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



Synopsis

* An Editors' Pick for "Best Cookbook of the Month" (July 2017)* As seen in TIME, Outside, Gear Junkie, Food52There'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. This 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. 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.

Book Information

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Customer Reviews

"Of all the cookbooks I've reviewed this year (more than a dozen), this is one that earned a permanent place on my crowded cookbook shelf. The recipes are all things I'd craft at home.

Even better: It made me want toÂ up my cooking ante on my next car-camping adventure." - AC Shilton, Outside MagazineÂ "Linda Ly's practical campfire cooking techniques, creative new recipes, and bold flavor combinations are sure to make you the most popular cook in the campground. Treat your traveling companions (and yourself) to a little culinary adventuring to compliment your outdoor explorations. Your friends and family will still be dreaming of camp food after the voyage home." - Phoebe Oelheim, Program Manager at California State Parks Foundation"This book should be considered essential gear in the backpack of every hiker, camper, nature lover, or fan of delicious food. It offers seasoned, indispensable advice for cooking, and cooking very, very well, in the great outdoors from an experienced outdoorswoman, chef, and author. If you can't physically have Linda with you on your adventures, at least you can have the very next best thing - her recipes, tips, and hacks for delectable outdoor dining." - Ashley English, author of *A Year of Picnics: Recipes for Dining Well in the Great Outdoors*"We are firm believers that just because you're camping doesn't mean your only option for food is adding boiling water to a freeze-dried bag of noodles. The New Camp Cookbook is an awesome, accessible guide for people of all skill levels who aspire to cook great food outside. Thanks Linda!" - Hipcamp.com"Food is always the number one conversation topic while returning from an adventure: it's a great way to celebrate our accomplishments and gives us motivation to press on when we are exhausted from a long day in the hills. The New Camp Cookbook is now the first book I grab when planning those meals. It brings the wisdom of years of outdoor culinary adventures to your campsite." - Anthony Frabbiele, Mountaineer and Photographer at anthonyfrabbiele.com"Perfect for day trippers, campers, adventurers, and anyone who enjoys outdoor cooking" - Good magazine

Linda Ly is the voice behind the award-winning blog gardenbetty.com, a lifestyle site devoted to modern homesteading, green living, and adventure traveling. Nearly 2 million visitors turn to the blog every year for inspiration, tips, and tricks for eating well and living well, both in their backyards and in the great outdoors. Linda has been featured in national and regional media including Country Living, HGTV, Better Homes & Gardens, and Heritage Radio Network. Her passion for camping and cooking has taken her all over the American West, but she calls Los Angeles home with her husband, daughter, two pugs, and a flock of chickens. Will Taylor's lifelong devotion to photography began in grammar school when he started building 110 kit cameras. His love for that clicking shutter never abated. He is now an award-winning commercial and editorial fashion photographer, shooting magazine covers and celebrities for clients worldwide. Still, Will lives for all types of photography--from nature photography to cookbooks--and focusing on the art behind every

shot. When not hiding behind his lens or computer screen, Will enjoys escaping into nature with his wife and friends, searching for that next bluebird powder day, glassy peeling wave, or meandering river.

Love it! I've tried a few receipts and they have been a hit.

If you are one of the new types of campers who take their vehicle to a drive up tent site, or who uses a trailer/RV, then this is exactly the kind of book you need. The New Camp Cookbook  "Gourmet Grub for Campers, Roadtrippers, and Adventurers" by Linda Ly, is not for the wilderness, hike to the middle-of-nowhere camper. Covering all the necessary cooking techniques, like using a camp stove, a grill, a Dutch oven, or even an open fire, this book has a little bit of everything for the gourmet camper. Starting with  "Setting Up A Camp Kitchen", the book explains everything about gathering your gear. It includes what essential equipment you need to take, what's great to have but you don't really need, and stocking your pantry. The detail for setting up your camp kitchen is excellent, it covers everything you'll need to know and need to take with you. Trying to find knick-knacks and an extra bowl or that essential piece of kitchen equipment while you're at your campsite might be difficult, so this is an essential read.  "Setting Up A Camp Kitchen" even includes a section on how to properly build a fire, which anybody who's gone to Scouts or Guides has learned, but everybody else needs to master. Essential grilling techniques and toolbox are covered thoroughly. Cooking in foil is also covered, an excellent way to create several dishes which would otherwise be difficult over a campfire or cook stove.  "Cooking In A Dutch Oven" will give you the information you need for baking, roasting, and stewing, as well as steaming, browning, boiling, and cooking anything that requires high heat. Lastly, you will find  "Cooking On A Camp Stove", short sweet and to the point. For those cooking in high-altitude, there are a couple of quick tips. Of course, any good camping cookbook would not be complete without an excellent  "Food And Forest Safety". This book even comes complete with  "Safe Storage Times For Chilled Foods" chart, and  "Safe Internal Temperatures For Cooked Meats". You even get tips on washing up and camping in bear country. The next chapter,  "Rise And Shine", covers all of your breakfast related recipes with lots of lovely full-color pictures. These are not your typical camp related recipes. The first recipe being Blueberry Skillet Scones with Lemon Glaze is absolutely delicious looking and certainly not what I would have considered camping food before now. Many of the recipes include tips which are especially helpful. Some of the

