



1
00:00:11,509 --> 00:00:10,070
so today we're going to do a slow cooked

2
00:00:13,270 --> 00:00:11,519
wood stove meal

3
00:00:17,029 --> 00:00:13,280
but also we're going to be reviewing

4
00:00:19,670 --> 00:00:17,039
this which is the ozark trail 5 quart

5
00:00:22,150 --> 00:00:19,680
cast iron dutch oven

6
00:00:24,550 --> 00:00:22,160
this is the first dutch oven here at the

7
00:00:26,150 --> 00:00:24,560
cabin which i'm excited about especially

8
00:00:28,950 --> 00:00:26,160
for outdoor cooking but we're going to

9
00:00:32,150 --> 00:00:28,960
just use it today on the wood stove

10
00:00:34,470 --> 00:00:32,160
usually i use uh just a cast iron pot

11
00:00:37,190 --> 00:00:34,480
that we have here but

12
00:00:38,950 --> 00:00:37,200
i think that this is thicker and better

13
00:00:40,630 --> 00:00:38,960

than the pot that i usually use up on

14

00:00:43,030 --> 00:00:40,640

the wood stove to make these one pot

15

00:00:45,029 --> 00:00:43,040

meals big upgrade i think

16

00:00:47,029 --> 00:00:45,039

and we're going to tell you how we like

17

00:00:49,750 --> 00:00:47,039

this uh as well as

18

00:00:51,110 --> 00:00:49,760

show you a very easy to cook

19

00:00:53,270 --> 00:00:51,120

campfire

20

00:00:55,990 --> 00:00:53,280

meal or wood stove meal you can cook

21

00:00:58,229 --> 00:00:56,000

this same meal on a campfire a slow

22

00:00:59,830 --> 00:00:58,239

burning campfire

23

00:01:02,069 --> 00:00:59,840

or a

24

00:01:03,349 --> 00:01:02,079

outdoor fire pit

25

00:01:05,189 --> 00:01:03,359

or

26

00:01:07,590 --> 00:01:05,199

do it like we're doing and just put it

27

00:01:09,350 --> 00:01:07,600

on top of the wood stove and let it

28

00:01:12,149 --> 00:01:09,360

simmer for hours

29

00:01:12,950 --> 00:01:12,159

which is what we'll be doing today

30

00:01:14,870 --> 00:01:12,960

so

31

00:01:16,469 --> 00:01:14,880

we've got the wood stove

32

00:01:18,310 --> 00:01:16,479

going uh

33

00:01:20,870 --> 00:01:18,320

it's winter it's 10 degrees outside so

34

00:01:23,109 --> 00:01:20,880

of course the wood stove is going

35

00:01:25,670 --> 00:01:23,119

but i just put in some smaller wood

36

00:01:27,910 --> 00:01:25,680

which helps with the much hotter fire

37

00:01:31,109 --> 00:01:27,920

for cooking

38

00:01:32,710 --> 00:01:31,119

and we've got the cast iron dutch oven

39

00:01:34,789 --> 00:01:32,720

up on the wood stove for about a half

40

00:01:36,230 --> 00:01:34,799

hour now sort of preheating

41

00:01:38,469 --> 00:01:36,240

getting it ready

42

00:01:41,350 --> 00:01:38,479

so let's show you what we've got going

43

00:01:42,469 --> 00:01:41,360

on here as far as this easy to make

44

00:01:44,710 --> 00:01:42,479

recipe

45

00:01:46,550 --> 00:01:44,720

so here we have our dutch oven up on the

46

00:01:48,710 --> 00:01:46,560

wood stove it's been

47

00:01:51,429 --> 00:01:48,720

uh preheating i suppose but we've just

48

00:01:53,109 --> 00:01:51,439

taken the top off and i'm gonna just add

49

00:01:54,630 --> 00:01:53,119

some very simple ingredients first we

50

00:01:56,789 --> 00:01:54,640

have

51
00:01:59,510 --> 00:01:56,799
this is a

52
00:02:00,709 --> 00:01:59,520
one can of

53
00:02:02,630 --> 00:02:00,719
chicken broth

54
00:02:04,389 --> 00:02:02,640
