

MICHAEL
CHIARELLO'S

125 RECIPES
FOR
COOKING
OUTDOORS

LIVE FIRE



WITH ANN KRUEGER SPIVACK AND CLAUDIA SANSONE
PHOTOGRAPHS BY FRANKIE FRANKENY

Michael Chiarello's *Live Fire: 125 Recipes for Cooking Outdoors*, Michael Chiarello, Chronicle Books, 2013, 1452101817, 9781452101811, 224 pages. He's a Top Chef master, an Iron Chef, an Emmy Award-winning television host, a booked-solid restaurateur, and his cookbooks have sold half a million copies. And, at heart, Michael Chiarello is a master of cooking over fire. This passion and Michael's great gifts for sharing his cooking philosophy (described by Publisher's Weekly as "cooking is craft") and his recipes with such ease and enthusiasm infuse *Live Fire*, a book destined to fire up the cooking of anyone who takes pride in their grilling. *Live Fire* features many ways to cook with open flame and embers: the beloved backyard grill, of course, and also using a fire pit, spit, or rotisserie, and more. Here are 125 of Michael's surefire recipes for all courses and 100 sumptuous photographs. All this makes *Live Fire* a substantial volume to be pored over for years to come and a grilling book unlike any other..

The Best Little Barbecue Cookbook, Karen Adler, 2000, Cooking, 96 pages. They say that baseball is the all-American pastime, but in fact outdoor cooking is the hottest culinary trend in the U.S. today. In the first of this new series, *THE BEST*

Cook Like a Rock Star 125 Recipes, Lessons, and Culinary Secrets, Anne Burrell, 2011, Cooking, 256 pages. A debut cookbook from the host of *Secrets of a Restaurant Chef* and *The Worst Cooks in America* includes 125 Italian recipes, augmented by more than 75 full-color photos..

The Grilling Book The Definitive Guide from Bon Appetit, Adam Rapoport, May 14, 2013, Cooking, 432 pages. Features over three hundred fifty recipes for the grill, including rosemary-basted chicken, Yucatán-style pork chops, and corn with hoisin-orange butter..

Frontera: Margaritas, Guacamoles, and Snacks, Rick Bayless, Nov 5, 2012, Cooking, 235 pages. The co-owners of the Frontera Grill, Topolobampo, and XOCO share recipes for 35 new and classic margaritas, guacamoles to sample every month of the year and nut and vegetable

The New Grilling Book Charcoal, Gas, Smokers, Indoor Grills, Rotisseries, Better Homes and Gardens Books, Mar 1, 2002, , 372 pages. Make your next barbecue a sizzling success! Fire up your grill and get ready for good food, good friends, good times! Now your grilling will become legendary with this book

Barbecue cook book, Sunset Books, 1986, Cooking, 96 pages. Offers advice for cooking on all types of grills including gas and electric, explains the fine points of barbecuing, the use of mesquite and other aromatic woods, and smoke

Jacques Pépin New Complete Techniques, Jacques Pépin, 2012, Cooking, 736 pages. Completely revised and updated with more than 1,000 color photographs and 30 percent new techniques, a classic seminal work by the culinary grand master provides instructions

Family Food and Weekend Feasts, Janelle Bloom, 2010, Cooking, 244 pages. Whether it's a quick, delicious weeknight dinner or a sumptuous Sunday evening spread, Janelle Bloom's food is always a treat In this new book, the popular TV cook presents her

Gas Grill Cookbook, Better Homes and Gardens, Mar 1, 1994, , 144 pages. Describes the proper care and use of a gas grill, and shares recipes for meat, chicken, fish, seafood, vegetables, sauces, and marinades.

Cook's encyclopedia of four ingredient cooking, Joanna Farrow, 2005, Cooking, 256 pages. .

The Little Paris Kitchen 120 Simple But Classic French Recipes, , Feb 5, 2013, Cooking, 288 pages. Khoo takes a modern approach to Cordon Bleu cookery. Discover a new spin on much loved classics, and join her as she lives out the edible adventure that is Paris..

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restaurateur, and his cookbooks have sold half a million copies. And, at heart, Michael Chiarello is a master of cooking over fire. This passion and Michael's great gifts for sharing his cooking philosophy (described by Publisher's Weekly as "cooking is craft") and his recipes with such ease and enthusiasm infuse Live Fire, a book destined to fire up the cooking of anyone who takes pride in their grilling. Live Fire features many ways to cook with open flame and embers: the beloved backyard grill, of course, and also using a fire pit, spit, or rotisserie, and more. Here are 125 of Michael's surefire recipes for all courses and 100 sumptuous photographs. All this makes Live Fire a substantial volume to be pored over for years to come—and a grilling book unlike any other.

