

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 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

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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 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.

Oven Cooking Tips For The Teen Cook

As our children begin to age, they are more inclined to wanting to do new things to show off their independence. One of the most common things teens and pre-teens want to do in

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the house is oven cooking. Here are some great tips you should follow to help your youngster use the oven safely.

1. Explain the importance of preheating the oven for meals. Children of all ages tend to have a low tolerance for patience so you should reiterate the importance of all safety tips with oven cooking.
2. Make sure your young cook knows where the fire extinguishers in your home are.
3. Show him or her where the pot holders, meat thermometer and so forth are.
4. Explain what the appropriate and safe temperatures the foods need to be cooked at internally.
5. Dont allow your child to cook without adult supervision.
6. Teach your child the differences between the various pans you have and explain which ones are used in the oven and which ones can not be used in the oven.
7. It is vital that your child understands the importance of proper food handling and hand washing prior to having free range of the oven.

There are several easy recipes for young cooks to utilize all over the internet. Depending on how responsible your child is they can even move up to some slightly more complicated recipes for cooking. Again, food preparation and cleansing is essential to instill in your child. No matter how simple or complex the recipe is, you child should know about the various bacteria that can be transmitted from person to food, food to food, food to surface and so on.

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As you give your child the independence of the kitchen, you don't have to necessarily be letting go of your baby. Instead, you can make oven cooking a time you and your child bond over. Oven cooking with your child is a great way to open up conversation about the daily activities and really get to know your child on a more "adult" level. You will soon find that you are seeing your child on a more independent scale without having to actually let them go.

Taking the time to teach your child about safe healthy oven cooking is the best way for you to open the doors of communication on an entirely new level. Your child will see that you know he or she is growing up, you are giving them more freedoms within the home and yet you are holding them to a level of expectation that they can meet while having fun.

Discover how FlavorWave Oven can make cooking easier and more enjoyable for you. It has a bundle of benefits and you will be able to make more dishes than ever before in lesser time. Read the FlavorWave Oven Turbo Review now.

What is a Dutch Oven and where it come from?

Dutch oven usually made out of cast iron and has been used for a hundred of decades now. With the heavy used materials, thick wall and lid for tight sealing this pot is the perfect choice for outdoors cooking. In France they called in cocottes and as casserole dishes in Britain.

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First produced of Dutch oven was during the 1600's and said to be more advanced in line with manufacturing than the English. The Dutch used dry sand for giving smooth surface that allows the pot easily to use and clean. According to the history the Dutch oven has been used in the American colony. The features however have changes as they added legs to hold the oven even on the top of the coals. On its lid they added also a flange to keep the coals still on the lid. Because of this cast iron cookware reliability and durability the colonist was amazed. They have begun to use the cookware for almost any types of cooking; from baking, simmering, boiling, roasting and frying. The usage was passed through the period of 18th and 19th centuries. Even the mother of George Washington showed how these cookware stands as one of the most essentials properties of their family. His mother even included on her last will and testament dated May 20, 1788 the passed on of the Dutch oven cookware to her grandson, Feilding Lewis and the other half to her granddaughter Betty Carter.

Dutch oven was introduced across the North America in 1804 to 1806. In line with the spread of this cookware came and settled across American West. In Utah they have been declared that Dutch oven is their officially state cooking pot. The durability and heavy made materials of this pot was impeccable that until now is marketable.

Dutch oven is use for outdoors cooking. The three legs were made for it to stand in an open fire. The heavy and thickness of the wall was for the huge amount of the fire. Nonetheless modern Dutch oven today was designed for cook top and oven use, which have smoother surface at the bottomed. Le Creuset and Le Chasseur refer to their ovens as "French ovens", or in the UK as "casserole dishes" are the two of the most popular

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manufacturers of enameled Dutch ovens. The consistency of this pot makes the consumer pick this among the rest. The enamel coating allows them to cook on it in a much convenient way since it is already non-stick. It said that cooking with an enameled cast iron cookware was a healthy habit, since our body needed iron especially those who are suffering from anemia.

