



# Outdoor Cooking

## The Petromax Cookbook

Carsten Bothe

<b>ISBN</b>	9783958439580
<b>Publisher</b>	HEEL
<b>Binding</b>	Paperback / softback
<b>Size</b>	254 mm x 203 mm
<b>Pages</b>	128 Pages
<b>Illustrations</b>	100 color
<b>Price</b>	£19.95

- Outdoor cooking made easy
- Discover the versatility of outdoor cooking
- Enjoy cooking on an open fire and glow
- Master your equipment

From the first sparks over blazing flames to red-hot embers – cooking and baking outdoors in nature over the open fire creates a very particular fascination. Combined with a good pinch of adventure and originality, there is more to it than mere food preparation. Outdoor pro Carsten Bothe, together with the innovative but tradition-steeped Petromax company, presents more than 80 recipes for cooking outdoors, and conjures up splendid treats in a Dutch Oven, Skillet or Loaf Pan – from a German farmer's breakfast of pork roast with crackling and vegetables on the Griddle and Fire Bowl, to bread, soups, stews, pastry and drinks. In this book you will find instructions and recipes together with field-tested tips and interesting facts on handling cast iron – all of which enrich the outdoor kitchen experience, but are, of course, also suitable for cooking at home. Contents: Breakfast; Meat, fish & poultry; Pan fried dishes; Savoury casseroles; Soups; Pizza; Side dishes; Bread & pastries; Cakes & desserts; Beverages

**Carsten Bothe** holds a university degree in biology and works as a free-lance journalist. He is author of numerous bestselling HEEL titles covering outdoor living and mastering the essential outdoor skills. He also shares the comprehensive experiences he gained during his exploring and hunting expeditions throughout the world by offering courses and workshops in campfire cooking.