"Live Fire shines a bright light. This cookbook shares more than just the delicious recipes that have been expertly cooked over fire, it shares a timeless message of connection - of gathering around the ones you love to cook for and eat with. It seems only yesterday that Michael appeared at the kitchen door of Felidia hungry to learn, and has blossomed by cooking the food of his Italian heritage with a California sensibility. For him, food and the preparation of it tells a story of connection with the ones we treasure the most, and whether around a fire, or around the family table (as I always say), it is this very message of togetherness that resonates in each recipe found within this book's pages."-- Lidia Bastianich

I have always admired Michael Chiarello's charming personality and very useful recipes from television. I have also grilled and barbecued practically everything for the past 45 years. So it was with real anticipation that I ordered his new cookbook "Live Fire". I must say that there were very few recipes in this book that stirred my interest and far too many recipes such as whole lamb on an iron cross. Or clams cooked in a cataplana.

A beautiful and useful book! This book is a tool: how to build a fire, what to build a fire in, from cooking down in the coals to up on an iron-cross.....and recipes and how-to's for all nature of fare from apps to dessert (even pasta!). More beautiful, simple, delicious food; for anyone who enjoys watching Michael - this is like a private lesson from the man himself..

Sorry to say, I like Michael's TV shows and love cooking outdoors with a variety of methods but this book is just another stupid recipe oriented cookbook, welcome to the world of the Food Network marketing cuteness. He shows pictures of sides of meat skewered on wood poles angled over fire Barbecoa style and then the obligatory cute recipe with no regard to technique, temperature requirements, length of cooking times or anything of substance. The book is barely cute but sorry, no cigar!

While on vacation in Napa, I ate at some of the most exquisite places. Each one I noted their chef's names and found their recipe books available. M. Chiarello happens to be the chef of Bottega. And that was actually our favorite experience. I saw his cook book and others in Peju's (a winery) shopping area. So I used my iphone Amazon price checker app to find the chef's and their books at a better price. When I got home I narrowed down my choices. I have already cooked his spaghetti and meatballs on the grill. And I have gotten excellent reviews from it. Love the book. Love the price. Love the chef's cooking style. He provides multiple ways to cook the same items depending on what u may or may not have available in your kitchen. No complaints. Would highly recommend this book.

There is a huge difference between cooking something on a grill and cooking something over a roaring fire in a fire pit, fire box, etc. Michael Chiarello takes you through those differences and how to do it safely and well in this book with the subtitle of "125 recipes for cooking outdoors." While there are some recipes suitable for the grill, this book is aimed at those who want to cook over open flames.

Along with technique tips regarding different types of wood, equipment, and other topics, the recipes drive this book. Main and side dishes are covered, as are recipes for appetizers, pizzas, breakfast, drinks, and many more tasty suggestions. While no nutritional information is included in this excellent 225 page book, there are pages for resources and an extensive index. Michael Chiarello's Live Fire is an excellent cookbook full of pictures and text designed to assist cooks who want to step

up their culinary skills.

Bought this as a gift for my brother-in-law, who is a creative outdoor chef and grillmaster. I knew from the descriptions that Michael Chiarello's Live Fire was perfect for him. The book is beautifully constructed, with a solid heft, large format, clear type and big pictures of Michael's recipes. Had the book not been so well received as a gift, my secret backup plan was to keep it for myself, even though the closest I come to cooking outdoors is wine-and-cheese on the terrace. This is a great selection for the backyard cook you know who is well past the basic grilling books and is ready for bigger than life Fire challenges.

Chiarello, the Napa Valley chef and vintner, thinks big in this oversized and highly enjoyable harbinger of spring. These 125 recipes are not about traditional barbecue, they're about taking a variety of heat sources and maximizing their potential. Seven fiery methodologies are explored employing the grill, the hearth, the plancha, the pit, the hot box, the rotisserie, and cooking in embers. The author's Italian roots show through in dishes like grilled pasta with grilled meatballs, where the spaghetti is lightly oiled and cooked in a grill basket before being sauced. There are a few whole-animal bacchanals, including baby goat on a spitjack, and lamb on an iron cross; and for white meat lovers, a hot-box recipe called chickens for twenty. Sliders are ignored in favor of a three-pound burger, which is flipped using a pizza paddle and served on a bun made from an entire loaf of country bread split in half. Slightly smaller but equally playful options include a leg of lamb on a string, which hangs and twirls from a hook beneath a fireplace mantel, and smashing pumpkins with mint pesto and goat cheese, which calls for the entire gourd to be covered in embers, then slammed into a sharp object. Heatproof gloves are a necessity, and should liquid courage be required, there is a chapter offering nine cold drinks, including a smoked tequila margarita. (May)

