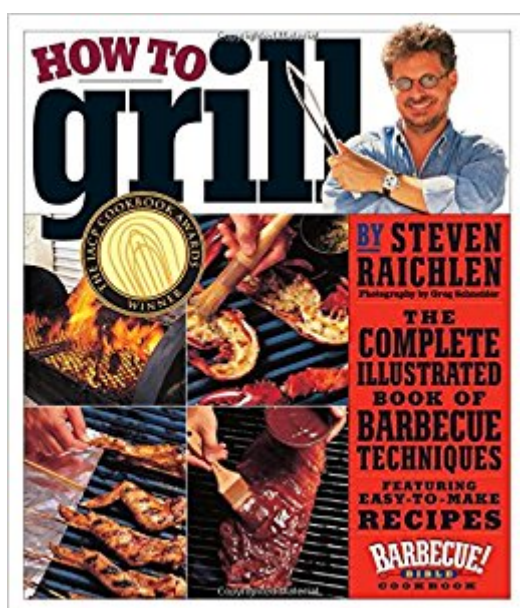


The book was found

How To Grill: The Complete Illustrated Book Of Barbecue Techniques, A Barbecue Bible! Cookbook



Synopsis

Winner of an IACP Cookbook Award, *How to Grill* is the definitive how-to guide for anyone passionate about grilling, from the newest beginner to the most sophisticated chef • (Tom Colicchio). A full-color, photograph-by-photograph, step-by-step technique book, *How to Grill* gets to the core of the grilling experience by showing and telling exactly how it's done. With more than 1,000 full-color photographs, *How to Grill* shows 100 techniques, from how to set up a three-tiered fire to how to grill a prime rib, a porterhouse, a pork tenderloin, or a chicken breast. There are techniques for smoking ribs, cooking the perfect burger, rotisserieing a whole chicken, barbecuing a fish; for grilling pizza, shellfish, vegetables, tofu, fruit, and s'mores. Bringing the techniques to life are over 100 all-new recipes "Beef Ribs with Chinese Spices, Grilled Side of Salmon with Mustard Glaze, Prosciutto-Wrapped, Rosemary-Grilled Scallops" and hundreds of inside tips.

Book Information

Paperback: 512 pages

Publisher: Workman Publishing Company; 1st edition (May 1, 2001)

Language: English

ISBN-10: 0761120149

ISBN-13: 978-0761120148

Product Dimensions: 8 x 1.1 x 9.2 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 557 customer reviews

Best Sellers Rank: #16,843 in Books (See Top 100 in Books) #29 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #39 in Books > Reference > Encyclopedias & Subject Guides > Cooking #42 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

The giddy joy that comes with picking up this tribute to outdoor cooking is comparable to the adolescent thrill of sneaking a naughty magazine into the garage. Not only does every conceivable meat, fish and fowl get its turn over the coals, there is a whole Barbecued Cabbage stuffed with bacon and onion and even a grilled Crème Brûlée. Raichlen focuses on creative techniques, employing everything from butcher's string and bricks wrapped in foil to inserting a half-full can of beer into the cavity of a chicken: when placed on the grill it simultaneously steams

the bird and holds it upright, allowing the skin to grow crisp. Indeed, Raichlen's (Miami Spice; High-Flavor Low-Fat Cooking) approach is anything but shy. However, to limit the book to a manageable size, Raichlen presents just one or two recipes for each cut of meat or type of seafood. Thus a single lamb is chopped into a new-world-order menu of Rack of Lamb Marrakech, Sichuan-Spiced Loin Lamb Chops and Leg of Lamb Provençal. Throughout, every recipe is made foolproof with step-by-step instructions and, happily, a photo accompanies every one of the steps. While none could be considered a full-fledged centerfold, it is impossible not to gaze upon them and lust. Copyright 2001 Cahners Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

The giddy joy that comes with picking up this tribute to outdoor cooking is comparable to the adolescent thrill of sneaking a naughty magazine into the garage. Not only does every conceivable meat, fish and fowl get its turn over the coals, there is a whole Barbecued Cabbage stuffed with bacon and onion and even a grilled Creme Brulee. Raichlen focuses on creative techniques, employing everything from butcher's string and bricks wrapped in foil to inserting a half-full can of beer into the cavity of a chicken: when placed on the grill it simultaneously steams the bird and holds it upright, allowing the skin to grow crisp. Indeed, Raichlen's approach is anything but shy. However, to limit the book to a manageable size, Raichlen presents just one or two recipes for each cut of meat or type of seafood. Thus a single lamb is chopped into a new-world-order menu of Rack of Lamb Marrakech, Sichuan-Spiced Loin Lamb Chops and Leg of Lamb Provencal. Throughout, every recipe is made foolproof with step-by-step instructions and, happily, a photo accompanies every one of the steps. While none could be considered a full-fledged centerfold, it is impossible not to gaze upon them and lust. "Publishers Weekly" "Without a doubt the most interesting, comprehensive, and well-thought-out book on grilling ever . . . and it's destined to be in the kitchens and backyards of both professionals and home cooks. Every detail is made clear and easy in a concise and inspirational way. Spark it up!" "Mario Batali, *Molto Mario* (The Food Network), *Mario Batali's Simple Italian Food* "Steven Raichlen has done it again! . . . lending his endless research and knowledge to the world of grilling. Grab this book to help you make mouthwateringly good food." "Todd English, *The Olives Table* "Detailed directions are clear, the tips on technique are many and useful, and the outcomes are honest and tasty." "The New York Times" "150 straightforward recipes will appeal to run-of-the-mill grillers as well as those weekend barbecue warriors . . . " "Los Angeles Times" "Mr. Raichlen's recipes are interesting enough to make even an accomplished cook sit up and take notice." "The Wall

