



OUTDOOR COOKING MAGIC NEWSLETTER

It always tastes better when it's cooked outdoors!

Issue #3

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Welcome to the Outdoor Cooking Magic Newsletter!

Spring is almost here! And with that comes warmer days. For some of the less adventurous souls who don't like to cook all-year round, that means you can start cooking outside again!

I recently did some smoked chicken wings on my grill. See Grilling Magic later in newsletter for the info on the recipe and how I cooked them. It's the second wing recipe in the article.

The recipe comes from a book I got last year called "Peace, Love, & Barbecue" (see <http://www.outdoorcookingmagic.com/peace-love-barbecue.html>). This book has some great recipes for your grill, along with delicious sides that will go with any outdoor meal.

The full name of the book is "Peace, Love, &

Barbecue: Recipes, Secrets, Tall Tales, and Outright Lies from the Legends of Barbecue". It's much more than just a cookbook (although it has some delicious recipes). It's a fun read with lots of stories about the lore of barbecue from some of the legends and legendary places of BBQ.

I'm sure that you have some favorite outdoor cooking books. Send me a quick note about what your favorite outdoor cooking books at newsletter@outdoorcookingmagic.com and I'll include them in an upcoming newsletter or on Outdoor Cooking Magic. You can also share them with us on Facebook at <http://www.facebook.com/OutdoorCookingMagic>

Scott

Dutch Oven Magic

To cook great food in a Dutch oven, you need to try and get the Dutch oven to the right temperature. You've probably seen the charts and formulas for how many briquettes to use, but if not, let's talk about that this month.



There is a general formula that says to cook with a Dutch oven at 350 degrees, take the diameter of the Dutch oven and double it and that will tell you how many coals you should use. For example, if you have a 12" diameter Dutch oven, for 350 degrees, you would use 24 coals; for a 10" Dutch oven, use 20 coals, and so forth.

For general dishes, you'll want to use more coals on the top than on the bottom. Usually that means taking two coals from the bottom and

moving them to the top. In other words, if you were starting with a 12" diameter dutch oven, you'll be using 24 coals. Instead of dividing them 12 and 12, you would have 10 coals underneath and 14 coals on top.

For baking, where you want less heat underneath, and more on top, move two more from the bottom to the top. For soups and stews, move some from top to bottom (have 8 on top and 16 underneath). It will take some practice, but those are some general rules.

These rules are for cooking at 350 degrees. If you need to cook at a lower or high temperature, assume that each coal accounts for about 10 degrees. If you want to cook at 400 degrees, you would need 24 + 5 coals or 29 altogether. Then adjust the number of coals between the lid and

underneath the Dutch oven, depending on what you are cooking.

Generally, dishes with more liquid can use more coals underneath, and baked dishes can use more coals on top. Other dishes would be somewhere in between.

Grilling Magic

Who doesn't like chicken wings? I've been trying grilled and smoked chicken wings lately and thought that I would share a couple of those experiences with you. Both of these have turned out great and everyone as really liked them.



The first recipe wasn't so much about the ingredients, as it was the technique. Basically you coat the wings with the sauce and put them on the grill. Cook them awhile and then put back into the a pan with the sauce and recoat them and cook them in the sauce for a bit. Return to the grill and cook some more. Back to the sauce in the pan, and so on. This had the effect of layering the sauce and flavor on and made a nicely grilled chicken wing. Very popular at my house.

The other recipe started with a seasoning mix that included pepper, onion powder, chili powder, garlic powder, and seasoned salt. These were all in the same proportion, except the pepper, which was double any of the other ingredients. You could adjust any of these to suite your taste.

I combined all the ingredients, poured the mix into a bag of defrosted chicken wings, let sit for an hour and then tossed them on the grill. I cooked them for about 40 minutes, turning occasionally so they didn't burn. Meanwhile I prepared a sauce that included 1/2 cup honey, 1 cup of a spicy barbecue sauce (I used Famous

That all seems simple, and it is, if you have a nice warm day with little or no wind. If you are going to cook in your Dutch oven on a cold, windy day, you'll need more coals than the rules I've given you. Exactly how many will come with experience.

Dave's Texas Pit) and 3 tbsp apple sauce. I cooked it in a pan until all was mixed. When my wings were done cooking for the 40 minutes, I put them into a disposable foil pan and poured the sauce over them. I put the pan back on the grill and let them cook until the sauce had thickened, turning the wings occasionally. This took about 20 minutes. When the sauce had thickened, I transferred the wings to a plate, poured the sauce from pan over them and served. Again, everyone just loved these and they were super easy to do.

I added a bit of smoky flavor to these wings by cooking them over charcoal and then tossing some wood chips on the coals. It was enough to give that added smoky flavor to the wings. You could do the same thing on a gas grill by putting some wood chips in a foil packet and making a few holes for the chips to smolder and give off some smoke. This is a nice mixture of flavors that made things wings DELICIOUS!

Your Recipes and Tips

I'd previously asked for your recipes and tips to share with others. I've received one so far (Thanks, Danny!), which I'll be sharing in an upcoming newsletter. I would love to hear from you and share a recipe or tip that you have. If you have pictures to go with it, that is great. If not, please share anyway. I always love learning from others and many of you have great recipes and ideas that the rest of us could benefit from.

Please send those recipes and tips to newsletter@outdoorcookingmagic.com.

Cooking a Whole Hog

One thing that I've never done, but would like to, is cook a whole hog in my backyard. If any of you have experience with this, I would love to hear your tips and tricks. Please send those to newsletter@outdoorcookingmagic.com.

Thanks!

Recipe Corner

Dutch Oven Cowboy Stew

This is super easy, everyone loves it, and is a great recipe to start with if you are just beginning Dutch oven cooking.

Ingredients

4 potatoes, cut into 1 inch pieces
1 lb ground beef
1 medium onion, diced
1 can of corn
1 can of peas
1 can of stewed tomatoes
1 can of green beans
1 can of baked beans
1 can of tomato soup
Bay leaf

Prepare your briquets and Dutch oven. Put about 15-20 briquets underneath the Dutch oven. Add the ground beef to Dutch oven and brown. Add onions to ground beef and cook. Add the diced potatoes.

Add all other ingredients (don't drain the cans). Add the bay leaf and any other desired seasonings, such as salt and pepper. Mix everything together and cook until the potatoes are done.

If you'd like to see some pictures of this dish, see <http://www.outdoorcookingmagic.com/dutch-oven-cowboy-stew/>.

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