you can see that

55
00:02:09,029 --> 00:02:04,399
with stones

56
00:02:09,039 --> 00:02:12,550
so this is just a

57
00:02:16,390 --> 00:02:14,550
actually i didn't have any chicken broth

58
00:02:19,190 --> 00:02:16,400
so i'm using a can of chicken noodle

59
00:02:20,390 --> 00:02:19,200
soup i'll leave the noodles outside for

60
00:02:23,589 --> 00:02:20,400
the

61
00:02:25,589 --> 00:02:23,599
critters uh raccoons will eat anything i

62
00:02:28,070 --> 00:02:25,599
feel bad for them out there it's a harsh

63
00:02:30,309 --> 00:02:28,080

winter they're out there looking for uh

64

00:02:33,430 --> 00:02:30,319

looking for something

65

00:02:40,550 --> 00:02:35,190

rough chopped small

66

00:02:45,750 --> 00:02:43,750

let's see we've got our

67

00:02:48,150 --> 00:02:45,760

carrots you can use any carrots i use

68

00:02:49,830 --> 00:02:48,160

these this is easy you don't have to cut

69

00:02:57,750 --> 00:02:49,840

or peel

70

00:02:57,760 --> 00:03:04,949

throw those in

71

00:03:09,670 --> 00:03:07,670

and you can use uh beef cubes in this

72

00:03:13,030 --> 00:03:09,680

recipe if you don't

73

00:03:15,990 --> 00:03:13,040

want chicken uh i've done it with fish

74

00:03:16,790 --> 00:03:16,000

uh beef pork whatever but here we just

75

00:03:18,790 --> 00:03:16,800

got

76

00:03:19,990 --> 00:03:18,800

some

77

00:03:22,710 --> 00:03:20,000

these are

78

00:03:25,190 --> 00:03:22,720

chicken thighs

79

00:03:26,949 --> 00:03:25,200

there's four of them here

80

00:03:29,990 --> 00:03:26,959

i'm gonna put that in

81

00:03:32,630 --> 00:03:30,000

this is like i said this is man cooking

82

00:03:34,470 --> 00:03:32,640

this is very simple those go in the

83

00:03:36,390 --> 00:03:34,480

middle

84

00:03:41,270 --> 00:03:36,400

and we'll put our

85

00:03:41,280 --> 00:03:44,550

i have some

86

00:03:50,390 --> 00:03:48,390

i've got some just chopped up

87

00:03:52,869 --> 00:03:50,400

just chopped up potatoes any potatoes

88

00:03:54,550 --> 00:03:52,879

will do if you don't have fresh potatoes

89

00:03:55,750 --> 00:03:54,560

you can i've done this with canned

90

00:03:57,190 --> 00:03:55,760

potatoes

91

00:03:59,429 --> 00:03:57,200

you buy those pre

92

00:04:06,390 --> 00:03:59,439

those canned pre-sliced potatoes those

93

00:04:11,589 --> 00:04:08,550

and there we have it

94

00:04:13,110 --> 00:04:11,599

now we're just going to need some spices

95

00:04:15,190 --> 00:04:13,120

looks pretty good

96

00:04:16,150 --> 00:04:15,200

here we see we have the chicken parts in

97

00:04:18,629 --> 00:04:16,160

the middle

98

00:04:20,629 --> 00:04:18,639

carrots and potatoes surrounding it

99

00:04:22,870 --> 00:04:20,639

we've got some onions in there

100

00:04:23,990 --> 00:04:22,880

and some chicken broth

101
00:04:26,790 --> 00:04:24,000
if you don't have chicken broth you can

102
00:04:28,390 --> 00:04:26,800
use water bouillon cubes

103
00:04:29,590 --> 00:04:28,400
i've done this without chicken broth

104
00:04:31,430 --> 00:04:29,600
just a little better with the chicken

105
00:04:35,990 --> 00:04:31,440
broth now we're just going to add some

106
00:04:37,110 --> 00:04:36,000
salt and seasonings this is some

107
00:04:39,110 --> 00:04:37,120
sea salt

108
00:04:41,030 --> 00:04:39,120
