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These recipes are delicious twists on the grab-and-go

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snack. The post Bake up some magic with these feel-good muffin recipes appeared first on In The Know.

Bake up some magic with these feel-good muffin recipes

Lopez's green salsa won the "Cook Like A Firefighter" competition last year. On Thursday, inside station 5, he showed us his latest dish called the "My Heroes Molletes." ...

Arizona firefighters share favorite recipes raising thousands for child burn victims

Our noses detected smoke as we unloaded our vehicle and the air was hazy. My husband and I were helping our daughter move into an apartment on the upper floor ...

Prairie Fare: Try these 5 kitchen fire safety questions  
Australian crypto influencers are building fan bases in the hundreds of thousands by posting about the enviable lifestyles fuelled by their trading activities and encouraging their followers to do the ...

'A recipe for disaster': Unregulated and untamed, meet the crypto influencers

As we head into the Thanksgiving weekend, Cochrane Fire Services wants to make sure you're serving up SAFETY as your main course. Fire Inspector Jeff Avery says that kitchen safety hazards are the ...

Avoid holiday mishaps in the kitchen this Thanksgiving

When organizers named the Fire & Ice Chili Cook Off, perhaps they were keeping Georgetown's strange fall

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weather in mind. Mother Nature delivered a doozy on Saturday afternoon during the second ...

## Fire & Ice

KITTREDGE □ The town calls itself “the heart of Bear Creek Canyon,” the cozy, unincorporated center of forested slopes better known as the backdrop in neighboring Evergreen. Denver is not ...

Craving Colorado: Smoked by the creek in the mountains, this barbecue is quick to sell out. After learning this week that the 70-year-old Dari-ette Drive-In in St. Paul has closed, I realized that I'd let another summer go by without pulling up to a staticky voice box and ordering a malt. I ...

The 5 best things our food writers ate in the Twin Cities area this week

After a major setback, Big Red Food Truck is on the road again. Brothers Clayton and Tucker Caleb always knew they wanted to run a business together – they just never knew what it would be. They ...

After a devastating fire, Big Red Food Truck is serving smash burgers yet again in the Kansas City area. For many, last year's We're Here was their queer Ted Lasso. No, it didn't have the naivete or the sticky sweetness of the first season of the Emmy-winning Apple TV+ comedy — We're Here unabashedly ...

For Shangela, Drag 'Forces Us to Step Outside Our Comfort Zone and Face the Fire'

October 26th will mark the Corvette's return to a twin-cam design with the LT6 engine of the brand-new

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Z06. The spiritual successor to the LT5 in the ZR-1 will improve the forerunner's recipe with a ...

Hybrid C8 Corvette E-Ray Sounds Almost Muted Compared to the Z06

Moderna is under fire for not doing enough to vaccinate the world, particularly low-income countries — and the Biden administration is being criticized for not doing enough to force Moderna's hand. Why ...

Moderna has become the world's vaccine boogeyman Warmer, dry conditions over the next two days will bring an elevated fire threat to San Diego County. Here's what you need to know.

San Diego Weather: Windy Warm-Up Means 'Near-Critical' Fire Conditions Across SoCal Region

The city is home to one of the highest concentrations of breweries per capita in the region. A big reason? The quality of the water.

Damaged Dunedin water plant down at least two months. So, what about the beer?

The "all-new" Amazon Fire HD 10 (presumably they're all all-new until they're not) is slightly smaller and lighter than its predecessor but the screen is still 10.1 inches. In fact, it's very much a ...

Amazon Fire HD 10 (2021)

The island of Evia, Greece's second-largest, has been hit by floods months after devastating forest fires last summer destroyed about a third of its forest cover. There were ...

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Fire-ravaged Greek Island of Evia hit by floods, mudslides

A business in Fond du Lac was damaged after a fire on Sunday evening and will remain closed until further notice. According to the Fond du Lac Fire Rescue, they ...

Fond du Lac business damaged after fire, cause under investigation

It doesn't get much better than eating slices of pizza with your friends around a fire pit on a cool autumn night. If you're ...

Restaurant Week Fall 2021: The Stone Fox

Carson City Fire Department and sheriff's deputies responded late Monday morning to the 3400 block of Highway 50 East where there was an explosion involving an outdoor warming fire device, injuring ...

Carson City Fire Department responds to explosion of warming fire device that injured man

Our noses detected smoke as we unloaded our vehicle and the air was hazy. My husband and I were helping our daughter move into an apartment on the upper floor ...

