



# OUTDOOR COOKING MAGIC NEWSLETTER

It always tastes better when it's cooked outdoors!

Issue #1

January 2012



## Welcome to the first issue of the Outdoor Cooking Magic Newsletter!

I'm excited to start this and to have the chance to share information about my favorite subject, cooking in the great outdoors!

I enjoy cooking on my grills, cooking with my Dutch ovens, cooking in my smoker, and cooking over the campfire. And there is a lot to share.

You are welcome to share this newsletter, put it on your website or blog, and most importantly, to let people know where they can sign up to get every issue, which is at <http://www.outdoorcookingmagic.com/newsletter.html>

I'll have some regular features, and would love to have some guest contributors, so if you have

a favorite recipe, outdoor cooking story, or tip to share, please send them to [newsletter@outdoorcookingmagic.com](mailto:newsletter@outdoorcookingmagic.com). If you send a recipe, it would be great if you could tell us why you like it and if there is a story behind it, I'm sure that would be interesting as well. If you have a website or blog, we can put the link to it in the article, and if you have an outdoor cooking website or blog, that would be great to feature as well!

Again, welcome and I hope you enjoy the Outdoor Cooking Magic Newsletter!

*Scott*

## Dutch Oven Magic



If you properly care for a good, quality dutch oven, it will be around for a hundred years. In pioneer times, they were often passed down from one generation to another. There are basically two things to watch with your dutch oven. The first is the seasoning and the second is the temperature.

First, make sure that you have a well-seasoned dutch oven. If you are buying your dutch oven new, many come pre-seasoned now, so you don't even have to worry about that. Lodge and Camp Chef dutch ovens come pre-seasoned. If you need to season a dutch oven, and aren't sure how, check out <http://www.outdoorcookingmagic.com/seasoning-a-dutch-oven/> for tips. Once you have a

seasoned dutch oven, now you need to keep it seasoned. Each time after you cook with it, make sure to clean it well (no soap!) and then heat it over your stove, or charcoal or campfire. That drives all the water out of the iron and you don't want any water left! Water makes rust and rust ruins dutch ovens! So don't let water stand in it, and then heat your oven after you clean it to drive all the moisture out.

Then, while the dutch oven is still warm, put a small amount of oil in the dutch oven and wipe all over all surfaces. This oil will help keep the seasoning and keep it non-stick. Do this consistently and your dutch oven will thank you.

See Dutch Oven Magic, cont...

## Grilling Magic

Tips For Winter Grilling

By Jason Ericson



[http://ezinearticles.com/?expert=Jason\\_Ericson](http://ezinearticles.com/?expert=Jason_Ericson)

Now that the summertime is almost over, some people are thinking about packing up their grills for the year. I was never the type of person who liked winter so I hate the fact that summer is almost over, but that does not mean you have to stop grilling. Winter grilling is actually pretty easy to do and is basically the same as regular grilling, but I find that a lot of people just don't want to do it. Who can blame them either right? Just the thought of standing outside when it is cold out and cooking food is not something most people want to do.

To those that do like to grill during the winter, they have the right idea. I think that what drives people to grill outdoors when it is close to zero degrees out is that they just love the way grilled food tastes. I should know because I am one of those crazy people who will stand outside and prepare the grill when it is way too cold out and I should just use the oven. I don't really mind though, because I have a nice gas grill that is right on my back porch so I can just run out there and do what I have to do and make my way back in before I freeze.

One thing that you should be aware of when grilling outside during the winter months is that food usually takes longer to cook. You probably already knew this but it needs to be said and most people will crank up the heat to compensate for the lower outdoor temperature. This will help keep the temperature in the grill up so that it the meat actually cooks properly all the way through and doesn't come out raw in the

center, but that is only part of what you need to do.

The other thing you need to make sure you remember is to leave the lid on when grilling. Obviously when you are in a colder climate, taking the lid off to flip a steak or whatever you are cooking makes the temperature drop considerably. You then need more time for the grill to warm back up to the proper operating temperature so it will continue to cook the meat.

This is a bit tricky on charcoal because you can't adjust how much gas you are using to compensate for the cold weather. Instead you will need to add more charcoal before you start and control the temperature with the dampers or vents on the top and bottom of your grill. It also helps to have a thermometer when you are doing this so you know how much heat you actually need to have. Different cuts of meat take different heat levels to come out right but if you know you need to keep the grilling surface at 500 degrees to grill that awesome steak, you can make sure it stays that temp all the way through the cooking cycle.

Well that's about all there is to grilling in the winter time. It really is the same as grilling in the summer but remember that temperature plays a key role in how well something will cook and how well it comes out. As much as I hate winter, being able to cook on my grill makes it a little less boring and it keeps me occupied so it is a great way for me to pass those cold months.

Jason Ericson is a grilling enthusiast and reviews some of the best grills on the planet like the Weber Genesis E-330 grill on his website at <http://www.webergenesis330review.com> so be sure to check it out.

Article Source: <http://EzineArticles.com/?Tips-For-Winter-Grilling&id=6537234>

### **Dutch Oven Magic, cont...**

Another sure way to ruin your dutch oven is to subject it to extremes in temperature change. Never, never, pour cold water into a hot dutch oven. That will cause it to crack and there is nothing to do at that point but toss it out, or make it a foot rest. Same thing with the lid. Don't put a hot lid into cold water. Bad, bad, bad. If you must put cold water into the oven, get it to cool down a bit first.

Take good care of your dutch oven and it will take good care of you!

## Recipe Corner

### **Dutch Oven Swiss Steak**

#### **Ingredients**

3 pounds round steak, sliced  
2 tbsp margarine  
1 tsp salt  
3 stalks celery, chopped  
1 onion sliced  
1/2 cup ketchup  
1 tsp oregano  
1 tbsp parsley flakes  
1 tbsp garlic flakes

#### **Directions**

Heat your dutch oven and add the margarine and melt. Add the steak and brown. Add the rest of the ingredients. Cover the dutch oven, and simmer for 2 1/2 to 3 hours. If things are too thick, add 1/4 to 1/2 cup of water to thin it out.

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