Outdoor Cooking

Then, Now, Near, & Far
Open fire is among the oldest form of outdoor cooking still used by many people today. Food can be placed in a container, on a skewer, or wrapped to prepare many kinds of dishes.
Steaming: In ancient times, humans would heat stones in the fire and place them into water to boil or create steam to cook food. Look at all the ways steam can be used to cook outdoors.
Earth Ovens: Using the earth as an oven is another ancient method of cooking that is still seen today. Polynesian, Samoan, and Maori all use “pit” or earth methods especially for special occasions. “Barbacoa” is the original word for barbecue and comes from the Taino people of the Caribbean. It’s also how pit barbecue began in the United States and variations of that are still used today.
Ovens have changed over the years, but the first ovens were often made of clay or brick. Food was placed inside and cooked by heat from all sides. Breads were often made in early ovens. Outdoor ovens are still very popular.
Pottery, pans, and baskets all have the same purpose, but take on different shapes and materials depending on where they originated. As a result, many consider them works of art.
It’s Your Turn!

Try to make your own outdoor oven using SOLAR POWER at biggreen@home.org