

The Barbecue! Bible: Over 500 Recipes

Where There's Smoke, There's Fire. An electrifying new approach by the man who literally wrote the bible on barbecue. Cutting edge techniques meet time-honed traditions in 100 boldly flavored recipes that will help you turbocharge your game at the grill. Here's how to reinvent steak with reverse-seared beef tomahawks, dry-brined filets mignons, ember-charred porterhouses, and T-bones tattooed with grill marks and enriched, the way the pros do it, with melted beef fat. Here's how to spit-roast beer-brined cauliflower on the rotisserie. Blowtorch a rosemary veal chop. Grill mussels in blazing hay, peppery chicken under a salt brick, and herb-crusting salmon steaks on a shovel. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, Project Fire proves that live-fire, and understanding how to master it, makes everything taste better. "Once again, Steven Raichlen shows off his formidable fire power and tempting recipes."
—Francis Mallmann

Grill master Steven Raichlen shares more than 60 foolproof, mouthwatering recipes for preparing the tastiest, most versatile, and most beloved cut of meat in the world—outside on the grill, as well as in the kitchen. Take brisket to the next level: 'Cue it, grill it, smoke it, braise it, cure it, boil it—even bake it into chocolate chip cookies. Texas barbecued brisket is just the beginning: There's also Jamaican Jerk Brisket and Korean Grilled Brisket to savor. Old School Pastrami and Kung Pao Pastrami, a perfect Passover Brisket with Dried Fruits and Sweet Wine, even ground brisket—Jakes Double Brisket Cheeseburgers. In dozens of unbeatable tips, Raichlen shows you just how to handle, prep, and store your meat for maximum tenderness and flavor. Plus plenty more recipes that are pure comfort food, perfect for using up leftovers: Brisket Hash, Brisket Baked Beans, Bacon-Grilled Brisket Bites—or for real mind-blowing pleasure, Kettle Corn with Burnt Ends. And side dishes that are the perfect brisket accents, including slaws, salads, and sauces.

In the first cookbook by a Black pitmaster, James Beard Award-winning chef Rodney Scott celebrates an incredible culinary legacy through his life story, family traditions, and unmatched dedication to his craft. "BBQ is such an important part of African American history, and no one is better at BBQ than Rodney."--Marcus Samuelsson, chef and restaurateur Rodney Scott was born with barbecue in his blood. He cooked his first whole hog, a specialty of South Carolina barbecue, when he was just eleven years old. At the time, he was cooking at Scott's Bar-B-Q, his family's barbecue spot in Hemingway, South Carolina. Now, four decades later, he owns one of the country's most awarded and talked-about barbecue joints, Rodney Scott's Whole Hog BBQ in Charleston. In this cookbook, co-written by award-winning writer Lolis Eric Elie, Rodney spills what makes his pit-smoked turkey, barbecued spare ribs, smoked chicken wings, hush puppies, Ella's Banana Puddin', and award-winning whole hog so special. Moreover, his recipes make it possible to achieve these special flavors yourself, whether you're a barbecue pro or a novice. From the ins and outs of building your own pit to poignant essays on South Carolinian foodways and traditions, this stunningly photographed cookbook is the ultimate barbecue reference. It is also a powerful work of storytelling. In this modern American success story, Rodney details how he made his way from the small town where he worked for his father in the tobacco fields and in the smokehouse, to the sacrifices he made to grow his family's business, and the tough decisions he made to venture out on his own in Charleston. Rodney Scott's World of BBQ is an uplifting story that speaks to how hope, hard work, and a whole lot of optimism built a rich celebration of his heritage--and of unforgettable barbecue.

NEW YORK TIMES BESTSELLER • A complete meat and brisket-cooking education from the country's most celebrated pitmaster and owner of the wildly popular Austin restaurant Franklin Barbecue. When Aaron Franklin and his wife, Stacy, opened up a small barbecue trailer on the side of an Austin, Texas, interstate in 2009, they had no idea what they'd gotten themselves into. Today, Franklin Barbecue has grown into the most popular, critically lauded, and obsessed-over barbecue joint in the country (if not the world)—and Franklin is the winner of every major barbecue award there is. In this much-anticipated debut, Franklin and coauthor Jordan Mackay unlock the secrets behind truly great barbecue, and share years' worth of hard-won knowledge. Franklin Barbecue is a definitive resource for the backyard pitmaster, with chapters dedicated to building or customizing your own smoker; finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and of course, cooking mind-blowing, ridiculously delicious barbecue, better than you ever thought possible.

Smokin' with Myron Mixon

The New Bible for Barbecuing Vegetables over Live Fire

How to Barbecue, Braise, Smoke, and Cure the World's Most Epic Cut of Meat

Bobby Flay's Barbecue Addiction

Traeger Grill Bible

Project Smoke

The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook

Argentinean Veal and Chicken Kebabs. Balinese Prawn SatSs and Grilled Sweet Potatoes with Sesame Dipping Sauce. Mexico's Yucatan-Style Grilled Fish, Italy's famous Bistecca alla Fiorentina, Senegalese Grilled Chicken with Lemon Mustard Sauce, and the best Memphis Ribs, Texas-Style Barbecued Brisket, and North Carolina Pulled Pork ever. Plus grilled sides, grilled starters, grilled desserts, The Ten Secrets of Perfect Grilling, and master recipes for steak, chicken, fish, and vegetables. Written by Steven Raichlen, the multi-award-winning cookbook author whose boundless enthusiasm took him 150,000 miles across 5 continents to discover the world's best grilled food, *The Barbeque Bible!* (over 310,000 copies in print) is a 512-page celebration of sizzle, smoke, secret sauces, and everything we love about cooking over fire. Main Selection of the Book-of-the-Month Club's Good Cook Club. Winner of a 1998 IACP/Julia Child Cookbook Award.

