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Part field guide to grilling and barbecuing and part cookbook, Master of the Grill features a wide variety of kitchen-tested recipes for meat, poultry, seafood, vegetables, pizza, and more. These are the recipes everyone should know how to make—the juiciest burgers, barbecue chicken that's moist not tough, tender grill-smoked pork ribs, the greatest steak (and grilled potatoes to serve

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"These are the recipes everyone should know how to make--the juiciest burgers, barbecue chicken that's moist not tough, tender grill-smoked pork ribs, and the greatest steak (as well as potatoes to serve alongside). Regional specialties are included too--learn how to make Cowboy Steaks, Alabama BBQ Chicken, and Kansas City Sticky Ribs. Learn which type of grill is best for you, and know which tools you should use with them. Test-kitchen recommended brands will ensure you won't waste money on equipment or ingredients. Colorful photography throughout captures the beauty of the recipes and step-by-step shots guide you through everything you need to know."

Outdoor Cooking Hacks to Elevate Your BBQ Game to the Next LevelThe 5th cookbook from American South BBQ

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author, Bill West, offers timesaving tips and tricks to get smokin' hot results from your grill. Packed with succulent smoked and grilled meat cooking, sizzling choice fish and seafood, decadent slathering sauces and toppings, plus savory side dishes, herbs, spices, and condiments. Rub, mop, chop, and smoke your way to finger-lickin' backyard greatness. In this book: ?Tips, Tricks & Techniques? 114 Tested & Tasty Recipes ?Cool Tools? Handy Meat Cheat Sheet? "Talking Chop" Interviews with Pros (transcribed from the audio book)? Types of Grills & Smokers? Secret Ingredients? Tasty Side Notes for Pairing Side Dishes Buy Big Book of BBQ Tricks, grab your tongs, fire up your grill, and dig in to this ultimate, easy-to-follow reference guide for grilling and smoking, featuring advice from butchers, pit masters, and other experts.

Everyone loves to get the barbecue out on a sunny day – but how often do you end up with blackened steak, raw chicken, or collapsing veggie kebabs? Never fear – Genevieve Taylor, BBQ and live-fire expert and cook, is here to solve all your barbecue problems with 60 foolproof recipes to make your summer party a sizzling success! With clear, simple instructions on how to set up your barbecue for failsafe cooking, what fuel to use, and how to prepare your food, Foolproof BBQ makes outdoor cooking a breeze.

Features over three hundred fifty recipes for the grill, including rosemary-basted chicken, Yucatán-style pork chops, and corn with hoisin-orange butter.

Because of the airtight seal it can achieve, the ceramic-insulated kamado grill is the "fix it and forget it" of the smoking world. Bring the grill to temperature, put on your brisket, ribs, or pork shoulder, lock down the grill, and it will

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maintain temperature for 5 to 12 hours, no added fuel needed. In The Kamado Grill Cookbook, Fred Thompson teaches the special techniques needed for kamado grill success.

From the New York Times-bestselling authors, a guide to grilling with failproof techniques and over sixty-five mouthwatering recipes. In this guide and cookbook, two grill experts break down the essential information you need to graduate grill school. Learn about different types of grills and equipment and master the eight fundamental grilling techniques, including direct and indirect grilling, smoking, and la plancha. Organized by main ingredient and type of dish, each chapter features fresh recipes with flavor profiles inspired from around the globe. You'll find engaging lessons that break down the techniques for getting the best results with burgers, steak, salmon, vegetables, and more. This enticing collection includes over sixty-five recipes for burgers, beef, pork, poultry, fish & shellfish, vegetables, pizzas, and desserts—plus an entire chapter on brines, rubs, and sauces. Recipes include: Tunisian Turkey Burgers with Harissa Ketchup; BBQ Brisket with Ancho Chocolate BBQ Sauce; 3-Pepper Spareribs with Peach Bourbon Barbecue Sauce; Grilled Chicken Tikka Masala; Planked Salmon Fillet with Citrus Rub and Artichoke Relish; Grilled Squid with Chorizo and Romesco; Grill Woked Broccoli and Cauliflower Florets with Tom Kha Ga Glaze; Grilled Fennel Basted with Rosemary Absinthe; Grilled Pizza with Black Garlic, Arugula & Soppresata; Barely Burnt Honey Glazed Pears with Orange and Rosemary; and more

Are you looking for ways to improve your outside cooking assortment and surprise your loved ones with some delicious grilled and smoked meats? Maybe you already feel tired of



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cooking the same food the same way over and over again? Or maybe you just got your brand new Traeger Grill & Smoker, and now you are looking for proven recipes to test it out? If you answered "Yes" to at least one of these questions, please read on... You'll be delighted to find that most of the ingredients used in the recipes can be found at your local grocery store, and can satisfy your appetite and fit your budget. In this book you will find: - How to use your Pit Boss - Tips and tricks for the perfect BBQ - Easy and Easy to find recipes - The right pellet for the best BBQ - Perfect grilling/smoking recipes for any occasion - And much more! And even if you don't have any cooking skills yet, or never tried to grill or smoke food before, don't worry. This book will take you from wherever you are at right now and lead you through every single step!

Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status

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with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba.

Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY curing projects.

Discover Surprising BBQ Recipes The Whole Family Will Absolutely Love!

Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish--featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking great-tasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also

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included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

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