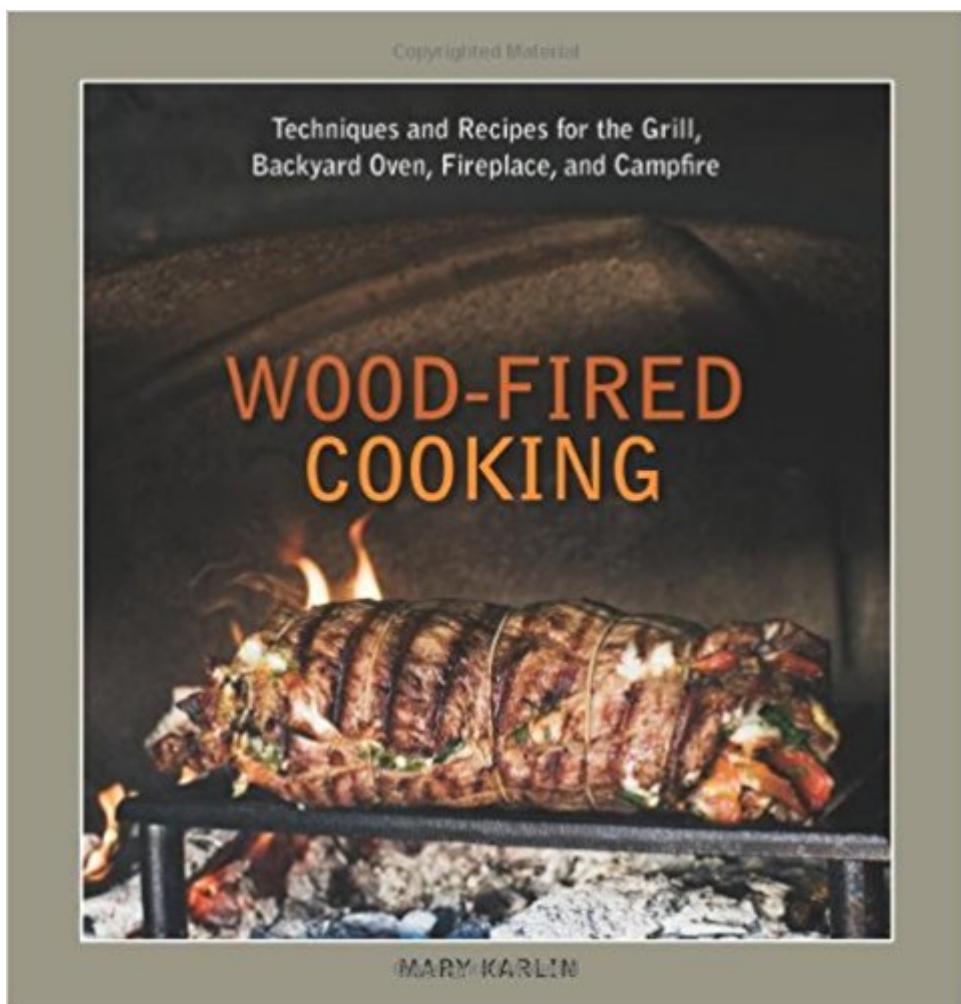


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Wood-Fired Cooking: Techniques And Recipes For The Grill, Backyard Oven, Fireplace, And Campfire



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

Karlin has passed down the knowledge of wood-fired cooking for nine years as an instructor at the Ramekins school in Sonoma, Calif., so it is not surprising that her first cookbook is a teacherlike endeavor. It begins with an extensive review of the basics, including a chart that looks at the appliance characteristics of a vertical clay top-vented oven, a list of woods and their proper uses (red oak for beef and fish) and a survey of various wood-burning devices including the classic La Caja China Box, a pig roaster on wheels. Next, there is a treatise on Becoming an Efficient

Wood-Fired Cook. Finally, she challenges her readers with 100 recipes ranging from academic to scholarly. Her specialty includes entrees that include the word smoky or involve a plank or a brick. Smoky barbecued oysters, grilled on a campfire grate, are served with an intense vinegar-based sauce. Smoked chicken and herb dumplings uses bacon, as well as smoke, to flavor the bird. And mushroom-rubbed plank-roasted steak employs a water-soaked aromatic board to flavor and keep the meat from drying out. For extra credit, there are several complex choices that seem a tough match for the open fire, such as an apricot tart with lavender crÃƒÂme anglaise. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"A wood fire is always the heart and hearth of a social gathering--I never feel more at home than when I'm cooking over the flames. Mary Karlin's comprehensive and beautiful book introduces you to one of our most ancient, basic, and satisfying ways to cook." --Alice Waters, founder and co-owner of Chez Panisse and author of *The Art of Simple Food* Â "In Wood-Fired Cooking, Mary Karlin combines the romance of the fire with practical information and really delicious recipes that are easy to prepare. A surefire hit." --Joyce Goldstein, chef and author of *Back to Square One* and *Italian Slow and Savory* Â "Wood-Fired CookingÂ is sure to inspire and inform the growing leagues of adventurous cooks.Â Mary Karlin thoroughly--and delightfully--updates the most primitive of all cooking methods, providing plenty of tips, techniques, resources, and tempting recipes.Â Even if you've never imagined yourself advancing beyond backyard grilling, this book will inspire you to delve into the more exciting realms of cooking with live fire." --Molly Stevens, author ofÂ All About BraisingÂ "As one of the most popular instructors at Ramekins, Mary makes outdoor cooking approachable for everyone with her wonderful teaching style. Mary's book is a must-have guide to the world of wood-fired cooking." --Lisa Lavagetto, culinary director at Ramekins Sonoma Valley Culinary School

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.

Great recipes for my outdoor fireplace!!!

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.

Even if I never finish building my backyard oven, this is an interesting read. If I do finish it (and that is the plan), I will use this book to help my understanding of how a backyard oven works.

Can't wait to try these recipes on our Big Green Egg. Especially excited to find the additional recipes for preserving left over fruit and vegetable harvest.

Well written, great ideas and information!

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!

This is a great book, very informative, lots a recipes, I would recommend it. The temps are all listed as well for the different types of wood cooking.

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