

The New Camp Cookbook Gourmet Grub For Campers Road Trippers And Adventurers

Say goodbye to roughing it. And hello to a new kind of freedom. With over 80 fabulously tasty recipes you can cook on just two rings and a few barbeque feasts and camp fire crackers, this is the dashboard bible for anyone who ever dreamed of hitting the road at the wheel of a classic VW camper. From finding and cooking your own food to passing muster with the surfing set, THE CAMPER VAN COOKBOOK will show you how to make the most of every single moment on the road.

Good food can be lightweight, convenient and delicious! Feast on Adventure guides you through the world of freeze-dried, dehydrated, and instant foods. Learn how to dream up meals for your own adventures, or choose from over 40 field-tested, delectable, lightweight recipes sure to wow on your next escapade. These meals are simple to prepare, require minimal tools, and leave little to clean up. Customize any dish to manage your personal dietary requirements, whether gluten-free, vegan, dairy-free, vegetarian, low sodium, and so on.

The New Camp Cookbook is a book for day trippers, adventurers, campers, and anyone who enjoys cooking outdoors. You'll find organizational advice and cooking techniques, from planning your meals, packing a cooler, and stocking a camp pantry to building a fire, grilling in foil packs, and maintaining heat in a dutch oven. There's nothing quite like waking up in the woods and making breakfast in the open air or gathering with friends around a fire after a long day of hiking. Good food makes for great camping! The two can and should go hand in hand, and the recipes and tips in this book, will guide you along the way. The recipes are presented by meal: breakfast, lunch, snacks, sweets, and all-out feasts.You can choose your own adventure for each occasion, with recipes as easy as Mexican Street Corn Salad and Tin Foil Seafood Boil to more involved dishes like Korean Flank Steak with Sriracha-Pickled Cucumbers and Dutch Oven Deep-Dish Soppressata and Fennel Pizza. All recipes use a standard set of cookware to streamline your cooking in camp, and are marked with icons to help you quickly find a suitable recipe for your cooking style. Whether you're an aspiring camp chef or a seasoned Scout, you'll find plenty of inspiration in these pages for getting outside and eating well under the open sky. Editors' Pick For Amazon Best Books of the Month of July 2017

Get away from it all—but keep eating well! When it comes time to head out on the trail with a tent in hand, or to hit the road for a rural weekend at the cabin or lake house, there's no reason to compromise on great food. It's easy to whip up delicious meals with the recipes in this book: in addition to supply lists and prep work that can be done ahead of time, the instructions include options for cooking both outdoors over a roaring fire or indoors near a cozy hearth. Recipes include: Hasselback Sweet Potatoes Dutch Oven Lasagna Carne Asada Street Tacos Peach and Blueberry Cobbler The Camp & Cabin Cookbook is a feast for the eyes, with gorgeous photographs for every dish, from breakfast to snacks to dinner. Don't leave home without it!

Inspired Recipes for Cooking Around the Fire and Under the Stars

The Campout Cookbook

Dirty Gourmet

A Modern Cookbook for a Party of One

The Campfire Cookbook

The Gourmet Girls Go Camping Cookbook

Recipes for the Outdoors

Gather round an open fire. Share delicious food inspired by the outdoors and infused with age-old wisdom. This is living. This is the way of the wilderness chef. Ray Mears has spent his life travelling the world, living with and learning from trackers, adventurers and indigenous peoples in the desert, the rainforests and the Arctic north. In this book he presents us with a delicious array of his most popular and enduring recipes, tried-and-tested for all levels of skill and in all conditions, from quick and tasty meals to opulent gourmet feasts. Opening with advice on setting up your outdoor kitchen and essential cooking techniques, Ray shows how to assess your ingredients, light a fire, cook in ashes and leavings, steam, smoke, and build a ground oven. He then shares his fabulous and enjoyable recipes, including: – easy ideas that children and grownups can try out (campfire s'mores, wilderness hot dog, egg on a stick, lemon chicken wrapped in dock leaves) - gourmet meals (Italian hunter's rabbit, succulent split-stick roasted salmon) - recipes learned from bushmen and indigenous peoples around the world (potjiekos, canoe canoe pancakes, fragrant and intense Gurkha curry) Woven throughout are colourful stories of Ray's cooking around the world, from baking a birthday cake using ingredients sourced in the rainforest, to steaming fish Maori-style using bags crafted from Bull Kelp, and pulling a giant Emu leg drumstick out of a ground oven built by a Pijanijatjara elder in the Central Australian desert. This is a practical and inspiring book drawing on the love of the outdoors, cooking in the open air and creating delicious food from scratch.

A complete three-meal-a-day menu guide for a variety of outdoor trips. For each meal, the book tells what to prepare AT HOME, what ingredients TO PACK, & what to do AT CAMP. Gourmet Camping does the planning that allows campers (particularly the cook) more time to enjoy the outdoors.

