

Click Here  
to Visit the  
House of Fire

FREE FACTORY TOURS



# AMERICA'S FAVORITE FIRE

WOOD, GAS AND PELLET BURNING STOVES, FIREPLACES, INSERTS AND ELECTRIC



## Stove Recipes

### Cooking on your Lopi Wood Stove

One of the great features of a Lopi wood stove is the cooktop surface. Not only will your Lopi wood stove heat your home - even during power outages, but it also gives you a wonderful cooking surface to prepare food.

The Lopi Endeavor and Liberty step-top design are unique in the fact that they offer both a cooktop and a warming surface.

The lower top surface is ideal for cooking and can provide up to 600 degrees F of heat. We recommend you use cast iron cookware and elevate the cookware with a trivet so you do not burn your food and you do not scratch the surface of your stove. Your local Lopi dealer can provide you with a range of trivets that are ideal for this purpose.

The upper surface is ideal for warming. Since it is protected by the convection chamber, temperatures will not get as hot. This surface is ideal for warming soup, making cocoa for the kids and for mulling spices to add to the atmosphere of your home.

Below we have listed some of our favorite recipes and links to books and websites that offer even more suggestions.

### Books:

[Woodstove Cookery at Home](#)

[Old Time Farmhouse Cooking American Recipes](#)

[Cooking Wild with Kate Delicious Easy Recipe](#)  
[Woodstove Recipes](#)

## Other resources:

[Rootsweb](#)  
[Mother Earth News](#)  
[Cooking and Baking on Woodstoves](#)

Have your own favorite recipe. We;d love to add it to our website. Please send your recipe to [stoveinfo@travis-inc.com](mailto:stoveinfo@travis-inc.com)

## Here are the following recipes you can do on your stove:

### Spiced Pork Stew

2 pounds boneless pork shoulder or butt, or leg, cut into 1-inch cubes 1-1/2 pounds tiny onions (1/2- to 1-in. diameter), peeled; or 1-1/2 pounds small onions (1-1/2- to 2-in. diameter), peeled and quartered 1 cup dry red wine 1 to 2 cups regular-strength chicken broth 1 can (6 oz.) tomato paste 1/4 cup raisins 1/4 cup red wine vinegar 2 tablespoons firmly packed brown sugar 2 cloves garlic, pressed or minced 2 teaspoons ground cumin 1 whole dry bay leaf 1 cinnamon stick, about 2 inches long

To cook on a woodstove, set a cast-iron or other heavy 5- to 6-quart pan on stovetop heated to 300 [deg.] to 500 [deg.] until a drop of water splashed into the pan sizzles steadily, 10 to 15 minutes. Add meat, half the onions, and 2 tablespoons of the red wine; cover and simmer until liquid cooks out of meat and onions, about 20 minutes. Uncover and boil or simmer until almost all the liquid has evaporated, then stir often as drippings darken and turn a rich caramel color, 20 to 40 minutes.

Add remaining onions, remaining wine, 1 cup of the broth, tomato paste, raisins, vinegar, sugar, garlic, cumin, bay leaf, and cinnamon stick; stir to free browned bits in pan. Cover and bring mixture to a simmer. Simmer until meat is very tender when pierced, about 1-1/2 hours, stirring occasionally; move pan to a cool or hotter area of stove, as needed, or elevate pan 1/2 to 1-1/2 inches on a metal trivet to reduce rate of cooking. Add broth if stew begins to stick. When meat is tender, if you want a thicker consistency, cook, uncovered, until sauce reduces as you like.

To cook on a range, combine meat, half the onions, and 2 tablespoons of the wine in a 5- to 6-quart pan. Cover and cook on medium heat as directed for the woodstove. When the drippings are browned, continue as directed for the woodstove, cooking over medium-low heat.

Makes 5 or 6 servings.

### Frying Pan Cornbread

Baking on top of a woodstove is tricky until you get a feel for judging its temperature. To get started, we used a surface thermometer to measure the temperature of the stovetop; after practice, we could guess pretty accurately. 1 cup yellow cornmeal 1 cup all-purpose flour 1/4 cup sugar 1 tablespoon baking powder 1/2 teaspoon salt 1/8 teaspoon cayenne About 1/3 cup salad oil 1 large egg 1 cup milk 1 can (8 oz.) corn, drained 1/2 cup sliced green onions (optional) 1/2 cup shredded cheddar cheese (optional)

To bake on a woodstove, you need a 10-inch cast-iron frying pan with a cast-iron lid. Side by side, set pan and lid, handle up, on stovetop until pan is hot enough to make a drop of water splashed into it sizzle steadily, 10 to 15 minutes. (The surface temperature of the stovetop should be between 350 [deg.] and 400 [deg.] and should stay between 300 [deg.] and 400 [deg.] as the bread bakes.)

