

Librarian's Shelf by Karen Connell

Upgrade Your Grill Experience

With summer holidays come picnics and preparing your meal on a campfire or grill. If you're tired of serving the same thing year after year but don't know where to turn for new ideas, look no further than the Columbus Public Library. We have a large cookbook section in our nonfiction collection and even have a section dedicated to outdoor cooking.

"Emeril at the grill: a cookbook for all seasons" features recipes for drinks, desserts, side dishes, sandwiches, pizzas, burgers & kabobs, seafood, chicken, and of course steak. With 8-20 delicious recipes in each category there are plenty from which to choose. The trouble will be deciding what to make! From simple to more elaborate, Emeril has something everyone can enjoy. In side dishes he includes grilled smashed potatoes, squash ribbon with goat cheese, cornbread, and sweet potato salad. In the section on poultry, there is a recipe for beer can turkey with BBQ gravy as well as a turkey roulade with peach and sage gravy. For beef recipes, Emeril tops them off with sauces such as a red wine reduction, mint pesto, or gingered BBQ. Desserts range from root beer floats to grilled peaches with honey and mascarpone cheese. After browsing this cookbook, I know I'll be adding a few new recipes to my repertoire!

April McKinney and Bryan Curtis wrote "The Outdoor Table: the ultimate cookbook for your next backyard BBQ, front porch meal, tailgate, or picnic." This book includes over 175 recipes that are guaranteed to travel well so they are perfect for the potluck picnic. Beverages, breakfasts, appetizers, breads, sides, main dishes, and desserts are included in this truly ultimate cookbook. Basil strawberry lemonade and watermelon lime cooler start off the drinks, while bacon wrapped hash brown bites and maple bacon cinnamon rolls make up a few of the breakfast recipes. For appetizers, try Cajun roasted cashews or peanut butter and jam fruit dip. Salads, including pasta, potato, and even okra, make up a few of the side dishes, as well as homemade chips. Main dishes include crab cakes, pork tenderloin, pulled pork, and cowboy chili. Dishes like limeade cupcakes, s'more bars, and grilled pound cake with berries make up my favorite section, desserts.

If you are going camping this summer and need ideas of what to take for meals, again look no further! "The trailside cookbook: a handbook for hungry campers and hikers," "Campground cookery," and "Easy campfire cooking" are just a few of the cookbooks we have for campers and hikers. With shopping checklists, these cookbooks are for even the camping beginner. These cookbooks contain a variety of methods for camp cooking, so whether you want to cook with a skewer, foil packet, or pans, there are recipes for you. And of course, they include desserts!

Stop by or call the Columbus Public Library at 402-564-7116 if you have any questions about these books or any other resources we offer.