If you want to spend your money wisely then investing in a Dutch oven is definitely a good idea. With the proper care you can even passed it through your future grandchildren. Have the most out of your outdoor cooking with this high quality cookware. Prepare the meal with long, slow cooking, such as in making roasts, stews, and casseroles in a much fast and handy method.

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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 is and why this pot is important you have to understand the history behind this incredible cooking apparatus.

Lodge Dutch Oven – Just What Exactly Is It?

The LDG Dutch oven has grown to be a quite popular item around the many years. Lodge is one of the few

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U.S. corporations whom build cast iron cookware and they are incredibly good at it. For you to discover just how well this specific product performs, you are able to check out on the internet merchants and reviews through websites like Amazon.com.

You will uncover why these dutch ovens receive a minimum of a 4 star report. LDG provides numerous dutch oven types obtainable these days, and every one of these perform effectively in delivering for their particular objective.

The Logic 5 Qt. Preseasoned Model is certainly 1 of the best LDG Dutch ovens to utilize. It really is set for use right out with the package. This specific model heats swiftly and effortless mainly because it won't focus the warmth in only one direction featuring a private veggie oil formulation.

The heat will be bounced throughout the oven to help cook the foods uniformly. One more good thing about this particular aspect is that your food won't stick on the surfaces of the Logic Dutch Oven, consequently making cleaning later on really easy. Measuring ten inches in size and four in . deep, this particular enormous area offers you the potential to make almost everything, from beans to entire roasting fowl.

The 8 Quart Camping Oven is yet another excellent Lodge Dutch oven meant for men and women who love the outdoors. The design is particular so that it can be placed above an open campfire. You can either stand it up through the fire with its legs or you'll be able to use the handle to tie a rope onto it and hang it above the open flame. With these two possibilities, you're guaranteed fantastic, tasty outcomes for your camping trip. Plus, it isn't limited to outdoor use. It is perfectly safe for up to

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five hundred degrees Fahrenheit indoors. It is also simple to clean. All you have to remove any meals sticking onto its surface are soap, water and a stiff brush. When it comes to ovens, you need to be careful in deciding on. You would like a design which will fit your

current needs, regardless of whether it's indoors, outdoors or both. Acquiring a LDG Dutch oven is usually a excellent idea. It can be efficient and really durable. These ovens have been identified to withstand the test of time. Those who have been using this oven would assure you that they can last a lifetime of use.

Bear in mind not to get fooled by low cost Dutch ovens. If you need the best-performing, longest-lasting oven, then Lodge is the brand for you. Low-cost ovens will only cause you disappointment, as they can't cook too as a Lodge Dutch oven. They also have the tendency to break down throughout use, unlike a LDG oven that promises to last a lifetime.

When that you are choosing which product to buy, it really is recommended that you just read assessments first around the Web. Even though LDG has been recognized to provide consumers with some of the most effective ovens, reading assessments will let you know which ones can present specific features that you may perhaps will need or want.

Consider 1 of the premier options of castiron cookware available on the web right now. CastIronCookWareDirect.Com

The Perfect Dutch Oven is Like Finding a Good Mate

The perfect Dutch Oven will last nearly forever, and should be chosen with great care. No impulse shopping when it comes to this longevity relationship! This sturdy kitchen cooking pot is the most durable tools in your galley – and if properly selected, will be one of the most useful tools over the years.

The ability to take this single dish from stove top sauteing, boiling, simmering to oven baking and extreme or low heat conditions for extended periods of time...all in the same pot, allow some terrific recipes to be tackled. Fuller, more complex flavors are the end result.

The Prefect Dutch Oven...

□ Is twice as wide as it is tall, allowing for more browning surface. Your pot will be used heavily for making soups, slow cooking meats, and other efforts... But since we love soups at Soup and Supply, our focus is on finding the perfect Dutch Oven for soups! This will be one of your most versatile soup tools. Browning, roasting, simmering, baking – this one pot can do it all.

