

Dutch Oven Bonanza

What would cooking be in the Wild West without a Dutch oven? You can use yours to re-create several dishes described in *“Peace Like a River.”*

When Roxanna takes the Lands on their winter picnic in the snow amid the magical scenes of steaming earth, she serves them “heavily salted beef stew with pearl onions” and, “from the Dutch oven, a golden gingerbread sweetened with canned fruit, a caramel-y mixture Roxanna called Brown Bear in a Cherry Orchard.”

And at the hut where Davy lived with Jape and his “daughter” Sarah, the girl brought out a Dutch oven filled with “a knoll of sweet potatoes glazed with brown sugar encircled by sausages.” She also produced half a loaf of “black-crust bread.”

Beef Stew with Pearl Onions

Makes 6 servings

- 1/3 cup flour
- 1 teaspoon salt
- ¼ teaspoon freshly ground pepper
- ¼ cup vegetable oil
- 2 pounds beef stew meat, cut into 1-inch cubes
- 4 cups boiling water
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon sugar
- 1 large onion, sliced
- 2 bay leaves
- ¼ teaspoon ground allspice
- 12 small carrots, peeled and trimmed
- 12 small pearl onions, peeled
- 8 to 10 small potatoes, peeled



In a bowl, mix together flour, salt, and pepper. Roll beef cubes in mixture to coat, shaking off excess. In a medium Dutch oven, heat oil over high heat. Working in batches so as not to crowd the pan, add beef and cook until brown. As each batch is finished, set aside.

Return beef to Dutch oven, and add boiling water. Stir and add lemon juice, Worcestershire sauce, sugar, onion, bay leaves and allspice. Reduce heat, cover and simmer until meat is tender, 1 ½ to 2 hours. Add carrots, onions and potatoes, and cook until vegetables are tender, 30 to 45 minutes more.

Source: <http://www.marthastewart.com/343630/old-fashioned-beef-stew>