"One hundred innovative and exciting recipes for the backyard griller--inspired by the live-fire and asador cooking traditions of Latin America and the authors' popular restaurant, Ox, in Portland, Oregon. Food & Wine rising star chefs Greg Denton and Gabrielle Quianonez Denton have earned rave reviews and

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Regions of fans for the wonderfully creative, edgy, and surprisingly vegetarian-friendly wood-fired cooking at their acclaimed restaurant, Ox. Around the Fire translates their Argentine-by-way-of-Portland cooking into simple, flavorful, accessible recipes for the home cook. Grilling recipes are adapted for Weber grills and conventional barbecues, and feature unexpected, unfamiliar cuts of meat such as lamb shoulder, halibut tails, and bone-in fish steaks. An extensive section on grilled vegetable preparations--such as Grilled Artichoke with Espelette Mayo--will take summer barbecues to the next level, and chapters on starters, sides, and desserts are designed to perfectly accompany the grilled main dishes. The food is influenced by Argentine traditions but also showcases fresh, seasonal produce, and recipes for salads, ceviches, cocktails, and other grill accompaniments make this much more than a meat book. "--

Forget freeze-dried astronaut meals and bags of stale, store-bought gorp. Finally, here's a cookbook that complements the magic of gathering around a campfire and sharing a meal with friends. From the IACP Award-winning authors of *The Picnic*, which brought taste and style to eating outdoors (in the daytime), comes its companion, for leaving civilization behind and dining under the stars. A mix of dishes to make ahead and meals to cook on-site, *The Campout Cookbook* includes more than 75 recipes for wood-fired skillet pizzas; backcountry stews and chilies; fire-roasted vegetables and cast-iron breads; unexpected dips, jerkies, and high-energy bars; breakfasts to satisfy that yawning hunger that comes from sleeping in the fresh air; s'mores, of course (including Vanilla

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Bean Dream Marshmallows & Co and Dark Chocolate Raspberry Caramel Fire-Ban S'mores); and cocktails, coolers, warm libations for chilly nights, and a Blood Orange Bug Juice. Plus there's inspiration and know-how for every avid camper and enthusiastic neophyte: How to find a suitable campsite and build a campfire specifically for cooking over, and how to keep it going. Stargazing for city slickers. A troubleshooting guide. And the definitive packing list and camp kitchen essentials. Just add a few scary stories for a truly memorable campout.

Revel in the fun of cooking with live fire. This hot collection from food historian and archaeologist Paula Marcoux includes more than 100 fire-cooked recipes that range from cheese on a stick to roasted rabbit and naan bread. Marcoux's straightforward instructions and inspired musings on cooking with fire are paired with mouthwatering photographs that will have you building primitive bread ovens and turning pork on a homemade spit. Gather all your friends around a fire and start the feast.

Food by Fire, based on the popular blog and Instagram Over the Fire Cooking, covers everything from easy wins for live fire grilling beginners to unique techniques from around the world.

New York Times Bestseller Food Network superstar, celebrity chef, and #1 New York Times bestselling author Guy Fieri takes it outdoors with this smart, practical, four-color cookbook filled with dozens of recipes for meals, drinks, holidays, bashes, and more. In this rollicking cookbook, Guy Fieri shares his

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Favorite tips, techniques, and recipes for outdoor cooking all through the year, whether you're hosting a backyard barbeque, relaxing around the campfire, or tailgating on game day. Stuffed with original recipes, dozens of color photos, and loads of great tips, *Guy On Fire* is guaranteed to get your grill going with palate-pleasing appetizers, phenomenal main courses for meat, fish, poultry and vegetables, cool salads, and fabulous desserts. Loaded with tips on equipment, make-ahead plans, packing advice, and tons of sidebars, *Guy On Fire* provides all the tools you need for an outdoor feast.