It's the return of the MOB! This time celebrating all things crispy, squidy, cheesy, spicy, warming, sticky, nourishing... all the flavours, textures and feel of comfort pulled together in one book. 100 recipes. COMFORT MOB is a celebration of hearty dishes from around the world that warm, soothe and fill us. Spending time in the kitchen recreating comfort is a way to indulge in dishes from the past and find new flavour and texture combinations that appeal to our senses. Featuring old-school bangers with a MOB Kitchen twist such as Roast Garlic Chicken Pie or Beef Brisket Lasagne, and modern dishes like Sriracha Crispy Tofu or Coca Cola Chicken Wings. COMFORT MOB encourages you to indulge every palate and craving in a fun, affordable and achievable way. If you're in a hurry but need a quick dose of comfort, recipes like the Grilled Halloumi and Peach Burger with Chipotle Mayo or Ben's Dad's Puttanesca will hit the spot in no time. For an extra dose of comfort, follow Mob's recipes for making your own pasta, focaccia and gnocchi to take your meal to the next level. Mob have also cooked up some cosy dessert recipes to finish - try Miso Sticky Toffee Pudding or extra-oozy Chocolate Jaffa Poo. COMFORT MOB is a nod to homeliness and cosy nights spent cooking with friends and family, recapturing the feeling of better, safer times with food that loves you back.

In Food by Fire, join live fire cooking expert Derek Wolf to discover the secrets to great flavor. Master the art of starting cooking fires and learn about the best fuel sources. Then tackle a variety of recipes using direct heat and indirect heat, mastering skewets, skewers, and more along the way. Derek has been researching global fire-cooking techniques for the better part of a decade, travelling around the world to learn about dishes like lamb al asador and brick-pressed chicken. He shares it all in this book. If you're looking to try cooking on the coals with herb butter oysters or picanha like a Brazilian steakhouse, you've come to the right place. Recipes include: Herb Brush Basted Bone-In Ribeye Leaning Salmon Plank with Lemon Dill Sauce Al Pastor Skewered Tacos Coal Roasted Lobster Tails Dirty Chipotle NY Strips Spicy Rotisserie Beef Ribs Salt-Baked Red Snapper Charred and Glazed Pineapple On top of all that, you'll find recipes for killer sides like Grilled Bacon-Wrapped Asparagus, Cowboy-Broiled Cheesy Broccoli, and Charred Brussel Sprouts, as well as unique sauces like Spicy Cilantro Chimichurri and Maple Bourbon Glaze. It's everything you need to cook your next meal by fire.

A Camping Cookbook

All-Day Meals and Drinks for Getting Outside and Camping, Backpacking, or Backyard Entertaining

Hungry Campers Cookbook

Wilderness Chef

Easy Camping Recipes

Easy, Fun, and Delicious Meals to Enjoy Outdoors

The New Camp Cookbook

Looking for gourmet alternatives to packaged trail food? These "just-add-water" recipes put tasty, wholesome, nutritious meals in the hands of wilderness backpackers and other explorers. In this book, you'll find flavors from the world's major cuisines that can be adapted to your needs, whether you prefer whole foods with minimal additives or follow a special diet. Trail-tested by a dedicated group of backpackers, this collection of recipes relies on freeze-dried or home-dehydrated ingredients that can be rehydrated in warm water.

Designed for the short- or long-distance adventurer, these recipes are ideal for those far from civilization, including backpackers, campers, hikers, paddlers or road-trippers. If you're looking for healthier gourmet options for quick and easy backcountry meals, you'll find an assortment of tasty, globally-inspired recipes that will make you look forward to mealtime as much as you look forward to adventuring.

Improve your backpacking experience by creating the delicious and healthy home-dried meals and snacks featured in this book.

The Best Pie Iron Recipe Book - Period! While recipes for pie irons are available across the internet, they are scattered and would take a long time to pull together. Fortunately, you don't have to! Finally, in this one collection, are some of the best pie iron recipes available anywhere. This recipe book is designed with efficiency and the outdoors in mind. All recipes are easy, fun and delicious. Try out breakfast recipes like Potato, Bacon & Egg Breakfast, or fill up with fun Spaghetti Sandwiches, and then finish your day with a treat like Chocolate Caramel Nut Pies. Pie Iron Recipes will be the outdoor cookbook you'll turn to again and again while camping, hiking, or just enjoying your backyard fire pit. So break out your pie irons and try something tasty!

