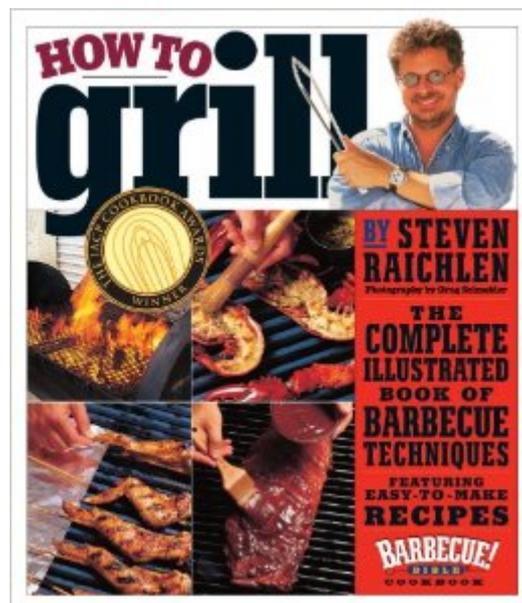


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# How To Grill: The Complete Illustrated Book Of Barbecue Techniques, A Barbecue Bible! Cookbook



## 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

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## Customer Reviews

At first I almost called this a great basic grilling book. To be honest, I think this book has changed the definition of a "basic grilling book", simply because while it shows the burgers, etc. that most experienced grill cooks know, it also shows other foods that really are a natural for the grill - expanding the envelope of what really is basic. Many different foods are shown, but nothing is redundant and every subtlety in preparation is explained - giving each recipe a reason for belonging. (ie there aren't separate recipes for hot dog, cheese dog, and chili dog because there

aren't 3 different techniques involved). The layout and format are simply outstanding - done, again, in what seems to be a "basic grilling book" format. Tons of color pictures showing various techniques. You want to know how to grill chicken breasts? Bam! It's right there. Bone-in chicken? Whole chicken? Chicken sate? Chicken wings? All there. And for the more seasoned cook, there are new things as well. Recipes like rum-cured smoked salmon and turkey pastrami are a few non-everyday recipes that are quite excellent. And yes, I've tried many of the recipes and they've all come out quite well. In addition, there are plenty of notes and comments that will bring any cook to a higher level. One note, however. I also bought his 'The Barbecue! Bible' book, and it appears that most of the recipes are also in that book as well, albeit not as nicely illustrated and laid out. I still, though, use both quite frequently (the photos on cutting up a whole chicken are just one of the things that are better in this book).

What the Barbecue Bible! was to inspiration, How to Grill is to technique. Written around 100+ grilling and barbecue techniques this book provides the Backyard Barbecue Chef with an arsenal capable of cooking just about any cut of meat to perfection. In his conversational style the author takes the reader through the process of selecting and preparing the meat, using rubs and marinades and best applying fire to food. After reading this book you will have the ability and knowledge to treat each cut of meat with a cooking technique that will best enhance the natural traits of the food. Be warned that this book is a little biased toward the charcoal grill, but most of the recipes can be done on a gas grill if that is your taste. In addition it is primarily a book about grilling. The author only touches on advanced cooking techniques such as barbecuing and smoking. He does however treat rotisserie grilling very thoroughly. The section on materials is short but does provide the basic information you will need to know before cooking outdoors. All told this book is an excellent guide to the fine art of grilling. It is an essential reference manual for both the beginner and advanced cook.

Like many people I once thought I knew everything I needed to know about grilling -- and how to do it. I own several grilling books, including Barbecue Bible by the author, and have had many successes. But until I got this book I never knew how great grilling could be. Things I have done and especially those I never thought of doing or attempting -- like a whole chicken or turkey or pineapple -- are explained in such great (and color!) detail that I am rethinking every possibility and doing it all better than before. There must be at least six photos or more for every technique -- and the details are helpful even when I am not following the recipes like skewering shrimp or chicken wings. The

asparagus "rafts" were a real eye opener and have already saved dozens from a fiery fate. Every time you grill you should check this book, not just to find a recipe but just to brush up or learn how to do anything on the grill. Thanks Steven!

Should really be called "How to Barbecue". While Stephen Raichelen has written many books on culinary creations, he has managed with "How to Grill" to demystify the process of actual barbecue. This is no mere book on how to enjoy your backyard cookout, HTG is a step by step text book detailing and illustrating all the steps you need to go through to produce mouthwatering 'Q, from the types of grill, (gas, smokers, kettles etc...) to the meats, vegetables, fruits, marinades and rubs, fuels, sauces, serving ideas, not to mention items you would never even think of grilling. To those who crave real 'Q and more importantly, the to those who simply love to create it, this is your reference book. I have spent hundreds of 12 hour days with this book creating my own rubs, making my own sauces, drinking beer, getting sunburt, smelling like smoke, lovingly tending to my ribs, pulled pork, brisket, chicken, leg of lamb, whole pig, veggies, fruits or anything else you can image that just tastes better on a grill. Real BBQ is A LOT OF WORK!! But for some it is a labor of love that is always worth the effort when you have your guests sit down and take their first bite of pork spare ribs that taste like they're from the best rib joint in Memphis. Pulled pork right out of Lexington North Carolina, Brisket that would make any Texan sit up straight. Raichlen also has other BBQ books, such as BBQ USA, and the BBQ Bible, both are outstanding additions to HTG with more localized recipies, but if you own just ONE grill/BBQ book "How to Grill" is the one.

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