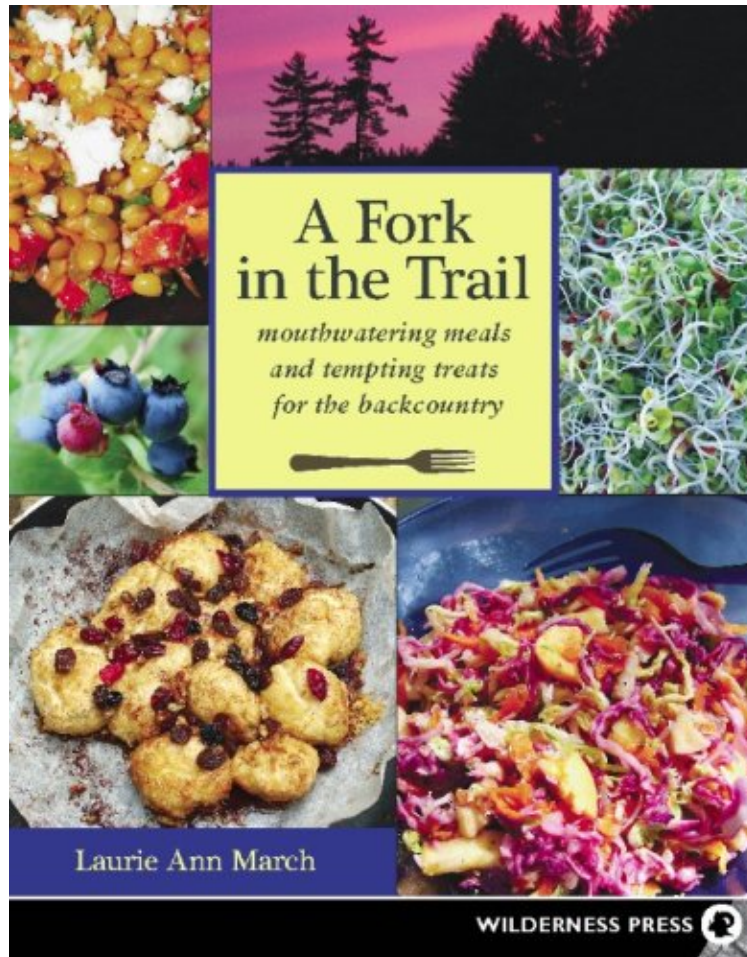


[Download pdf ebook] Fork in the Trail: Mouthwatering Meals and Tempting Treats for the Backcountry

Fork in the Trail: Mouthwatering Meals and Tempting Treats for the Backcountry

Laurie Ann March

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Laurie Ann March : Fork in the Trail: Mouthwatering Meals and Tempting Treats for the Backcountry before purchasing it in order to gage whether or not it would be worth my time, and all praised Fork in the Trail: Mouthwatering Meals and Tempting Treats for the Backcountry:

0 of 0 people found the following review helpful. Cute book with lots of ideas as well as recipes.By Lincoln County MTI buy this style of cook book to get my own creative juices flowing to create recipes methods to take food on the road and trail and eat much better than using pre-packaged commerical products. You'd be amazed at not only the higher quality of foods but also better prices and better taste can be had with some care and prep in advance. Another source are the make a meal in a jar books for gifting. They too use a lot of freeze dried vegi's and fruits and powdered eggs and real cheese powdered and whole grain pastas so you can make omlets or egg dishes and pancakes with fruits

as well as hearty soups and pasta dishes or to die for taco's and mexican meals. Go vegi only or add meats. These books get you there..it's up to you to take it to the highest level. What I like most...you can avoid too much salt or worse the hidden salt in pre-made mixes or foods. Though I rarely follow a specific recipe through on any cook book including these and this one...I found a few worth giving a try in the A fork in the Trail. Some are just so interesting and novel and as their own words state...mouthwatering meals and tempting treats...oh yeah they seem to have me under their spell. Trouble this year is our summer is coming very late to the area. High country is still blocked out due to snow. Can't even hike the not so high what most of us think as local morning or day hikes due to snow chutes blocking the trails.....this time of year? Then again Going to the Sun Road hasn't opened in Glacier Park either and it's July and that's only 120 miles from our back door too. Rivers to high to float still....dang it. The recipes might be worth fixing right here in our own back yard just cause:))) They sound that good. This one is a keeper and I'm something of an expert on feeding people well in all sorts of carry your own food circumstances...cars/planes/trains/bikes/foot/kayaks....fill you up. I recommend to anyone who likes to eat well on the road or impress others along too.0 of 0 people found the following review helpful. I will say without trying the recipes one feature I really liked about the book is that each recipe is divided ...By CustomerPurchased as part of a camping themed gift. The only reason I didn't give it 5 stars is because I didn't try any of the recipes. In that it was for a gift I didn't want to accidentally soil any pages etc. However, I will say without trying the recipes one feature I really liked about the book is that each recipe is divided into two sections; one for preparation at home and the other remaining instructions pertaining to what you do at camp. Really well organized to make things easier. :-)2 of 2 people found the following review helpful. Some Good RecipesBy Samantha SchaferI have purchased many backpack food books in the past. I liked this book, but it is not my favorite. I found some recipes that I have tried and liked. Others that I am still wanting to try. I am not into backcountry oven cooking. I did not find that part of the book useful. Maybe if I do more car camping I will try some of those recipes.

Inspired by foods from all over the world and the guiding principle of "if you wouldn't eat it at home, why eat it in the backcountry," Laurie Ann March has created over 200 lightweight, taste-tested recipes to turn an ordinary backcountry outing into a gourmet adventure. In addition to the recipes, March covers menu planning, recipe creation, and meal planning for families and larger groups. Color photograph insert.