If the drop of water bounces (if the surface temperature is 500 [deg.] to 600 [deg.] now and when the cornbread bakes), set the pan on a 1/2- to 1-1/2-inch-high metal trivet.

Meanwhile, in a large bowl, combine cornmeal, flour, sugar, baking powder, salt, and cayenne; set aside. In another bowl, whisk together oil, egg, milk, corn, onions, and cheese; stir into cornmeal mixture just until blended.

When the frying pan is heated as directed, oil the inside of the pan. Pour batter into pan and cover with lid. Cook for 20 minutes; lift off lid and with a dry towel quickly wipe any condensation from inside of lid. Re-cover pan. If bread is browning around edges yet still moist in center, set pan on a 1/2- to 1-1/2-inch-high metal trivet (or that much higher if already on a trivet) to continue baking.

Check and wipe any condensation from lid at 10-minute intervals until bread springs back when lightly pressed in the center and a slender wooden pick inserted in the center comes out clean, about 30 minutes total. If desired, sprinkle with cheese, cover, and cook until cheese melts, 3 to 4 minutes longer.

To bake in an oven, pour batter into a buttered 8- or 9-inch-square or round baking pan. Bake in a 400 [deg.] oven until bread tests done (see preceding), about 25 minutes. If desired, sprinkle with cheese and bake until it melts, 1 to 2 minutes.

Cut into wedges, lift from pan, and serve warm. Makes 6 to 8 servings.

### **Rice Pudding**

You can cook this pudding in several hours in simmering water, or, with certain precautions, overnight with the same arrangement of pans on a stove that will keep a fire through the night. About 3 cups milk 1/3 cup short-grain rice, such as pearl 1/4 cup sugar 1/2 teaspoon vanilla 1 cinnamon stick (about 2 in. long)

To steam on a woodstove, first fashion a harness out of string for a 2- to 3-quart deep metal or heatproof bowl, so the bowl is easy to lift (or have wide tongs to lift the bowl). Mix together in the bowl 3 cups milk, rice, sugar, vanilla, and cinnamon stick. Cover securely with foil.

Choose a pan several inches deeper and wider than the bowl. Set a rack or trivet 1 to 3 inches above the pan bottom. Add water up to, not covering, the rack.

On a stovetop at 300 [deg.] to 500 [deg.], bring water to simmering; lower bowl of pudding mixture onto rack. Cover water pan and simmer until pudding is thick and rice is creamy to bite, 3 to 4 hours. If water boils, elevate pan on a 1/2- to 1-1/2-inch metal trivet to maintain a simmer. Add hot water as needed to keep pan from boiling dry.

To cook on a woodstove overnight, you need a stove that can be fueled and closed down to keep the stovetop hot for 10 to 12 hours and the pudding hot enough to avoid spoiling.

Prepare pudding as directed for steaming; add boiling water to pan, and set pan on stovetop. Cook 6 to 8 hours. When you open the pan, water should be steaming and the pudding hot to touch. If temperature in center of pudding is below 120 [deg.], discard mixture, as harmful bacteria have developed.

To bake in an oven, stir 3 cups milk, rice, sugar, vanilla, and cinnamon stick together in a 9-inch-square baking dish or a 2- to 3-quart shallow casserole. Cover and bake in a 300 [300] oven until thick and light golden color, about 3 hours. (Or you can bake the pudding uncovered; an amber, caramel-flavored skin will form on top.)

Stir pudding; serve warm. If thicker than you want, stir in more milk to desired consistency. Makes 4 cups, 4 to 6 servings.

#### **Best Banana Pancakes Serves 4**

What you need:

- 1 cup flour
- ½ cup wheat germ
- 2 tsp. baking soda
- 1tsp. salt
- 1 cup milk
- 2 eggs, slightly beaten
- 3 Tbsp. oil
- 2 very ripe bananas, mashed

In a mixing bowl, combine the flour, wheat germ, baking soda and salt. In a separate bowl, combine the milk, eggs, oil and bananas; beat until well mixed. Add liquid ingredients to dry ingredients and stir just until blended. Drop by large spoonfuls onto skillet.