Seeking to convalesce from a serious illness and finish a literary project, New York book editor Claire Doheny house-sits an oceanfront mansion on Chappaquiddick Island, where she falls in love with a mysterious loner who harbors a devastating secret.

Great barbecue is as simple as meat, fire, smoke, and time. This ode to authentic meaty goodness gives barbecue beginners an essential guide to the tools, techniques, and recipes needed to make smoky, mouthwatering, fall-off-the-bone meats. And seasoned smokers will learn a thing or two, too! Ray Lampe, a.k.a. Dr. BBQ, brings decades of expertise as a barbecue master, providing indispensable wisdom alongside 68 of the best recipes he has encountered in his long and wide-ranging career, from tantalizing mains such as Competition-Style Beef Brisket to

lip-smacking sides such as Bacon and Blue Cheese Coleslaw. For both stove-top smokers and regular backyard grills, Slow Fire makes it easy to cook irresistible slow-cooked barbecue right at home.

An essential addition to every grill jockey's library, "Beer-Can Chicken" presents 75 must-try beer-can variations and other offbeat recipes for the grill. Whether on a can, on a stick, under a brick, in a leaf, on a plank, or in the embers, each grilling technique is explained in easy-to-follow steps, with recipes that guarantee no matter how crazy the technique, the results are always outstanding. So pop a cold one and have some fun!

The Traeger Grill Bible . More Than a Smoker Cookbook

A Cookbook

309 Recipes, 60 Countries

Franklin Barbecue and Franklin Steak

The Art of Great Barbecue

The Brisket Chronicles

The ultimate modern barbecue bible

Steven Raichlen, a national barbecue treasure and author of The Barbecue! Bible, How to Grill, and other books in the Barbecue! Bible series, embarks on a quest to find the soul of American barbecue, from barbecue-belt classics-Lone Star Brisket, Lexington Pulled Pork, K.C. Pepper Rub, Tennessee Mop Sauce-to the grilling genius of backyards, tailgate parties, competitions, and local restaurants. In 450 recipes covering every state as well as Canada and Puerto Rico, BBQ USA celebrates the best of regional live-fire cooking. Finger-lickin' or highfalutin; smoked, rubbed, mopped, or pulled; cooked in minutes or slaved over all through the night, American barbecue is where fire meets obsession. There's grill-crazy California, where everything gets fired up - dates, Caesar salad, lamb shanks, mussels. Latin-influenced Florida, with its Chimichurri Game Hens and Mojo-Marinated Pork on Sugar Cane. Maple syrup flavors the grilled fare of Vermont; Wisconsin throws its kielbasa over the coals; Georgia barbecues Vidalias; and Hawaii makes its pineapples sing. Accompanying the recipes are hundreds of tips, techniques, sidebars, and pit stops. It's a coast-to-coast extravaganza, from soup (grilled, chilled, and served in shooters) to nuts (yes, barbecued peanuts, from Kentucky).

BBQ Academy is pleased to present The Traeger Grill Bible, the most complete guide and cookbook with 200 tasty recipes to utilize your wood pellet grill to its full potential

The genius of Raichlen meets the magic of vegetables. Celebrating all the ways to grill green, this mouthwatering, ground breaking cookbook from America's master griller" (Esquire) shows how to bring live fire or wood smoke to every imaginable vegetable. How to fire-blister tomatoes, cedar-plank eggplant, hay-smoke lettuce, spit-roast brussels sprouts on the stalk, grill corn five ways—even cook whole onions caveman-style in the embers. And how to put it all together through 115 inspired recipes. Plus chapters on grilling breads, pizza, eggs, cheese, desserts and more. PS: While vegetables shine in every dish, this is not a strictly vegetarian cookbook—yes, there will be bacon.

"Raichlen's done it again! I am so happy that he has turned his focus to the amazingly versatile yet underrated world of vegetables, creating some of the most exciting ways to use live fire. If you love to grill and want to learn something new, then this is the perfect book for you. Steven is truly the master of the grill!" —Jose Andres, Chef and Humanitarian "Destined to join Steven Raichlen's other books as a masterpiece. Just thumb through it, and you'll understand that this is one of those rare must-have cookbooks—and one that planet Earth will welcome." —Nancy Silverton, Chef and Owner of Mozza restaurants

Bar-B-Q aficionados from around the world pilgrimage to Memphis for John Willingham's famous, braggin' rights Bar-B-Q Feisty debates have erupted right there, in the midst of fire and smoke, over whether Willingham's ribs with Memphis-style sauce or his World Champion Brisket rubbed with Hot Seasoning are his best. And no one goes home before they've had his gooey, rich shoofly pie. Authentic Bar-B-Q is as American as the Fourth of July, but often it takes a search party to find the real thing. Now, for the first time, John Willingham, winner of more major grand champion Bar-B-Q awards than anyone else in history, shares his celebrated recipes for a complete Bar-B-Q feast. At the heart of this book are Willingham's acclaimed recipes for mouthwatering beef, pork, fish, and chicken Bar-B-Q. Here are clear instructions for determining what type of cooker to use; laying a perfect fire to minimize smoke and maximize taste; preparing and using assorted dry rubs and marinades; getting a rich, marbled taste out of any cut of meat. The result is such triumphs as Grilled Pork Loin Roast, tender on the inside, golden on the outside; fresh, subtle Herbed Shrimp with Basil; Honey Mustard-Glazed Ribs that can be prepared in a snap; and Hot Sauce-Marinated Chicken. But it's not just the perfectly prepared meats and sauces on which Willingham lavishes special attention. No Bar-B-Q feast would be complete without starters, salads, fixin's, slaws, and dessert. And Willingham has the blue ribbon recipes for them all. Take, for example, his Smokin' Fastball Wings cooked overhickory or apple wood, melt-in-your-mouth Angel Biscuits, or stand-up spicy Cajun Coleslaw. To cool off, there's Grandma's Raisin Bread Pudd'n with Rum Sauce, Old-Fashioned Custard Pie, or rich Maple Sauce spooned over ice cream to mention just a few, for dessert. John Willingham explains what real Bar-B-Q is and isn't--and provides the techniques and tips that have won him accolades but are so simple even a backyard 'cuer can use them. Down-home and authentic, John Willingham's World Champion Bar-B-Q is the sourcebook for weekend enthusiasts and world-class chefs ready to follow in the Willingham tradition of creating delicious Bar-B-Q masterpieces.