A NEW YORK TIMES BESTSELLER From the endlessly inventive imaginations of star Spanish-American chef José Andrés and James Beard award-winning writer Matt Goulding, Vegetables Unleashed is a new cookbook that will transform how we think about—and eat—the vast universe of vegetables. Andrés is famous for his unstoppable energy—and for his belief that vegetables are far sexier than meat can ever be. Showing us how to creatively transpose the flavors of a global pantry onto the produce aisle, Vegetables Unleashed showcases Andrés's wide-ranging vision and borderless cooking style. With recipes highlighting everything from the simple wonders of a humble lentil stew to the endless variations on the classic Spanish gazpacho to the curious genius of potatoes baked in fresh compost, Vegetables Unleashed gives us the recipes, tricks, and tips behind the dishes that have made Andrés one of America's most important chefs and that promise to completely change our relationship with the diverse citizens of the vegetable kingdom.

Filled with a guerilla spirit and brought to life by Andrés's globe-trotting culinary adventures, Vegetables Unleashed will show the home cook how to approach cooking vegetables in an entirely fresh and surprising way – and that the world can be changed through the power of plants.

100 Delicious Recipes for the Camp Chef

THE NEW CAMP COOKBOOK

Recipes and a Good Life Found in Freedom, Maine

The Hungry Spork Trail Recipes

100 Recipes for Your Car Camping and Backcountry Adventures

The Lost Kitchen

The Backyard Fire Cookbook

It's time to bin the tins and fill up on delicious, freshly-made meals on your camping trip 'Gyrope Gourmet' is packed with inspirational recipes bursting with freshness and flavour, featuring dishes ranging from hearty soups and stews to easy salads and stir-fries.

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.

The ultimate cookbook for al fresco eating, with more than 80 recipes for cooking outdoors. Rustle up your choice of sweet and savory dishes for breakfast, lunch, and dinner. Alongside traditional campfire favorites such as bbq chicken, corn on the cob, and kebabs, you'll find recipes for stuffed flatbreads, gnocchi, and even apricot cakes in a jar. With step-by-step instructions and evocative photography, the recipes are easy to follow. Each recipe has a symbol that tells you the best way to cook it, be it an open fire, grill, or camping stove. As well as outdoor cooking hacks and clever tips, you'll find checklists of camping essentials, ideas for using local produce, and basic recipes for camping must-haves such as bbq sauce and ketchup, plus new favorites like dukkah. Outdoor cooking can be magical, so break out of the kitchen, light your fire, and enjoy delicious recipes from The Campfire Cookbook - the perfect culinary companion for any camping trip or outdoor cooking.

What started as two stand-up comedians using their comedic and cooking talents to produce a DVD has grown into Ultimate Camp Cookbook, a franchise that boasts several DVDs, a traveling road show, and now the ultimate cookbook for outdoor enthusiasts. Inside this portable, durable flexibound book, outdoor cooks will find more than 80 tasty dishes that can either be grilled over an open flame or cooked over a campfire

in a Dutch oven. Faverman and Mac travel the United States to meet people and teach them how to make gourmet-quality dishes right at their campsites. Each delicious recipe is easily prepared using familiar, flavorful ingredients and basic cooking techniques, and the results are fantastic! Also included are full-color photographs for most dishes, as well as hilarious stories and handy tips and tricks from the Ultimate Camp Cooking pros. Tired of hot dogs and granola bars? Instead, consider recipes such as Dutch Oven Benedict, Blue-Chesse Meatballs, and S'more Pies. Ultimate Camp Cooking has those and many other amazing and satisfying meals--all cooked campside with little fuss, but a whole lot of flavor.

The Ultimate Guide to Cooking Outdoors

Recipes and Techniques for Whole Plant Cooking

Gourmet Camping

Get Outside and Master Ember Roasting, Charcoal Grilling, Cast-Iron Cooking, and Live-Fire Feasting

The Camp & Cabin Cookbook: 100 Recipes to Prepare Wherever You Go

Good Hot Grub You Can Make at Home, Dehydrate, and Pack for Quick, Easy, and Healthy Eating on the Trail

Food That Makes You Feel Good

Shares campfire recipes for anyone who enjoys cooking outdoors, including chai-spiced oatmeal with cinnamon apples, egg-in-a-hole grilled cheese, tin foil seafood boil, and homemade hot chocolate mix.

The Gourmet Girls Go Camping Cookbook is unlike any other camping cookbook on the market today, and is a must-have for anyone who loves to camp in style and enjoys delicious food prepared in the great outdoors. Presented with 50s-inspired graphics, beautiful 4-color food photography, and humorous text, this book will take your camp cooking to the next level, and your meals will make you the envy of the entire campground.With chapters like "To Gear or not to Gear" on page 17 as well as the "Tips and Tricks" outlined on page 21, even the novice camper can now cook like a pro. Recipes range from Lovely Libations and Ample Appetizers to The Main Event and Divine Deserts. And that's not all!There are also Good Morning Eats, Leisurely Lunch, Vegetarian Vittles, and Savory Sides to inspire the cook within us all. Many recipes have ingredients that can be prepared at home and stored until ready to place in a cooler for transport to your campsite, and the book also includes a few recipes to make ahead for that first night of camping after a long drive.The Gourmet Girls Go Camping Cookbook is so full of fabulous recipes that you don't have to wait until your next camping trip to cook them. All of the recipes in this book can be made at home or in your backyard on your barbecue.

