. This will make your cooking much easier since it is now non-stick and that you can have your cooking outdoor less stressful.

Cleaning and maintaining your Dutch oven is not that difficult also. You just need to wash it with regular dishwashing soap and water then followed by spaying a thin amount of oil inside. Some people are not using soaps as they believe that it will taste after. To avoid this make sure that you thoroughly wash your Dutch oven with water, make sure to clean them up, inside out.

Cast iron Dutch oven is one of the most popular cookware. Proven its durability and stability for a decade now, and still in control as one of the best seller in the market today. People who love the outdoor activities needed to have this cookware. Even top chefs from across the globe would definitely recommend this. It has been produced and made for outdoors cooking. It has excellent heat retention and can



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withstand a huge amount of fire. However make sure to have gloves while using this cookware, it will avoid skin burnt especially if you are cooking on a large fire outside.

Dutch oven is affordable at the same time. There are huge selections on cyber market for your choices. Different types and materials are available; however make sure the intended usage before you buy one. For your outdoor activities like hiking and camping pick those who are quite smaller than other. Given that you need a handy cookware that allows you to bring along with your other stuff. Nevertheless small or big you will get the assurance of its durability and stability.

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