Street Journal" "Steven Raichlen might as well be called the guru of grilling, so well versed is he in every aspect . . . " "Family Circle" "This summer, there will be only one new addition to my cookbook shelves: Steven Raichlen's 480-page How to Grill." "Fine Cooking" "With more than 1,000 full-color photos to show you every step . . . this book can turn anyone into a grill master." "Good Housekeeping"

Saw Steve on PBS and was a fan even though I was not a Barbecue(r) yet..... this book really cover the basics my first Brisket is in grill at this very moment and smell is driving me crazy! Moma didn't raise no Genius...and my first attempts are frankly really good. The only Con I can honestly mention is: it's gonna play hell with my diet! I recommend this book to anyone wanting practice the manly/Womanly Art of burning Meat! Hell he even tell you how to look cool!

Very well written with lots of pictures, and thorough explanations. There are many very good recipes in this book. It will help anyone get better at grilling no matter what your level of expertise is. Well worth the read.

I bought the paper version first. Love the paper version. The Kindle version is disappointing because it lacks photos, which in my opinion adds a lot. Think carefully before making your choice.

Great book and worth every penny. I purchased this book several years ago but lost it during one of several moves. I discovered it was still being sold here on and now they have a Kindle version! Since I had already bought this through as a regular book, they were offering the kindle version for about \$3.00! so I jumped on it and now am enjoying many of the recipes I had encountered years ago and had thought that I had lost. I would definitely recommend this book to anyone who enjoys grilling and is looking to add new recipes to their stockpile.

I have another book by this guy, and his stories are great and his recipes are top-notch. I also like the history he gives of each region that does BBQ. Another thing I like about this book is it shows you the times for different types of grills you're cooking with, like gas or charcoal or even an electric indoor grill. Which is great because I have all three. Yeah, I find I reference this guys cookbooks for BBQ more than any others. Great book.

I have owned the book now for ~6 years and I am on my third copy. What can I say about most

funnest rewarding book I own other than the recipes and techniques included are just top notch. I went from being completely clueless novice to being able to consistently deliver great tasting quality food right off the grill. The most rememberable recipes for me are: Prosciutto Wrapped Scallops - These kill everytime. Lemongrass Beef Sates - This is the one where ppl are like "Wow I never had anything like this before". Sesame Asparagus - Real hard to top. Grilled Corn - Never grill in the husk. (Then you are steaming not grilling). Tuscan-Style Steak - He uses porterhouse in the recipe but I have great results with Tri-Tip. The JERK - Raichlen's jerk recipe is the best I have seen and I have used it on chicken and pork. It is EXCELLENT. The Smoked Turkey, The Smoked Spare Ribs, and The Smoked Salmon are again all EXCELLENT. I cannot say if one was better than the other. Smoking does take your game up a notch for the taste and the affect. Any tailgate now requires something to be smoked. Those recipes are all winners and you cannot go wrong with them. So yeah what else can I say. Six years of fairly frequent grilling/smoking almost exclusively with this book and I have still have not come close making everything. Raichlen has truly made a masterpiece that I have found rewarding beyond measure. Now that I am thinking about it. I should probably carry some copies around with the grill. So I can sell them. It would make the world a better place.

5 STARSThough this year, someone stole my grill, I really have enjoyed learning the intricacies of grilling thanks to this wonderful book. From grilling large items like Turkey to basting and grilling hot dogs, burgers, and chicken, I have learned the art of making great food on the grill. It is a must for the summer griller. I recommend it for those guys who love to show off their masculine side on the grill. It was delivered on time and it was informative to the 5 STAR level!!!!

Got this as a B-Day gift and I am extremely pleased with the information of setting up the grill (charcoal or Gas) for either direct or indirect grilling. The recipes for the basic and special rubs, mop sauces and barbecue sauces are fabulous! I look for meat specials in my local grocer just to try some new grilling technique and recipes and they have turned out great. I highly recommend this book to the novice or the backyard grilling expert, there is some great tips and recipes for everyone.

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