#### **Classic Black Bean Soup Serves 8-10**

What you need:

- 2 cups black beans
- 8 cups cold water
- 2 stalks celery, chopped
- 2 mediums onions, chopped
- ¼ cup butter
- 1 ham bone
- ¼ cup parsley, chopped
- 2 bay leaves
- ½ tsp, salt
- ¼ tsp. freshly ground pepper
- ½ cup dry sherry
- 2 thin-skinned lemons, sliced thin
- 2 hard-cooked eggs, sliced thin

Soak beans overnight and discard any that float. Drain, put beans in a large kettle, cover with cold water. Cover kettle and simmer for about one and a half hours, or until tender. Saute celery and onions in butter until onions are transparent. Add to beans with ham bone, parsley, bay leaves, salt and pepper. Cover and simmer three more hours. Remove ham bone and puree soup in a blender or food mill. Add sherry, and reheat. Serve topped with lemon and egg slices.

#### **Captain's Fish Chowder**

What you need:

2 slices bacon  
1 onion, diced  
3 medium-sized potatoes  
1 carrot, diced  
2 cups hot water  
1lb. fillet of cod or haddock, cut into 2-inch pieces  
2 cups milk  
1 tsp. salt  
½ tsp. paprika

Cook bacon, remove from pan, and cook onion in bacon fat. Add potatoes, carrot, and water. Cover and boil about five minutes. Add fish to vegetables, cover, and simmer for ten minutes. Add milk and salt. Heat just to boiling. Move to lower heat and cook five minutes more. Crumble the bacon and add to chowder just before serving.

### Italian Sausage Spaghetti Sauce

What you need:

1 lb. hot Italian Sausage  
2 28 oz. cans tomatoes  
1 12 oz. can tomato puree  
3 onions, chopped  
2 tsp. salt  
1 tsp. sweet basil  
½ tsp. sage  
1/8 tsp. rosemary  
2 bay leaves  
3 or 4 cloves garlic, minced  
1 ½ tsp. oregano  
¼ tsp. tarragon  
¼ tsp. thyme

Remove casing from sausage. Fry and drain fat. Mix tomatoes and puree with fried sausage in a large, heavy, enamel pot. Add the rest of the ingredients and mix. Cover pot, bring to a boil, then move pan over so that sauce just bubbles. Simmer for three hours. Remove from heat and let stand covered overnight. Reheat just before serving.

### Baked Beans

What you need:

2 cups dry soldier beans, soaked overnight  
Small pieces of salt pork  
1 small onion, sliced  
1/3 cup molasses  
½ cup sugar  
2 tsp. salt  
2 tsp. dry mustard  
¼ tsp. ginger  
Dash of pepper  
Plum Pudding  
6 oz. Suet, Chopped fine  
6 oz. raisins  
8 oz. currants

3 oz. bread crumbs  
3 oz. flour  
3 eggs

One-sixth of a nutmeg; small blade of mace and cinnamon; one-half teaspoon salt; one-half pint milk(or less); four ounces sugar; one ounce candied lemon; one half ounce candied citron. Beat the eggs and spices well together; mix in the flour, then the rest of the ingredients. Dip a fine close linen cloth into boiling water and put it in hair sieve. Flour it a little, pour in the mixture and tie up close; put it into a saucepan containing six quarts of boiling water; keep a kettle of boiling water along side of it, and fill up your pot as it wastes. Be sure to keep it boiling six hours at least.

### **Boiled Cider**

Start with least one gallon of cider and put in a large, wide pan. Simmer slowly until reduced to about one quart, which may take up to twenty-four hours. The consistency should be thick, almost jelly-like. However, by boiling a shorter time, you can make it like syrup. This can be used to reconstitute with water to make a refreshing drink; the thicker cider is used in cooking. Seal cider in jelly jars; it keeps it very well.

[Safety Notices](#) | [Lopi Commercials](#) | [Cost of Heating Calculator](#) | [Product Registration](#) |  
[Architects Enter Here](#) | [Brochure Request](#) | [Lopi Australia](#) | [Dealer Login](#)