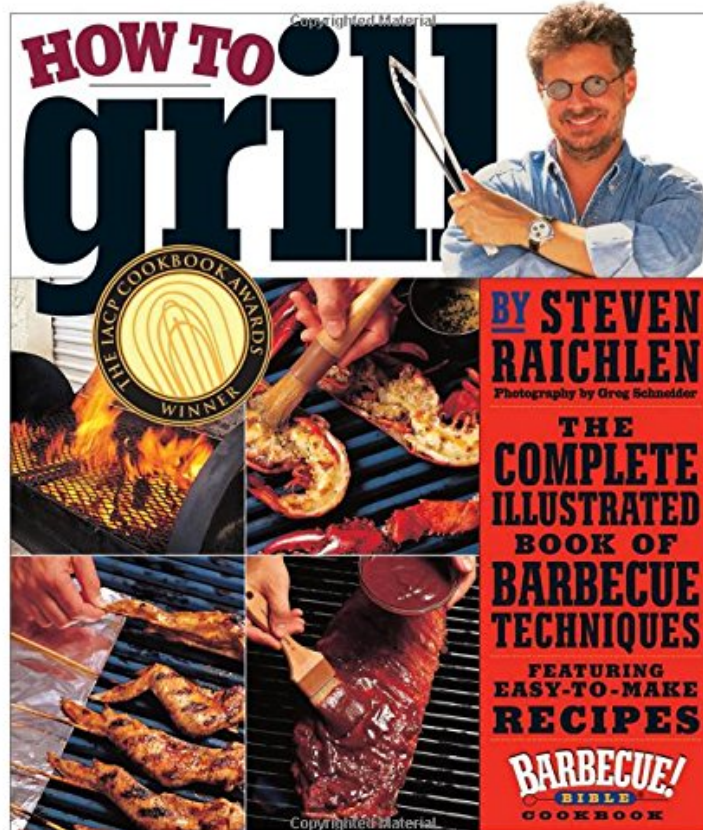


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# How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook

Steven Raichlen

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**Steven Raichlen : How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook** before purchasing it in order to gauge whether or not it would be worth my time, and all praised How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook:

1 of 1 people found the following review helpful. and my first attempts are frankly really good. The only Con I can honestly mention is By Customer 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! 0 of 0 people found the following review helpful. A book for everyone. By C. L. Nunley 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.0 of 0 people found the following review helpful. Nice!By AnneNice. Good recipes and a good variety of recipes. And a very thorough and detailed teaching of what 'anyone' needs to know about how to grill. Far more than just basic grilling.

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.

From Publishers Weekly 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 (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 Provenal. 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. 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 Provenal. 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