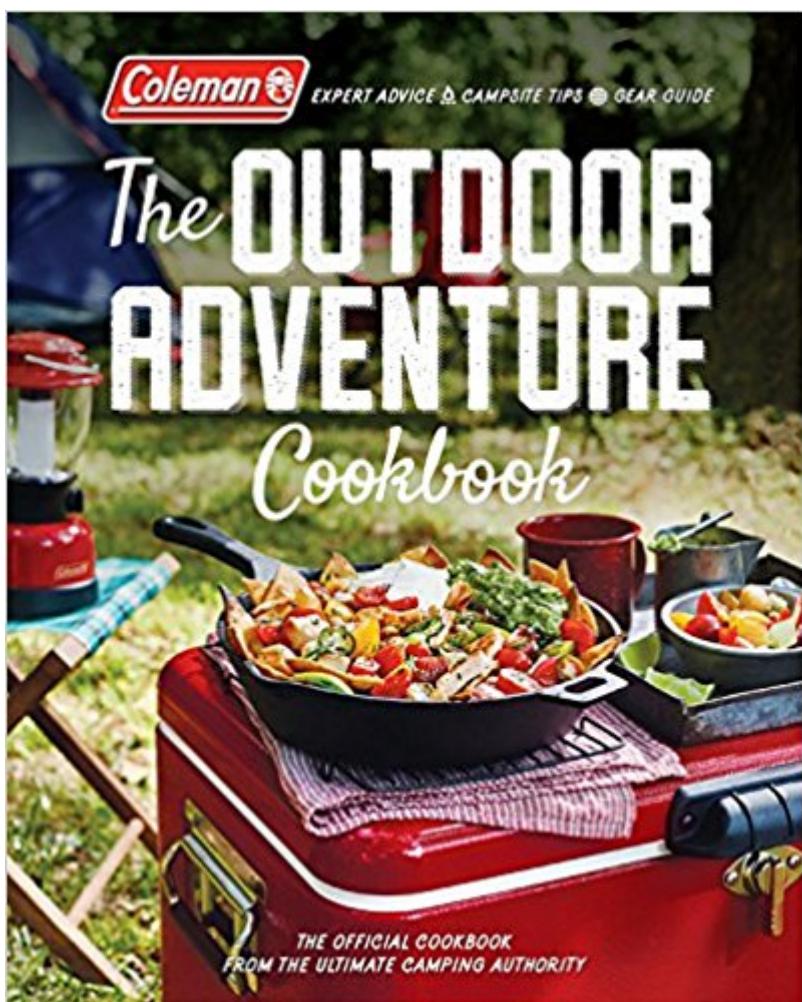


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Coleman The Outdoor Adventure Cookbook: The Official Cookbook From America's Camping Authority



Synopsis

A new cookbook from the brand that is the authority on the best camping experiences delivers the ultimate guide for creating wow-worthy campsite meals. As you'd expect from the experts at Coleman, The Outdoor Adventure Cookbook is both useful and beautiful. It's filled with 100 delicious campsite recipes that are easy to prepare, using some simple but innovative cooking techniques that will take your outdoor meals to the next level. It includes hearty breakfasts, portable snacks, drinks and appetizers, satisfying sandwiches and salads, hot main dishes, side dishes, and sweet desserts that use familiar ingredients and minimal tools to keep your packing list as short as possible. Since no camping trip is complete without s'mores, you'll find those endearing flavors in S'mores French Toast Sandwiches. You'll also discover new twists on classic camp favorites with Homemade Sriracha Beef Jerky and Loaded Mac and Cheese Bowls as well as some unexpected new options, including Mexican Street Corn Salad and Grilled Brussels Sprouts Salad with Bacon and Cider Vinaigrette. There's also plenty of essential camping information, including menu and packing guidance, expert camping tips, and equipment advice. Whether you are planning a picnic or heading into the wild, you'll find all you need to make your next camping trip unforgettable.

Book Information

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Customer Reviews

As an international leader in the innovation and marketing of outdoor products, The Coleman Company, Inc. helps people have fun and make memories by providing the gear integral to their favorite outdoor experiences. The company's products include its legendary lanterns and stoves, as

well as coolers, tents, sleeping bags, airbeds, backpacks, furniture, and grills under the Coleman® brand. Additionally, the company provides flotation devices, towables, rainwear and airbeds as well as safety and survival equipment under its Stearns®, Sevylor®, Sospenders®, Helium® and Aerobed® brands. Founded in 1900 in Wichita, Kansas, and headquartered in Golden, Colorado, Coleman is a wholly owned subsidiary of Newell Brands Inc. and can be found online at www.coleman.com.

This book is great! It has some really helpful camping tips and advice. The recipes all look great with good pictures to show what you'll be making. I tried a few so far and they were successful. Most recipes can be used at home on the grill or in your dutch oven on the stove so it's more versatile than just for camping. I plan to get another as a gift for a friend.

We are going camping next week and my 15 yr old daughter has been having a ball browsing through this book for recipes. We can't wait to try them.

So many great recipes and tips for camping! Super helpful!

