

After leaving IDFG in 1999, Cee Dub continued to film television shows and to write cookbooks. A total of thirty-nine episodes were produced over three seasons for distribution originally on Public Television, now on RFD-TV. The series was filmed entirely outdoors. The main objectives were to demonstrate Dutch oven cooking techniques, and that outdoor cooking, especially while camping, did not have to be just beans, hot dogs, and hamburgers. The recipes are quite simple and easy to prepare. But the best part is the entertaining manner in which Cee Dub prepares the dishes as he is cooking. He is definitely a storyteller, and enjoys sharing his life experiences with his audience as he cooks. The feedback is proof that Cee Dub grabs the attention of the viewers who range in age from toddlers to grandmothers, and many that do not even cook with Dutch ovens or in the outdoors!

Cee Dub has written two more cookbooks. MORE CEE DUB'S DUTCH OVEN & OTHER CAMP COOKIN', was released in 2000; and, CEE DUB'S ETHNIC & REGIONAL DUTCH OVEN COOKIN', in 2002. He writes a regular column featuring Dutch oven cooking in the magazine BARBEQUE & Beverage, published in Grand Junction, Colorado, since the magazine began in May 2002. Along with more cookbooks in the planning and gathering stages, he has begun writing a book of a much more serious nature.

Cee Dub and Penny, aka PDub, live and operate their businesses from their home overlooking the South Fork of Clearwater River near Grangeville, Idaho. Their internet site www.ceedubs.com is a commercial site where they sell outdoor cooking equipment and accessories, including Cee Dub's three Dutch oven cookbooks and a video. The website www.ceedubsproductions.com was launched for the purpose of being an information site for Cee Dub's television shows, including his newest series, DUTCH OVEN COOKIN' WITH CEE DUB. Cee Dub and Penny spend time traveling doing cooking demonstrations, teach Dutch oven cooking clinics, and make personal appearances, in addition to producing and promoting their television series.

Contact Information:

Penny L. Welch
C. W. "Butch" Welch
ceedub@ceedubs.com
PO Box 190
Grangeville, Idaho 83530
Phone/Fax 208-983-7937

Premiers each Friday on 

TANGY GLAZED HAM

Want to prepare an easy, but elegant, meat entree for your summer backyard get-togethers or camping outings? This recipe is sure to please your guests and campers, but is so simple it nearly cooks itself. Cee Dub fixed this for Easter Sunday, the first wonderful spring Sunday on the South Fork.

(Recipe adapted from Cee Dub's Dutch Oven and Other Camp Cookin', Page 111)

Ingredients:

5-7 lbs. precooked ham
1 15 oz. can pineapple rings
1-2 oz. bottle maraschino cherries, optional
1 cup water

Glaze:

1 - 8 oz. jar orange marmalade
1/2 tsp. Tabasco or other hot pepper sauce
6 oz. Amaretto, or almond/cherry liqueur

Mix the glaze ingredients together and let sit while you're getting the charcoal ready. Place the ham on a rack in a deep 14" Dutch oven along with juices from the cherries and pineapple and the water. Brush the ham with the glaze and any other seasoning you wish to add. Place pineapple rings on the ham with a maraschino cherry in the center of each ring, if desired. Use toothpicks to secure pineapple rings and cherries to ham, if needed. Set the DO in a firepan with 8-10 briquets underneath and 12-14 around the outside of the lid and cook for an hour. Brush ham with the remaining glaze 2-3 times during cooking.

SPUDS AND ONIONS AU GRATIN

Nothing goes better to compliment your baked ham than potatoes! This recipe is a crowd pleaser!

Ingredients

2-3 lbs. russet spuds, sliced as thin as you can get
2-3 Tbsp. melted butter or margarine
2-3 medium yellow onions, sliced thin
1 15 oz. can of cheese soup
1/4 cup milk
Salt and pepper to taste
1/2 cup cracker or bread crumbs (seasoned if you wish)
1 cup grated cheddar cheese

Take a paper towel and wipe a 12" Dutch oven with a little olive or vegetable oil. Place one layer of spuds in the DO and brush with some of the melted margarine and add a little seasoning. Then put in a layer of onions and keep layering spuds brushed with butter and seasoning until you've used all your spuds and onions. Thin the soup with the milk and pour over the top. Sprinkle the bread or cracker crumbs over and add any additional seasoning. Set the Dutch in the firepan with 4-6 briquets underneath and 16-18 on the top. Bake for 40-45 minutes. Remove the DO from the firepan and sprinkle the grated cheese over the top and let set for 5 minutes or so before serving. Serves 6-8.