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South Carolina State Parks

at 0:30:23 on 2/18/2021 UTC

You asked for it. And today we have a special treat as Director Paul McCormack joins in the Campfire Cooking Series and shows us how to cook in a dutch oven! He's making beef stew and an awesome looking apple cobbler. We're drooling.....and seriously need "smellovision". Enjoy tonight at 7:30!

Campfire Cooking - Cooking in a Dutch Oven



Perrin Soles Josh Soles

at 0:30:59 on 2/18/2021 UTC



Pat DeGrasse King Sounds yummy 😊

at 0:34:55 on 2/18/2021 UTC



Sandra Nabors No captions on this one ohhhh so sad

at 0:36:53 on 2/18/2021 UTC



Gloria McDowell I want to know where you got the foil liner from?

at 0:39:48 on 2/18/2021 UTC



Pat DeGrasse King Great! ThNks!

at 0:44:13 on 2/18/2021 UTC



Cheryl Curtis Taylor Thank you...can't wait to try this!

at 0:44:31 on 2/18/2021 UTC



Cindy Long Dutch oven foil liners from Sportsmens Warehouse or Amazon online

at 0:44:31 on 2/18/2021 UTC



Pat Mathena Oglesby Yummy! Everything tastes better cooked outside ☐

at 0:44:50 on 2/18/2021 UTC



Gloria McDowell Thanks, I never new about them!

at 0:45:12 on 2/18/2021 UTC



Pat Mathena Oglesby Amazon, a pack of ten Dutch oven liners for \$12.

at 0:46:30 on 2/18/2021 UTC



Cierra Forney Samuel Robinson Caitlin Robinson we have to make the apple cobbler next time!

at 0:47:31 on 2/18/2021 UTC

Paula Moore Harrington Jennifer Leigh



at 0:54:48 on 2/18/2021 UTC



Miranda Melton Barton Thanks for sharing
at 0:55:17 on 2/18/2021 UTC



Cobie T. Ellington Wow! Love this! Love SC State Parks.
at 0:56:37 on 2/18/2021 UTC



Mitch Knight Man, this guy was my classmate about 100 years ago at the Cid! Paul, great to see you and loved the video! Thanks for sharing, brother!
at 0:57:53 on 2/18/2021 UTC



Danya Rutland Enjoy seeing the Wednesday campfire cooking
at 1:02:03 on 2/18/2021 UTC



Eleanor Ruth Shokes Null It looks so good.
at 1:03:52 on 2/18/2021 UTC



Maggie Bagley Thank you for sharing!!!
at 1:04:45 on 2/18/2021 UTC



Betty Moore-Bell Could you put the Dutch oven directly on/in the fire?
at 1:11:35 on 2/18/2021 UTC



Paul McCormack Mitch Knight it wasn't that long ago!! 🤔
at 1:13:34 on 2/18/2021 UTC



Rosa Otero Creech Great video!! Definitely going to try these recipes!!
at 1:13:58 on 2/18/2021 UTC



Donna Rabon We enjoyed your video Paul ! We L♥VE campfire cooking also !
at 1:18:56 on 2/18/2021 UTC

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Dan Lawless The pre-made liners are made out of parchment paper, not wax paper as mistakenly referred to in the video. You do not want to use wax paper and get melted wax in your food and on your Dutch oven.

You can also keep costs down by making your own liners, as shown on the site below:

<http://backyardlifeblog.com/2012/08/make-parchment-dutch-oven-liner/>



at 1:25:45 on 2/18/2021 UTC



Dan Lawless Betty Moore-Bell Yes, you could, but to regulate the heat better it's best to keep the oven over coals. Direct fire can be too hot and lead to scorching and burning. Outdoor Dutch ovens have feet, so that they can stand among the coals.

at 1:33:25 on 2/18/2021 UTC



Dan Lawless Gloria McDowell Bass Pro carries them in various sizes too.
at 1:36:33 on 2/18/2021 UTC



Jourdan Dible SC state parks please make more content like this! 👍👍😊
at 1:40:46 on 2/18/2021 UTC



Gloria McDowell Dan Lawless we don't have one where I live.
at 1:43:03 on 2/18/2021 UTC



Debra Johnson Oliver Just burnt my first meal in a Dutch oven. Wish I had seen this video first. But now I know. Thanks. 😊
at 1:52:45 on 2/18/2021 UTC



Jennifer Leigh Paula Moore Harrington I love using the Dutch oven ♥
at 1:58:04 on 2/18/2021 UTC



Skip Howard What a really great presentation, Paul. Brought back a lot of memories of Squanto, especially cooking w/Uncle Bill in Provo.
at 2:42:09 on 2/18/2021 UTC



Chris Flowers Now I'm hungry!!! That cobbler looked great! Good job!!!
at 3:12:16 on 2/18/2021 UTC



Betty Moore-Bell Thank you so much! Great video!
at 12:53:00 on 2/18/2021 UTC



Thomas Ascenzo Cobbler looked awesome!
at 16:54:37 on 2/18/2021 UTC



Stuart Goodwin Like the good old days
at 17:57:15 on 2/18/2021 UTC



Bonnie Lee Osterhout Wow yummy! Love camping in SC state parks!
at 18:24:04 on 2/18/2021 UTC



Denise Medford Love SC. Mr. McCormack, you sound like a New Englander. I should know, I am originally from Northern Maine. Long time military brat, veteran, and married to a retiree. Thanks for the info. I have a Lodge dutch oven ♥
at 21:48:52 on 2/18/2021 UTC



Rachel Mooneyhan 🤯🤯 Paul needs his own cooking show!!
at 22:48:10 on 2/18/2021 UTC



Lana Lane Thomas Love our Dutch oven and love mountain man breakfast. We have done chicken marbella, jambalaya, goulash, biscuits, cinnamon buns in it. Will have to do this recipe next! Thanks!!
at 2:48:17 on 2/19/2021 UTC



Deni Jeani I might have missed it but how long do you cook the cake?
at 13:47:05 on 2/19/2021 UTC