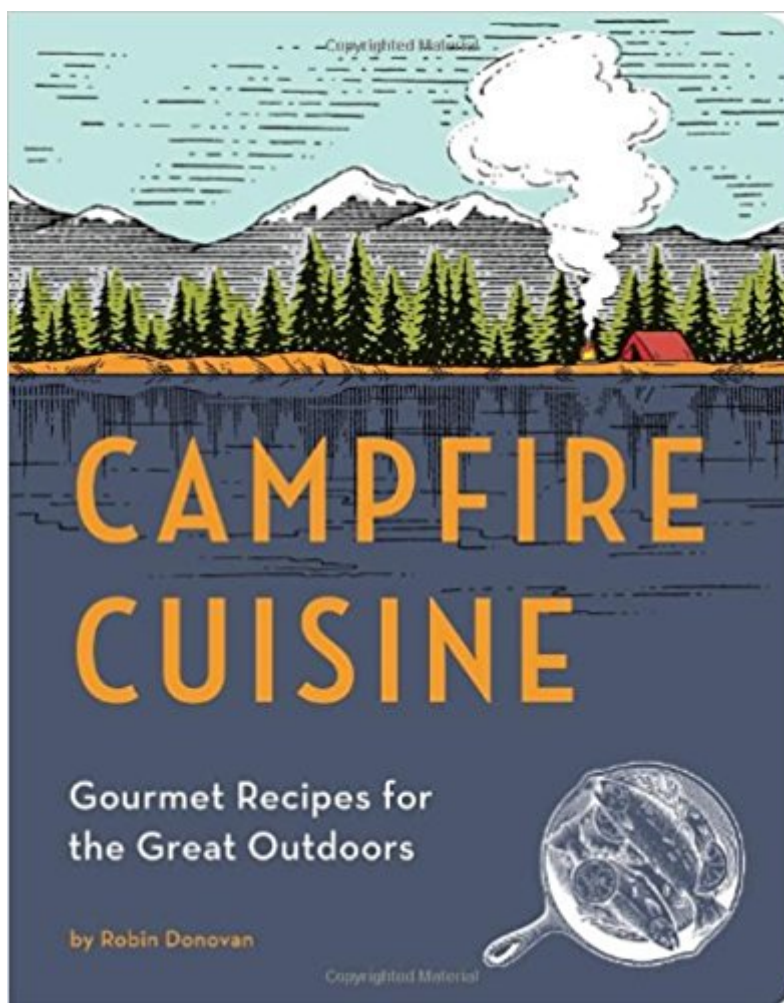


The book was found

Campfire Cuisine: Gourmet Recipes For The Great Outdoors



Synopsis

Finally, here's a guide for people who love good food and the great outdoors. Campfire Cuisine provides more than 100 recipes for delicious, healthy, satisfying meals to make at your campsite or in any outdoor setting. Also included are tips on meal planning, shopping, and choosing the right equipment. Armed with Campfire Cuisine everyone from die-hard foodies to novice cooks will be ready to take on eating well while camping out.

Book Information

Paperback: 192 pages

Publisher: Quirk Books; 45678th edition (April 30, 2013)

Language: English

ISBN-10: 1594746281

ISBN-13: 978-1594746284

Product Dimensions: 5.5 x 0.6 x 7 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 72 customer reviews

Best Sellers Rank: #101,957 in Books (See Top 100 in Books) #11 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs #68 in Books > Sports & Outdoors > Hiking & Camping > Camping #909 in Books > Sports & Outdoors > Outdoor Recreation

Customer Reviews

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Acknowledgments About the Author

We bought this book on a whim, and after several weekend trips we've added the kindle version. It is brilliant, most recipes have a fairly reasonable set of ingredients. It's most appropriate for short trips or bike touring -- too complex and too much reliance on fresh food for longer backpacking trips, it seems to me. But it will be a key part of our trans-am.

I bought the paperback edition but wouldn't buy the Kindle edition (I borrowed it from the library), because the Table of Contents is nonfunctional (just blank lines) and there's no index, so it's too hard to find recipes. Maybe they'll fix it. (I like the paperback edition.)

I am impressed with the content of this book in that the recipes are not the usual camp fare but more imaginative with cuisines and tastes from other cultures. The content is just what I was looking for, along with tips and checklists and make-ahead condiments and sauces. The size is compact too, with rounded corners, so that part of the design is good for packing along. As much as I like the content, however, I am annoyed every time I open it, when I see small print that is white on orange, orange on white, and worst of all, white on light orange with a dark orange background (p. 30-31) where the master list of cooking times is - something that will be referred to outside! Really? In a dim campground? By a campfire? I have a hard time reading it under a good indoor lamp. And the page numbers are impossible to find without a spotlight - tiny orange numbers on a green patterned background. There are some pages with olive green print on white which are a little better, but the designer who chose the print colors should be sentenced to read the entire book aloud by the light of an orange fire below. I wish they would reprint it so that it can actually be read outside. Designers need to consider where the book will be used. UPDATE: I just noticed there is a new edition, published April 2013, and it appears to be without the orange from what I can tell in the preview. Hooray.

San Francisco, July 3, 11:45 p.m.: Warm with summertime spirit and several pints of ale, I spontaneously invited several people over to my apartment for a Fourth of July BBQ. July 4, 10:45

a.m.: I awoke, panicked and queasy, remembering what I had done. In just three hours and 15 minutes, guests were supposed to be arriving for a party that I had not even begun to plan! Luckily, I owned a new copy of Robin Donovan's "Campfire Cuisine." I hurried to the supermarket and bought the ingredients for Savory Cheese S'Mores, Chipotle Turkey Burgers, Creole Slaw, Grilled Peach and Arugula Salad and a bag of briquettes. In literally less time than I spent in line at the store, I had prepared a delicious and impressive meal. I just lit the bag of charcoal, threw the food on the grill, turned on Johnny Cash "American V," and I had a fantastic urban holiday meal to share with my friends....simple, creative, delicious and sophisticated. Yeah, I'm sure that Robin Donovan's recipes are equally if not more delicious when cooked in the great outdoors. But why lose your parking space when you can adapt these wonderful recipes to cook at home?

In the pantry stables, the book lists 3 spices and 4 herbs. So far so good, but the recipes do not limit themselves to the herbs and spices in the pantry. The challenge of cooking in an RV, for me, is making flavorful dishes with the limited supply of pantry items that fit in the RV.

We have tried other camping cook books, the last one used bacon for everything. This one is fresh, vegetarian, and easy to use. We have used this every time we have camped this year and turned out some amazing dishes both over the campfire and using our camp oven. The dishes use only fresh ingredients and provide appetizers to desserts. My whole family enjoyed it and that is hard to do with a vegetarian, a pescatarian and a couple of regular eaters in the mix. It steps up camp cooking to haute cuisine and entices us to enjoy bananas foster for breakfast.

The content of this book is great and we love it. The big problem with it though is that the coloured text, although it looks great on the computer, is problematic on a monochrome kindle as it is pale grey and difficult to read particularly in fading light.

This cookbook falls short on the big things for me. I am one that needs photos to see what the dish should look like. Many great recipes but no photos. For me that's a big part of a good cookbook.

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Campfire Cuisine: Gourmet Recipes for the Great Outdoors
Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes
The Gourmet Girls Go Camping Cookbook: Amazing Meals Straight from Your Campfire (Gourmet Girls on Fire Cookbook Series 1)
Anova Sous Vide

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