□ Is the best quality cast iron enamel or stainless steel Dutch Oven you can afford that meets our specifications. Typically, one that meets all of our desires costs a minimum of \$ 150 up to \$ 385. But given it will last you 30-50 years, that's a pretty good value. Check online auction sites for the best values on some of the best brands. Our personal favorites are listed below.

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☐ If purchasing your Dutch Oven second hand, **be sure you have the original fitting lid** – no “make due” lids here – you’ll want the tight accurate fit for hours of oven braising that await.

☐ **Has sturdy, oven-safe handles on both sides, and on the lid.** Dutch ovens are built heavy, fill it full of hot meat, liquid or other delicious food and you have a dangerous situation if the handles are meek.

☐ For soups & stews, **avoid pots with less than six quarts capacity**; 6-8 qts is ideal.

☐ **Light colored interior**; it allows for better cooking observation.

☐ Has **enameled interior coating**. Why enamel interior coating you may be wondering? Those with enamel interior minimize sticking and scorching of foods and support snappy quick clean up. Seriously consider splurging on a pot with enamel interior coating. Le Creuset is our favorite performer here.

☐ **A heavy weighted stainless steel or cast iron exterior.** By purchasing a stainless steel or cast iron pot, you’ll find the heavy weighted versions of these more evenly distribute heat, providing for wonderful oven cooking at low temperatures for extended periods of time. Frankly, these types of pots conduct heat more efficiently and effectively.

☐ If you plan on trying some **rugged campfire cooking** you’ll want the cast iron vs. stainless steel Dutch Oven – season it well per the manufacturing directions.

Take your time selecting the perfect Dutch Oven, no need to settle for cheap version that only meet some of these needs.

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Given the rigorous cooking workout you'll give this pot, none of these features are "nice to haves" – they are all must haves!

The cost difference between the low-end ovens compared to our favorite premium pots Le Creuset, Viking, and All-Clad is negligible when you consider that you will likely grow old with this wonderful cooking pot. So take your time, simmer on your choices, and don't settle for a kettle with less. Pick a pot that will make a good mate, you'll be together a very long time!

Shannon Schei is a soup chef with over 15 years of soup making enjoyment. Share the love and make a great soup today!

Related [Dutch Oven Cooking Articles](#)

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 oven is 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

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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 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

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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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A better take a look at a Lodge Dutch Oven

A Lodge Dutch oven might be the most effective cooking investments that you would be able to make. Whether you want a superb indoor oven or you want one for your frequent camping trips, Lodge made ovens that will provide you with the performance that you simply need. They have a variety of models offering totally different options and functions. For outdoor ovens, they function legs so that you could place the oven on top of the flame. It also has handles so you can use a rope to carry it over the flame. Indoor ovens, alternatively, provide massive areas for cooking your food.

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Be it indoor or outside, a Lodge Dutch oven is all the time very durable. They're said to last for a lifetime, which can put your thoughts relaxed anytime and each time you make use of your oven. They're also very straightforward to use and might prepare dinner meals faster than common ovens. It is because they're designed in such a way that warmth is continually circulated contained in the oven. This ensures that the food is cooked evenly. On the same time, they are designed to permit for straightforward cleansing as well.

With regards to a Lodge Dutch oven, cleansing is always a priority for any potential buyer. It's no secret that a typical Dutch oven is difficult to clean. That being said, in the event you personal an oven manufactured by Lodge, here is some cleaning tips which you could observe to make your life an entire lot easier.

