There is something special about Dutch ovens, I can't put my finger one what it is but there is just something very satisfying about cooking in a large, heavy cast iron pot with a lid, especially when that cooking is done outdoors on a campfire or over hot coals. Many people think Dutch ovens cost $100, this doesn't have to be the case, the Lodge Pro Logic Cast Iron Dutch Oven costs $63 on Amazon and it is a nice Dutch oven that will likely outlast you...

For something so basic, there are some tips and techniques to learn, to get the most out of your Dutch oven and this is especially the case if you are cooking outdoors with your Dutch Oven... Below is a great post by 'Design Mom', which lists 15 secrets to Dutch oven cooking. It's a great read for newbies and seasoned Dutch oven cooks.

15 Secrets to Dutch Oven Cooking
(Photo from: Design With Mom)