i have something here called kickin

109
00:04:43,510 --> 00:04:41,040
chicken i'm not even sure what's in this

110
00:04:45,749 --> 00:04:43,520
but it's a little spicy and it's real

111
00:04:50,230 --> 00:04:45,759
good so we get a generous amount of that

112
00:04:54,790 --> 00:04:52,150
again this is just some spice i found at

113
00:04:59,270 --> 00:04:54,800

the local store

114

00:05:01,110 --> 00:04:59,280

kicking chicken and you know

115

00:05:02,390 --> 00:05:01,120

that i use a lot here

116

00:05:05,110 --> 00:05:02,400

it's great for

117

00:05:07,029 --> 00:05:05,120

grilling chicken on an open fire

118

00:05:08,469 --> 00:05:07,039

looks real good

119

00:05:09,670 --> 00:05:08,479

and uh

120

00:05:11,830 --> 00:05:09,680

we're gonna

121

00:05:13,749 --> 00:05:11,840

do some pepper

122

00:05:15,909 --> 00:05:13,759

so just salt pepper and a spice of your

123

00:05:18,710 --> 00:05:15,919

choice and here we are the dutch oven

124

00:05:20,390 --> 00:05:18,720

has been on the wood stove for about

125

00:05:22,070 --> 00:05:20,400

three hours now

126
00:05:27,430 --> 00:05:22,080
should be done now

127
00:05:34,390 --> 00:05:29,189
beautiful

128
00:05:35,830 --> 00:05:34,400
we're going to check it

129
00:05:38,070 --> 00:05:35,840
i'm going to throw some more seasoning

130
00:05:39,749 --> 00:05:38,080
on the other side and season the bottom

131
00:05:42,469 --> 00:05:39,759
of that chicken

132
00:05:43,909 --> 00:05:42,479
so i flipped the chicken

133
00:05:46,469 --> 00:05:43,919
this is simple

134
00:05:51,510 --> 00:05:46,479
just flip the chicken

135
00:05:54,390 --> 00:05:52,550
okay

136
00:05:56,870 --> 00:05:54,400
so now i'm going to put the top back on

137
00:05:58,950 --> 00:05:56,880
for another probably a half hour just to

138
00:06:01,270 --> 00:05:58,960

be sure everything is well cooked

139

00:06:03,510 --> 00:06:01,280

so here we are back at the wood stove

140

00:06:06,790 --> 00:06:03,520

and the dutch oven has been going for

141

00:06:09,029 --> 00:06:06,800

another half hour 45 minutes i'm sure

142

00:06:13,270 --> 00:06:09,039

everything's done we'll

143

00:06:21,270 --> 00:06:15,270

oh yeah

144

00:06:26,150 --> 00:06:23,830

that is beautiful friends and here we

145

00:06:27,909 --> 00:06:26,160

see the chicken it's the meat is falling

146

00:06:29,670 --> 00:06:27,919

right off the bone

147

00:06:32,309 --> 00:06:29,680

potatoes

148

00:06:33,189 --> 00:06:32,319

good and soft

149

00:06:34,950 --> 00:06:33,199

yep

150

00:06:36,469 --> 00:06:34,960

so dinner's done

151
00:06:37,510 --> 00:06:36,479
i'm gonna take a moment and get this

152
00:06:39,749 --> 00:06:37,520
plated

153
00:06:41,510 --> 00:06:39,759
be right back

154
00:06:42,390 --> 00:06:41,520
well friends here we have our finished

155
00:06:44,710 --> 00:06:42,400
dinner

156
00:06:47,990 --> 00:06:44,720
and i gotta say everything came out it

157
00:06:52,309 --> 00:06:48,000
looks great

158
00:06:56,309 --> 00:06:54,710
potatoes are

159
00:06:58,309 --> 00:06:56,319
soft and well cooked

160
00:07:01,670 --> 00:06:58,319
tasty good amount of spice that we put

161
00:07:05,830 --> 00:07:03,189
the chicken itself

162
00:07:08,230 --> 00:07:05,840
is pretty amazing

163
00:07:10,390 --> 00:07:08,240

the meat just falls right off the bone