Put away the hot dogs and the sandwich meat. Your next campsite meal will be a culinary delight! Renowned cook, food stylist and author Julia Rutland has brought her sensational skills to the great outdoors. The result is a camper-friendly cookbook with more than 100 delicious recipes. Do a bit of prep work at home, and prepare to create mouthwatering dishes that are sure to please. You'll wish every meal was cooked at a campfire. Cookbook Features More than 100 tasty yet simple recipes to cook at your campsite or cabin Full-color photographs of every delicious dish Recipes by a professional cook and food stylist Perfect meals for campers, families and toddlers

The New Camp CookbookGourmet Grub for Campers, Road Trippers, and AdventurersVoyager Press

Gourmet Recipes for the Great Outdoors

Gourmet Cooking in the Great Outdoors

The Campfire Foodie Cookbook

Solo

Amazing Meals Straight from Your Campfire!

The Easy Camp Cookbook

Vegetables Unleashed

DOWNLOAD THREE FREE SAMPLE RECIPES FROM DIRTY GOURMET More than 120 deliciously modern recipes for day trips, car camping, and backcountry adventures Offers a fun and easy approach to planning and prepping camp food The Dirty Gourmet authors were recently featured in Sunset magazine and other national media "Dirty Gourmet" is really a lifestyle, one that celebrates delicious food, warm company, and outdoor fun. It emerged as a website and blog when friends Aimee Trudeau, Emily Nielson, and Mai-Yan Kwan joined forces to share their love of wilderness, outdoor education experiences, and knowledge of backcountry cooking through classes, workshops, catering events, and easy yet exciting recipes. Now, their new book, Dirty Gourmet: Food for Your Outdoor Adventures, extends their mission to get more people to eat well outdoors and have fun doing it! It emphasizes healthy eating with fresh ingredients, efficient techniques, and global flavors. Breakfast, trail meals, sweet and savory snacks, dinners, appetizers, side dishes, desserts, even refreshing camp drinks—it's all here! Camp cooks can choose recipes based on the type of activity they are pursuing—from picnics, day hikes, and car camping to backcountry adventures by foot, bike, or paddle—as well as find recipes perfect for large groups. Recipes are organized by activity: Car campers can relax around the fire with Ember Roasted Bba Ghanoush and Mason Jar Sangria before diving into One Pot Pasta Putanesca and Grilled Green Bean Salad, with Maple Syrup Dumplings for dessert. Day hikers will want to take a break on the trail with Spicy Tofu Jerky and Curried Chickpea Salad or maybe a Pressed Sandwich with Sundried Tomato Pesto. Backpackers can start their day with Fried Grits Scramble with Greens, Leeks, and Bacon and recharge in the evening with Soba Noodles with Sweet Chili Chicken and a Hibiscus Chia Cooler. To simplify packing and planning, each section offers a base kit checklist of needed supplies along with tips on getting organized, preparing ingredients, and cooking with different methods. Complemented by full-color photos, each recipe features insights from the authors, any additional tools needed, quick-reference icons, step-by-step instructions for what to prepare at home and in camp, plus creative variations.

Whether you are a weekend camper of a long distance hiker, "The Campfire Cookbook" is the ultimate practical guide to taking off, packing light and eating well. Chock full of practical and culinary tips, this fascinating book will show you just why fresh lemon juice, ginger and garlic are worth many times their weight, why dried fruits and nuts make the most potent nutritious meal to keep you going, and teach you how to plan meals for large or small gatherings, long or short trips. You'll learn how to create a functioning outdoor 'kitchen', even in a downpour, and find indispensable information on when and what to enjoy from the wild, from gathering fresh water or wild mushrooms, to lighting a safe and welcoming campfire with minimum impact to the environment, to how best to pack up and clean up when you leave. This book won't recommend a Spartan diet, or reliance on packaged freeze-dried meals every day of your trip; It provides practical detail on cooking stoves and utensils, lightweight equipment and over 70 interesting and varied recipes, including those you can pre-prepare at home, for robust meals that you will truly want to cook in the great outdoors. This colourfully illustrated guide is an evocative yet essential book for any adventurer - pack lightly, tread carefully and eat heartily.

