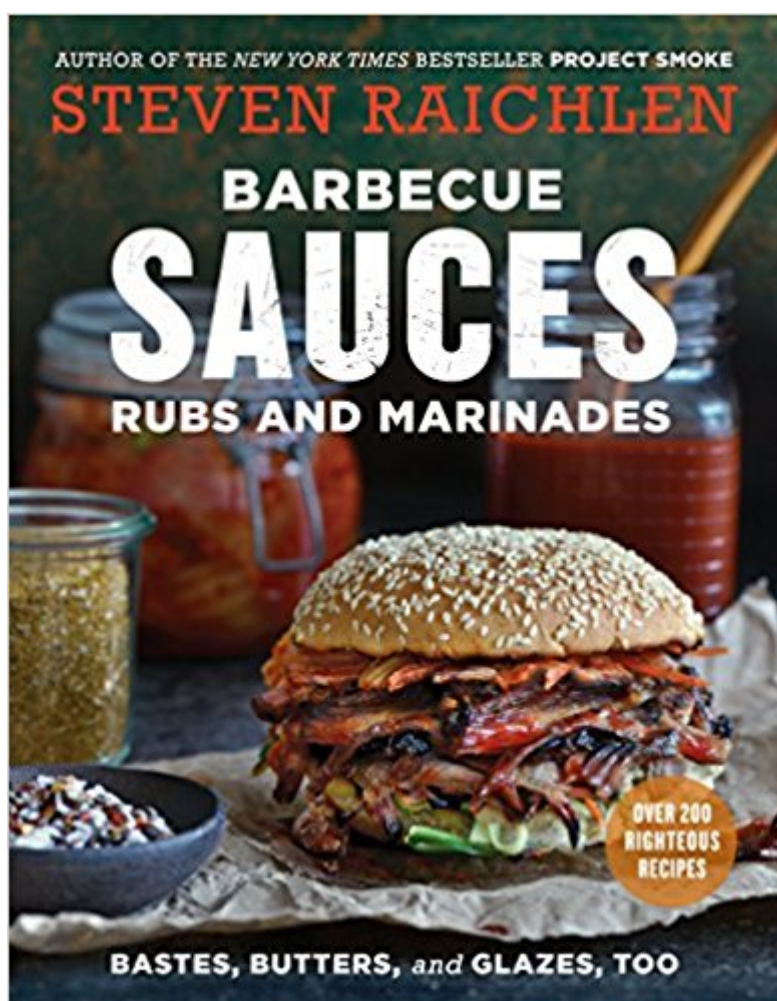


The book was found

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



Synopsis

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. **★ ★**

Book Information

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Customer Reviews

"A useful companion cookbook for creative barbecue enthusiasts." **★ ★** •Library Journal **★ ★**

Steven Raichlen is America's foremost grilling authority. His last book, Project Smoke, was a New York Times bestseller, and previous live-fire cookbooks won James Beard and IACP awards. Articles by him appear regularly in the New York Times, Food & Wine, and Bon Appétit, and for the past dozen years he's taught sold-out Barbecue University classes, currently at the Broadmoor in Colorado Springs. Steven and his wife divide their time between Miami, Florida, and

Martha's Vineyard, Massachusetts.

The seller was great! Fast shipping and a nice book! As far as the book goes, it's very good if you're the average weekend BBQer. But if you've been experimenting and BBQing / smoking meats for a years, there really aren't any "ah-ha" moments. Best all-around book I've seen out there, tho!

Must have in your kitchen. I also have project smoke book too.

Purchased these for Father's Day and they have been a hit!

Awesome book!

Excelente

love it!!!

great

Got this for my husband and he loved it!

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