Recipes and Secrets from a Legendary Barbecue Joint: A Cookbook

Rodney Scott's World of BBQ

Showstopping BBQ with Your Traeger Grill

John Willingham's World Champion Bar-B-q

The Grilling Book

Planet Barbecue!

Recipes, Techniques, and Barbecue Wisdom

From the author of South's Best Butts and A Southern Gentleman's Kitchen, an all-around grilling cookbook showcasing different methods and diverse cuisines, as well as sought-after stories and recipes from America's all-star grillers Matt Moore confesses: He is a serial griller. He can't help it--if there's food and flame, he'll grill it. In his newest book, he shares his indiscriminate appetite for smoky perfection with a broad collection of recipes varied in method, technique, and cuisine. After a review of the basics--the Maillard reaction, which grill is best for you, and more--he takes the reader on a tour across America to round up authentic stories, coveted recipes, and indispensable tips from grill masters of the South and beyond, including stops at unexpected but distinguished chefs' spots like Michael Solomonov's Zahav and Ashley Christensen's Death & Taxes. Moore offers his own tried-and-true grilling recipes for every part of the meal, from starters and salads to handhelds (Tacos al Pastor, Pork Gyros) and big plates (Country-Style Ribs with Peach Salsa) to desserts (Grilled-Doughnut Ice Cream Sandwiches). Serial Griller is a serious and delicious exploration of how grilling is done

all around America.

The man who got America fired up about grilling now extends his serious outdoor skills to low and slow barbecue and the intoxicating flavors of wood smoke. You've always known the best grilling recipes come from chef-restaurateur and Food Network star Bobby Flay. Now, just as on his Emmy award-winning show of the same name, Bobby turns his attention to true barbecue in Bobby Flay's Barbecue Addiction. With this book you get the best of both worlds and can decide whether to barbecue Tuscan Rosemary Smoked Whole Chickens or quickly grill some Pimiento Cheese-Bacon Burgers, depending upon your craving. Here is everything you need for a great backyard bash: pitchers of cold drinks, such as Sparkling Bourbon Lemonade, and platters of starters to share, like Grilled Shrimp Skewers with Cilantro-Mint Chutney, and inventive sides, including New Potato-Corn Chowder Salad. You'll also find tons of helpful information on the pros and cons of different cookers, fuels, woods, and grilling gear; how to light and tend a fire; how to tell when your steaks are done; as well as Bobby's top ten tips for the perfect cookout. With 150 recipes and 100 color photographs, Bobby Flay's Barbecue Addiction is the new outdoor cooking manifesto for fellow worshippers of smoke, fire, and good times.

Winners of the World Championship BBQ Cook-Off for six years in a row and with hundreds of other contest ribbons as well, nobody does barbecue better than Big Bob Gibson Bar-B-Q in Decatur, Alabama. Chris Lilly, executive chef of Big Bob Gibson Bar-B-Q and great-grandson-in-law of Big Bob himself, now passes on the family secrets in this quintessential guide to barbecue. From dry rubs to glazes and from sauces to slathers, Lilly gives the lowdown on Big Bob Gibson Bar-B-Q's award-winning seasonings and combinations. You'll learn the unique flavors of different woods and you'll get insider tips on creating the right heat—be it in a charcoal grill, home oven, or backyard ground pit. Then, get the scoop on pulled pork, smoked beef brisket, pit-fired poultry, and, of course, ribs. Complete the feast with sides like red-skin potato salad and black-eyed peas. And surely you'll want to save room for Lilly's dessert recipes such as Big Mama's Pound Cake. Loaded with succulent photographs, easy-to-follow instructions, and colorful stories, Big Bob Gibson's BBQ Book honors the legacy of Big Bob Gibson—and of great barbeque.

From brisket to steak, here's everything you need to know about meat. This deluxe boxed set from the revered pitmaster and New York Times bestselling author behind Austin's Franklin Barbecue features exclusive paperback editions of his already iconic books: Franklin Barbecue and Franklin Steak. From America's foremost barbecue authority and bestselling author Aaron Franklin comes this collection of two essential books for anyone interested in cooking meat to perfection. Franklin and James Beard Award-winning coauthor Jordan Mackay unlock the secrets behind truly great barbecue and mind-blowing steak, sharing years' worth of hard-won knowledge. Franklin Barbecue This bestselling book is the definitive resource for the backyard pitmaster, with chapters dedicated to building or customizing your own smoker; finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and, of course, cooking mind-blowing, ridiculously delicious barbecue. Franklin Steak This indispensable guide is the be-all, end-all to cooking the perfect steak, buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel. For any meat lover, backyard grill master, or fan of Franklin's fun yet authoritative approach, this book is a must-have.

