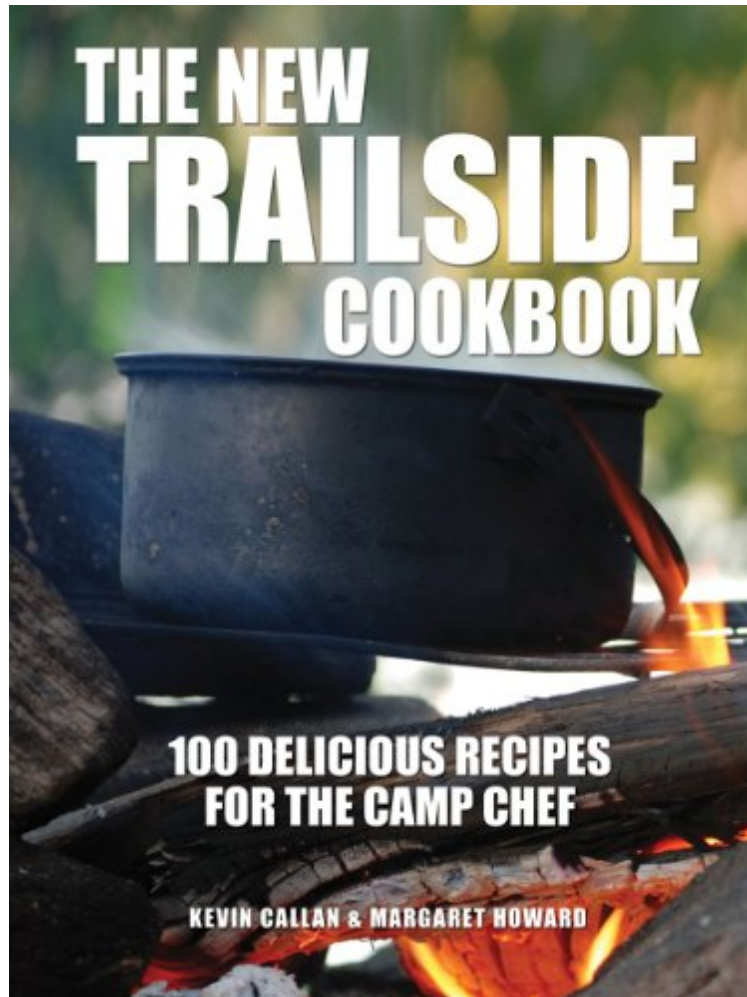


(Mobile ebook) The New Trailside Cookbook: 100 Delicious Recipes for the Camp Chef

# The New Trailside Cookbook: 100 Delicious Recipes for the Camp Chef

*Kevin Callan, Margaret Howard*  
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**Kevin Callan, Margaret Howard : The New Trailside Cookbook: 100 Delicious Recipes for the Camp Chef** before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Trailside Cookbook: 100 Delicious Recipes for the Camp Chef:

0 of 0 people found the following review helpful. Good RecipesBy B. WincklerVery good recipes, just not sure I'd do all of them backpacking. For example, the recipes for pancakes, it would be easier to vacuum seal pre-made mix instead of going completely from scratch and vacuum sealing the ingredients.0 of 0 people found the following review helpful. Five StarsBy DeborahThe book has some tasty looking recipes that we are anxious to try out on a future trip.0 of 0 people found the following review helpful. The receipes were rather limited.By David HillIt's worth the read, but I

found the recipes rather limited. The rest of the book, about running a camp kitchen, was actually more interesting.