tips fall under the “Use It Up” category which advises how to make the best use of your ingredients. For instance, rather than buying an entire tub of cream cheese just to use in one recipe, the tips advise what other recipes make use of it too. Other tips cover the “Mix It Up” category, which explains where to use your own ingredients to personalize your recipes. “MidDay Meals” is exactly as it sounds, lunches. There’s an excellent selection of sandwiches, soups, salads, and vegetables. That’s not all though, there are lovely wraps, pizzas, tacos, and so much more, even a lovely chart “The Go-To Guide For Grilling Vegetables”. This guide gives you the vegetable preparation method and approximate grilling time so you’ll know exactly what it will take to cook them to perfection. The “Small Bites” chapter covers trail mix, snacks, happy-hour late night nibbles, and other deliciousness. “Grilled Guacamole” is the first recipe. It just gets better from there. There’s even a recipe for “Grilled Watermelon With Gorgonzola And Pistachio Crumbles” which is extremely surprising. Who knew you could grill watermelon? And I had no idea pairing Watermelon with Pistachio and Gorgonzola could work. The “Camp Feasts” chapter is next, covering everything from skewers to stews, stove top skillets, and so much more. Six different flavored butter recipes get their own page. If you want a gourmet meal at your campsite this is your go-to chapter. “Six Types Of Smores!” “Sips And Sweets” offers cocktails and desserts. The recipe for Honey Bourbon Lemonade looks absolutely decadent and comes with excellent variations. “Sips And Sweets” even offers six different ways to make Smores with lots of little tips! I only ever thought there was the one method. I guess you learn something new every day. The very back of the book includes a small “Resources” section for everything from Espresso Makers to Charcoal Grills. For the recipe, I was going to choose one of the pizzas. The pizza dough itself was kind of confusing though. In the recipe, it calls for letting it rise at room temperature for an hour or an hour and 1/2. I was kind of wondering how one achieves room temperature when one is not in a room. It would be somewhat difficult in the great outdoors. Apparently is it something you make at home and freeze to take with you. Because I wouldn’t be able to make all of the recipes at the campsite, I was disappointed. In all, take this book with you if you’re planning on a trip with a vehicle to lug your stuff. See the full review with autumn inspired Sweet Potato, Apple, And Pancetta Hash recipe at the RecipesNow! Review and Recipes Magazine. This review is based on a hard copy of the book sent to me by the publishers in return for an honest review.

I love a good car camping trip as much as the next guy, and appreciate the detailed gear, pantry

and recipe lists in **The New Camp Cookbook**. This cookbook really counts on your bringing a good cooler, and being able to cook over an open fire or on a camp stove. That being said, there are plenty of tasty recipes provided here. Being tasked with menu planning for a three day fall backpacking trip, I was hoping for a little more in the non-refrigerated/cooler recipe ideas, and though they were not as plentiful, I did get some helpful ideas (packaged polenta in Margarita Polenta Pizza Bites, hummus in Mediterranean Wraps, dried sausage, Quinoa Bowls, lentils in Red Lentil Soup) for our trip. We won't be packing as light as freeze-dried, but boy will we be eating better.

I am loving my new camp cookbook by Linda Ly! She's inspired me to branch out and try new recipes while either camping in the great outdoors, or grilling in our own backyard!! So many fabulous recipes - I can't stop my mouth from watering with each turn of the page!!! Great work, beautiful book and photos with loads of valuable knowledge and delicious inspiration around the outdoor kitchen. Thank you, Linda!!! :)

A fantastic book for the camping enthusiast. We heard about it on the Garden Betty blog and couldn't wait to purchase it for a gift for a friend. You can also modify the recipes a bit for use at home.

I love, love, love this cookbook! These aren't the recipes you're going to carry deep into the backcountry, but if you're car camping or canoeing these are fantastic! A lot of these recipes work just as well at home as in the field. Excellent pictures and clear instructions throughout.

This book is gorgeous! Coffee table quality with exceptional photographs and unique recipes. Linda and her hubby are so good at what they do! I'm not camping right now but made one recipe the other day and it was yummy . Looking forward to making more. Good work Linda!

We took this book on a two-week camping holiday in Oregon and it was great. It had lots of cool ideas and made us able to eat nice food without having to spend too much time planning what to buy.

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