The Definitive Guide from Bon Appetit

Seven Fires

Southern Living Ultimate Book of BBQ

From Legendary Dishes to New Classics

The Barbecue! Bible 10th Anniversary Edition

Beer-Can Chicken

The Ultimate Guide to Master Your Wood Pellet Grill with 200 Flavorful Recipes Plus Tips and Techniques for Beginners and Advanced Pitmasters

Barbecue sauces, rubs, and marinades are every griller's secret weapon—the flavor boosters that give grilled food its character, personality, depth, and soul. Steven Raichlen, America's "master griller" (Esquire), has completely updated and revised his bestselling encyclopedia of chile-fired rubs, lemony marinades, buttery bastes, pack-a-wallop sauces, plus mops, slathers, sambals, and chutneys. It's a cornucopia of all the latest flavor trends, drawing from irresistible Thai, Mexican, Indian, Cajun, Jamaican, Italian, and French cuisines, as well as those building blocks from America's own barbecue belt. There are over 200 recipes in all, including a full sampler of dinner recipes using the sauces. And the book now has full-color photographs throughout. It's the essential companion cookbook for every at-home pitmaster looking to up his or her game.

This book has been completely updated. A 500-recipe celebration of sizzle and smoke. It's got everything how to grill internationally, the appropriate drinks to accompany grilled food, appetizers, and revered American traditions such as Elizabeth Karmel's North Carolina-Style Pulled Pork and the great American hamburger. Raichlen also includes a host of non-grilled salads and vegetables to serve as worthy foils to the intense flavors of food hot from the fire. Great barbecue and grilled meats are at the heart of summer cooking, and in this book from barbecue expert Joe Carroll, fire-cooked foods are approachable and downright delicious. With more than 30 mouthwatering recipes and six informational essays in this handy book—adapted from Carroll's Feeding the Fire—he proves that you don't need fancy equipment or long-held regional traditions to make succulent barbecue and grilled meats at home. Barbecue Rules teaches the hows and whys of live-fire cooking: how to roast a pork loin (and what cut to ask your butcher for), how to create low and slow heat, why quality meat matters, and how to make the best sides to accompany the main event (the key is to keep it simple). With recipes for classics like Beef Brisket and Pulled Pork Shoulder and more adventurous flavors like Sweet Tea-Brined Poussins and

Lamb Saddle Chops with Mint-Yogurt Sauce, there are recipes for every palate and outdoor occasion.

Achieve Professional-Quality BBQ with Every Recipe The Traeger® pellet grill and smoker is one of the most versatile and convenient cookers on the market, and award-winning pitmaster Ed Randolph will show you all the incredible dishes you can make with it. With a Traeger® grill, you don't have to stand over a fire and babysit—you get consistent temperature for consistent results. Use the smoker for delicious meats such as Beer Can Chicken and slow-smoking Maple-Bourbon Pork Belly, or the grill for Juicy Brined Chicken Breast and Stuffed Belly Burgers. Once you've mastered those functions, don't forget to bake standout meals like Candied Maple Bacon, Cuban-Style Pork Shoulder or Chicken Skin Cracklings. When you have a world-class cooker and an expert pitmaster, all of your BBQ dreams become a reality.

The Texas Food Bible

A Video and Recipe Master Class with Steven Raichlen

Lessons and Recipes for Superior Smoking and Grilling

Slow Fire

Big Bob Gibson's BBQ Book

Two Champion Pit Masters Share Recipes and Techniques for Unforgettable Backyard Grilling

The Franklin Barbecue Collection [Special Edition, Two-Book Boxed Set]

Now Steven Raichlen's written the bible behind the Barbecue! Bible. 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 photographs and lively writing, here are over 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.

Veteran barbecue champions Andy Husbands and Chris Hart break the mold by offering a wide range of incredible new dishes for the grill—both coal and gas—that promise to wow family and friends with new taste sensations. Grill to Perfection is for the adventurous backyard griller tired of the same old sauces and craving new flavors. Andy and Chris take influences from lesser-known but delicious styles in the US. They introduce key international dishes like sweet Korean barbecue; spicy Sichuan chicken sticks and Caribbean jerk ribs. This is an incredible collection of grilling recipes—perfection hot off the grill. In this book, Chris and Andy serve up new and incredible backyard culinary adventures, the perfect gift for the outdoor cook in your neighborhood.

The most ambitious book yet by America ' s bestselling, award-winning grill expert whose Barbecue! Bible books have over 4 million copies in print. Setting out—again—on the barbecue trail four years ago, Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tantalizing, easy-to-make, and guaranteed-to-wow recipes from every corner of the globe. Welcome to Planet Barbecue, the book that will take America ' s passionate, obsessive, smoke-crazed live-fire cooks to the next level. Planet Barbecue, with full-color photographs throughout, is an unprecedented marriage of food and culture. Here, for example, is how the world does pork: in the Puerto Rican countryside cooks make Lechon Asado—stud a pork shoulder with garlic and oregano, baste it with annatto oil, and spit-roast it. From the Rhine-Palatine region of Germany comes Spiessbraten, thick pork steaks seasoned with nutmeg and grilled over a low, smoky fire. From Seoul, South Korea, Sam Gyeop Sal—grilled sliced pork belly. From Montevideo, Uruguay, Bandiola—butterflied pork loin stuffed with ham, cheese, bacon, and peppers. From Cape Town, South Africa, Sosaties—pork kebabs with dried apricots and curry. And so it goes for beef, fish, vegetables, shellfish—says Steven, "Everything tastes better grilled." In addition to the recipes the book showcases inventive ways to use the grill: Australia's Lamb on a Shovel, Bogota's Lomo al Trapo (Salt-Crusted Beef Tenderloin Grilled in Cloth), and from the Charantes region of France, Eclade de Moules—Mussels Grilled on Pine Needles. Do try this at home. What a planet—what a book.

