



Best Served Wild: Real Food for Real Adventures

Brendan Leonard, Anna Brones

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An Outdoor Cookbook with a Distinctly Refined Palette "Roughing it" doesn't have to include the food you eat when you're in the backcountry. Even when you're miles from a full spice rack and only have a single-burner backpacking stove to work with, you can--and should--eat well. Best Served Wild offers up good backcountry food meant to be shared with friends around an open campfire. In Best Served Wild, adventure writer Brendan Leonard and food writer Anna Brones team up to bring you recipes for taking your backcountry food game beyond freeze-dried backpacking meals and brick-like energy bars. They share recipes for everything from single day adventures to overnight trips to multi-day outings--real food for real adventures.

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From Reader Review Best Served Wild: Real Food for Real Adventures for online ebook

Anna says

Received this in a giveaway and I couldn't be happier. The pictures are so gorgeous and it gives you an alternative to cooking I thought I'd never try but now love the recipes I have tried so far. :)

Lamar says

Great recipes for camping and at home!

Jackie says

Best Served Wild is essentially a cookbook geared towards those who love and are actively participating in outdoors adventures. All of the recipes are vegetarian and geared to keep you full during your adventuring.

Pros:

The pictures are gorgeous! If they don't motivate you to get outside, then I don't know what will.
The recipes are fairly straightforward and easy to follow.

Cons:

I expected that more of these recipes would be things you could cook WHILE adventuring, but the majority of recipes were make-ahead or things you could need to cook while car-camping (i.e. with large pots and pans and refrigerated items).

As someone who cooks a lot and adventures a lot, most of these recipes were not unique to me. I can make protein bars and granola bars without much effort or need for a cookbook.

I would highly recommend this book for a beginner cook or beginner adventurer. If you are experienced, then I would pass.

I received an advanced readers copy of this book from the Netgalley program in exchange for this review.

Neva Womack says

This is a great book for hikers, campers, outdoorsmen, and hunters. The recipes are protein packed and simple to make. Loved the baked apple chips and protein bars. The banana fritters were great too.

Kym says

This cookbook is devoted to getting outside and eating meals in the wild. You will have to bring your own ingredients, which most of us do anyway. It is all vegetarian, but no one says you can't add meat to your meal. The pictures are gorgeous and the writing is friendly. There will be some swear words. Heads up, parents.

Basically, easy to prepare vegetarian meals to eat while outside.

Kelly Knapp says

I'm not sure what I expected by way of a Best Served Wild cookbook, but this wasn't it. First, there are very few ingredients which are taken from the wild and a good many of them would only be available if your campsite is in the middle of your garden during times of harvest.

These recipes are really for the hiker, who carries his/her supplies with them. Not a single recipe was taken from the trail. No, "at this time of year you can find this on the trail" or "in the North you can forage this type of wild onion or lettuce." This catches me by surprise because one of the author's actually gets snarky about the "glampers" and their choice to use an appliance rather than just a pan and fire...About half these recipes don't even use heat or fire and the pictures of the ones that do are over charred...Gross. I'm not sure the authors even realize just how often they disrespect other ways or choices for camping.

The saddest thing is there is an entire little section on the couple ounce specialty sauce bottles. What the author needs to learn is that he/she has to have these sauces because if he/she tried to each half of the ingredients they recommend, they would choke. Of course they are going to recommend hot sauces to cover the taste.

P.S. Your attitude about s'mores? You should have just left it out of the book! And I like my dutch oven and tripod.

To be honest, there are a few recipes that sound good in general, like the little fruit hand pies (pg. 124) and the carrot cake bread (pg. 123) and the banana fritters (pg. 63).

Melissa says

Things I loved about this book:

Vegetarian friendly recipes

Easy to find ingredients

Small essays scattered throughout the book that connected me to the writers and gave useful tips

Things I did not love about this book:

Calling something a chocolate hazelnut crepe when it is really just a tortilla with Nutella

Energy bites, granola, trail mix, and granola bars recipes all seemed to have the exact same ingredients but in slightly different proportions. I hope you like oatmeal and dried fruit.

The book was fun and easy but not really groundbreaking. The hardcore backpackers and hikers probably already have their trail food situation figured out, but for beginners this would make for a nice place to start.

Anna Zollinger says

This review was made possible by NetGalley, who provided a Digital Advanced Release Copy for review (DARC); my review of the material may not wholly reflect the final product upon its publication.

I've finished this title but haven't formulated a complete review of the material yet due to the nature of the book. When I do, I'll update this page to reflect my thoughts.

Kristine says

Best Served Wild by Brendan Leonard and Anna Brones is a free NetGalley ebook that I read in early August.

Recipes for snacks, drinks, standard rib-sticking camp fare (i.e. oatmeal, chili), and some fancier items (like couscous and paninis) are presented with idyllic mountain camping photos and not a speck of mud, ash, bug, fish scale, or other debris in sight.

Sue says

No campfire or grilling or Dutch oven recipes here! Firstly, let me say how happy I am that there is an anti-Dutch oven screed in this book. Once I went on a camping trip with a guy who brought a Dutch oven and it was a nightmare. He dumped coals everywhere we went. It was a huge ordeal for something that was really just a freakin pot. Anyway, none of that. The book divides recipes into day trips and overnight trips, but really what you need to know is that there are recipes for you to cook at home before you leave on your trip, and there are some to cook during your trip. The home recipes are mostly energy bars and breads and such. The camp stove recipes include a delicious-looking simple pad Thai, veggie stir-fry, some cookies and breads to fry up in the pan, and lots of oatmeal and couscous recipes. And chocolate! This book seems most useful for adults doing a backpacking trip or car camping with friends and wanting to get beyond hot dogs and eggs. I would definitely want to try some of these recipes on my car camping trips with my kids. The photography is beautiful and makes me want to get outside and chow down.

Thanks to Netgalley and Rowman & Littlefield Press for providing a galley. My thoughts are my own.

Jennifer says

Best Served Wild sparked my interest immediately because while I love to camp, those "hobo packs" get tired real quick. When I read, "Real Food for Real Adventures", I was sold. Unfortunately, it seems my expectations for what this meant were skewed. I wanted some new, convenient, and clean recipes to use while camping, and although this is essentially what this cookbook offers, it's more of a hipstery, vegetarian, instagram-worthy version. That's not a criticism, it's just a generational thing.

The recipes in this cookbook are focused on creating satisfying foods while providing the body with energy for the day's planned outdoor activities, such as hiking and climbing. The authors share their perspective that when you exercise, you earn the right to replace calories. With that, you will find both sweet and savory foods with nut proteins, fruits and veggies, whole grains, healthy oils, and natural sweeteners (oh, and M&M's). Some recipes are vegan and some are not. They are all vegetarian.

Although my family's typical camping diet is definitely due for a reboot, and I want to pair our physical activity with clean and healthy foods (versus the ultra-convenient processed options), I can't really see myself making hummus, tapenade, falafel, couscous, or quinoa at our campsite. However, there were some recipes I spent more time reviewing such as a variety of homemade oatmeals, protein and granola bars, and a surprising PB&J variation to include homemade walnut butter. I will definitely be trying this btw...probably at home and not while camping though.

In summary, *Best Served Wild: Real Food for Real Adventures* was not what I was expecting but I don't view it as a waste of time either. Any cookbook that shows you how to make your own nutella is a winner, right? Check it out.

Thank you to the following for permitting me access to an advance reader's copy (ARC) of *Best Served Wild: Real Food for Real Adventures*. This generosity did not impact my honesty when rating/reviewing.

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