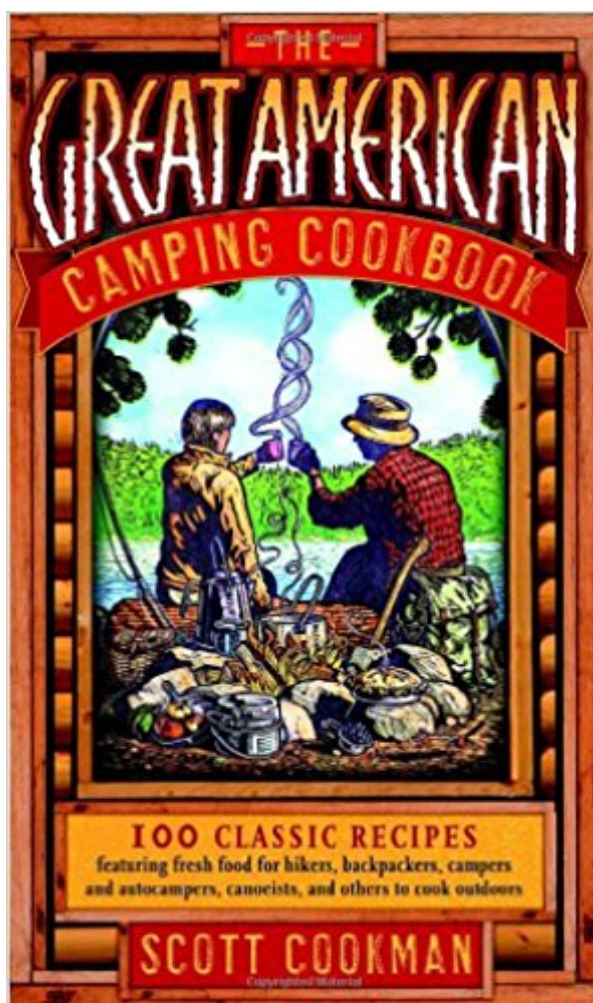


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The Great American Camping Cookbook



Synopsis

Bad cooking ruins more camping trips than anything else except rain. The Great American Camping Cookbook offers the delectable remedy: a camp cook's guide to the fresh, natural "comfort foods" of the good old days. Whether your camp is a civilized weekend cottage, a rustic hunting or fishing cabin, or a primitive canoeing or backpacking bivouac, this book can help anyone make meals as vibrant as the outdoors itself. Start the day with Wild Rice Pancakes or fresh-baked Cornmeal Blueberry Biscuits. Sit down to a classic shore lunch of Beer-Battered Smallmouth, Campfire Potatoes and Hush Puppies, or simple sorrel-stuffed trout. On rainy days, simmer up a pot of real Corn Chowder or Camp-Style Bean Soup. For memorable main courses, serve up a substantial Modernized Brunswick Stew, Blackened Yellow Perch, or Sautéed Walleye with wild rice and mushrooms. For side dishes, try fresh Camp-Baked Beans, spit-roasted Acorn Squash, or Sand-Baked Potatoes. Then savor a legendary Hot Buttered Rum or Camp Old-Fashioned as a nightcap. In addition to recipes, The Great American Camping Cookbook offers a wealth of easy-to-follow advice on making perfect camp coffee and camp breads, calculating food portions, and composing provisions lists to assure variety and avoid forgotten essentials. The colorful history of American camp food and cooking from the Jamestown settlement, Lewis and Clark, and Daniel Boone to Ernest Hemingway and John McPhee adds fascinating lore to this essential guide to eating well in the great outdoors.

Book Information

Paperback: 288 pages

Publisher: Clarkson Potter (May 8, 2007)

Language: English

ISBN-10: 0767923081

ISBN-13: 978-0767923088

Product Dimensions: 5.6 x 0.8 x 9.2 inches

Shipping Weight: 15.5 ounces

Average Customer Review: 4.5 out of 5 stars 9 customer reviews

Best Sellers Rank: #944,161 in Books (See Top 100 in Books) #112 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Camping & RVs #3303 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

