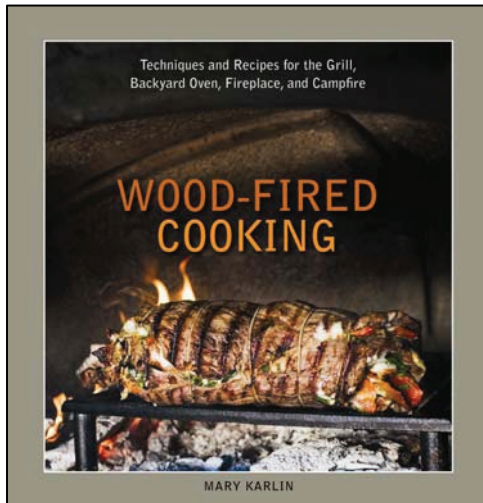


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WOOD-FIRED COOKING

Techniques and Recipes for the Grill,
Backyard Oven, Fireplace, and Campfire

MARY KARLIN

“[W]hen it comes to cooking with fire, there’s really no place like home.”
—Ruth Reichl, *Gourmet*

Whether known as a forno, horno, tandoor, churrasco, kamado, or hibachi, wood-fired ovens and grills have been used for cooking for thousands of years in all cultures. Today’s wood-fire cook has a veritable treasure trove of indoor and outdoor cooker alternatives to choose from: Tuscan grills and pizza ovens, cowboy campfire fire pits, smokers, egg-shaped cookers, and box roasters, all ranging from the most basic to the highly sophisticated.

Wood-Fired Cooking by chef-instructor Mary Karlin is a collection of more than 100 flavor-packed recipes covering the range of wood-fired cooking options available to home cooks. Mary’s enticing dishes explore the diverse flavor characteristics of hardwoods and live-fire cooking methods from Tea-Brined Mahogany Duck or Turkish Spicy Meat-Filled Flatbread to a hearth-baked Tuscan Torta or Roasted Pear-Apple Crostata. Each of the most popular wood-fired methods is thoroughly covered here, from grilling, baking, and roasting to braising, barbecuing, and smoking.

Introductory chapters cover the basics of indoor and outdoor wood-fired cooking, followed by the best applications for the myriad live-fire techniques, a survey of equipment, and detailed instructions on building fires and regulating temperatures. Karlin’s expert planning shows efficient cooks how to make the best use of wood-fired cooking sessions, including step-by-step instructions for preparing an entire week’s worth of food in a single session.

With additional recipes from wood-fire aficionados like Bruce Aidells, Peter Reinhart, and Deborah Madison, *Wood-Fired Cooking* demonstrates that the wide variety of wood-fired cooking methods makes the creation of delicious globally inspired food easy and fun.

About the Author

MARY KARLIN is a founding staff manager and chef-instructor at Ramekins Sonoma Valley Culinary School, where she has taught wood-fired cooking classes for nine years. A freelance food writer and traveling instructor, Mary splits her time between northern California and Superior, Arizona, where she directs her Live-Fire Cooking Camp Culinary Center. Visit www.amillioncooks.com/marykarlin for information about Mary and her cooking classes. Mary is available for interviews.

Wood-Fired Cooking: Techniques and Recipes for the Grill, Backyard Oven, Fireplace, and Campfire
by Mary Karlin

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