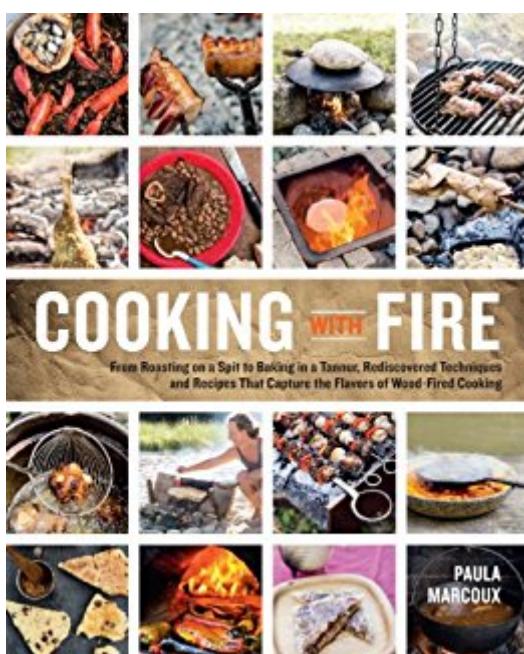


The book was found

Cooking With Fire: From Roasting On A Spit To Baking In A Tannur, Rediscovered Techniques And Recipes That Capture The Flavors Of Wood-Fired Cooking



Synopsis

Revel in the fun of cooking with live fire. This hot collection from food historian and archaeologist Paula Marcoux includes more than 100 fire-cooked recipes that range from cheese on a stick to roasted rabbit and naan bread. Marcoux's straightforward instructions and inspired musings on cooking with fire are paired with mouthwatering photographs that will have you building primitive bread ovens and turning pork on a homemade spit. Gather all your friends around a fire and start the feast. 

Book Information

File Size: 72612 KB

Print Length: 321 pages

Page Numbers Source ISBN: 1612121586

Publisher: Storey Publishing, LLC (May 16, 2014)

Publication Date: May 16, 2014

Sold by:  Digital Services LLC

Language: English

ASIN: B00GU2RIPM

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #59,191 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #20

in  Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Outdoor Cooking #76

in  Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #106

in  Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Appliances

Customer Reviews

When was the last time you really read a cookbook from cover to cover???? Well, Cooking with Fire is guaranteed to draw you in and make you think, "Gosh, maybe I should build a roasting hearth in my backyard even though I've never wanted one!!!" Obviously, the author, Paula Marcoux has researched this topic thoroughly. Additionally, however, she is able to convey the history of cooking with fire in an easy going, folksy manner, while intermingling mildly snarky and witty comments and

yet remaining incredibly articulate and erudite. This proves true and is consistent throughout the book on all topics from Toasting Cheese to the more complex Twine-Roast Leg of Lamb to Building the Oven!! A previous reviewer criticized such simple recipes like how to toast a marshmallow. Well, it seems to me, the reviewer missed the point of the recipe which is that learning how to really toast a marshmallow provides you with the basic knowledge and understanding for many other more complex recipes about cooking with fire. Seriously, after reading the section on How to Make an Efficient and Pleasant Roasting Hearth, I could not stop thinking about where and when I could build one myself. It just all made so much sense!!! So, be prepared to be drawn into this beautifully photographed, well written and researched cookbook. You will not be disappointed.

Do yourself a favor and read every page. There is a special feeling to this book that is hard to duplicate. The recipes are simple yet the context makes it an experience. Mastering ancient techniques can bring a new level of showmanship to your cooking. This will make you shine on your next camping. This work should be your first book to the left on your outdoor cooking library.

Cooking With Fire is an amazing book. It's not a cookbook really, or a history of humankind's relationship with fire, food, and cooking, really, or a riff on what can happen when you decide to cook something over a fire, really, or some fascinating glimpses into other cultures and eons and what they cooked and how; it is all of these things and more. This book is truly a treasure. It is extremely well written, funny and enjoyable on many levels. Ms. Marcoux has boundless enthusiasm for her subject and she conveys it admirably. Now I have to go back to selecting rocks and laying them for the neolithic fire pit I am building in my yard. If you only buy one book this year, buy this one.

I have purchased several cooking with fire books as I love to cook over an open fire. This book would be great for those not familiar with creating a proper fire for different cooking methods....those familiar with cooking over fire can find some neat methods that can be hand built. Found two recipes that I absolutely adore...great coffee table book and conversation starter!

Great source.

A fairly basic technique book with some fun recipes. Excellent to learn how to manage a fire and coals for cooking.

Great learning process, I'm already making my own bread oven! I do wish there was more historical information just for my own curiosity but it doesn't take away from the book. Can't wait for it to get cooler so I can start cooking!

Great addition to our new backyard pizza oven!

[Download to continue reading...](#)

Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) The Essential Wood Fired Pizza Cookbook: Recipes and Techniques From My Wood Fired Oven From the Wood-Fired Oven: New and Traditional Techniques for Cooking and Baking with Fire Fire Encyclopedia: Kindle Fire Manual for the latest generation of Kindle E-Readers and Fire Tablets, Kindle Voyage, Kindle Paperwhite, Fire HD 6, Fire HD 8, Fire HD 10, and Fire HDX 8.9 Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Sourcery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) The Art of Wood-Fired Cooking Easy Bread Recipes: Delicious Homemade Bread And Baking Recipes (Bread Baking Recipes) Wood Finishing Tips: The Go to Guide to Wood Finishing Supplies, Wood finishing Chemistry and More Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs 2012 Wood Design Package - including the National Design Specification® for Wood Construction (NDS® & NDS Supplement: Design Values for Wood Construction (4 volumes set) Smoke It Like a Pro on the Big Green Egg & Other Ceramic Cookers: An Independent Guide with Master Recipes from a Competition Barbecue Team--Includes Smoking, Grilling and Roasting Techniques Dishing Up Maine: 165 Recipes That Capture Authentic Down East Flavors All-new Fire HD8 and Fire HD10 Tips, Tricks, and Traps: A comprehensive user guide to the new Fire HD8 and Fire HD10

tablets Fire Stick: The Ultimate Fire Stick User Guide - Learn How To Start Using Fire Stick, Plus Little-Known Tips And Tricks! (Streaming ... TV Stick User Guide, How To Use Fire Stick) Fire TV: Fire Stick: The Ultimate User Guide to Fire Stick To TV, Movies, Apps, Games & Much More (how to use Fire Stick, streaming, tips ... (User guides, internet, free movie Book 2)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)