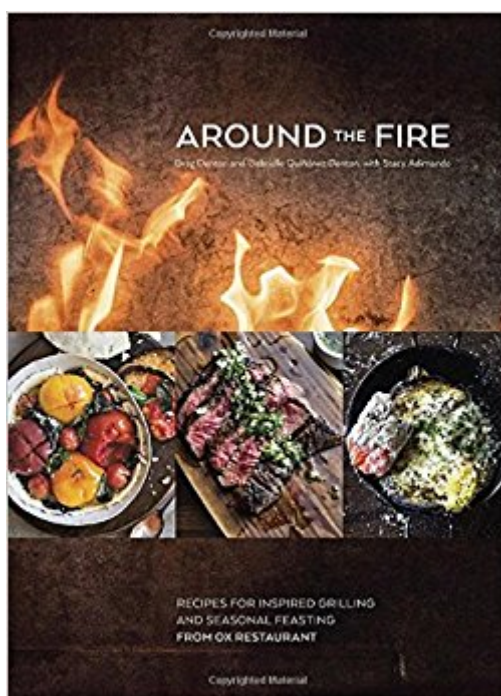


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# Around The Fire: Recipes For Inspired Grilling And Seasonal Feasting From Ox Restaurant



## 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.â*Mother Jones Best Cookbooks of 2016*

## Book Information

Hardcover: 272 pages

Publisher: Ten Speed Press (March 29, 2016)

Language: English

ISBN-10: 1607747529

ISBN-13: 978-1607747529

Product Dimensions: 8 x 1.1 x 10.9 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 31 customer reviews

Best Sellers Rank: #109,491 in Books (See Top 100 in Books) #11 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Northwest #25 in Books > Cookbooks, Food & Wine > Regional & International > Latin American #104 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

âWhen Greg and Gabrielle met over a wood-fired grill at Terra Restaurant in Napa Valley, the sparks flew, in more ways than one. Their terrific new book is sure to ignite your cooking passion as well. Their restaurant in Portland is called Ox, but this cookbook is not just about the meat: check out their chapter on grilled vegetables and youâll see what I mean.â*Nancy Silverton, chef and co-owner of the Mozza Restaurant Group* âOne way we cooks show love is to feed and

nourish people. Greg and Gabrielle's book is a true extension of this idea: it's about the passion that comes from cooking foods over fire, passion you can feel with each turn of the page. These recipes are approachable, yet bold with flavors that will sate you from deep within.

• "Cortney Burns and Nick Balla, chefs and authors of *Bar Tartine*" This is the kind of food that expands our imagination of what can be cooked on the grill ... It's a gorgeous book; rarely has anyone captured the beauty of fire and food in the way photographer Evan Sung has. ... Around the Fire takes the familiar, twists it a bit, and refreshes the whole category.

• "Russ Parsons, *Saveur*" Every summer, grilling gets us out of our cold-weather cooking rut, and whether you're grinding morcilla sausage from scratch or simply firing up a steak for the first time, this cookbook will give your grilling new game.

• "Epicurious" Try Portland chefs Gabrielle Quiñónez Denton and Greg Denton's inspired grilling recipes, particularly for vegetables, and slather their Black Gold, a basting sauce created by heating herbs and garlic in rendered animal fat, on everything.

• "Cooking Light" Like the old "teach a man to fish" proverb, *Around the Fire* is designed to give you the tools to prepare an endless number of meals, both on the grill and off. Take it one step farther, and it's about throwing get-togethers with friends and family centered around the grill.

• "Eater" Give your backyard a warm welcome with *Around the Fire*, a beautiful book centered around cooking over fire from Greg Denton and Gabrielle Quiñónez Denton of *Ox* in Portland.

• "Tasting Table" Whether you do most of your summertime cooking over a campfire, a charcoal kettle, or a gas grill, this debut cookbook from the team behind the Oregon restaurant, *Ox*, will supply plenty of creative, seasonal menu ideas and inspirational tips, all grounded in traditional, Latin American-style live fire cooking techniques.

• "Real Simple" Everyone needs a cookbook to dream by. This book from the chefs/owners of *Ox Restaurant* in Portland, Ore., is mine this summer.

• "Bill Daley, *Chicago Tribune*

GREG DENTON and GABRIELLE QUIÑÓNEZ DENTON are the chefs and owners of the critically acclaimed *Ox Restaurant* in Portland, Oregon. The James Beard Award finalists and Food & Wine best new chefs have earned rave reviews and legions of fans for their creative and edgy cooking. STACY ADIMANDO is a food and travel journalist and cookbook author whose work has been published by NPR, *Bon Appétit*, *Condé Nast Traveler*, *Food & Wine*, *Forbes*, and many more. She lives in San Francisco.

Great cookbook with beautiful photos. Love how the dishes are unique--such as Turkey Butts--lol. Haven't make those yet, but made the lamb and the Parmesean Poundcake--including the

homemade mascarpone, and the grilled veggies. My only complaint is that some of the recipes have way more salt than needed. I made a second batch of mascarpone because the first was so salty--it didn't need any salt. I also noticed their recipe for ricotta cheese had twice as much salt as my own recipe, that I love. So salt is my only complaint--otherwise superb! I used a leg of lamb and I roasted the veggies, but they were both superb.

Incredible. Amazing. Inspiring. Mouth watering. Around the Fire should be in every foodie/chefs collection. I am a chef myself and it motivated me to start cooking over an open fire. What came of it wasn't just good food, good memories with friends transpired as well. A must read.

Absolutely love this book. All recipes are phenomenal and each is work but it's absolutely worth it. Makes me wish I had a \$35,000 grill to cook with lol.

Great book the receipes are very good

As a grilled-food enthusiast, I couldn't wait to get my hands on Around the Fire by the dynamic culinary duo, Greg Denton and Gabrielle Quinonez Denton, both of Ox Restaurant in Portland, Oregon. Let me tell you, it did not disappoint. Not one bit. With uber clear and detailed instructions, breathtaking photography, and bold recipes that are anything but your dad's outdoor grilled fare, this book thrilled me on every level. I can't wait to try their Coal-Roasted Oysters on the Half-Shell, Grilled Whey-Brined Quail, and Blistered Snap Peas. I'll probably add a dessert like Grilled Banana with Malted Chocolate Semifreddo and Sunchoke Chips. Any maybe even a cocktail like their signature Ox Blood (made from fresh red beet juice and bourbon). If you're looking for unique, delicious, showstopper recipes that are undeniably beautiful, too, look no further. This book is for you! \*I received this book from Blogging for Books for this review.

Why did they make this!? Not only my favorite restaurant ever but confident enough to give out all their secrets....tops of the tops

great

the best addition to our cookbook collection, we have been cooking out of it the past month or so and have loved everything about it.

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