With collaborators Ann Krueger Spivack and Claudia Sansone, celebrity chef Chiarello translates primal cooking techniques such as roasting whole animals over a fire into doable recipes for ambitious cooks. Like Barton Seaver's Where There's Smoke and Adam Perry Lang's Charred & Scruffed, this cookbook mixes rustic and upscale dishes with distinctive seasoning blends, condiments, cocktails, and side dishes. Comparatively, Chiarello's work has more desserts, entertaining menus, safety tips, and cooking methods (e.g., fire pit, rotisserie, hot box, plancha) than Seaver's or Lang's book. Readers looking to feed a crowd can attempt pig pickin' or whole lamb on an iron cross, which each serve 30-40. VERDICT Though challenging, these recipes boost the drama and sophistication of outdoor entertaining.

Here's a look at Michael Chiarello's new book, Michael Chiarello's Live Fire: 125 Recipes for Cooking Outdoors. And he means all kinds of fire: Campfires. Grills. Hot boxes. Fireplaces. (Yes, fireplaces.) What he does not mean is smoke, so barbecue aficionados look elsewhere. This is a book about grilling.

Grilling is a somewhat tricky genre of cookbook, as people tend to think they know what they're doing when they toss a steak or some burgers on a Weber. Who needs a recipe to do that? But Chiarello has tons of ideas here, from cooking mussels in old olive oil containers to grilling quail on branches in the aforementioned fireplace. Live Fire comes out from Chronicle April 16 (pre-order on Amazon). Below, a video from his book premiere.

My opinion: Not a book for novice chefs. I have to say that I am an experienced cook and, although the recipes looked delicious, these were more difficult to prepare. The recipes also screamed for higher end/more expensive ingredients. Even discussing the grills the focus was on more advanced units as most didn't call for the use of a "kettle" grill or "family size" gas grills. I must admit that the pictures in the book were beautiful and scrumptious loo...more Read my full review: <http://bit.ly/138uWjS>

Michael Chiarello is an award-winning chef and owner of critically acclaimed Bottega restaurant in the Napa Valley. He made his mark by combining his Southern Italian roots with the distinctive hallmarks of Napa Valley living. From his earliest childhood experiences created around his

mother's California kitchen with his extended Italian family of butchers, cheesemakers and ranchers -Michael Chi...more Michael Chiarello is an award-winning chef and owner of critically acclaimed Bottega restaurant in the Napa Valley. He made his mark by combining his Southern Italian roots with the distinctive hallmarks of Napa Valley living. From his earliest childhood experiences " created around his mother's California kitchen with his extended Italian family of butchers, cheesemakers and ranchers -Michael Chiarello dreamed of becoming a chef one day. Decades later, he has realized his dream, and much more.

Upon graduating from the Culinary Institute of America (CIA), Michael began to shape his career into what he would become: an acclaimed chef, highly-rated vintner, culinary & lifestyle trends pioneer, noted author, and Emmy-winning television host on Food Network and Cooking Channel. Throughout his achievements, he incorporates his passion for seasonal, sustainable living " and the artisan purveyors who make it possible " into his endeavors. His unique perspective on good food & healthy living, spiced with a dose of old-world charm, inspires friends and family to create meaningful memories around their table. His passion for a food-centric life is shared with his fans, restaurant guests, television viewers and Napa Valley visitors alike.(less)

In Michael Chiarello's Live Fire, the famed Napa Valley chef (Tra Vigne, Bottega) and television personality (Food Network's Easy Entertaining with Michael Chiarello, Bravo's Top Chef Masters) turns his attention to outdoor cooking. And while some of the 125 recipes tick off boxes on the standard grilling cookbook checklist (there are burgers, ribs, steak, chicken, and vegetables), many will surprise you, including grilled takes on spaghetti and meatballs, chili, guacamole, and strawberry shortcake.

A good chunk of the book is devoted to menus for parties and gatherings, such as Chiarello's annual harvest dinner, an easy grilled pizza supper, and a backyard camp-out breakfast. The rest of the book spotlights different approaches to outdoor cooking, with chapters focused on planchas, fire pits, rotisseries, and Cuban-style hot boxes or box roasters.

Chiarello lets his fire determine what he cooks, sharing recipes perfectly suited for each cooking style. This makes for a book that features everyday meals like turkey burgers or cowboy steaks, as well as significantly more ambitious feasts such as a whole lamb cooked on an iron cross over a "30-log kind of fire." Chiarello explains why he loves each method, and offers a basic how-to, but he also admits you can adapt just about any of his recipes for any type of fire. Of course much of the book is about inspiration, and thinking outside the grill. You may never set up an iron cross in your backyard to cook a whole lamb, but you just might try Chiarello's slightly less involved recipe for baby goat on a spit.