A great cookbook for planning for a picnic or outdoors trip with a camper. Very helpful introduction section with packing lists, cooler space management tips, vehicle packing tips etc. These extend throughout the book with recipe specific tips on what you can prep at home or how to best pack the ingredients. There are a good selection of make ahead recipes like jerky and granola bars and easy to prep and execute dishes like hobo packets. This is the sort of thing I'm used to on camping trips as I'm generally backpacking for an overnight. I did expect more of this though, but there are a lot of recipes requiring many ingredients, equipment (at least a cooler and cast iron, which you wouldn't hike with), or perishable ingredients that can either spoil without a cooler or could get crushed. If you're cooking out of a vehicle or camper, this won't be a problem, but may be if you're living out of a backpack and hiking in/out. The only disappointment though is a missed opportunity to include more photos in the "how to" section and in the recipes for technique. There are ample well done photos of the final products, but the fire making section would have benefited from step-by-step photos and the and for some of the recipes since you're cooking over a fire or camp stove. Same for an overview of suggested equipment. Overall I think it's a useful cookbook to have though if you're planning to cook outdoors away from home as long as you have the right gear and the means to transport it.

I sure do wish that I had this book decades ago when I first attempted camping. Everything that I learned through trial and error, is handed to the reader in this book. It is more than a cookbook: It covers the entire camping experience. It helps the inexperienced camper plan and organize. It provides new ideas for the average-experienced camper, too. Recipes are terrific, and most of them are very well suited for outdoor cooking. Most of them are based on using either a Coleman stove or an open flame fire. Most of the time, the recipes are based on cooking in either a cast iron dutch oven or skillet. Heavy, yes, cast iron works better than other cookware when in the campground. Yes, it often reads as a giant advertisement for Coleman. But who better to put out this type of book? Coleman has always had great ideas for family camping experiences, and the recipes, ideas, logical planning and organization provided in this book is no exception!

I like that there are camping tips at the beginning of the cook book, e.g. how to build a fire, steps to take if you are bringing kids, a check-off packing list, how to pack your cooler, how to clean up and wash dishes. The "Critter Control" section also has good tips on avoiding problems with pesky animals. These are very handy for the novice campers. There is a wide variety of recipes, though not all are geared to the backpacker - rather for someone with an icebox etc. These can easily be adapted to home use too. The book includes the "Kitchen Sink Frittata" recipe which is designed as a last meal to use up all of your leftovers - good idea. The recipes are divided between the traditional Breakfast, Snacks, Sandwiches & salads, hot dishes, side dishes and deserts categories. Something for everyone's appetite. All in all, I think this is a nice cookbook with a lot of delicious recipes.

Some of my fondest memories of family vacations involved camping in tents near Lake of the Ozarks in Missouri. I don't camp much anymore but I have never forgotten how food always seems to taste better when cooked outdoors over a fire. Coleman has put together a well-organized comprehensive guide to preparing food while camping. It covers everything from what and how to pack, how to plan meals, how to set up camp and protect food from critters, cleaning up and packing up. Lots of checklists and photos and "handy tips" side bars containing extra shortcuts or ideas for keeping things organized and simple. I'll admit it I got this primarily for the recipes. While I don't camp much these days, I DO enjoy

cooking outdoors. I'm always looking for new ideas for outdoor meals, and this book is full of them. My usual practice is to prepare three recipes from any cookbook I review, and I'm following that practice here. I used a kettle-shaped charcoal grill with mesquite charcoal for these. I also have a 7.5 qt cast iron dutch oven (a legacy from my mother) which I used for the dessert recipe. So here goes:

1. Campfire Grilled Brussels Sprouts Salad with Bacon and Cider Vinaigrette

Yes, I went there. I love Brussels sprouts, so I always look for new ways to prepare one of my favorite vegetables. In this case, the sprouts are halved and threaded onto skewers, then brushed with a mustard/garlic/oil mixture before grilling over the coals. Once charred and tender, the sprout halves are tossed with a lemon/honey/apple cider vinegar vinaigrette and crisp bacon crumbles. Yum! Why didn't I ever think to grill Brussels sprouts before now? This is definitely a keeper.

2. Grilled Swordfish Kebabs

I'm really happy with the variety of main dishes in this book. It's not just ribs and steaks and burgers (although there are some super creative takes on burgers here). I chose this one because I happened to have the ingredients in my pantry/fridge. Plus, I already had the skewers out from the Brussels sprouts dish above. Chunks of swordfish, zucchini, mushrooms, cherry tomatoes, and onions, brushed with a butter/lemon juice/garlic. This is a really simple dish, but the swordfish is key here. It's firmer than a lot of other fish and won't fall apart on the grill (I speak from experience here). Good, repeatable, not earth-shattering.

3. Let's try dessert: Caramelized Peach Cobbler

I have never tried cooking a dessert in a dutch oven over a grill, but in the interest of completeness I felt I needed to for this review. It was easier than I thought and worked just fine. The recipe calls for canned peaches. I used fresh and it turned out great. You start with a lot of brown sugar and a lot of butter in the dutch oven, cooking until well combined and smooth. In go the peaches, cook for awhile, then top with a batter made from baking mix (like Bisquick), cover, and move to a cooler part of the fire. Bake until done. I was worried that it might burn, so I kept an eye on it by peeking once in awhile. It took about 25 minutes. It was good and the kind of dish that would work well at a campsite to make a special dessert. So there it is.

This is a wonderful book for guiding you through meal preparation while camping, especially when you want something more than burgers and hot dogs. Lots of breakfast dishes, sides, soups, mains, desserts. Solid 5 stars. I love it! I'll be using some of these in non-camping situations.

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