



FIREPIT COOKING

BANTE



**GIBBS
SMITH**

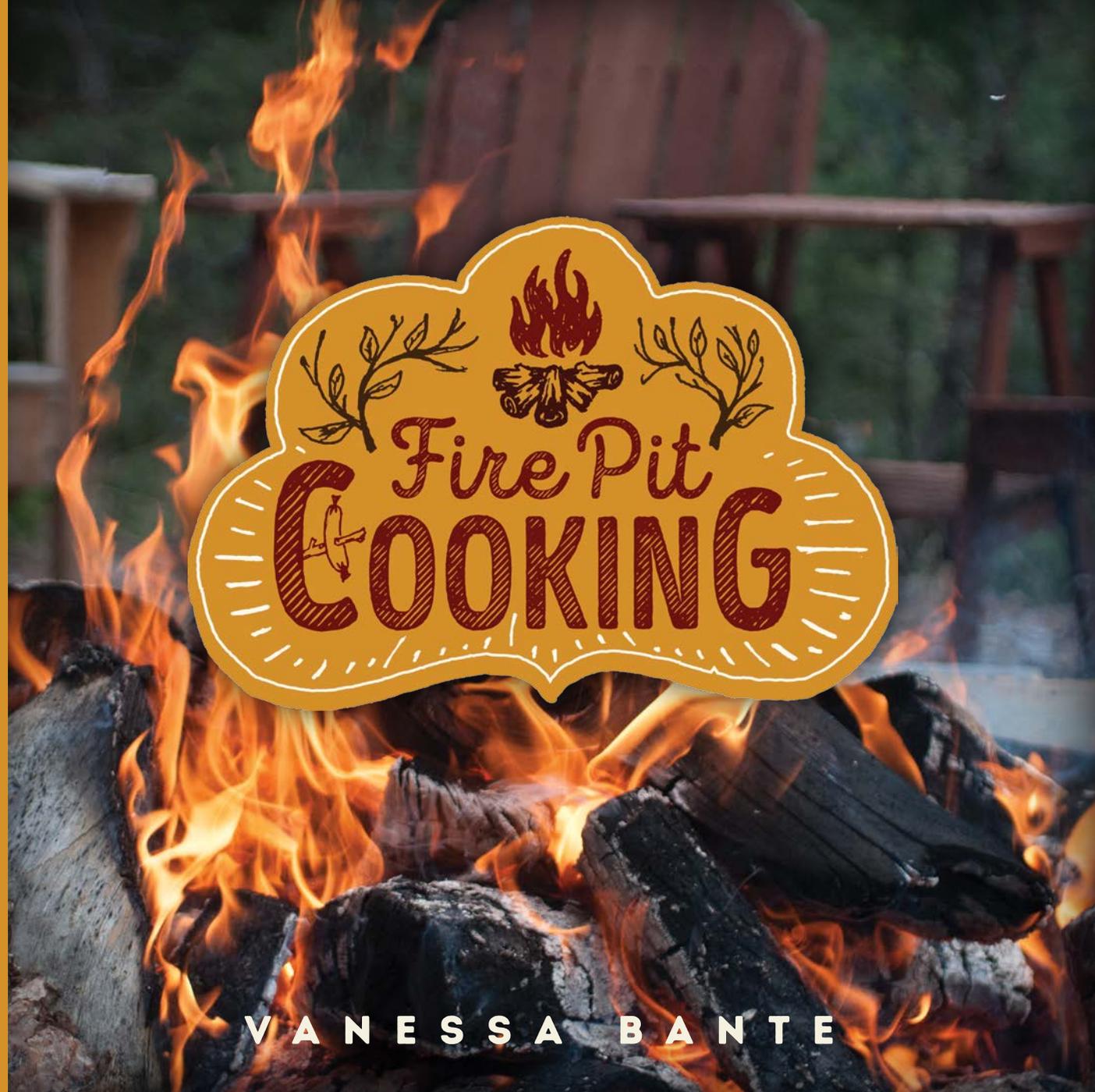
\$15.99 US

ISBN-13: 978-1-4236-4172-8

5 15 99



9 781423 641728



VANESSA BANTE



Contents

ACKNOWLEDGMENTS | 5

INTRODUCTION | 6

- Types of Fire Pits | 7
- Fire Building | 8
- Fire Pit Tools | 10

AT SUNRISE | 14

- For Carb Lovers* | 15
- Energy Boosters* | 23

APPS APPS AND MORE APPS | 28

- With a Fork* | 29
- In a Basket* | 37
- On a Stick* | 40
- Anything in Between* | 44

MAJOR EATS | 52

- Fork Favorites* | 53
- Wrapped in Foil* | 59
- Iron Sandwiches* | 70
- In a Grilling Basket* | 78
- Family Style* | 81
- AT SUNSET | 90**
- Iron Pies* | 93
- Fork Delish* | 98
- Sweet Stick Treats* | 104
- “Tarts on Fire”* | 108
- Clay Pots (Not just for Plants)* | 112
- Sizzling Sweets* | 120