The first thing that you might want to know is the parable that cleaning soap and water will damage your oven. This is not true. It's actually beneficial that you simply use warm water and cleaning soap in cleaning your Lodge Dutch oven. They have this feature that allows you to simply take away any of these unwanted and damaging charred meals and chunks of charcoal in your oven. All you need is a rather stiff brush to remove these leftovers, after which make use of soap and water to fully rinse your oven. It is crucial however, that you just remember to scrub the oven and the utensils proper after using them. Do not give the stuck meals time to turn out to be permanent. When you end using this cooking ware, rinse it with warm water and soap.

Virtually all of the Dutch ovens from Lodge are prepared for use proper out of the box. You may convey your model new ovens to your camping trips immediately. But of course, the most

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effective part of cleaning is to stop any of the dangerous stuff from occurring within the first place. Although these ovens are straightforward to wash due to their design, you can make your life a complete lot simpler through the use of vegetable oil in your oven.

Once you open your new Lodge Dutch oven, it is strongly recommended that you just oil it utilizing vegetable oil. One of these oil will virtually eliminate the need to scratch and scrape the surface of your oven to remove the remnants of your final cooked meal.

For additional Lodge Dutch Oven information go to the Lodge Dutch Oven website.

Halogen Oven Recipes

A halogen oven uses an infra-red element to cook foods completely and quickly like a microwave oven, yet, unlike a microwave oven, browns meat and cooks crusty pastry. Pre-heating is almost instant, and the air-circulator distributes the heat evenly throughout the interior of the oven for defrosting, steaming, roasting and baking.

The unit comes with two racks which allow fats to drain away from the food, a pair of tongs, a Lid Extender, a lid stand, and frying and steaming trays. The unit is very portable, and has a built-in self-cleaning feature.

Here's some sample recipes.

APPLE CRUMBLE

1 apple
2 ounces butter
2 ounces brown sugar
3 ounces plain flour

- * Whip the butter to a creamy consistency.
- * Mix in the brown sugar and flour to a crumbly consistency.
- * Skin and core the apple.
- * Chop the apple into small pieces.
- * Put the chopped apple pieces in the cooking dish.
- * Add sugar to taste.
- * Cover with the crumble mixture.
- * Bake on the top wire shelf at 190 degrees for 40 minutes.

CHEESY CHICKEN BACON MELTS

– 2 chicken breast fillets
– BBQ sauce, or other sauce of your choice
– Grated parmesan, or crumbled blue cheese
– 4 smoked bacon rashers

- * Wash and pat dry the chicken fillets.
- * Sprinkle the fillets with salt and pepper.
- * Spread sauce liberally all over the fillets.
- * Sprinkle cheese on top.
- * Wrap bacon rashers around the edges of fillets.
- * Cook on a lower rack at 200 degrees for 30 minutes.
- * Halfway through the cooking, turn fillets to brown both sides.

ORANGE CAKE

2 tablespoons milk
150 grams sugar
200 grams self-raising flour

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150 grams butter

2 eggs

1 teaspoon orange essence

Zest and juice of 1 orange

3 tablespoons icing sugar

* Preheat to 180 degrees for three minutes.

* Beat the sugar and melted butter together until mixture becomes creamy.

* Add eggs, and beat the mixture again.

* Mix in milk, flour, orange essence and zest.

* Pour mixture into a greased loaf tin.

* Place the tin on low rack and cook for 30-40 minutes, until cake is firm.

* Place on a cooling rack and let cool.

* Mix orange juice and icing sugar, and pour over the cooled cake.

HALOGEN ROAST CHICKEN

* Create a marinade with soy sauce, BBQ sauce, salt, pepper, and herbs.

* Leave chicken in marinade overnight in a cool place.

* The next day, coat chicken with butter, putting some under the skin.

* Cut up onions and apples, and stuff some into chicken.

* Put the rest of the onions and apples on the roasting surface underneath chicken.

* Cut up garlic and put in, on, and under chicken.

* Coat the skin of chicken with honey.

* Place chicken on the rack breast side down.

* Cook at 400 degrees for 25 minutes.

* Turn chicken over and cook another 30-40 minutes, until the internal temperature reaches 180 degrees.

