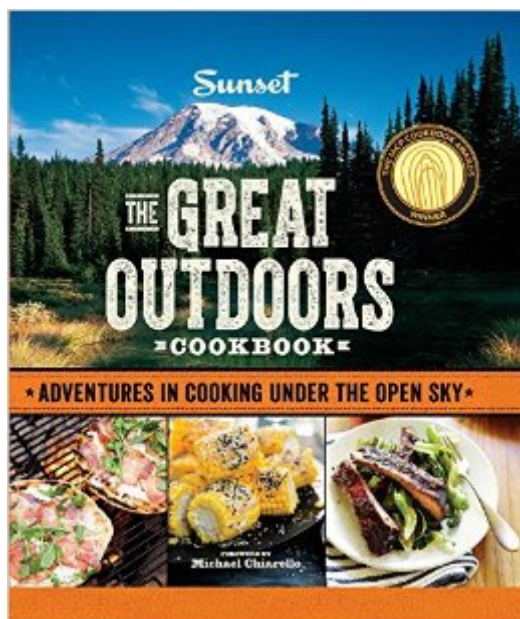


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# Sunset The Great Outdoors Cookbook: Adventures In Cooking Under The Open Sky



## Synopsis

2015 IACP Cookbook Award Winner Organized around the places and ways we cook outdoors: the backyard grill, the picnic, the campsite, or the cabin, The Great Outdoors Cookbook draws on the long tradition of cooking and living in the great outdoors. Discover the tradition and evolution of outdoor cooking in the West with stories, quotes, and historical photos from the rich archives of Sunset magazine from camp cooking, dutch oven cooking, pit barbecuing, to today's fresh, modern, healthy approach to cooking and eating outdoors. With 200+ fresh recipes and 150+ full-color photos, this book has everything readers need to experience the ultimate outdoor cooking adventure - from menu planning and packing tips, to easy step-by-step cooking techniques, from the best advice on supplies and cookers to strategies for eating well and cooking outdoors -- that's all here and so much more. All in celebration of the life lived outdoors. Features include: Over 175 recipes that cover the full range of outdoor cooking More than 125 full-color gorgeous photos Step-by-step instructions for outdoor cooking techniques, including grilling, smoking, Dutch oven and solar oven cooking Expert advice on the latest outdoor cooking equipment: grills, smokers, camp stoves, fire pits, outdoor pizza ovens, and more Menu planning and food packing suggestions Nutritional data for every recipe

## Book Information

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## Customer Reviews

I think Sunset tried to cram too much into this book and it turns out not having a clear direction. I thought it was going to be a "camping" cookbook, and while it has a number of such recipes (even a couple of backpacking ones), the main focus of the book is on the outdoors behind the house. Don't

get me wrong, the recipes are great, and I have already made a couple and planning to make more; however, most recipes have too many ingredients and too many perishables to make them practical for extended camping trips with food out of a cooler. Else, a nice "coffee table" cookbook with great photography and fun recipes for mostly "pretend" camping.

I am always up for a day in the woods, but sometimes the logistics get in the way, particularly in regard to food. I thought it was all about GORP and pancake mix... In my beloved *Your Cabin in the Woods* I learned how to build a fireplace and cook roast beef with a reflector fire but with this new cookbook from Sunset Magazine I was truly impressed with the variety of recipes, the quality of photos, and interesting history to go along with it all. There is a great section dedicated to Santa Maria BBQ with the delicious secrets to their salsa, pinto beans, and grilled top-block sirloin. Learning this traditional food style is reason to buy this book alone! Also helpful if you need tips to outwit a bear...

restaurants all over are switching to or starting with wood grills, wood-fired ovens, and smokers for innumerable implementations. it's definitely a trend to return to these somewhat more primitive techniques. but, sometimes, food trends exist simply because they're delicious. The Great Outdoors Cookbook helps a semi-adventurous home cook experience how wood and charcoal cooking can offer an entirely new outlook on cooking that offers phenomenal taste, and oftentimes, an event to gather around with family and friends. as i've recently started making my way into the world of cast iron cooking, this book was a great random find - at Lowe's, of all places. it may be slightly misleading from the title; as one reviewer noted, the title suggests it's a camping-specific cookbook. but a quick perusal of the TOC would show that it leans towards outdoor home cooking - and many recipes very accomplishable indoors if you have a vent hood or don't mind a bit of smoke. one of my favorite parts about this book is the organization. it has three main sections: camping cooking, outdoor home cooking, and "adventurous cooking" (think whole pigs, grilling for 25 people, or building your own pizza oven). the first two sections that are more recipe-specific begin with some really helpful how-to's on various methods for cooking in camp and at home, from how to build a basket to roast a salmon to the merits of direct and indirect heat with charcoal and gas grills. it also offers a wide range of appetizer, salad, entree, desert, and even drink/cocktail options in a wide range of tastes, skill levels, and time commitments. for the camp cooking section, recipes that benefit from it include at-home instructions for components that can be made ahead another organizational aspect that makes this book so useful is how information is condensed. for example,

there are loads of grilled veggie recipes scattered throughout, but then one page that lists 20 or 30 types of vegetables, the best ways to prep and cook them, and for how long, all in one chart. there's a page of slaws, a page of fish taco ideas, a page of rubs and marinades, etc. this makes it super easy to find when you want some inspiration or to compare things side by side. i've made the mistake before of buying recipe books that call for ingredients that are not readily available like game meats or region/cuisine-specific , but that's not the case here. some more obscure ingredients may be called for, but substitutions or recipes for them are also provided, as well as website where they might be found. i've read the whole thing through, and i'd say 85% of the recipes call for ingredients that should be available at a standard grocery store not in the realm of a Whole Foods/Trader Joes/Central Market, or make the ingredient an absolute must. i'd never seen the magazine the book is produced from, but one thing I love about it is that isn't one author giving it all they've got, providing only a few gems. Many submissions are from professional chefs from all over the country (as well as a few from guy fieri, referred to very politically as a tv "personality"). i think at least hypothetically this means you can trust each one to be well-tested and reliable. the one barbecue sauce i've made from it was delicious, though i did modify it to my taste. and i think that's another merit of a lot of recipes in this book - they give you a framework from which to expand, giving you a larger range of skill sets and tools to build on, as a good cookbook should. This review is long enough. TL;DR - great cookbook for cooking things.

Beautiful book, many great recipes.....BUT I was looking for more down to earth Camping recipes, not backyard barbecue, not recipes that require building a large apparatus for cooking. Camping, as in tent camping, coleman stove camping!

This book was a Christmas gift to my daughter and her SO. They are outdoor people in Nevada and when not working traveling hiking, skiing, trekking, etc. They LOVED it. They said that although one can go online today and easily get new recipes, this book was perfect for outdoors and have made several delicious recipes already.

Just flipping through my copy today and I want to try all the recipes. All of the beautiful photography we expect from Sunset as well. Can't wait to make my own pizza oven as described in the book.

over all 5 stars for wife...4 stars me Good blueprint for options....lot of ideas for travel and cooking....No cons..I gave 4 stars because I never want the sellers to be too complacent ..LOL

Got this as a gift. Long-time Sunset magazine lover and thought this would be a really neat cookbook. Not so much. Got it as a gift and now I feel badly that I'm giving it as such.

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