Forget freeze-dried astronaut meals and bags of stale, store-bought gorp. Finally, here's a cookbook that complements the magic of gathering around a campfire and sharing a meal with friends. From the IACP Award-winning authors of *The Picnic*, which brought taste and style to eating outdoors (in the daytime), comes its companion, for leaving civilization behind and dining under the stars. A mix of dishes to make ahead and meals to cook on-site, *The Campout Cookbook* includes more than 75 recipes for wood-fired skillet pizzas; backcountry stews and chilies; fire-roasted vegetables and cast-iron breads; unexpected dips, jerkies, and high-energy bars; breakfasts to satisfy that yawning hunger that comes from sleeping in the fresh air; s'mores, of course (including Vanilla Bean Dream Marshmallows & Co. and Dark Chocolate Raspberry Caramel Fire-Ban S'mores); and cocktails, coolers, warm libations for chilly nights, and a Blood Orange Bug Juice. Plus there's inspiration and know-how for every avid camper and enthusiastic neophyte: How to find a suitable campsite and build a

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Specifically for cooking over a campfire, and how to keep it going. Stargazing for city slickers. A troubleshooting guide. And the definitive packing list and camp kitchen essentials. Just add a few scary stories for a truly memorable campout.

Over two hundred easy, family recipes you can make over an outdoor fire, whether you're camping out in the woods, or in your own backyard. Whether you are heading out on a camping trip or simply enjoying a backyard bonfire, this book will satisfy your appetite. You'll find many recipes for a variety of fun cooking methods like cooking on a stick, in a foil packet, with a Dutch oven, in a skillet, with a pie iron, and more. Great for scouting groups, *Easy Campfire Cooking* is filled with tips, campfire safety, and techniques on how to build the perfect cooking fire. From breakfast treats, to hot dogs, to s'mores and more—you'll find recipes the whole family will love. Best of all, cooking over a fire brings together family and friends to enjoy food and fun in a relaxing atmosphere. Inside *Easy Campfire Cooking*, you'll find recipes for: Stick 'Taters, page 21 Tropical Seafood Skewers, page 30 Honey Mustard Chicken Packets, page 50 Hashbrown Pie, page 66 Kayak Tuna Mac, page 91 Starry Night Chili, page 106 Fireside Pizza, page 117 "Full of handy how-tos, tips, and recipes, *Easy Campfire Cooking* is accessible to everyone, no matter how strapped to city life you are. It is a reminder that the simplicity of campfire cooking is satisfying not only because we are "going back," but because we are gathering together around the fire among friends." —Georgia Pellegrini, author of *Food Heroes*

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The ultimate cookbook for al fresco eating, with more than 80 recipes for cooking outdoors. Rustle up your choice of sweet and savory dishes for breakfast, lunch, and dinner. Alongside traditional campfire favorites such as bbq chicken, corn on the cob, and kebabs, you'll find recipes for stuffed flatbreads, gnocchi, and even apricot cakes in a jar. With step-by-step instructions and evocative photography, the recipes are easy to follow. Each recipe has a symbol that tells you the best way to cook it, be it an open fire, grill, or camping stove. As well as outdoor cooking hacks and clever tips, you'll find checklists of camping essentials, ideas for using local produce, and basic recipes for camping must-haves such as bbq sauce and ketchup, plus new favorites like dukkah. Outdoor cooking can be magical, so break out of the kitchen, light your fire, and enjoy delicious recipes from The Campfire Cookbook - the perfect culinary companion for any camping trip or outdoor cooking.

65 recipes for grilling, smoking and roasting with fire. Cooking with fire is primal. There is nothing simpler – no metalwork, no fancy gadgets, just food and flame – allowing you to take the most basic of ingredients and turn them into something special. Cultures across the globe have cooked in this way, developing their own innovative methods to combine heat and local flavours. Cooking with Fire takes the best of these global artisanal techniques – from searing directly on the coals to rotisserie, wood-fired ovens, cast-iron grilling, and plenty more – and creates 65 lip-smacking dishes to cook outdoors and share in front of the fire with family and friends.

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Featuring Fran O' Documentary

Table “Elemental, fundamental, and delicious” is how Anthony Bourdain describes the trailblazing live-fire cooking of Francis Mallmann. The New York Times called Mallmann’s first book, *Seven Fires*, “captivating” and “inspiring.” And now, in *Mallmann on Fire*, the passionate master of the Argentine grill takes us grilling in magical places—in winter’s snow, on mountaintops, on the beach, on the crowded streets of Manhattan, on a deserted island in Patagonia, in Paris, Brooklyn, Bolinas, Brazil—each locale inspiring new discoveries as revealed in 100 recipes for meals both intimate and outsized. We encounter legs of lamb and chicken hung from strings, coal-roasted delicata squash, roasted herbs, a parrillada of many fish, and all sorts of griddled and charred meats, vegetables, and fruits, plus rustic desserts cooked on the chapa and baked in wood-fired ovens. At every stop along the way there is something delicious to eat and a lesson to be learned about slowing down and enjoying the process, not just the result.

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