

CARSTEN BOTHE

OUTDOOR COOKING



Petromax

THE PETROMAX COOKBOOK



HEEL

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PREFACE

Dear Reader,

From the first spark on to blazing flames down to glowing embers—cooking outdoors in nature over the open fire exudes an unwavering fascination. Combined with a good pinch of adventure and originality there is more to it than mere food preparation. Thanks to the Petromax company, cooking and baking at the campfire and the “outdoor kitchen” has experienced an incredible boom over the past few years. However, for the outdoor kitchen not only excellent cast-iron equipment such as Dutch Ovens, Fire Skillets, Loaf Pans and Muffin Tins or other utensils is important, but one also needs reliable and workable recipes.

In this book, aside from classics such as Layered Meat or Cinnamon Rolls we also present some traditional recipes known as “poor man’s food” or from the chuckwagon. Still, naturally, there are many news and numerous suggestions as well as field-tested tips on handling cast iron, fireplaces and co.

On that note I wish you a good time while cooking the recipes!

Yours,

A handwritten signature in black ink that reads "Carsten Bokk". The signature is written in a cursive, flowing style.

*Good food is
the foundation
of genuine
happiness.*

(Georges Auguste Escoffier, 1846–1935,
French Chef)



WELCOME

Dear Reader,

No matter whether you are an outdoor cooking rookie or a professional campfire chef, what counts is that you live for Fire & Light, Grilling and Outdoor Cooking and may be also for Bushcraft & Survival. If so, we have something in common, because we at Petromax, the German traditional brand with the dragon, also live the passion for cooking outdoors. We need the aromatic smell of nature and the original campfire experience just as much as the air we breathe.

As premium supplier for high-quality and reliable cast and wrought-iron cookware as well as for further useful accessories we offer you coordinated and combinable tools for your cooking adventure. Dutch Ovens, Fire Skillets, Loaf Pans, Muffin Tin, Ring Cake Pan, Waffle Iron, compact barbecues and large camp kitchen: The Petromax product world has expanded the outdoor kitchen by many options. For any taste or requirement something perfectly suitable can be found.

With the Petromax Cookbook you hold in your hand a comprehensive collection of traditional but also newly interpreted dishes, a compendium for cooking, roasting, smoking and baking with and over the open fire. Cast iron can do anything is the slogan and you will be surprised about the diverse options with the hot iron. In addition to the recipes you can find all sorts of valuable information about handling and caring for cast iron and co. as well as some tips and tricks. Just as your equipment this cookbook is meant to accompany you for many years to come and serve you loyally when cooking outdoors.

We wish you much joy when cooking and trying out new dishes, always a crackling fire by your side and many intensive moments of adventure outdoors.

Jonas and Dr. Pia Christin Taureck