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I hope you enjoy cooking these fab meals in your halogen oven!

Find More [Chicken Recipes Articles](#)

Why You ought to Begin Dutch Oven Cooking

I imagine it will be fair to say that anybody who considers themselves a “real” Chef owns or plans to personal a dutch oven. Do you individual a dutch oven but?

What’s a Dutch Oven?

OK earlier than we get in to the nitty gritty let’s just seem at what a dutch oven basically is. It really is a pot, traditionally on three legs (fashionable versions don’t have any legs to perform on property ovens) that could well be cooked through open flames, coal or buried in an underground oven. They may be typically manufactured of cast iron, quite often ceramic lined but much more modern-day ovens can be built from aluminum.

So what is so unique about them?

The thought with these ovens is the fact that they sit on the scorching warmth as well as materials spreads the warmth evenly through the pot giving equal warmth towards the meals cooking absent inside... This really is particularly fantastic for cooking consistently and evenly through vegetables and

meat.

What can I cook inside a single?

Literally any type of stew, curry, chili or soup is an ideal candidate for dutch oven cooking but it is also terrific for cooking cuts of meat, boiling potatoes and vegetables perfectly.

Stews can merely be created starting with onion, garlic and then boiling meat and vegetables are diverse instances with some spices to add additional flavor. The even warmth will do wonders. You can find so numerous awesome recipes to follow on line. Curries and soups is usually cooked within a rather similar way. I personally favor curries through other recipes and commence that has a basic sauce then add ingredients depending on what's on hand.

Which kind ought to I get started with?

You can go straight right after an antique to use on an open fire. These major pots might not be highly practical. Your parents or grandparents may well have once laying approximately that needs a bit of cleaning up. Nonetheless if you need convenience then look at a stove major possibility in ceramic lined or aluminium from a reliable business.

To find out more about this topic, visit Tramontina Dutch Oven

3 Ways to Use a Dutch Oven

A dutch oven is one of the best pots you will ever own. Generally speaking, these are made out of cast iron and have a tight fitting lid. They hold heat very well because they generally have much thicker sides than a traditional pot would. They have been popular for hundreds of years, as many ships use them to cook their meals while they are out to sea. This guideline will focus on three ways to use a dutch oven. If you have decided that you would like to purchase one, check out stores like **Bed Bath and Beyond** and **ShoppersChoice.com**.

1. Family Size Meals

Do you have a large family or do you like to host small parties on a regular basis? If so, you will absolutely love owning a dutch oven. They are quite large, which allows you to cook family sized meals inside of them. You will find that you will use it several times per week, as they are great for cooking stews, braising meat, making oatmeal and much more. If you are having friends or family over for a party, you can even use it to make a big batch of chili.

2. Pasta

Pasta is a dish that most people eat at least once per week. However, cooking pasta can be a pain because of how many different pots you use. You may have one pot for your pasta, another for your sauce, another for any meat that you are using and another for any vegetables that you are cooking with your spaghetti. One of the best benefits of owning a dutch oven is being able to make one pot pasta. If you are a fan of ravioli, simply toss a package of ravioli into it with some

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pasta sauce, mozzarella cheese, ground beef and whatever vegetables you want and allow all of the ingredients to cook together. You will have an amazing meal in less than 30 minutes, and best of all, you will only have one pot to clean up.

3. Chicken

Many people do not realize that you can cook full sized chickens or turkeys in a dutch oven. If you are having a big family dinner, you will need as much oven space as possible to cook up your side dishes. Depending on the size of your device, cooking a full size chicken or turkey can take up an entire shelf. While it depends on the weight of your poultry, you can have a complete meal in less than 2 hours when you use this type of cooker. Simply toss your chicken or turkey into the dutch oven with water and whatever seasonings you want, and allow it to cook while you focus on other things.

To find Shopperschoice.com coupon codes or Bed Bath & Beyond coupon codes, visit UltimateCoupons.com

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