*An essential cookbook packed with easy, lightweight, high energy, gourmet recipes and comprehensive outdoor cooking information for hikers, day-trippers, canoeists and wilderness campers. The New Trailside Cookbook is the result of a unique partnership between canoe enthusiast Kevin Callan and food and nutrition consultant Margaret Howard. With Margaret creating delicious, healthy recipes for the camp kitchen and Kevin providing the how-to information, it is a perfect match – like *Hot Rods to bland, canned meals and hello to satisfying, fireside dishes. This comprehensive book covers everything from making great camp coffee to variations of GORP (Good Old Raisins and Peanuts), from foraging for wild edibles to mastering meals after the ice melts to living off the land. Hikers, kayakers, day-trippers, wilderness and interior campers alike will find options and advice in this handy, pocket-sized guide. Recipes clearly indicate what preparation can be done at home, making cooking at camp quick and easy. Dehydrated options (and detailed instructions) are listed for campers outstaying their cooler's capacity. Dishes include hearty morning starts like Peanut Butter Banana Muffins; easy lunches like Mushroom Quinoa Salad; quick pickups such as Apricot Sunflower Seed Cereal Bars; dinners that make the most of fresh catch, like Herb-stuffed Grilled Fish; and sweet endings such as Roasted Rhubarb with Honey and Rosemary. In addition, there is a section dedicated to cold-weather winter camping, and for those only outdoors for a day or two, a chapter on Weekend Gourmet is the place to go for special meals. Kevin's wilderness skills and Margaret's culinary experience combine in this book to please outdoor enthusiasts of all ages, levels and outdoor locations.**

Get outside, cook, and make the outdoors your kitchen! In The Ultimate Outdoor Cookbook, you will learn how to cook every meal of the day outside, from breakfast to dessert with drinks in between, using live fire, grills, foil packs, cast iron pans, dutch ovens, planchas, and some with a smoker. Whether you are cooking in your backyard, at a local park, or camping deep in the woods, there is a recipe and technique for you. Enjoy over 100 delicious and easy-to-prepare recipes for all tastes and diets curated from author Linda Ly's best-selling The New Camp Cookbook and its successful follow-up, The Backyard Fire Cookbook, including: Blueberry Skillet Scones with Lemon Glaze Peppercorn-Crusted Caveman Steak with Horseradish Cream Foil Pack French Dip Cast Iron Clambake Thai Chicken Pizza with Sweet Chili Sauce Spicy Grilled Shrimp on Avocado Toast Planked Figs with Prosciutto and Goat Cheese Dutch Oven Strawberry Rhubarb Cobbler Homemade Hot Chocolate Mix Mimosas Sangria The Ultimate Outdoor Cookbook also provides practical guidance on how to build and work with different types of fires. Whether you are a seasoned home cook or a novice of the flame, these techniques and recipes will have you in love with your new kitchen—the great outdoors.

Easy, Fun, and Delicious Drinks for the Great Outdoors

Life On 4 wheels, Cooking On 2 Rings

80 Imaginative Recipes for Cooking Outdoors

Gyrope Gourmet

The Ultimate Guide for Gourmet Outdoor Cooking with Cast Iron Skillets Over Campfires with Family and Friends +12 New Recipes

Food by Fire

A camping cookbook filled with fresh, healthy, easy-to-make recipes that look delicious and use minimal cooking equipment. Hungry Campers Cookbook brings together the fun of family camping holidays with fresh, healthy, gourmet yet simple recipes. Author Katy Holder has combined her many years of food writing with her love of camping, to produce this cookbook for anyone embarking on a camping trip. All recipes use fresh ingredients and require minimal cooking equipment. Chapters include Prepare Ahead Meals, Fire up the Barbecue, One-Pot Dinners and Campfire Cooking for Kids. Katy also understands the requirements of cooking while camping and offers a wealth of advice on eating well while sleeping in your tent or under the stars.

The Scout's Outdoor Cookbook emphasizes the best food preparation and techniques currently used in scouting. Thoroughly covered are recipes employing time-tested cooking methods using Dutch ovens, pots and pans, grills, and open fire. Many outstanding no-cook dishes are also provided. Enjoy over three hundred favorite recipes of leaders from the Boy Scouts of America and the Girl Scouts of the USA, such as: Flying Pigs in Sleeping Bags, Buckeye Biscuits and Gravy, Scoutcraft Meatloaf, Worm Burgers, Johnny Appleseed Pork Chops, Black Swamp Pasta, Ooey Goey Extwa Toowy Brownies, Black Bart's Salmagundi, Chicken and Varmints, Teenage Sugar Addict Orange Rolls, Barracuda Stroganoff, Jeepers Creepers Dirt Parfait, the World's Largest S'mores, and hundreds more! Sometimes wacky, always practical, this book will help the new camp cookie to develop a thorough foundation of basic skills, while providing the experienced chef with plenty of new recipes and techniques to add additional dimension and enjoyment to their outdoor cooking.

