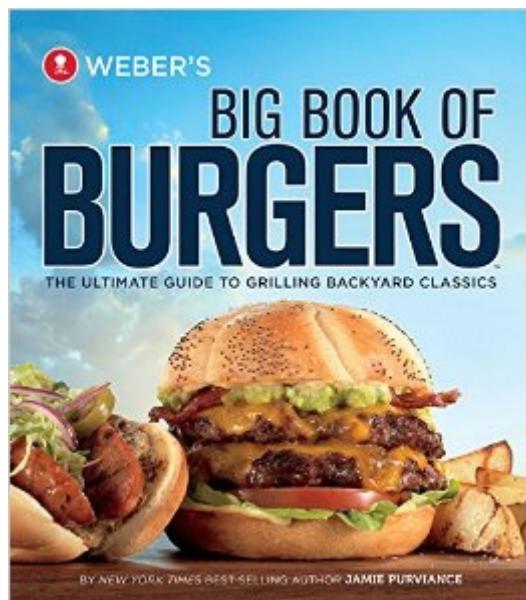


The book was found

Weber's Big Book Of Burgers: The Ultimate Guide To Grilling Backyard Classics



Synopsis

Weber's Big Book of Burgers tips a spatula to the mighty beef patty, celebrating our national dish in all its glory, and goes beyond the bun, reinventing the burger with modern twists and alternative ingredients such as pork, poultry, seafood, and veggies. And it doesn't stop thereâ "with recipes for sizzling sausages, hot dogs, and brats, plus sides like out-of-this-world onion rings and drinks like luscious milkshakesâ "this book pays homage to other classic barbecue fare and offers 160 inspiring reasons for you to fire up the grill. Packed with nearly 250 full-color photos, step-by-step instructions, and whimsical watercolor illustrations, Weber's Big Book of Burgers is sure to become as classic as the burger itself. From the food to the fun to the flavors, you'll find juicy goodness on every single page. Weber's Big Book of Burgers also includes: Â The Five Steps to Burger Perfection for perfect patties and big, juicy burgers time and time againTried-and-true expert advice on grinding your own meat for burgers; building a better burger; grill setups, maintenance, and safety; tools of the trade; ten tips for grilling greatness; and moreA visual sausage guide detailing many different varietiesâ flavor profiles and originsRegional burger and hot dog features on these American favorites with whimsical, full-color illustrations from artist Linda KelenFeature stories on who invented the hamburger, the New England-style top-loading bun, Sheyboygan: the home of the brat, pickles, and understanding the science behind food euphoria

Book Information

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Customer Reviews

JAMIE PURVIANCE is one of America's top grilling experts and Weber's master griller. He graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as Bon Appetit, Better Homes and Gardens, Fine Cooking, Town & Country, and the Los Angeles Times. He is the author of numerous cookbooks including Weber's Way to Grill, a James Beard Award nominee and New York Times best seller.

Purviance has appeared as a grilling authority on numerous television shows including Today, The Early Show, Good Morning America, and The Oprah Winfrey Show. He lives in California. WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor. From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

Having been trying recipe's that come in from Weber via the email, I'm really excited to get into, and start marking our favorites. Just the ideas alone are worth having this book for. Got my copy for my last 48th birthday. Not every recipe is superb but the ideas are great! For example :) we got a recipe for hot dogs topped with onions and jalepeno's that are cut in strips, and then simmered in a little aluminum pan on the grill. It was alright, BUT... we added strips of bell pepper and simmered the vegies in Dr. Pepper and WOW; I may never have traditional hot dogs again. Same goes for Weber's Buffalo Chicken Wing Burgers - we tweaked it, and BAM!ANYWAY - super nice gift for any Grill Dads out there :)

When I ordered this book I was expecting a book on burgers and nothing else. well I was pleasantly surprised when I opened it and found other topics too. There are chapters on hot dogs, sausages and brats, a chapter on sides and toppings, a chapter on drinks, and a chapter on grilling basics. This is basically a great book for your upcoming summer parties. While the burger chapter is by far the largest chapter in this book, it is broken down to a few sub-chapters. Naturally you need to start with grinding and making your own burgers. Then it breaks down further into ingredients like lamb burgers, pork burgers, seafood, vegetarian, and oh yeah, beef. The amount of variation in this book in regards to breads, meats, and toppings will ensure you find a burger combination you will love. Another great book by Jamie Purviance, which I have come to expect from him.

Mr. Purviance strikes gold again. Excellent recipes, insightful tips and information, sharp pictures, and colorful illustrations make this book a must have. My kids enjoy thumbing through this book and letting their eyes guide what we are going to try next. I appreciate the burger variety and the inclusion of brats and hot dogs. The side dishes and drinks round out the options. While some of the burgers are wildly exotic, many of them are subtle in their differences. I'm convinced if you follow Jamie's techniques and cook over a clean burning fire, the results will be consistently delicious.

If you enjoy BBQ'n and want to try some new recipes this is a must have. This is my third Jamie Purviance book that I have purchased and he never seems to fail at providing new methods. I have tried a lot of burger recipes over the years and this book will keep me busy for many more to come. This book is not only burgers, it has a ton of sea food and hot dog recipes as well. Whether you are starting off in grilling or advanced, this book will open your eyes and make your mouth water!!

Many different recipes for burgers. Will try them out from time to time. Wish they had other recipes too!

A beautifully-illustrated book that is filled with outstanding tips and tricks for grilling and loads of different recipes for beef hamburgers and several other varieties of grilled deliciousness, you can't go wrong with this one...if you enjoy grilling and making tasty burgers in a variety of interesting ways, give it a shot. You won't be disappointed.

This is a great step by step on not only how to make great burgers but also hot dogs, sides and desserts. Learn how to grind your own as well using a blend suggested by Jamie.

Love this book! it is really more than burgers and certainly more than beef. It is chicken, pork, fish, side dishes; the whole nine yards.

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