The Ultimate Book of BBQ builds on the expertise of Southern Living magazine to create the definitive barbecue and outdoor grilling guide. The book features more than 200 of the highest-rated Southern Living recipes for barbecued meats and sides, plus pit-proven tips, techniques, and secrets for year-round smoking, grilling and barbecuing. With full color, step-by-step photos and mouthwatering recipes, this book includes everything the home cook needs to achieve first-rate backyard barbecue. Proven cooking techniques and equipment, expert advice from award-winning pitmasters, and a Rainy Day BBQ chapter with stovetop, oven, and slow-cooker options make this Southern Living's most definitive book on barbecue.

Island Apart

Cool Smoke

The Complete Year-Round Guide to Grilling and Smoking

Barbecue Sauces, Rubs, and Marinades--Bastes, Butters & Glazes, Too

How to Grill Vegetables

The Beginner's Guide to Barbecue

The Barbecue! Bible

Everyone loves Texas food and now, Dean Fearing, arguably the best chef in Texas, shares the top traditional and modern dishes from the Lone Star State. THE TEXAS FOOD BIBLE From Legendary Dishes to New Classics THE TEXAS FOOD

BIBLE will be a timeless, authentic resource for the home cook—a collection of the traditional and the contemporary recipes from Texas. Dean Fearing will take readers through Texas culinary heritage, the classic preparations involved, and the expansion and fusion of the foods that have combined to develop an original Southwestern cuisine. A bit of regional history will take the reader from fry bread to Sweet Potato Spoonbread, from Truck Stop Enchiladas to Barbecue Shrimp Tacos. Simple taco and salsa recipes will be starred right beside the culinary treasures that make Dean's cooking internationally known. This comprehensive guide will include step-by-step methods and techniques for grilling, smoking, and braising in the Southwestern manner, in addition to recipes from other chefs who have contributed to the evolution of this regional cuisine, such as Robert del Grande and Stephen Pyles, and a look at local purveyors such as Paula Lambert's cheese. These recipes will be accompanied by more than 150 photographs of finished dishes and the cooking process along with a glossary of food terms. THE TEXAS FOOD BIBLE is the ultimate cookbook for foodies and simple home cooks alike. The winningest man in barbecue shares the secrets of his success. Rule number one? Keep it simple. In the world of competitive barbecue, nobody's won more prize money, more trophies, or more adulation than Myron Mixon. And he comes by it honestly: From the time he was old enough to stoke a pit, Mixon learned the art of barbecue at his father's side. He grew up to expand his parent's sauce business, Jack's Old South, and in the process became the leader of the winningest team in competitive barbecue. It's Mixon's combination of killer instinct and killer recipes that has led him to three world championships and more than 180 grand championships and made him the breakout star of TLC's BBQ Pitmasters. Now, for the first time, Mixon's stepping out from behind his rig to teach you how he does it. Rule number one: People always try to overthink barbecue and make it complicated. Don't do it! Mixon will show you how you can apply his "keep it simple" mantra in your own backyard. He'll take you to the front lines of barbecue and teach you how to turn out 'cue like a seasoned pro. You'll learn to cook like Mixon does when he's on the road competing and when he's at home, with great tips on • the basics, from choosing the right wood to getting the best smoker or grill • the formulas for the marinades, rubs, injections, and sauces you'll need • the perfect ways to cook up hog, ribs, brisket, and chicken, including Mixon's famous Cupcake Chicken Mixon shares more than 75 of his award-winning recipes—including one for the most sinful burger you'll ever eat—and advice that will end any anxiety over cooking times and temps and change your backyard barbecues forever. He also fills you in on how he rose to the top of the competitive barbecue universe and his secrets for succulent success. Complete with mouth-watering photos, Smokin' with Myron Mixon will fire you up for a tasty time.

Get this book with 55% discount !! Would you like to perfect smoke your food in a fast and easy way? Do you want to become a master of grill in a matter of days, and spend quality time with your kids and best friends? Grab this guide with 550 delicious recipes and learn the techniques to smoke meats, fish and vegetables like a pro! Most of us can't wait for Sunday to arrive to enjoy a barbecue with friends or family. What better way to leave all worries behind? That's why I wanted to collect in one book over 500 recipes ranging from meat to fish, vegetables, all kinds of sauces and even desserts. It will be super easy to smoke almost everything you can think of, giving life to incredibly tasty and succulent dishes that go well beyond just meat. I will bring you some of the best-smoked recipes that have been carefully picked to help you enjoy different flavors together. If you have a thing for cooking and love digging the best of recipes, you have picked the perfect book. This cookbook was specifically designed to make you able to make the most out of your smoker, in fact by reading it you'll discover: □ 550 delicious recipes carefully divided into: A Wood Pellet Smoker Cookbook An Electric Smoker Cookbook Barbecue Basics How to Cook Super Easy and Tasty Appetizers Many Delicious, Succulent, and Easy to Follow Meat Recipes, including Beef, Lamb, Chicken, Turkey, and Pork smoked recipes, that will ensure a perfect result every single time and leave your guests open-mouthed How to Cook Smoked Seafood following Simple Recipes The Best way to Prepare Rubs, Sauces, and Marinades that you can use in addition to other foods to bring a masterpiece to your table How to Prepare Desserts with your Smoker, so you can finish your meal with a super tasty final course that will delight your tastebuds Detailed Cooking Instructions Next to Each One All Nutritional Values for Each Recipe Index of All Recipes in Alphabetical Order ... And so much more!! Even those who are no masters of grilling can obtain the best results with this book. But it can help even the most experienced cooks improve their knowledge and expand their cooking assortment. No doubt, hosting house parties is going to take an altogether new meaning for you! Now, let's get serious and start cooking!

