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Irmgard

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Keine Stimmen

Fiery pleasure



New recipes and ideas for eating around the fire

This article is a Forum magazine article and is attached in full as a pdf below - here are some excerpts.

Barbecue tips

A campfire is romantic and cozy. Time to sing, talk, laugh and make jokes. And when the fire slowly goes out, you're ready to go: Your stomach has been growling for a long time!

Barbecue tips

Barbecue tools

Set-up knife, carving knife and sack knife with sharp blades, barbecue tongs with long handle, wire brush, leather gloves (to adjust the hot grill grate), brush, matches, possibly newspapers.

Packaging and transportation

- Prepare vegetable trays ready to use in aluminum trays, season and seal tightly.
- Place vegetables (skewers, pieces) in oil the evening before to keep them juicy. Wrap well in aluminum foil and roll up in a plastic bag.
- Take delicate fruit and vegetables with you in sturdy plastic containers.
- Marinate meat (patties, kebabs) the evening before (the meat will be more tender). Wrap in aluminum foil.
- It is best to transport meat, dough or cheese in insulated cool boxes. At the height of summer, these foods otherwise spoil very quickly.

Preparation by the fire

The most important things are patience and time: clean the barbecue area. Brush both sides of the grill with a metal brush. Brush the grill with a little oil if necessary. Then light the fire.
Only add wood when the fire is really going well. Now it's time to wait until you have the right embers. Depending on the size of the group, you may need more or fewer embers. The embers are only ready for roasting once they have a white-grey top layer! As soon as there are enough embers, add fresh sprigs of herbs (rosemary, thyme, marjoram, fir shoots) and immediately place the meat on the grill.

Cooking times

The times depend on various factors:

- Summer or winter
- Strong wind
- Dry or wet wood (must be dried on the edge of the fire first)
- Fireplace still hot or cold?
- Thickness (not size!) of the grill logs

Guide values:

- approx. 5 minutes for 1 cm thick slices of bread
- 6-8 minutes for cheese slices or cheese (tomme, double-wrapped in greased aluminum foil)
- 0-15 minutes for popcorn
- 10-15 minutes for vegetable bowls, vegetable and fruit skewers
- 5-15 minutes for marinated vegetables
- 20-30 minutes for corn on the cob
- 30-40 minutes for potatoes
- Meat varies greatly depending on type and thickness. Only turn marinated pieces of meat when the meat juices come out. Cook thin pieces over the embers, thicker pieces on the edge first.
- Desserts: 10-15 minutes; stuffed apples: 30 minutes

Recipes around the fire

Baked potatoes

Ingredients for 4 people

8 waxy medium potatoes, 2 cups of sour cream, garden herbs, sea salt, pepper

Wash the potatoes and prick them several times with a fork. Take some oil in your hand and rub the potatoes with it. Wrap them well in aluminum foil and place them in the embers.

Season the sour cream with herbs, sea salt and pepper (can be made at home).

Remove the potatoes from the foil, make a deep cross-shaped cut in them and press them apart a little. Fill with the seasoned sour cream.

Cheese slices

Ingredients for 4 people

8 slices of toast, soft butter, 300 g grated Gruyère cheese, 2 months, pepper, paprika powder

Slice the tomatoes and spread a little butter on both sides of the slices of bread. place 1 slice of bread on aluminum foil, cover with tomato slices and season. Spread the grated cheese on top and cover with a second slice of bread. Fold the aluminum foil into a parcel. Do the same with the remaining ingredients. Grill the cheese slices over a low heat (more on the edge).

Pizza

Roll out the dough on a piece of aluminum foil. Spread the ingredients on one half (leave the edge free!), then fold the other half of the dough over it and press the edges together firmly. Wrap the whole pizza twice in aluminum foil and bake carefully in the embers.

Chnobli bread

Ingredients: Baked baguette, bought or homemade garlic butter

Cut the baguette in half lengthways and spread with garlic butter. Place the baguette on the grill with the butter facing upwards and grill for a good 5 minutes until the butter has soaked into the bread.

Then turn and grill the other side until crispy brown.

Stuffed baguette
Cut the risen baguette in half. Cut into both pieces a few times from the top (but do not cut through!). You can fill the cuts with herb butter, mozzarella, salami, tomatoes, etc. The baguette pieces are now placed lengthwise on a stick and roasted over the embers.

Vegetable dish
Ingredients for a small, high aluminum dish with lid

1 zucchini, 2 medium-sized ripe tomatoes, 1 mozzarella, a few black olives to taste, basil, salt, pepper, 4-6 tbsp oil

Cut the zucchini, tomatoes and mozzarella into slices approx. 5mm thick and place alternately in the aluminum dish. Press the olives evenly into the mozzarella. Drizzle with oil and place a few basil leaves on top. Season lightly with salt and pepper. Close well with the lid.

Tip: Mushrooms and eggplants, thyme or oregano can also be used.

In the PDF file, see also recipes for:

- Vegetable skewers
- Fruit skewers
- Wilderness tea
- Dessert bowl
- Stuffed apples
- Popcorn

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Source reference



- **Content and picture:** Forum Kind issue 4/04, page 20. Fiery pleasure: barbecue tips.
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- **Author:** Mirjam Leuenberger

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