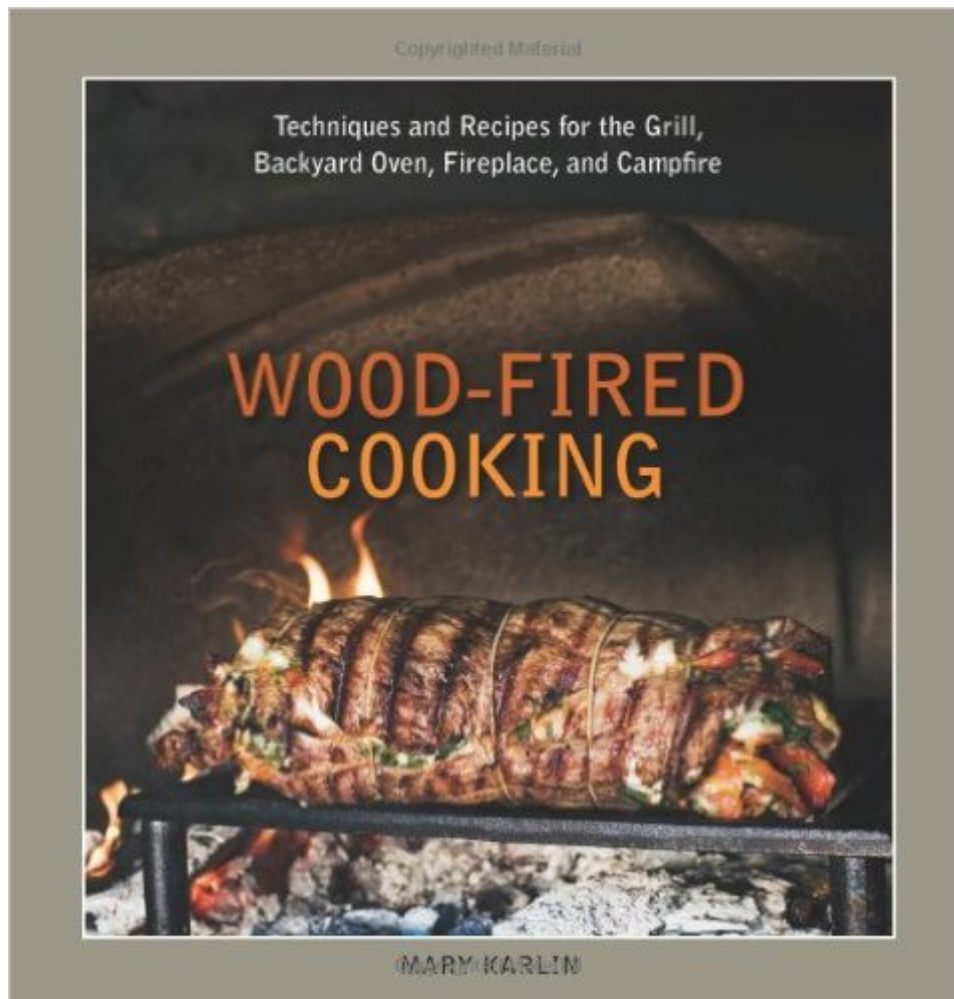


The book was found

Wood-Fired Cooking: Techniques And Recipes For The Grill, Backyard Oven, Fireplace, And Campfire



Synopsis

The modern guide to cooking at home using a wood fire, with more than 100 diverse recipes. This contemporary collection of recipes from chef-instructor Mary Karlin covers the range of wood-fired cooking options available to home cooks. From flame-licked Plank-Roasted Porterhouse or Grilled Naan to a hearth-baked Milanese Risotto, Leek, and Asparagus Tart or Warm Chocolate-Chipotle Cakes, Karlin's unassuming yet refined kitchen sensibility shines through in every dish. With a vast knowledge of terrific ingredients, the diverse flavor characteristics of hardwoods, and the best live-fire techniques and equipment now available, Karlin is a passionate advocate for this growing trend. Her globally inspired Indian, Italian, Mediterranean, American, and North African recipes for cooking over live flame and embers are paired with contributions from Peter Reinhart, Bruce Aidells, Deborah Madison, and other fired-up chefs. Whether you're a seasoned barbecue expert or you just bought your first bag of lump charcoal, WOOD-FIRED COOKING will have you stoking appetites in no time.

