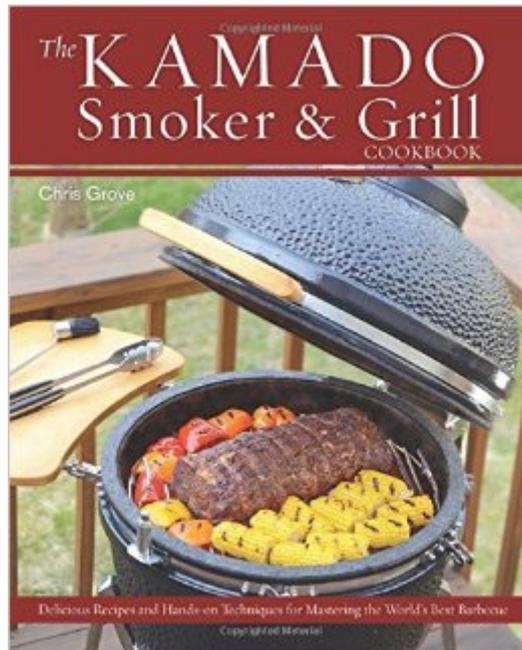


The book was found

The Kamado Smoker And Grill Cookbook: Recipes And Techniques For The World's Best Barbecue



Synopsis

THE FIRST ALL-ENCOMPASSING GUIDE TO THE WILDLY POPULAR EGG-SHAPED CERAMIC COOKER THAT'S BLOWING UP THE WORLD OF BARBECUE Organized into 52 tutorials that combine a valuable kamado cooking technique with a delicious recipe, this book takes you from casual griller to kamado master chef with detailed instruction on:

- Grilling: Cajun Strip Steak
- Smoking: Hickory-Smoked Chicken
- Searing: Cowboy Ribeye
- Brick Oven Baking: Wood-Fired Pizza
- Stir-Firing: Thai Beef with Basil
- Salt-Block: Grilling Tropical Seared Tuna
- Cold Smoking: Flavorful Fontina Cheese
- Convection Baking: Apple Flambé

Book Information

Hardcover: 144 pages

Publisher: Ulysses Press (July 1, 2014)

Language: English

ISBN-10: 1612433634

ISBN-13: 978-1612433639

Product Dimensions: 0.8 x 7.8 x 9.8 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (218 customer reviews)

Best Sellers Rank: #11,167 in Books (See Top 100 in Books) #18 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#) #97 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#)

Customer Reviews

I consider myself to be an expert Kamado Grill user/owner as it's part of my professional life cooking on them. There are very few books on the market dedicated to Kamado Cooking so when I found out Mr. Grove had published this one, I ordered it right away! I had been following his blog online for a couple years and I know his culinary skills on the grill are outstanding. This book is particularly helpful for a new/inexperienced Kamado owner because it gives you a lot of detail on how the kamado grill works and how to operate it properly. Kamado grills are fantastic cookers and grilling is just a small part of what they do. I like to consider them as charcoal fired ovens, and when you start to think of them this way, a world of opportunity opens for you! This book starts you on your journey by explaining the parts of the kamado grill, how to start it up and how to control your fire for cooking at various temperatures. Controlling the airflow through the grill is the key to controlling the temperature and this book gives you everything you need to know about those techniques. Beyond

that, this book gives you a ton of insight into what accessories you want in your arsenal as you become a Kamado GrillMaster! All this is in just the first pages of the book! After those basics are covered, you are treated to a ton of great recipes that take advantage of every possible type of cooking you would want to do on your Kamado grill. This book is not just for beginners. There are recipes and techniques covered here that will benefit Kamado cooks of all levels. Don't let your outdoor cooking bookshelf fall short by not picking up a copy of this book!

... with every Kamado cooker that is sold. If a person is simply looking for a/another collection of recipes, this is not your book. If a person is interested in 87 different rubs or 93 different marinades or 107 different barbecue sauces, this book will sadly disappoint. If, on the other hand, a person is genuinely wanting to explore all (well, maybe not "all", but at least 27 or so) DIFFERENT ways the Kamado can be used, with realistic recipes providing good, solid examples of those techniques, then this is the book to buy. The author's introduction says "I want to provide Kamado owners with inspiration and a toolkit of ideas to help them explore what their ceramic cookers can do." He accomplished that goal with flair, photos, and style.