The New Camp Cookbook is your ultimate guide to cooking the easiest and most delicious meals outdoors over a campfire. Using essential tips, tricks, and methods, you'll enjoy gourmet meals while breathing in the beauty of nature. Ditch the gas grill and light your fire with this comprehensive guide from the author of The New Camp Cookbook. The Backyard Fire Cookbook offers techniques and recipes to master cooking with live fire and coals, including planking, cast iron, foil packets, and more. There's no denying the thrill of cooking outdoors and the sense of community it brings when people gather around a fire, and in this book, author Linda Ly will teach you how to master the flames. For the adventurous, start by building a home fire pit. It's easier than it sounds and requires minimal investment of time and space. If you'd rather not, that's okay! There are plenty of other options, from vessel fire pits to tabletop grills. Even a charcoal kettle grill will give you more flavor than cooking with gas. Ly also covers everything you need to know about fuel sources (hardwood, hardwood lump charcoal, and smoking wood), her go-to grilling tools and accessories, secrets for stocking an indoor and outdoor pantry, fire making, fire safety, and tips and tricks for grilling more efficiently. You can choose your own adventure with over 70 recipes for ember roasting, wood-fired cooking, charcoal grilling, and foil pack meals. Next-level techniques like dutch oven cooking, grilling a la plancha, and plank grilling are all part of the fun, too. With modern twists on classics and globally-inspired meals like Smoky Ember-Roasted Eggplant Dip, Thai Chicken Pizza with Sweet Chili Sauce, Grilled Oysters with Kimchi Butter, Bacon-Wrapped Meatloaf on a Plank, and Artichoke, Sun-Dried Tomato, and Peta Stuffed Flank Steak, you'll find a recipe for almost every occasion. This is not a book about low-and-slow barbecue, and you won't find overnight marinades or complicated recipes, either. Ly aims to encourage easy, accessible grilling that you look forward to doing on a weeknight because, quite simply, food just tastes better outside. Whether you're a seasoned home cook or a novice on the grill, The Backyard Fire Cookbook will help you make the backyard your new kitchen.

Ultimate Camp Cooking

Bike. Camp. Cook

Gourmet Grub for Campers, Road Trippers, and Adventurers

Grilling and BBQ with Derek Wolf of Over the Fire Cooking

Quick Gourmet Meals for the Backcountry

The No-Waste Vegetable Cookbook

A Cookbook

We all look forward to spring and summer, when the sun returns, the blooms bud, and we feel the urge to reacquaint ourselves with the great outdoors. But camping and hiking trips, whether day treks or week-long journeys, beg an age-old question: what to bring along to eat? Chef in Your Backpack proves that camping and hiking meals don't always have to be about stale sandwiches and bagged veggies. With a little ingenuity and know-how, and a bit of advance planning, you can be dining in high style around the campfire. Nicole Bassett is an outdoors enthusiast who has been developing and preparing outdoor meal recipes for years. She believes in the notion that a great yet easy-to-make meal is not only more satisfying, but is more nutritious and energizing for your hikes and treks. She also offers great tips for keeping your food safe from spoilage and not-so-friendly creatures, as well as nifty ideas like using film canisters to store spices, and using your camping mug as a measuring cup. Nicole offers a wide-range of meal ideas, from power breakfasts to soul-nurturing dinners, all of which can either be prepared in its entirety outdoors, or with a little preparation at home before you go

After a long day on the trail or while sitting around a roaring fire, food just tastes better than it does at home. Sized perfectly for limited packing space, this all-inclusive camping cookbook will expand your wilderness culinary chops. The Easy Camp Cookbook is a compilation of family favorites that are (mostly) healthy, will fuel your adventures, and are simple to make—no more settling for plain ol' hot dogs and tasteless freeze-dried foods! Organized into two sections: car camping and backpack camping, this camping cookbook features delicious, easy-to-make recipes. Many recipes can be prepared at home so you can spend more time relaxing and enjoying camping—iit even includes vegetarian options! Take the guesswork out of keeping everyone fed with this insightful camping cookbook. Inside this camping cookbook, you'll find: Prep ahead—Many of the recipes utilize at-home prep to make meals that much easier (and cleaner!) at the campsite. Be prepared—Get camping advice, including an at-home prepping guide, camping checklist, safety tips, and more. Light read—The packable size of this handy guide makes it ideal for your next camping trip. This comprehensive camping cookbook will have you eating like a king on the trail!