"Whenever I need a barbecue recipe, I reach for Steven's books for inspiration." -Thomas Keller "The gladiator of grilling." -Oprah "One of America's grilling masters." -Emeril Lagasse Take your grilling to the next level with bold and authentic international recipes from America's bestselling, award-winning grilling authority, Steven Raichlen. In this multi-touch book made with iBooks Author and specially designed for the iPad, the man Esquire called "America's Master Griller" has gathered the most eye-popping, jaw-dropping, most guaranteed-to-wow recipes from his extensive travels around Planet Barbecue. Mouthwatering photographs plus step-by-step slide shows and video bring smoke, spice, and sizzle from faraway places right to your backyard. Includes: - Instructional videos that have you grilling side-by-side with Steven Raichlen—each chapter begins with a video showing a recipe preparation from start to finish. - Photo slideshows throughout breaking down the techniques with step-by-step instructions. - Stunning color photographs. Learn how to make a sensational Spiessbraten from the Rhine-Palatine region of Germany. Curried pork kebabs from Cape Town, South Africa. From Buenos Aires, a chimichurri-topped strip steak. Gaucho-Style Beef Ribs straight out of Brazil. Lamb on a Shovel from Australia. Mussels Grilled on Pine Needles from the western coast of France. It's a travelogue and cookbook all rolled into one. Millions of grillers have honed their skills with Steven Raichlen as their guide. Now, in his primer on live-fire cooking from around the world, he's taking it up a notch. Fasten your seatbelts and join him on a rip roaring tour of the world's barbecue trail. Note: Secrets of the World's Best Grilling, available only in the iBookstore, contains a selection of recipes published in the print edition of Planet Barbecue!, along with video content exclusive to this interactive edition. About the Author: Steven Raichlen's bestselling, award-winning Barbecue! Bible® cookbooks have over 4 million copies in print, with translations in 17 languages. His articles have appeared in The New York Times, Esquire, Bon App?tit, and dozens of other publications. His popular television series, Primal Grill and Barbecue University, air on PBS and are available on DVD; he also hosts a French-language grilling show called Le Maitre du Grill. A former Bon Appetit Cooking Teacher of the Year, Raichlen is the founder of Barbecue University at the Broadmoor resort in Colorado Springs. He lives and grills in Coconut Grove, Florida, and on Martha's Vineyard, Massachusetts. To find out more about Steven Raichlen and sign up for his newsletter, please visit him at barbecuebible.com. Barbecue! Bible is a registered trademark of Steven Raichlen and Workman Publishing Company, Inc.

Tom Kerridge's Outdoor Cooking Recipes Made Simple, from the Winningest Man in Barbecue: A Cookbook Winningest Man in Barbecue Secrets of the World's Best Grilling

BBQ USA

Seven Steps to Smoked Food Nirvana, Plus 100 Irresistible Recipes from Classic (Slam-Dunk Brisket) to Adventurous (Smoked Bacon-Bourbon Apple Crisp)

Grill to Perfection

Project Fire

How to smoke everything, from appetizers to desserts! A complete, step-by-step guide to mastering the art and craft of smoking, plus 100 recipes—every one a game-changer—for smoked food that roars off your plate with flavor. Here's how to choose the right smoker (or turn the grill you have into an effective smoking machine). Understand the different tools, fuels, and smoking woods. Master all the essential techniques: hot-smoking, cold-smoking, rotisserie-smoking, even smoking with tea and hay—try it with fresh mozzarella. Here are recipes and full-color photos for dishes from Smoked Nachos to Chinatown Spareribs, Smoked Salmon to Smoked Bacon-Bourbon Apple Crisp. USA Today says, "Where there's smoke, there's Steven Raichlen." Steven Raichlen says, "Where there's brisket, ribs, pork belly, salmon, turkey, even cocktails and dessert, there will be smoke." And Aaron Franklin of Franklin Barbecue says, "Nothin' but great techniques and recipes. I am especially excited about the smoked cheesecake." Time to go forth and smoke. "If your version of heaven has smoked meats waiting beyond the pearly gates, then PROJECT SMOKE is your bible." —Tom Colicchio, author, chef/owner of Crafted Hospitality, and host of Top Chef "Steven Raichlen really nails everything you need to know. Even I found new ground covered in this smart, accessible book." —Myron Mixon, author and host of BBQ Pitmasters, Smoked, and BBQ Rules

