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Cooking the Sourdough Way: Tips, Stoves and Recipes

Scott E. Power

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Scott E. Power : Cooking the Sourdough Way: Tips, Stoves and Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking the Sourdough Way: Tips, Stoves and Recipes:

1 of 1 people found the following review helpful. true sourdough - takes some getting used to By Live4HimOnly This book is super for how-to's on genuine old-fashioned sourdough techniques and recipes. The bread will not taste like today's modern vinegar-and-commercial yeast-added products (which are tasty, of course). The flavors take some getting used to for things like the cornbread sourdough and cinnamon rolls. Part of it is how much sugar the modern palate is used to. These recipes were from people who lived in the wilderness and traveled in wagon trains and therefore didn't have access to as much sugar as we do. The guys who write the book tell the stories of their time in the wilderness with Sourdough, which is really a nice backdrop to all the recipes. Their helpful hints and tips really work. I've liked every recipe I've tried so far. I would especially recommend this for anyone who is trying to live a more organic/natural/closer to the land sort of lifestyle, and those who live more rurally. It will mean running to the store for supplies far less often. I just tried it because I was curious. 1 of 1 people found the following review helpful. Strictly for the camper or outdoors person who wants to bake bread in the woods By Janet Benson I won't say this book isn't an interesting read, but as far as gleaning any really good sourdough recipes it isn't that great. This book is written by one of two guys who decide they are going to live in the wilderness for a year, and they take a sourdough starter with them to do their baking with no commercial yeast. Recipes are pretty rustic. If you want to know how to build an outdoor stove and bake bread in it, this book is for you. 1 of 1 people found the following review helpful. A delightful "read", as well as neat recipes!! By Dianna Whitmer (whitmer@ptialaska.net) I checked this book out from the local library,

and read it cover-to-cover before even trying the recipes! Two young men had quite an adventure 180 miles north of Thompson, Manitoba, Canada...and in the course of their experiences came up with some wonderful recipes for Sourdough. If you want to get your baking back to basics, this is THE book!!

Add zest to your baking at home or on the trail. Learn the lore and techniques of cooking with sourdough. Scott Power shares his tips, techniques and recipes from his living in the cabin "up North."