An essential cookbook packed with easy, lightweight, high energy, gourmet recipes and comprehensive outdoor cooking information for hikers, day-trippers, canoeists and wilderness campers. The New Trailside Cookbook is the result of a unique partnership between canoe enthusiast Kevin Callan and food and nutrition consultant Margaret Howard. With Margaret creating delicious, healthy recipes for the camp kitchen and Kevin providing the how-to information, it is a perfect match -- like having Red Green and Julia Child outside with you. Say goodbye to bland, canned meals and hello to satisfying, fireside dishes. This comprehensive book covers everything from making great camp coffee to variations of GORP (Good Old Raisins and Peanuts), from foraging for wild edibles to mastering meals after the ice melts to living off the land. Hikers, kayakers, day-trippers, wilderness and interior campers alike will find options and advice in this handy, pocket-sized guide. Recipes clearly indicate what preparation can be done at home, making cooking at camp quick and easy. Dehydrated options (and detailed instructions) are listed for campers outstaying their cooler's capacity. Dishes include hearty morning starts like Peanut Butter Banana Muffins; easy lunches like Mushroom Quinoa Salad; quick pickups such as Apricot Sunflower Seed Cereal Bars; dinners that make the most of fresh catch, like Herb-stuffed Grilled Fish; and sweet endings such as Roasted Rhubarb with Honey and Rosemary. In addition, there is a section dedicated to cold-weather winter camping, and for those only outdoors for a day or two, a chapter on Weekend Gourmet is the place to go for special meals. Kevin's wilderness skills and Margaret's culinary experience combine in this book to please outdoor enthusiasts of all ages, levels and outdoor locations.

From Booklist The compact, easy-to-use format is a not inconsiderable asset of this inclusive, attractive handbook on preparing meals while enjoying the outdoors. In calling this a gourmet camp cookbook, the authors aren't just putting on the dog. Although the champagne-and-caviar route is not the direction they follow, their book certainly promotes campsite meals that are a cut above hot dogs and hamburgers. Underscoring their advice is their laudable sentiment that the best part of planning a camping trip is organizing the food. For them, a good, nutritious breakfast is essential, while lunch should be quick and not slow down the trip. Snacks add energy and boost morale, but dinner is where campers should pull out all the stops, the authors advocating using fancy recipes and making the meal an extravagant affair. Of course, a great supply of recipes is provided for all these occasions, and very helpful fundamental information is discussed, including buying supplies in bulk, keeping food critter proof, building campfires, and the process of food dehydration. Final words are addressed to living off the land rather than taking supplies with you. -- Brad Hooper The compact, easy-to-use format is a not inconsiderable asset of this inclusive, attractive handbook on preparing meals while enjoying the outdoors. In calling this a gourmet camp cookbook, the authors aren't just putting on the dog. Although the champagne-and-caviar route is not the direction they follow, their book certainly promotes campsite meals that are a cut above hot dogs and hamburgers. Underscoring their advice is their laudable sentiment that the best part of planning a [camping] trip is organizing the food. (Brad Hooper Booklist 2013-10-01) Author Margaret Howard has teamed up with avid camper Kevin Callan to provide nutritious recipes that can be made and enjoyed in the great outdoors... There are sufficient options in the cookbook to keep wilderness campers and their soft adventure counterparts interested. Recipes for high calorie and nutritious snacks for hikers on the move: granola squares, fruit 'n' fiber cookies and cereal bars that can be made at home are easy to prepare. The authors also offer useful tips for menu planning, foraging for ingredients and cold weather nutrition. (Publishers Weekly 2013-04-01) Scrumptious wilderness pleasures galore. (Joanne Richard Sun Newspapers 2013-06-06) It is easy to read and understand. The recipes are practical in the backwoods... [It] includes quality advice on cooking gear and essentials that are truly camper tested. Lots of pictures... The recipes tell you what preparation can be done at home... I love this book. Buying it is risk free... if you don't like it for some strange and unexplainable reason... it also makes great fire starter. (Campologist.ca 2013-07-16) About the Author Kevin Callan is the author of 15 books including The Happy Camper and Wilderness Pleasures. He is a camping and canoe enthusiast, a frequent guest on radio and television and speaks at key canoe events. Margaret Howard is a registered dietitian, and a food and nutrition consultant. She is the author of The Complete Book of Small-Batch Preserving and All Fired Up: Outdoor and Indoor Grilling.