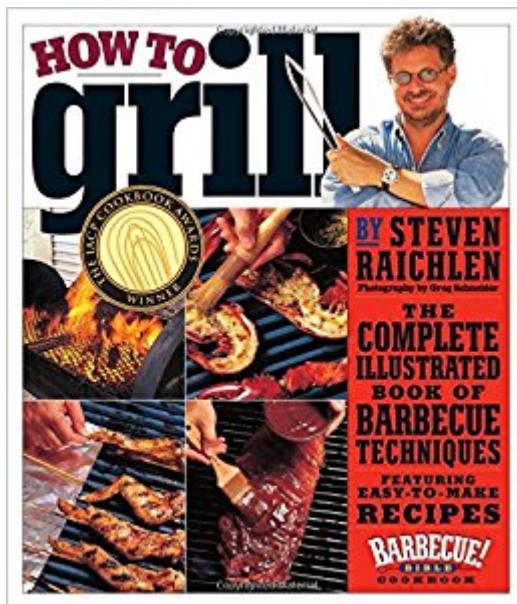


The book was found

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 so many more. 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

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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.

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even an accomplished cook sit up and take notice."                                                      <img alt="neutral face" data-bbox="7531 35 75

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 STARS Though 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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