164

00:07:12,790 --> 00:07:10,400

this my friends if you're gonna cook

165

00:07:14,469 --> 00:07:12,800

cheap chicken parts like thighs

166

00:07:15,670 --> 00:07:14,479

wings um

167

00:07:18,390 --> 00:07:15,680

you know

168

00:07:20,629 --> 00:07:18,400

this is the way to do it

169

00:07:22,469 --> 00:07:20,639

ordinarily i would not get excited about

170

00:07:24,390 --> 00:07:22,479

chicken thighs

171

00:07:25,749 --> 00:07:24,400

right but

172

00:07:27,749 --> 00:07:25,759

there's just something about slow

173

00:07:30,469 --> 00:07:27,759

cooking them over the wood stove for

174

00:07:33,350 --> 00:07:30,479

hours and hours slow roasting them

175

00:07:37,350 --> 00:07:35,589

yeah it's juicy it's tender

176

00:07:39,749 --> 00:07:37,360

it's falling right off the bone

177

00:07:42,309 --> 00:07:39,759

well seasoned

178

00:07:43,430 --> 00:07:42,319

came out great for a first run i i gotta

179

00:07:45,350 --> 00:07:43,440

say

180

00:07:49,270 --> 00:07:45,360

i've made this meal before but usually

181

00:07:51,510 --> 00:07:49,280

in a regular pot not a dutch oven pot

182

00:07:53,830 --> 00:07:51,520

for our first run you know i'd say this

183

00:07:55,589 --> 00:07:53,840

was a pretty good success

184

00:07:58,469 --> 00:07:55,599

i'm very pleased with how

185

00:08:00,790 --> 00:07:58,479

our dinner turned out i hope you'll give

186

00:08:03,749 --> 00:08:00,800

this recipe a try it's super simple

187

00:08:05,350 --> 00:08:03,759

it's so easy even a man could do it

188

00:08:06,390 --> 00:08:05,360

that's something that my wife would say

189

00:08:07,510 --> 00:08:06,400

right

190

00:08:10,390 --> 00:08:07,520

and

191

00:08:13,430 --> 00:08:10,400

i suppose the other thing would be

192

00:08:15,749 --> 00:08:13,440

what do i think of the ozark trail 5

193

00:08:17,909 --> 00:08:15,759

quart cast iron dutch oven

194

00:08:20,790 --> 00:08:17,919

well so far i'm going to give this a 4

195

00:08:23,189 --> 00:08:20,800

out of 5 stars uh

196

00:08:25,189 --> 00:08:23,199

the only downside that i saw to it so

197

00:08:27,909 --> 00:08:25,199

far is that it comes

198

00:08:29,510 --> 00:08:27,919

it comes pre-seasoned

199

00:08:32,230 --> 00:08:29,520

and a lot of people will tell you that

200

00:08:33,990 --> 00:08:32,240

pre-seasoned cast iron will be problems

201
00:08:36,070 --> 00:08:34,000
for you down the line they don't do a

202
00:08:38,230 --> 00:08:36,080
good job seasoning them you're gonna

203
00:08:40,149 --> 00:08:38,240
have to season it yourself i just

204
00:08:42,149 --> 00:08:40,159
decided i was gonna be okay with that

205
00:08:43,909 --> 00:08:42,159
because this is a really inexpensive

206
00:08:45,829 --> 00:08:43,919
budget dutch oven

207
00:08:48,310 --> 00:08:45,839
uh you get it at walmart very very

208
00:08:50,630 --> 00:08:48,320
inexpensively in their camping section

209
00:08:52,310 --> 00:08:50,640
uh so i wanted to review something that

210
00:08:54,630 --> 00:08:52,320
anybody could get anybody could find

211
00:08:57,110 --> 00:08:54,640
this isn't a hundred dollar dutch oven

212
00:08:58,870 --> 00:08:57,120
from a more well-known more traditional

213
00:09:02,070 --> 00:08:58,880

brand

214

00:09:03,269 --> 00:09:02,080

