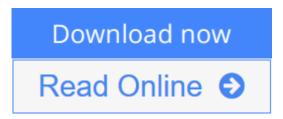


# How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook

By Steven Raichlen



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

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.



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#### **Editorial Review**

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 CrŠme Br–l,e. 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 Proven‡al. 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.

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"Without a doubt the most interesting, comprehensive, and well-thought-out book on grilling ever . . . and it's destined to be in the kitchens and backyards of both professionals and home cooks. Every detail is made clear and easy in a concise and inspirational way. Spark it up!" —Mario Batali, *Molto Mario (The Food Network)*, *Mario Batali's Simple Italian Food* 

"Steven Raichlen has done it again! . . . lending his endless research and knowledge to the world of grilling. Grab this book to help you make mouthwateringly good food." —Todd English, *The Olives Table* 

"Detailed directions are clear, the tips on technique are many and useful, and the outcomes are honest and tasty." —The New York Times

"150 straightforward recipes will appeal to run-of-the-mill grillers as well as those weekend barbecue

warriors . . . " —Los Angeles Times

"Mr. Raichlen's recipes are interesting enough to make even an accomplished cook sit up and take notice."

—The Wall Street Journal

"Steven Raichlen might as well be called the guru of grilling, so well versed is he in every aspect . . . "

—Family Circle

"This summer, there will be only one new addition to my cookbook shelves: Steven Raichlen's 480-page *How to Grill.*" —*Fine Cooking* 

"With more than 1,000 full-color photos to show you every step . . . this book can turn anyone into a grill master." —Good Housekeeping

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"Without a doubt the most interesting, comprehensive, and well-thought-out book on grilling ever...and it's destined to be in the kitchens and backyards of both professionals and home cooks. Every detail is made clear and easy in a concise and inspirational way. Spark it up!"

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