The Freedom, Maine, restaurateur and chef shares one hundred seasonal recipes that celebrate small-town America, including such offerings as squid stuffed with sausage, rib eye steaks, and fried rabbit. Easy, delicious, family-friendly recipes to cook at your next campout—whether that's in the woods or in your own backyard! The Family Camp Cookbook is a book for everyone who enjoys cooking and eating outdoors. Whether you need to learn how to pack your first cooler or you're looking for kid-friendly recipes to enjoy after a day spent outdoors, you'll learn how to plan, prep, and cook as a family when you don't have the comforts of a full kitchen. Start out by learning how to build a fire easily at your campsite, or use the "sure-fire" guides for mastering any grill. With planning lists and prep steps for the recipes, you'll quickly go from unpacking to firing up your first meal. The recipes include a wide variety of updated camp classics and dishes you'd never have thought to cook at camp. Cooking techniques range from live-fire roasting and foil-pack cooking to family-style dinners in the Dutch oven. (Yes, you can almost "set it and forget it!" like a slow cooker if you know what you're doing!) Chapters and recipes include: Breakfasts cover a whole range of options to start the day right, like Make-Ahead Granola, The Best Fluffy Pancakes (with topping bar!), Dutch Oven Coffee Cake, Skillet Biscuits, kid-friendly Frittata, Chiaquiles, and a Hash Brown Breakfast Burrito. Lunches and packables: If you're camping, chances are the mid-day meal is fuel away from the campsite. (These ideas are also great for day trips and picnics!) Recipes feature a variety of handhelds such as Farmer's Lunch Sandwiches and Chickpea Salad with Pitas as well as easy-to-eat salads and soups and a few trail mixes and snacks to eat by the handful. Dinners: Ah, the main event after a hard day of hiking, paddling, or whatever else floats your boat (or inner tube). Settle in with DIY Ramen Bowls, One-Pan Picadillo, Naan Pizzas, Italian Sausage Burgers, loaded Foil-Baked Sweet Potatoes, or a Skillet "Lasagna," among other options. Treats: Break out the S'mores Galores, but don't stop there! Build a Banana Boat, fire up a Dutch Oven Strawberry Cake, or treat everyone to a Campfire Cobbler or Cracker Crust Pudding Pie. Of course, there's nothing quite like waking up in the woods...unless you don't know how to make camp coffee. Not to worry: tasty (and essential) beverages are included as well, from that rustic cowboy cup of caffeine to restorative fruit punches. There are even a few cocktails for the adults to enjoy by the fire a little later

in the evening. No matter the size of your group or the time you have to spare, make your next adventure a delicious one!

Pie Iron Recipes

Lightweight, scrumptious recipes for the outdoor enthusiast. Just add water. Scenic views optional.

Backpack Gourmet

Chef in Your Backpack

The Hungry Cycle Tourist's Guide to Slowing Down, Eating Well, and Savoring Life on the Open Road

Campfire Cuisine

Comfort MOB

EATER'S COOKBOOK OF THE YEAR From the Michelin-starred chef and Iron Chef America and Top Chef Masters contestant—a hilarious, self-deprecating, gorgeous new cookbook—the ultimate guide to cooking for one. With four-color illustrations by Julia Rothman throughout. The life of a chef can be a lonely one, with odd hours and late-night meals. But as a result, Anita Lo believes that cooking and dining for one can, and should, be blissful and empowering. In Solo, she gives us a guide to self-love through the best meals for one. Drawn from her childhood, her years spent cooking around the world, and her extensive travels, these are globally inspired dishes from Lo's own repertoire that cater to the home table. Think Steamed Seabass with Shiitakes; Smoky Eggplant and Scallion Frittata; Duck Bolognese; Chicken Pho; Slow Cooker Shortrib with Caramelized Endive; Broccoli Stem Slaw; Chicken Tagine with Couscous; and Peanut Butter Chocolate Pie—even a New England clambake for one. (Pssst! Want to share? Don't worry, these recipes are

Learn how to plan, pack, and whip up great drinks in the great outdoors. Cabin trips, hikes, patio parties, camping adventures—however you enjoy the great outdoors, it should be fun and easy. And so should the drinks! Simplicity, though, doesn't mean you're limited to a bottle and a mixer. With Camp Cocktails, you'll have a variety of options for simple and tasty drinks that are ready to go wherever you go. Cool off after a hot day spent hiking through the woods with a Flask Boulevardier or the Northwoods Sidecar. Bre

around the fire? Warm up with the Salted Nutella Hot Chocolate, the Penicillin Toddy, or a spiked hot apple cider. Every recipe comes with easy-to-follow instructions, and many feature expert bartender tips and hacks. A variety of occasions are all here, from stargazing to boating. And to round it all out, there's a whole chapter dedicated to foraging/finding ingredients, and integrating nature into your favorite cocktails.