This book is an invaluable resource for any Kamado owner. I'm on my second Kamado (a Grill Dome) and have been grilling on a Kamado for more than three years and found some great nuggets of information on almost every page. I thought I'd mastered the Kamado, but now I have so many more tricks and tips that I have to experiment with - the paper towel method of lighting the grill, an ingenious way to grill stuffed pork chops to keep the stuffing in, how to make cleaning the inside of the grill simple and easy, marking the vent every half inch to make for more precise temperature control, cold smoking and also salt block grilling. I feel like my grilling horizons were just expanded ten fold. This book is not filled with 300 recipes of which half are crap. It's more focused on methods for grilling with the Kamado with the cream of the crop of recipes that show how those methods can be used to perfection. I considered myself a Kamado expert and now I feel that I have so much more to explore and that's a good thing. There is no such thing as knowing everything in terms of grilling and BBQ, but this book is a good step on that journey. I think it's time to order a second copy for my dad, a fellow Kamado Konnoisseur.

While The Kamado Smoker and Grill Cookbook is geared towards owners of ceramic cookers, the bulk of the information contained within the book can really be applied to any type of smoker or grill. In addition to offering techniques that go beyond direct grate grilling like cast iron baking, salt block

grilling, and grilling on coals, author Chris Grove really showcases his cooking skills with such concepts as hot tubbing (aka poor man's sous vide in which food is seasoned, sealed in a bag, then placed in a temperature controlled water bath for a few hours to promote juiciness and tenderness before finishing it on the grill); wok-top broiling (using a wok lid to create high heat above a dish so that it acts as a broiler); and cold smoking (smoking food such as cheese at a very low temperature). But my favorite technique by far was Chris's use of a foil covered Bundt pan to steam food like his recipe for beer steamed snow crab and potatoes. By using the Bundt pan, his method allows smoke from the Kamado to enter the pan through the center hole while the foil holds in the steam. Simply brilliant! As for recipes, Chris knocks it out of the park with such dishes as Turbo Brisket (aka hot-and-fast brisket cooked at 300 degrees versus the traditional 225-250); agave glazed and smoked turkey breast (yes, turkey can be cooked outside of Thanksgiving!); cherry cheese Danish cobbler; and babyback ribs with bootlegger BBQ sauce. And the best part about the book? The majority of the mouth watering photos included within were taken by the man himself whose photography on his blog NibbleMeThis.com has kept me coming back for more year after year. So whether you own a ceramic cooker, are considering the purchase of one, or simply want to step up your grilling game, definitely run out and grab your copy of The Kamado Smoker & Grill Cookbook.

This book is a must have if you have or are thinking about buying a Kamado. As someone who was raised with gas grills I have to admit that when my Kamado Joe arrived it was a bit intimidating. But this book not only contains great recipes but also explains many useful techniques. Simply a must have for all new Kamado owners.

[Download to continue reading...](#)

The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue
Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game The Unofficial Masterbuilt Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Masterbuilt Smoker Series) (Volume 1) The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Hot Coals: A User's Guide to Mastering Your Kamado Grill More BBQ and Grilling for the Big Green Egg and Other Kamado-Style Cookers: An Independent Cookbook Including New Smoking, Grilling, Baking and Roasting Recipes Grill Master (Williams-Sonoma): The Ultimate Arsenal of Back-to-Basics Recipes for the Grill Best of the Best

from Big Sky Cookbook: Selected Recipes from the Favorite Cookbooks of Montana and Wyoming (Best of the Best Cookbook Series) Best of the Best from the Deep South Cookbook: Selected Recipes from the Favorite Cookbooks of Louisiana, Mississippi, and Alabama (Best of the Best Regional Cookbook) Best of the Best from Alaska Cookbook: Selected Recipes from Alaska's Favorite Cookbooks (Best of the Best Cookbook Series) Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Real BBQ: The Ultimate Step-By-Step Smoker Cookbook Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pitmasters, Revised & Updated with 32 New Recipes! Smokin': Recipes for Smoking Ribs, Salmon, Chicken, Mozzarella, and More with Your Stovetop Smoker Best of the Best from Hawaii: Selected Recipes from Hawaii's Favorite Cookbooks (Best of the Best State Cookbook) The Complete Air Fryer Cookbook: Amazingly Easy Recipes to Fry, Bake, Grill, and Roast with Your Air Fryer The Ultimate Panini Press Cookbook: More Than 200 Perfect-Every-Time Recipes for Making Panini - and Lots of Other Things - on Your Panini Press or Other Countertop Grill 125 Best Indoor Grill Recipes The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more!

[Dmca](#)