Book Information

Hardcover: 208 pages

Publisher: Ten Speed Press (February 17, 2009)

Language: English

ISBN-10: 1580089453

ISBN-13: 978-1580089456

Product Dimensions: 8.8 x 0.8 x 9.2 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars See all reviews (31 customer reviews)

Best Sellers Rank: #63,147 in Books (See Top 100 in Books) #10 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs #83 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

If you hope to cook with wood, this book covers the full range of options, tools and equipment, wood varieties, and of course recipes. I just installed an outdoor woodfired oven. This has been my beginners guide.

It's said that "we eat with our eyes first" and so I was so disappointed that there were very few pictures. Moreover, presentation of a dish is so much easier understood if there is a corresponding

picture.

The recipes are excellent, but what I liked most is the chapter on wood. The fuel, the wood you cook with gives off different flavours and burns at different temperatures. I've not seen any other outdoor cookbooks that are so comprehensive.

I'm building my own wood fired clay oven. Love all these recipes, make me hungry just looking at all the pictures. I make the salt encased potatoes last night on my gas grill. Moist and not dried out. Wonderful!

This is a beautifully produced tribute to a neglected subject. The instructions are interesting and easy enough and it's hard not to run to the hearth and play while reading this. One of my favorite books of the year!

This book is a great tool to help you learn to cook with open flame. If you have no interest in this then do not buy it but if you need to polish up on the technique or want some good recipes then I would get it.... Wait I did get it... You should get it too.

I attended culinary school and have worked professionally in the culinary field. This book got me excited with each recipe. That doesn't happen too often. I also like how the author breaks down the different properties of woods for both cooking and smoking, and explores the different methods of wood-fire cooking. Confession: I bought the book as a gift for a friend, but couldn't help read it first myself!

Disappointed with the book. It's just a recipe book. Over 1/2 of the recipes tell you to start with your oven at 350 degrees. I was wanting to cook with fire not in an oven. The section on camping is a short 10 pages long. I did not find a lot of Techniques there were recipes.

[Download to continue reading...](#)

Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire
Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (UPDATED) (Dutch Oven & Camp Cooking)
Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes
Build Your Own Earth Oven: A Low-Cost

Wood-Fired Mud Oven, Simple Sourdough Bread, Perfect Loaves, 3rd Edition Oven-Baked Meals Box Set (4 in 1): Discover Meals and Recipes You Can Make with Your Toaster Oven, Sheet Pan and Dutch Oven (Cozy Meals for Busy People) The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Camping Cookbook 4 in 1 Book Set - Grilling Recipes (Vol. 1); Foil Packet Recipes (Vol. 2); Dutch Oven Recipes (Vol. 3) and: Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes (Vol 4) The Cuisinart Griddler Cookbook: Simply Delicious Indoor Grill Meals in 15 Min (Full Color) (Indoor Grill Recipes) (Volume 1) Wood Fired Pizza Oven Building (A Brickie series Book 1) Wood Fired Pizza Oven, Barrel type (A Brickie series Book 2) Campfire Tales: A Collection of Campfire Stories The Ultimate Dutch Oven Cookbook: 25 Marvelous Dutch Oven Cooking Recipes for all Types of Cooks Dutch Oven Magic: An Easy to Follow Cookbook for Delicious Dutch Oven Recipes (Outdoor Cooking 2) Farming In Your Backyard for Beginners Vol.2 - Use Proven Strategies to Grow Plants, Herbs, and Food in Your Backyard Easily (Best Guide To Grow Organic ... Farming, Backyard Farming Strategies) Backyard Chickens: The Essential Backyard Chickens Guide for Beginners: Choosing the Right Breed, Raising Chickens, Feeding, Care, and Troubleshooting (Backyard Chickens, Raising Chickens) Dutch Oven, Cast Iron and Stir-Fry Box Set (5 in 1): Easy and Delicious Dutch Oven, Flat Belly Cast Iron, Paleo, Wok Recipes (Creative Recipes & Camp Meals) Dutch Oven Dining: 60 Simple & #Delish Dutch Oven Recipes for the Great Outdoors (60 Super Recipes Book 24) One-Pot Dump Dinners: Low Carb Soups, Dinners and Healthy Desserts for Your Dutch Oven with No-Mess and No-Stress (Dutch Oven & One Pot Cooking) Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes - Grilling - Foil Packets - Open Fire Cooking - Garbage Can Cooking On Camping & Cooking: 21 Easy Camping Recipes to Cook for Beginners (Campfire & Outdoor Cooking)

[Dmca](#)