Roughly one third of American families go camping at least once each year, according to longtime Field & Stream contributor Cookman (Ice Blink, Atlantic), and they've all got to eat. In this breezy and informative collection, part cookbook and part camping lore, Cookman proves time and again that healthy, tasty food and camping are not mutually exclusive. Eschewing processed foods for the real thing, Cookman offers a list of staples to pack (apples, lemons, cheese, ham) as well as lighter, smarter alternatives—for instance, why bother hauling soda when powdered Kool-Aid will do the trick? His provisions lists will cover most outings and are scaled for various group sizes and lengths of time. Operating from that basic stock of ingredients, he offers recipes for everything from campfire classics like Biscuits and Gravy, Pan-fried Trout and Baked Beans to Squash Fritters and Wild Rice Pancakes. Given the breadth of his recipes and their ease of preparation, this will be a welcome resource for camp cooks. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

“An indispensable guide for the outdoor enthusiast who craves real, soul-satisfying food, the kind that makes, not breaks, a camping trip.”
—Slaton White, former editor of Field & Stream
“Cookman’s simple campfire fare is American cuisine at its finest.”
—Robb Walsh, author of The Tex-Mex Cookbook

This is an incredible book. Our family has camped all over the country; from SC to Pacific Ocean, Redwood forest to the Grand Canyon. Like all campers we have faced the problem of what to eat. This book is not just a book of recipes. It is so much more. The author gives great suggestions on what to pack & what needs refrigeration (did you know eggs can go a month without refrigeration?) recipe ideas, how to calculate HOW MUCH food you need (there is little worse than not having enough food or too much), and soooo many great tips you will not be able to wait to try them out. He makes great points about how we should eat healthy while camping not just at home. Why give that up for some EXPENSIVE freeze-dried, nutritionally suspect food just because we are in the great outdoors? The recipes are not fancy but that doesn't mean they aren't delicious! They are easy to prepare, pack, transport, cook & enjoy. This book is a wealth of info whether you are a scout leader, novice camper or even an expert trekker. Your camping trip will be the talk of many years to come. My Grandmother got a hold of this book & told me it was the first time she saw anyone get the recipe for Red Eyed gravy right. The recipes are time tested & loved. My only complaint is I didn't find this book sooner.

This book is a must have for camping, but also for outdoor grilling. It not only has great recipes and no pictures of final look of food to clutter the pages so this is about the size of a Boy Scout Manual. What I love most about this book is that it has sections that cover what cookware, utensils, and quantities of raw ingredients to bring with you depending on how you are exploring, how long your trip is, and how many people are with you. In fact, I would recommend this book to any scouting (Boy Scouts, Girl Scouts, etc.) that have camp-outs. Don't expect a calorie guide for each recipe because this is a true outdoor cookbook that expects that what you're doing will more-than-likely burn off all the calories anyway.

Good book, got a few tips, but didn't particularly care for the author's style of anecdotal writing, or find much to replace the tried and true recipes I already have been using for 50+ years.

Best Best, camping cookbook ever!

Did it meet expectations? You bet! Thank you very much. Five star.

I have to admit I am a camping cookbook junkie. I love to hike and camp and own over 20 of these camp cookbooks. Collecting these books is sorta like watching a documentary or reading a book on some historical event. No matter how many you go through you still manage to learn something new most of the time. This book has a nice collection of recipes to be sure, many of them with a definite wilderness flavor to them in that some of the ingredients are defined as freeze dried or wild. Most are one pot meals in dutch ovens like soups and stews, which is just fine with me. Since by far one pot dinners over an open fire are my favorite of all camp cooking memories, as well as remembered as some of the best meals I have ever had. But there are also recipes here for breakfast, snacks, meat rubs, and even desserts. Although this book is entertaining in places, it lacks much in the way of any real info that is helpful to the beginner, or seasoned campers like myself. It just sorta assumes all along the way that you know all about such essentials as setting up a fire, preparing the hanging system, tending to the embers, and rearranging if necessary the distance to the fire for different recipes. Good and tasty as these recipes are, there is one book that I recommend you check out if you love wilderness cooking as I do, and are considering one. The Scouts Cookbook not only has some great recipes, but also contains a wealth of information that is sure to entertain and educate the camp cook novice. In many cases it individualizes the recipes to just what you need to do to actually cook whatever the recipe calls for. It is one of the very best that I own and I

suggest you go there first and consider it as well along with this book. This one is not bad at all, but there is better to be had.. Happy camping, and be careful out there...Â Â The Scout's Outdoor Cookbook (Falcon Guide)

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