"The Grilling Book is a super-smart collection of techniques, foolproof recipes, and stunning imagery." --Mario Batali "Indispensable. Chock-full of recipes tested and approved by the trusted editors of Bon Appétit, it's sure to make you a master of all things grilling." --Tom Colicchio "This beautiful book makes one of America's favorite culinary pastimes accessible to anyone. The recipes are easy to follow yet refined. It's a testament to Adam Rapoport's appetite for style and taste." --Marcus Samuelsson "Bon Appétit's new bible on live-fire cooking is one you'll want to keep close at hand every summer. If you're new to the grill, the easy-to-follow recipes, protein-specific technique tips, and time-saving tricks will help you get started." --Matt Lee and Ted Lee "I love Bon Appétit's vibrant and refreshing take on grilling. If you've never grilled before, or have an expert hand, this book is a must." --April Bloomfield No one anticipates summertime cooking more eagerly than the grilling enthusiasts at Bon Appétit. The glowing embers, the sizzle of a well-marbled rib eye as it hits a hot grill, the bracing slaws and perfectly charred kernels of sweet corn—Bon Appétit has always brought the delicious alchemy of grilling to life in the pages of the magazine. Now home cooks will discover their ideal grilling companion and coach in The Grilling Book. Offering more than 350 foolproof recipes, dozens of luscious full-color photographs, crystal clear illustrations, and plenty of plainspoken, here's-how-to-do-it guidelines, The Grilling Book welcomes you to everything that is sensational (and sensationally simple) about grilling. Here are thick, juicy steaks that need no more than salt and freshly cracked pepper to create an unforgettable meal; baby back ribs rendered succulent and fall-apart tender with flavor-rich rubs and a shellacking of barbecue sauce (plus the secret cheat method that makes them ridiculously easy to prepare); moist fish, seasoned and grilled quickly over a hot fire; irresistible grilled flatbreads, crispy on the outside and chewy on the inside, creating the perfect canvas for every topping you crave. Not to mention the salads, slaws, sides, and drinks that complete the perfect grilled meal. Whether you've been grilling for years or have never bought a bag of charcoal in your life, The Grilling Book is the only book you'll need in your backyard this summer—or any summer.

A trailblazing chef reinvents the art of cooking over fire. Gloriously inspired recipes push the boundaries of live-fired cuisine in this primal yet sophisticated cookbook introducing the incendiary dishes of South America's biggest culinary star. Chef Francis Mallmann—born in Patagonia and trained in France's top restaurants—abandoned the fussy fine dining scene for the more elemental experience of cooking with fire. But his fans followed, including the world's top food journalists and celebrities, such as Francis Ford Coppola, Madonna, and Ralph Lauren, traveling to Argentina and Uruguay to experience the dashing chef's astonishing—and delicious—wood-fired feats. The seven fires of the title refer to a series of grilling techniques that have been singularly adapted for the home cook. So you can cook Signature Mallmann dishes—like Whole Boneless Ribeye with Chimichuri; Salt-Crusted Striped Bass; Whole Roasted Andean Pumpkin with Mint and Goat Cheese Salad; and desserts such as Dulce de Leche Pancakes—indoors or out in any season. Evocative photographs showcase both the recipes and the exquisite beauty of Mallmann's home turf in Patagonia, Buenos Aires, and rural Uruguay. Seven Fires is a must for any griller ready to explore food's next frontier.

This is your new go-to companion from the most trusted name in BBQ-ing. Much more than just a recipe collection, Weber's Barbecue Bible is an entirely new take on grilling today, with every recipe step visually depicted in full-colour photography. Weber's Barbecue Bible is the most comprehensive and visually instructive barbecue book available. With over 125 all-new, modern, inspirational ideas for every occasion. Each recipe is beautifully photographed for easy, at-a-glance understanding, accompanied by expert advice and over 750 step-by-step photos. Recipes include: Maple-bourbon Chicken Wings Tarragon-Mustard Prawn Skewers Thai Chicken Skewers with

Peanut Sauce Rotisserie Rib Roast with Melted Onions Tequila Smoked Salmon with Radish Salsa
Pork Souvlaki Marinated Aubergine with Tahini
Grillmaster Secrets for Flame-Cooked Perfection
The Step-By-Step Guide to Expert Grilling
425 Fiery Recipes from All Across America
Standout Recipes for Your Wood Pellet Cooker from an Award-Winning Pitmaster
Pitmaster

The Grill Bible - Smoker Cookbook 2021: For Real Pitmasters. Amaze Your Friends with 550 Sweet and Savory Succulent Recipes That Will Make You the MAS
How to Grill

Traeger Grill Bible The Complete Wood Pellet Grill & Smoker Cookbook with 500 Tasty Recipes for Beginners and Advanced User Eula J. Nelson

Five time Barbecue World Champion Tuffy Stone's complete guide to barbecue Flame, smoke, and meat—these simple elements combine to make great barbecue. Creating the perfect bite of tender, spicy, smoky barbecue is a science and an art form, and Tuffy Stone—five time World Champion Pitmaster, co-host and judge of Destination America's BBQ Pitmasters, and co-owner of the award-winning Q Barbecue restaurants—has mastered it. Cool Smoke is the distillation of all his years of experience and wisdom. Inside you'll find a wealth of barbecue information including: - How to choose the right cooker - The best way to trim a cut of meat - How to prepare your own brines, rubs, and sauces - Insider tips and hints for taking on the competition circuit - Over 100 creative, delicious recipes to make you a barbecue master The recipes include classic barbecue dishes with updated preparations like Smoked Ribs with Cherry Barbecue Sauce, Dove Breasts with Crispy Bacon and Chipotle White Sauce, and even the Holy Grail of barbecue: the Whole Hog. As no plate of 'cue is complete without a generous helping of sides, there are also recipes for Corn Pudding with Poblano Pepper, Collard Greens with Pepper Relish, and Pineapple Hot Pot, along with delicious desserts like Frozen Coconut Lime Pie. For backyard barbecuers who are interested in taking on the competition circuit, Cool Smoke offers tips and tricks from one of the best in the business. Stone's competition secrets—gleaned from more than a decade of success on the circuit—have never before been shared beyond the walls of his cook school in Richmond, Virginia. Cool Smoke gives an insider's look behind the scenes and offers advice on creating perfect competition turn-ins that have made Stone a World Champion five times over. With mouthwatering recipes, over 200 hundred color photos, essential guides to cookers and equipment, and expert advice, Tuffy Stone's Cool Smoke is the definitive guide to all things barbecue.