Isn't it about time to start nose-to-tail cooking with vegetables? Learn how to make the most of the edibles in your garden or the farmer's market bounty! The No Waste Vegetable Cookbook will help you cook your way through greens, beans, roots, and herbs with seasonal recipes that utilize every edible part of the plant. Author Linda Ly shares a wide variety of recipes and techniques from her popular CSA Cookbook, from creative pickling (think watermelon rind) to perfect pestos. Chapters and recipes include: Tomato

Salsa, Ginger-Spiced Chicken Soup with Wilted Pepper Leaves, Blistered Padron Peppers and White Onions Leafy Greens: Kale Stem Pesto Spring Bulgur Salad with Kale Buds, Stuffed Collard Greens, Potlikker Noodles with Collard Greens, Broccoli Green and Baked Falafel Wrap Peas and Beans; Pea Shoot Salad with Radish and Carrot, Pan-Charred Beans with Bean Leaf Pesto, Yardlong Bean Curry with Wilted Spinach, Fava Leaf Salad with Citrus, Feta, and Walnuts, Charred Fava Pods with Parmesan Bulbs and Stems; Fennel

Mushroom and Goat Cheese Crostini, Scallion Soup, Green Onion Pancake with Spicy Soy Dipping Sauce Roots and Tubers: Carrot Top Salsa, Beetza Beetza, Quick-Pickled Sweet 'n Spicy Radish Pods, Savory Sweet Potato Hummus, Creamy Sweet Potato Soup with Maple Syrup, Hasselback Potatoes, Vietnamese Carrot and Daikon Pickles Melons and Gourds: Watermelon Rind Kimchi, Stir-Fried Watermelon Rind, Gingered Butternut Bisque, Four Ways to Toast Pumpkin Seeds, Sicilian Squash Shoot Soup, Drunken Pumpkin Chili,

Vinegar, Nasturtium Pesto, Cilantro Pepita Pesto, Chimichurri, Marinated Feta with a Mess of Herbs, and "All In" Herb Dressing Whether you're excited to make the most of the farmer's market or use every bit of your garden's bounty, this is the book that keeps the food on your table and out of the trash can (or compost bin)!

Be ready to bring it on your next camping trip with 100 easy to make camping recipes that will wow your family and friends! Any time is as good a time to go on a camping trip. Whether it is during a summer vacation or just a quick weekend getaway, a great night under the stars is so worth it. All you will need are camping gear and good company. But if there's one thing a camping trip would not be complete without, it is delicious camping food. This cookbook is here to help you with just that. In it, you will find an array of

cooking techniques including foil packet, campfire cooking, grilling, and Dutch oven. Inside, you'll find: list of essentials things you need to bring on a camping trip. Safety measures around the campfire and while cooking in the outdoors Practical cooking tools for camping Cooking techniques used in the great outdoors Delightful breakfast recipes like the Delicious Homemade French Toast for Camping, the Easy Camp Cooker Ham 'n Egg Sandwich and the Eggs and Bacon in a Bag Favorite lunch recipes like the Campfire Chicken Sandwich, the Grilled Lemon Zucchini Strips Let's start cooking! Scroll back up and order your copy today!

The Ultimate Outdoor Cookbook

The New Trailside Cookbook

The Family Camp Cookbook

Camp Cocktails

The New Camp Cookbook: The Ultimate Guide for Gourmet Outdoor Cooking with Cast Iron Skillets Over Campfires with Family and Friends

The Camper Van Cookbook

Simple Camping Recipes with Gourmet Appeal

Forget freeze-dried astronaut meals and bags of stale, store-bought gorp. Finally, here's a cookbook that complements the magic of gathering around a campfire and sharing a meal with friends. From the IACP Award-winning authors of The Picnic, which brought taste and style to eating outdoors (in the daytime), comes its companion, for leaving civilization behind and dining under the stars. A mix of dishes to make ahead and meals to cook on-site, The Campout Cookbook includes more than 75 recipes for wood-fired skillet pizzas; backcountry stews and chilies; fire-roasted vegetables and cast-iron breads; unexpected dips, jerkies, and high-energy bars; breakfasts to satisfy that yawning hunger that comes from sleeping in the fresh air; s'mores, of course (including Vanilla Bean Dream Marshmallows & Co. and Dark Chocolate Raspberry Caramel Fire-Ban S'mores); and cocktails, coolers, warm libations for chilly

nights, and a Blood Orange Bug Juice. Plus there's inspiration and know-how for every avid camper and enthusiastic neophyte: How to find a suitable campsite and build a campfire specifically for cooking over, and how to keep it going. Stargazing for city slickers. A troubleshooting guide. And the definitive packing list and camp kitchen essentials. Just add a few scary stories for a truly memorable campout.

An excellent introduction to every aspect of Pennsylvania Dutch cookery from hors d' oeuvres to desserts. Over 350 recipes for apple soup, liver dumplings, shrimp wiggle, spaezle, more.

Scout's Outdoor Cookbook

Pennsylvania Dutch Cook Book

A Menu Cookbook and Travel Guide for Campers, Canoeists, Cyclists, and Skiers

Fresh, Healthy and Easy Recipes to Cook on Your Next Camping Trip

Food for Your Outdoor Adventures

Feast on Adventure