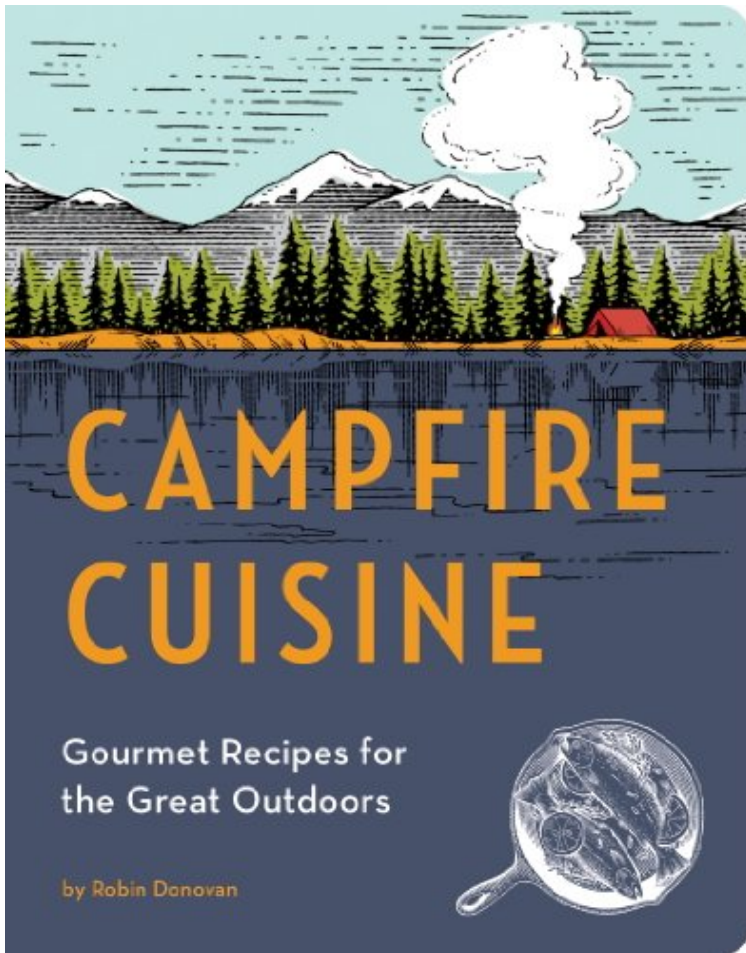


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Campfire Cuisine: Gourmet Recipes for the Great Outdoors



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Description :

Prsentation de l'diteurFinally, here's a guide for people who love good food and the great outdoors.Campfire Cuisineprovides 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 withCampfire Cuisineeveryone from die-hard foodies to novice cooks will be ready to take on eating well while camping out.ExtraitTABLE OF CONTENTSIntroduction Part I: Recipe for a Delicious, Gourmet Camping Trip Gear Up: Everything You Need Play It Safe: Storing, Transporting, and Preparing Food Safely Get Ready to Cook Focus on Flavor: Stocking Your Pantry Menu Planning Part II: The Recipes Table of Condiments: Salad Dressings, Sauces, Marinades,and More Dressings Marinades Spice Rubs Balsamic Syrup Coconut Curry Sauce Easy Red Wine Reduction Sauce Hoisin Glaze Honey Mustard Sauce Spicy Peanut Sauce Yogurt Mint Sauce Easy Tomato Sauce Olive Relish Compound Butters Aioli Start the Day Right: Breakfast Real Homemade Pancakes Bananas Foster French Toast Skillet Scones Pan-Fried

Bread with Pears, Blue Cheese, and Maple Syrup Sausage and Polenta Scramble Veggie Polenta Scramble Mediterranean Breakfast Wrap Lox and Cream Cheese Breakfast to Go Midday Meals: Sandwiches, Salads, and Such Curried Chicken Salad Sandwiches Tuna and Olive Salad Sandwiches Prosciutto, Goat Cheese, and Fig Sandwiches California Grilled Cheese Sandwiches Grilled Goat Cheese Sandwich with Shallot, Tomato, and Thyme Hot and Spicy California Grilled Cheese Aram Sandwiches Grilled Peach and Arugula Salad with Goat Cheese Black Bean Salad Creole Slaw Cucumber Salad Endive and Apple Salad with Blue Cheese Lemony Couscous Salad Middle Eastern Salad Olive, Orange, and Couscous Salad Thai Cabbage Salad White Bean and Roasted Garlic Salad with Grilled Zucchini Grilled Vegetable Salad with Goat Cheese Mid-afternoon Munchies: Snacks and Appetizers Simply Perfect Guacamole Salsas Smoked Salmon Crostini Pear and Prosciutto Bruschetta with Balsamic Syrup Savory Cheese Smores Bacon-Wrapped Grilled Figs Roasted Garlic Parmesan Baked Apples Indonesian Peanut Dip Baba Ghanoush (Middle Eastern Eggplant Spread) Dinners On: Entrees Burgers San Francisco Cioppino Lemon Garlic Shrimp Coconut Shrimp Spicy Creole Shrimp Grilled Prawns with Hoisin Glaze Shrimp and Noodles in Peanut Sauce Halibut with Fennel and Olives Fish Cooked with Curried Couscous Orange-Herb Salmon Grilled Salmon with Balsamic Fig Sauce Bourbon-Glazed Chicken Chicken and Dumplings Chicken Skewers with Spicy Peanut Sauce Grilled Whole Chicken with Garlic-Herb Butter Indian-Style Curry Yogurt Chicken Mojo Chicken Soy-Glazed Chicken Breasts Spicy Orange Chicken Barbecued Peking Duck Wraps Cajun Spice Rubbed Pork Tenderloin Maple Mustard Pork Chops Beer-Brined Pork and Onion Skewers Jambalaya Grilled Steak with Five-Spice Rub Grilled Flank Steak with Olive Relish Grilled Flank Steak with Yogurt Mint Sauce Grilled Steak Tacos Hoisin-Glazed Beef Kebabs Mustard and Rosemary Lamb Chops Grilled Eggplant Parmesan Grilled Flatbread Pizzas Tofu Steaks with Red Wine Mushroom Sauce Vietnamese Lettuce Wraps with Spicy Grilled Tofu White Bean Stew White Beans with Lemon and Mint Orzo with Wild Mushrooms and Peas Grilled Tofu with Coconut Curry Sauce Goat Cheese Quesadillas with Tomato and Corn Salsa On the Side: Cooked Vegetables, Grains, and Other Sides Garlic and Herb Mushrooms Ginger-Steamed Snow Peas Grilled Asparagus Grilled Zucchini Grilled Cauliflower with Coconut Curry Sauce Grilled Radicchio with Balsamic Syrup Roasted Beets with Citrus Dressing White Beans with Chanterelle Mushrooms Maple-Glazed Yams Foil-Baked Yams with Spicy Chili Butter Olive Oil Roasted Potatoes Potato and Fennel Packets Cheesy Biscuits Coconut Couscous Creamy Polenta Dont Forget the Sweet Stuff: Desserts Baked Chocolate Bananas Magic Layer Pie Maple-Caramel Baked Apples Rum-Baked Peaches Smoradillas Mexican Hot Chocolate Table of Equivalencies Index Acknowledgments About the Author

Revue de presse a handy book of easy eclectic recipes for the alfresco fireplace or barbecue. They are a well-balanced bunch that will delight any lover of good food --MostlyFood dot com, May, 2013