



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

By Steven Raichlen

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### 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 Crème Brûlée. 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 Provençal. 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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### Review

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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*

#### Review

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—Mario Batali, *Molto Mario* (The Food Network), Mario Batali's Simple Italian Food

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