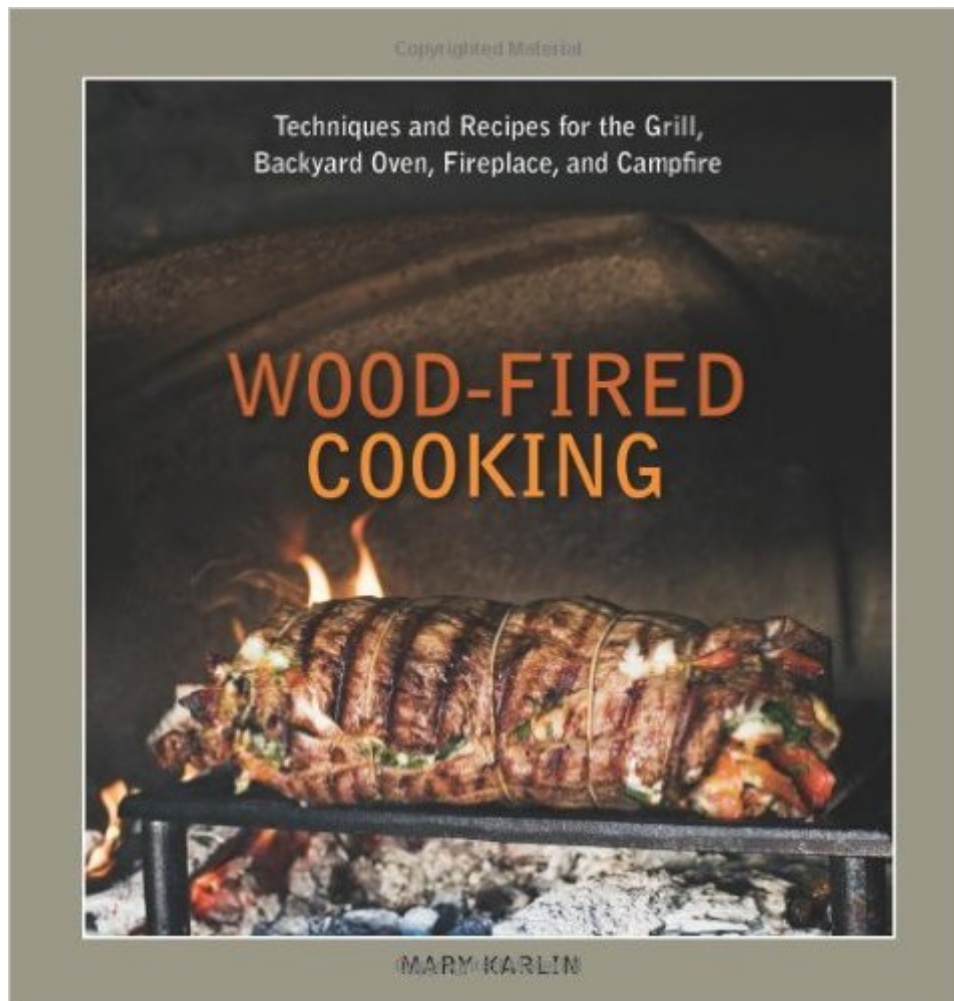


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# Wood-Fired Cooking: Techniques And Recipes For The Grill, Backyard Oven, Fireplace, And Campfire



## 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

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## 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.

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