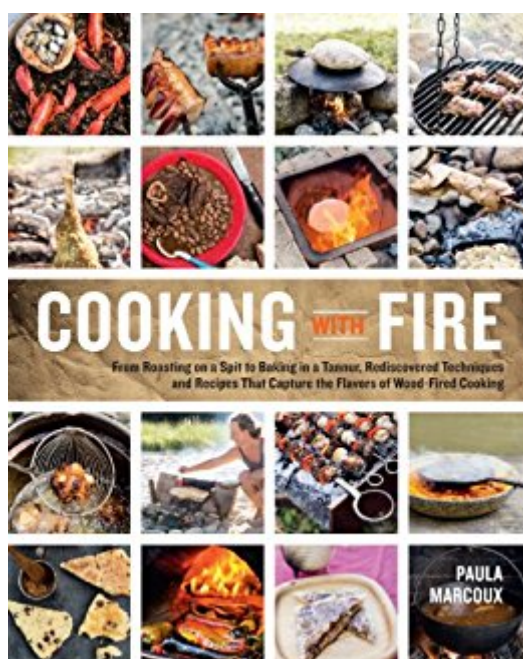


The book was found

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. Â

Book Information

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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 making my own bread oven! I do wish here 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!

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