INDEX | 125

Pizza Twists with Marinara Sauce

MAKES 4 TWISTS

Preparation time: 10 to 12 minutes

Cooking time: 10 to 15 minutes

1 (13.8-ounce) can refrigerated pizza dough

1/2 teaspoon dried basil

1/2 teaspoon dried parsley

1/2 teaspoon garlic powder

3/4 cup shredded mozzarella cheese

1/2 cup pepperoni slices

2 tablespoons butter, melted

1 tablespoon grated Parmesan cheese

Marinara sauce or pizza sauce, for serving

Unroll the pizza dough and cut into 4 rectangles roughly 2 inches wide by 5 inches long. Sprinkle the basil, parsley, and garlic powder over the dough. Top the rectangles with mozzarella and pepperoni, distributing evenly. Gently twist each rectangle and pinch the ends. Brush the melted butter over each twist.

Spray sweet sticks or wooden dowels with non-stick cooking spray. Wrap the dough around the stick in a corkscrew fashion, beginning at the very end of the stick and making sure the dough just touches as it is wrapped around. Tuck the end of the rope under the previous wrap of dough so that it does not come uncurled while baking. Sprinkle the twist with Parmesan before cooking over the hot coals in the fire pit. Slowly rotate the twist for 10 to 15 minutes to allow for an even, crispy bake and golden brown color. Serve with warm marinara sauce or pizza sauce.





Caramel Sticky Buns

MAKES 8 BUNS

Preparation time: 10 minutes

Cooking time: 20 to 30 minutes

TOPPING

1/4 cup butter, melted

1/4 cup firmly packed brown sugar

2 tablespoons light corn syrup

1/4 cup chopped pecans

BUNS

3 tablespoons butter, melted

1/3 cup granulated sugar

1/2 teaspoon ground cinnamon

1 can grand/jumbo buttermilk biscuits (8 count)

To make the topping, mix the melted butter, brown sugar, and corn syrup in an ungreased 8-inch foil pie pan. Sprinkle the chopped pecans on top.

To make the buns, place 3 tablespoons of melted butter in a small bowl. In another small bowl, mix the sugar and cinnamon together.

Separate the individual biscuits. Dip each biscuit into the melted butter, coating all sides. Then dip each biscuit into the sugar mixture, coating well. Arrange the biscuits, with sides touching, inside the pan atop the caramel topping.

Lay out 4 sheets of heavy-duty aluminum foil upon one another in a star fashion. Place the biscuit-filled pie pan in the center. Cover the filled pie pan with an empty pie pan to make a dome-like shape, making sure the sides match up. Wrap the foil upside down and over both pans and seal tight so that no juices run out as it bakes. Bake in the fire upon the hot embers or on a grate over the fire for 20 minutes. Flip the dome over and allow to bake for another 8 to 10 minutes; the caramel sauce will drip down onto the biscuits during this time. Removing from the fire and carefully check to see that the biscuits are golden brown. Allow the buns to cool for 2 minutes, then unwrap the foil, remove the top pie pan, and turn the bottom pan upside down onto a plate. Allow the sticky buns to sit for 1 minute so that the caramel drizzles downward. Serve warm.



Agave-Lime Shrimp Tacos

SERVES 6 TO 8

PREPARATION TIME: 1 HOUR

COOKING TIME: 20 MINUTES FOR CORN, 3 TO 5 MINUTES FOR SHRIMP

MARINADE

1/4 cup olive oil

2 cloves garlic, minced

Juice of 1 lime

1 tablespoon agave nectar

1/3 cup tequila

Pinch of sea salt

SHRIMP

3 ears unhusked corn

1 pound large raw shrimp, peeled, deveined, and tails removed

6-8 small flour tortillas, warmed

3 ears grilled corn, kernels reserved

2 cups shredded pepper Jack cheese

1 cup cherry tomatoes, halved

1 handful arugula

1/2 cup fresh cilantro leaves

Mix all of the marinade ingredients together in a large zip-lock bag with the raw shrimp. Place the shrimp in the refrigerator to marinate for 30 minutes to 1 hour.

Meanwhile, prepare the corn for roasting by soaking the ears in water for about 30 minutes. Remove ears and drain excess water. Peel back the husks just far enough to remove the silk, then put the husks back in place as tightly as possible. Twist and/or tie the husks together at the top. Set the ears on the white coals and turn about every five minutes to roast all sides. Total cooking time will be about 20 minutes, depending on the heat of your fire. Carefully test for doneness by peeling down the husk and pressing on a kernel with your fingernail to see if it is tender to your liking. When cooked, cut the corn kernels from the cobs.

Skewer the shrimp onto roasting forks; 2 to 3 shrimp will fit per fork, depending on their size. Grill the shrimp over the hot coals in the fire pit until they turn pink, 3 to 5 minutes. Be careful not to overcook. Remove the grilled shrimp from the forks, and divide them evenly among the warm tortillas. Top each taco with the grilled corn kernels, pepper Jack, tomatoes, arugula, and cilantro, distributing evenly. Serve while the shrimp is still warm.



— VARIATION —

Fire-Roasted Tuna Tacos: Marinate and then grill tuna or salmon in small chunks on a roasting fork in place of the shrimp.