but so far it's done an incredible job

215

00:09:05,110 --> 00:09:03,279

um

216

00:09:08,150 --> 00:09:05,120

and i also have to say

217

00:09:09,910 --> 00:09:08,160

it's roomy enough to cook you know a

218

00:09:12,710 --> 00:09:09,920

meal for

219

00:09:14,630 --> 00:09:12,720

four say my wife and

220

00:09:16,470 --> 00:09:14,640

me and the two children

221

00:09:18,150 --> 00:09:16,480

more than room enough in this five quart

222

00:09:20,470 --> 00:09:18,160

one i think to

223

00:09:22,870 --> 00:09:20,480

do this kind of wood stove

224

00:09:24,070 --> 00:09:22,880

dutch oven cooking and dinner for

225

00:09:27,670 --> 00:09:24,080

everybody

226

00:09:30,790 --> 00:09:27,680

so the size is it's a good size uh it

227

00:09:32,470 --> 00:09:30,800

performed very well so far it's sturdy

228

00:09:34,389 --> 00:09:32,480

i'm going to give it 4 out of 5 stars

229

00:09:36,630 --> 00:09:34,399

the only downside i see is like i said

230

00:09:39,030 --> 00:09:36,640

it comes pre-seasoned i am going to

231

00:09:41,829 --> 00:09:39,040

clean up the dutch oven

232

00:09:44,470 --> 00:09:41,839

when i'm done eating tonight and

233

00:09:46,310 --> 00:09:44,480

once cleaned up i will

234

00:09:47,829 --> 00:09:46,320

season it myself i've heard that's a

235

00:09:49,750 --> 00:09:47,839

good thing to do with some of these

236

00:09:50,790 --> 00:09:49,760

preseas the ones that come pre-seasoned

237

00:09:52,870 --> 00:09:50,800

is to

238

00:09:54,710 --> 00:09:52,880

bake them in an oven for a while and

239

00:09:56,470 --> 00:09:54,720

then season them and bake them in an

240

00:09:59,590 --> 00:09:56,480

oven again

241

00:10:01,509 --> 00:09:59,600

so just out of an abundance of caution

242

00:10:03,590 --> 00:10:01,519

and to try to keep this uh this thing

243

00:10:08,310 --> 00:10:03,600

good for us for years to come i'm gonna

244

00:10:12,389 --> 00:10:10,150

as far as this recipe goes this is a

245

00:10:14,710 --> 00:10:12,399

recipe i make all the time it's so easy

246

00:10:17,670 --> 00:10:14,720

you just dump chicken parts potatoes

247

00:10:20,630 --> 00:10:17,680

carrots onions peppers whatever you got

248

00:10:23,190 --> 00:10:20,640

in in the in the pot just leave it go

249

00:10:25,430 --> 00:10:23,200

for hours and hours trust the wood stove

250

00:10:27,670 --> 00:10:25,440

you know and this meal the one thing

251

00:10:29,910 --> 00:10:27,680

i'll say though is these kind of uh one

252

00:10:31,750 --> 00:10:29,920

pot meals are not good if you're really

253

00:10:33,750 --> 00:10:31,760

hungry like if you worked all day and

254

00:10:35,910 --> 00:10:33,760

it's it's you know quitting time and you

255

00:10:38,069 --> 00:10:35,920

just want to eat

256

00:10:40,630 --> 00:10:38,079

this may not be a good option for you

257

00:10:43,910 --> 00:10:40,640

because it takes hours right i believe

258

00:10:46,230 --> 00:10:43,920

that we let it go for

259

00:10:48,310 --> 00:10:46,240

three and a half hours but the wood

260

00:10:50,710 --> 00:10:48,320

stove is not

261

00:10:52,790 --> 00:10:50,720

really really kicking in here you know

262

00:10:54,389 --> 00:10:52,800

the wood stove is at a low

263

00:10:56,230 --> 00:10:54,399

sort of low

264