Step up your barbecue game. Pitmaster is the definitive guide to becoming a barbecue aficionado and top-shelf cook from renowned chefs Andy Husbands and Chris Hart. Barbecue is more than a great way to cook a tasty dinner. For a true pitmaster, barbecue is a way of life. Whether you're new to the grill or a seasoned vet, Pitmaster is here to show you what it takes to truly put your barbecue game on point. Recipes begin with basics, like cooking Memphis-style ribs, and expand to smoking whole hogs North Carolina style. There is no single path to becoming a pitmaster. Barbecue lovers are equally inspired by restaurants with a commitment to regional traditions, competition barbecue champions, families with a multi-generational tradition of roasting whole hogs, and even amateur backyard fanatics. This definitive collection of barbecue expertise will leave you in no doubt why expert chefs and backyard cooks alike eat, live, and breathe barbecue. Pitmaster features: Specific tips and techniques for proper smoker operation—the cornerstone of all successful barbecue recipes—using Weber, Offset, Kamado, and other classic smoker styles A backyard cooking chapter offering the basics of becoming a successful barbecue cook Spotlights on specific regional barbecue styles, such as Texas, Kansas City, and the Carolinas, which set the stage for more advanced barbecue techniques and recipes, such as Butterfly Pork Butt Burnt Ends and Central Texas Beef Ribs An exploration of new styles of barbecue developing in the North Chris and Andy's secret competition barbecue recipes that have won them hundreds of awards Regional side dishes, cocktails, and simple desserts A guest pitmaster in each chapter who is an expert in their given region or style of barbecue cooking. Guest pitmasters include: Steve Raichlen (author and host of Project Smoke on PBS), Jake Jacobs, Sam Jones (Skylight Inn and Sam Jones Barbecue), Elizabeth Karmel (Carolina Cue To Go), Tuffy Stone (Q Barbecue), Rod Gray (eat bbq), John Lewis (Lewis Barbecue), Jamie Geer (owner of Jambo Pits) and Billy Durney (Hometown Bar-B-Que)

The ultimate barbecue bible from one of Britain's best-loved chefs Michelin-starred chef Tom Kerridge shares his huge passion for barbecue and outdoor cooking in this timely new book. He takes simple ideas like burgers and grills, and creates the ultimate version with over 80 recipes that are stunningly delicious. Chapters include hearty favourites like pork and chorizo burger, veggie mains like charred cauliflower salad, and shareable snacks like aubergine dips and flatbreads. He also includes desserts and drinks, tips and advice for the perfect summer barbecue, campfire or outdoor gathering with friends and family. Whether you're a beginner barbecuing on your balcony or a seasoned pro who really knows your smoke, charcoal and fire, Tom Kerridge's Outdoor Cooking truly has something for everyone. Take your staycation to the next level this year with an entire summertime's worth of incredible outdoor cooking inspiration

The Chicken Bible

And 74 Other Offbeat Recipes for the Grill

The Artisanal Kitchen: Barbecue Rules

Weber's Way to Grill

Over 150 Recipes And Tall Tales For Authentic...

Say Goodbye to Boring Chicken with 500 Recipes for Easy Dinners, Braises, Wings, Stir-Fries, and So Much More

Franklin Barbecue

Now the biggest and the best recipe collection for the grill is getting better: Announcing the full-color edition of The Barbecue! Bible, the bestseller and winner of the IACP/Julia Child Cookbook Award. Redesigned inside and out for its 10th anniversary, The Barbecue! Bible now features color photographs illustrating food preparation, grilling techniques, ingredients, and of course those irresistible finished dishes. A new section added with answers to the most frequently asked grilling questions, plus Steven's proven tips, quick solutions to common mistakes, and there's the literal meat of the book: more than 500 of the very best barbecue recipes, inventive, delicious, unexpected, easy-to-make, and capture great grill flavors from around the world. Add in the full-color, and it's a true treasure.

Poultry enthusiasts unite! ATK has you covered from the basic to the spectacular with 500 recipes that deliver low-key dinners, game-day sandwiches, special-occasion showstoppers, and beyond. You can call chicken a lot of things. Blank canvas, weeknight go-to, lean protein, all. But boring? That's where we draw the line. Sure, it might have started to feel a bit redundant. But that's not the chicken's fault. ATK has the inspiration you need. It's time those chicken pieces in your freezer got the respect they deserve. Chicken is the go-anywhere, eat-with-a-conscience, transformable crowd favorite that always fills the bill. Find exactly what you're looking for (and more!) with a wide breadth of themed recipes: Easy Dinners, Classic Braises, Breaded and Fried, Pasta and Noodles, Savory Pies and Casseroles, and appliance-specific recipes. There's e

dedicated chapter of recipes for cooking for two. And with an introduction detailing how to prep any chicken part, from pounding breasts to cutlets, to whole bird skills like butterflying or breaking down a chicken, you'll be a poultry pro in no time. Cozy up to succulent roast chicken made from pan drippings, sink your teeth into the crispiest, crunchiest fried chicken you've ever had, try your hand at sous vide for unbreakable chicken, or fire up the grill for anything from kebabs to beer can chicken. Feel like wingin' it? Us too. Our favorite is our game-changing Chicken Wings, double-fried so they stay extra-crispy under their blanket of spicy, salty, slightly-sweet sauce. With over 500 recipes, you can grill every night and never tire of it. (And yes, that's a challenge.)

Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores

Grilling the Argentine Way

A Meat-Smoking Manifesto [A Cookbook]

Every Day Is a Good Day

Serial Griller

Weber's Barbecue Bible