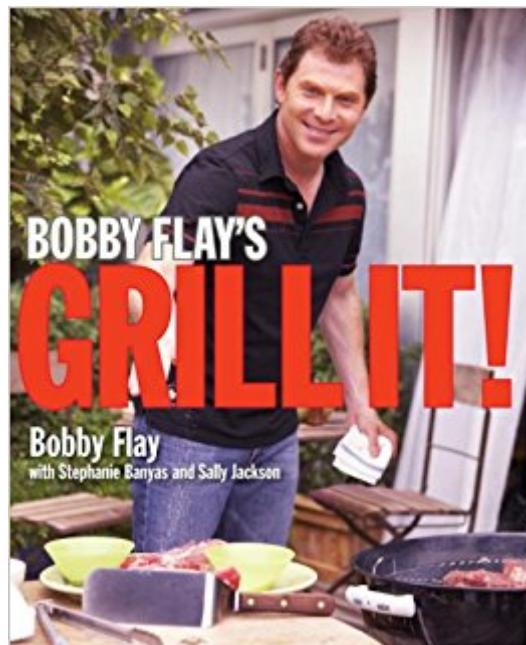


The book was found

Bobby Flay's Grill It!



Synopsis

Fire up the best backyard bashes with 150 simple and delicious recipes from grilling guru Bobby Flay in his first-ever fully illustrated, full-color grilling book. Whether you've picked up corn at a local farmstand or chicken breasts at the supermarket, a fantastically flavorful, ridiculously simple grilled feast is right at your fingertips with Bobby Flay's Grill It! Packed with the innovative marinades, sauces, vinaigrettes, and rubs that have helped make Bobby a celebrity chef and leading restaurateur, this beautiful cookbook will help you transform basic ingredients into grilled masterpieces year-round. Bobby knows how you shop and cook and knows you think "I want burgers tonight" • "not I want to do a main course on the grill." • As a result, the book is conveniently organized by ingredient, with chapters covering juicy beef steaks and succulent shrimp, of course, as well as perhaps less traditional grill fare such as asparagus, fruit, lamb, scallops, potatoes, and squash, so you can expand your backyard repertoire. Bobby teaches you how to grill each staple perfectly while also offering an arsenal of ideas for how to transform your favorite ingredients into something inventive and satisfying such as Grilled Chicken Thighs with Green Olives and Sherry Vinegar-Orange Sauce or Grilled Steak with Balsamic-Rosemary Butter. A truly comprehensive grill guide, Bobby Flay's Grill It! also includes: * Bobby's take on charcoal versus gas grills (and how to pick one whatever your preference and budget) * A list of indispensable grilling tools * A guide to stocking the perfect grill pantry * A resource guide for high-quality ingredients, supplies, and accessories Simply put, Bobby Flay's Grill It! is Bobby at his best. No matter what you choose to grill (or what looks best when you actually get to the store), Bobby helps you create an easy meal that is fresh, flavorful, and fun to cook. This is the new, must-have guide to becoming a grilling guru in your own right.

Book Information

Hardcover: 288 pages

Publisher: Clarkson Potter; First Edition edition (April 29, 2008)

Language: English

ISBN-10: 0307351424

ISBN-13: 978-0307351425

Product Dimensions: 8.3 x 0.9 x 10.3 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars • See all reviews (99 customer reviews)

Best Sellers Rank: #70,950 in Books (See Top 100 in Books) #73 in Books > Cookbooks, Food &

Customer Reviews

Bobby Flay's "Grill It!" is a nice cookbook for those of us who enjoy firing up our grills. Charcoal or gas grill? Flay accepts both and gives some hints about each. He notes at the outset that (Page vi): "Firing up the grill makes every night dinners with family or simple get-togethers with friends feel like a party or some sort of celebration." The early part of the book discusses fundamentals--direct versus indirect heat and when to use each, how to determine how hot the grill is, testing for doneness, needed gear to grill, what should be in your pantry and refrigerator. Finally, he emphasizes going to a local market/store, picking up what food seems freshest and most interesting, and going from there. But the heart of the book is the recipes. He divides these up into types of food--vegetables, chicken, beef, seafood, etc. At the outset, he discusses grilling veggies. I have tried one of these already--asparagus wrapped in prosciutto. Straightforward ingredients--asparagus, prosciutto, mint, parsley, garlic, etc. Grill the asparagus, after tossing it with oil and seasoning with salt and pepper. Grill until crisp-tender. Then wrap in prosciutto (8 or so stalks at a time) with the other blended ingredients. Yummy! A fine side dish for a meal. Beef? He begins with describing how to grill steak perfectly, the base recipe, so to speak. Then, he provides variations, such as creating sauces such as horseradish or balsamic-rosemary sauces. I spent my days in graduate school in Buffalo, New York, so I was especially intrigued by his "Spicy Buffalo style burger with celery-carrot slaw and blue cheese dressing." That is, he reinvents Buffalo chicken wings as a grilled burger.

[Download to continue reading...](#)

Bobby Flay's Mesa Grill Cookbook: Explosive Flavors from the Southwestern Kitchen
Bobby Flay's Grill It!
Bobby Flay's Burgers, Fries, and Shakes
Bobby Flay's Barbecue Addiction
Bobby Flay's Throwdown!: More Than 100 Recipes from Food Network's Ultimate Cooking Challenge
Grill Master (Williams-Sonoma): The Ultimate Arsenal of Back-to-Basics Recipes for the Grill
Every Night's a Saturday Night: The Rock 'n' Roll Life of Legendary Sax Man
Bobby Keys
Bobby Braddock: A Life on Nashville's Music Row (Co-published with the Country Music Foundation Press)
Endgame: Bobby Fischer's Remarkable Rise and Fall--from America's Brightest Prodigy to the Edge of Madness
Brunch at Bobby's: 140 Recipes for the Best Part of the Weekend
They Kept Me Loyal to the Yankees/a Salute to Mickey Mantle, Bobby Murcer, Joe Pepitone, Mel Stottlemyre, Roy White, and Thurman Munson
David Dickinson: The Duke - What a Bobby Dazzler
Bobby's Book
Bobby

Womack: My Story 1944 - 2014 Bobby Kennedy: The Making of a Liberal Icon Bobby the Brain: Wrestling's Bad Boy Tells All The Grand Slam: Bobby Jones, America, and the Story of Golf The Bobby Jones Story: The Authorized Biography Slow Fires: Mastering New Ways to Braise, Roast, and Grill Beer-Can Chicken: And 74 Other Offbeat Recipes for the Grill

[Dmca](#)