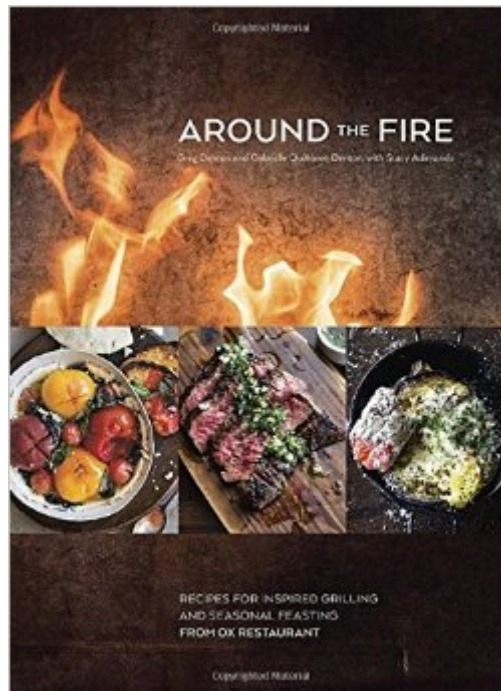


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# Around The Fire: Recipes For Inspired Grilling And Seasonal Feasting From Ox Restaurant



## Synopsis

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. Take your backyard barbecue game to the next level with *Around the Fire*, the highly anticipated debut cookbook from celebrated chefs Greg Denton and Gabrielle Quiñónez Denton. These are black-belt grilling recipesâinspired by the live-fire cooking traditions of Latin America, as well as the seasonal philosophy of their Portland, Oregon restaurant, Oxâthat will change the way you think about and cook with fire. Featuring unexpected cuts of meat (like Grilled Lamb Shoulder Chops with Rosemary Marinade or Grilled Wild Halibut on the Bone with Toasted Garlic-Lemon Oil); seasonal produce (Grilled Butternut Squash with Zaâatar and Charred Green Onion Yogurt will delight vegetarians and carnivores alike); and plenty of starters, salads, desserts, and drinks, *Around the Fire* will help make your next outdoor feast the stuff of legend.

## Book Information

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## Customer Reviews

I grew up the child of Argentine immigrants, and family feasts always included traditional meat cuts, large open fires for stewing cauldrons of braised meat, and wood fired grills bigger than your car. Many of the recipes in "Around The Fire" take me back to my childhood, but most focus around the seasonal and inventive food culture of Portland. I love the mix of tradition and innovation. The book opens with basic background about grilling including a discussion of different fuels, direct vs. indirect heat, best ways to start the fire and seasoning directly on the grill. They also talk about traditional

Argentine grilling and how they've tried to both replicate traditional recipes and adapt the traditions to our modern American food culture. The recipes section opens with a nod to traditional recipes including Chimichurri and Spiced Beef Empanadas, but then quickly diverges to more modern fare including, Broiled Cantaloupe with hand-stretched mozzarella curds and prosciutto, Coal roasted oysters on the half-shell, and Dungeness Crab Bruschetta with avocado, radish and shiso. The majority of the recipes are simple to create with easily obtainable ingredients, including: -Clam Chowder with smoked beef marrow bones, green onion and jalapeno - Simple Ceviche with chiles, avocado and popcorn - Salmon Gravlax with orange-chile oil, cucumber and shiso - Grilled Beef Skirt Steak with Onion Marinade - Grilled Maple-Brined Pork Chops - Ash-Seared Lamb Loin with celery, cilantro, charred orange and cumin-chile oil - Grilled Baby Bok Choy with Ecuadorian peanut sauce and hard boiled eggAs in any fancy restaurant cookbook, however, there are quite a few using exotic hard to find ingredients that would take some planning and creative sourcing to pull off at home: - Spicy Tomato-Braised Beef Tripe with poached octopus and mint aioli - Poached squid and octopus salad with fennel, orange and celeriac - Grilled Wild Halibut on the bone with toasted garlic-lemon oil

The authors make good use of the seafood, with recipes for whole trout, salmon, oysters, halibut, albacore tuna, dungeness crab, sea scallops, and fresh prawns. There is also a large section of recipes strictly from the garden, where you could source ingredients straight out of your back yard and transform them with spectacular result. I received this book from Blogging for Books for this review.

It's been so much fun cooking from *Around the Fire* and everything we've tried so far has been delicious. From the appetizer section, there were a lot of dishes that were challenging to source the ingredients (foie gras, lamb heart, and beef tongue) so we stuck to simple ones like broiled cantaloupe with mozzarella curds and prosciutto, a total classic but so flavorful. I'm a huge fan of raw fish so the shrimp ceviche and albacore tuna ceviche were high on the list to try. I didn't like the addition of popcorn with my ceviche but it's not a huge issue. I couldn't find white soy for the albacore tuna ceviche but the dish still tasted good. The grilled maple-brined pork chops were the most moist and tastiest pork chops I have ever had and paired really well with the grilled spicy green beans. My favorite recipes from the book would have to be the pineapple cucumber sorbet and honey-chamomile ice cream. Those flavors were so unexpected and incredible refreshing. We can't wait to cook more from *Around the Fire*. \*I received this book to review complementary of the publisher

This is a great cookbook. Even though the recipes looked good, I did not want to write a review until we had a break from the rain and I could try them. Now I have and they are terrific! Every recipe I have made has been delicious, especially the "Grilled Portobello Mushrooms and Tomato" with yummy sauce that is good for all kinds of food! The zucchini and asparagus recipes gave me ideas for adding a boost to those grilled items. I appreciate the advice before the recipe to help my grilling knowledge. This is an absolutely great cookbook. I am buying it for my siblings. If your parents grill, this is a great gift. Father's Day is approaching! I received this book from "Blogging for Books" for this review.

This cookbook is a foodie's delight. The recipes are exceptional. The incredible chefs at Ox in Portland have shared the best of their best. Last night I used four of the recipes - grilled beef skirt steak served with chimichurri; grilled new potato and onion skewers with bacon-sherry cream; simple green salad; and chocolate olive oil cake with molasses cream and fudge sauce. It was undoubtedly the most flavorful dinner I have ever made.

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