00:10:57,829 --> 00:10:56,240

level as far as temperature goes so it

265

00:10:59,910 --> 00:10:57,839

just kind of slow cooked and slow

266

00:11:00,949 --> 00:10:59,920

roasted for over three three and a half

267

00:11:03,910 --> 00:11:00,959

hours

268

00:11:07,350 --> 00:11:03,920

and dinner's done uh everything

269

00:11:09,190 --> 00:11:07,360

happens a little bit slower at the cabin

270

00:11:10,470 --> 00:11:09,200

and i gotta tell you

271

00:11:13,190 --> 00:11:10,480

out of the

272

00:11:15,350 --> 00:11:13,200

hustle and bustle and rat race of the

273

00:11:17,829 --> 00:11:15,360

city you kind of

274

00:11:20,069 --> 00:11:17,839

appreciate you know like this is an

275

00:11:21,910 --> 00:11:20,079

incredible meal and it didn't take 20

276

00:11:24,550 --> 00:11:21,920

minutes in the microwave it took three

277

00:11:25,430 --> 00:11:24,560

and a half hours on a wood stove

278

00:11:27,350 --> 00:11:25,440

uh

279

00:11:29,990 --> 00:11:27,360

but i got to tell you i love it and the

280

00:11:31,190 --> 00:11:30,000

meals out of these these one pot meals

281

00:11:33,190 --> 00:11:31,200

are the best

282

00:11:35,430 --> 00:11:33,200

especially if

283

00:11:37,509 --> 00:11:35,440

you are working like here today i was

284

00:11:39,829 --> 00:11:37,519

working on a cabin i'm doing some things

285

00:11:41,430 --> 00:11:39,839

in the other room so it's not an

286

00:11:43,509 --> 00:11:41,440

inconvenience for me to just come in

287

00:11:45,590 --> 00:11:43,519

every once in a while and check on it i

288

00:11:47,590 --> 00:11:45,600

didn't have to stir anything i didn't

289

00:11:49,990 --> 00:11:47,600

have to do anything i just sort of lift

290

00:11:51,910 --> 00:11:50,000

the lid check on it okay give it another

291

00:11:53,750 --> 00:11:51,920

hour right

292

00:11:56,470 --> 00:11:53,760

um

293

00:11:58,150 --> 00:11:56,480

so yeah these one pot meals are great

294

00:12:01,829 --> 00:11:58,160

if you got something to do for a few

295

00:12:03,750 --> 00:12:01,839

hours right and you can just wait it out

296

00:12:05,509 --> 00:12:03,760

and it's super convenient to make these

297

00:12:07,190 --> 00:12:05,519

one pot meals like i said i don't have

298

00:12:08,710 --> 00:12:07,200

to stir anything i don't have to do

299

00:12:11,430 --> 00:12:08,720

anything once you throw those

300

00:12:13,829 --> 00:12:11,440

ingredients in you just gotta wait right

301

00:12:15,509 --> 00:12:13,839

maybe re-season it taste it if you don't

302

00:12:17,509 --> 00:12:15,519

think it has enough seasoning add some

303

00:12:19,269 --> 00:12:17,519

seasonings well friends i'm gonna eat my

304

00:12:21,670 --> 00:12:19,279

dinner

305

00:12:23,670 --> 00:12:21,680

uh i want to thank you all for joining

306

00:12:25,590 --> 00:12:23,680

us please remember to like comment and

307

00:12:27,910 --> 00:12:25,600

subscribe and share this channel with

308

00:12:30,389 --> 00:12:27,920

some friends that you think

309

00:12:32,310 --> 00:12:30,399

might like what we're doing here

310

00:12:35,190 --> 00:12:32,320

until next time friends my name is

311

00:12:37,030 --> 00:12:35,200

stephen cambion good night and god bless

312

00:12:39,430 --> 00:12:37,040

all of you i'm going to eat the rest of