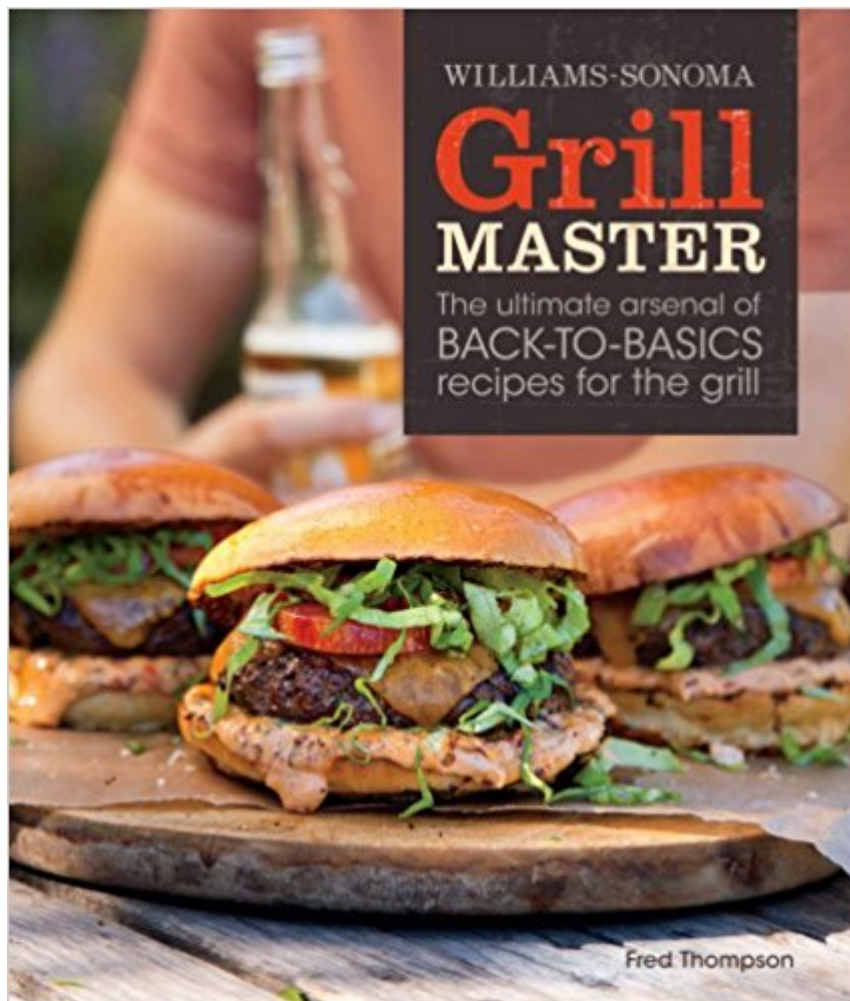


The book was found

Grill Master (Williams-Sonoma): The Ultimate Arsenal Of Back-to-Basics Recipes For The Grill



Synopsis

The ultimate arsenal of back-to-basics recipes for the grill, featuring popular dishes that are delicious and easy-to-prepare. Want to know how to make the most crave-worthy burger, sear the juiciest steak, grill BBQ chicken or salmon fillets to perfection, or smoke a pork shoulder so succulent it makes people weak in the knees? YouTMll find the secrets to grilling these classic recipes and dozens more in this essential guide to the subject. When author and master griller Fred Thompson heads out to the grill, he relies on simple, straightforward recipes that deliver big flavor. That means tri-tip rubbed down with bold spices, tangy chicken wings with blue cheese dip, plank-grilled salmon with a mustardy dipping sauce, and tender artichokes basted with garlic butter. Thompson accompanies every recipe with a "Game Plan," so you know exactly what to do when you step up to the grill. He also includes recommended side dishes—think creamy coleslaw, sticky-sweet baked beans, and buttery garlic bread—which are bundled together in the back of the book for easy access. Another section offers dozens of sauces, marinades, and rubs to mix and match for personalized grilled dishes. This straightforward, robust grilling cookbook appeals to grill enthusiasts who want to expand their arsenal of classic grilling recipes and make the most out of their grill. From chile-rubbed rib-eye to BBQ chicken sandwiches, these are the ultimate grilling recipes that men (and women) want to cook, eat, and share with friends and family. Over 100 back-to-basics recipes that will have you not only turning out everyoneTMs favorite grilled recipes, like thick porterhouse steaks rubbed with Italian herbs, smoky bacon-wrapped prawns, and garlicky lamb chops, but also tackling the holy trinity of barbecue: slow-smoked brisket, tender baby back ribs, and succulent pulled pork. The easy-to-prepare recipes are organized by ingredient, from red meat, to pork and poultry to seafood and "other stuff" (vegetables, fruit, and bread). Two sections at the end of the book are devoted to side dishes such as creamy coleslaw and baked beans, and rubs, marinades, and sauces. The recipes are simple and straightforward, using a handful of ingredients that can be found at most grocery stores and grilling techniques that are attainable for the casual griller. Full-color photography and step-by-step primers on starting a fire, setting up a grill, direct- and indirect-heat grilling, smoking, and more give even the novice griller the confidence to light up the coals with abandon. With tried-and-true recipes and a no-nonsense attitude, *Grill Master* may be the last book you ever need on the subject. Head outside, fire up the grill, and earn the title of Grill Master among your friends and family with this ultimate grilling companion.

"Every backyard griller wants to know how to make killer barbecue" and have a blast doing it. Next time youTMre firing up the grill, step up your game using my favorite recipes for over-the-top burgers, fall-off-the-bone ribs, juicy pork chops, sweet and spicy BBQ chicken, along with veggies,

fruits, sides, and a whole lot more.â •

Book Information

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Customer Reviews

So, I was standing killing time at William Sonoma when I came across this book..which in hard cover is 35 bucks...I found it here for much cheaper and after seeing the different recipes and my mouth watering from them..i decided even though I have over 100 cookbooks...I needed this book and the price was right...usually i find 4-5 recipes in a book that I feel warrants the purchase...this book I almost want to make every recipe in it ..a few areitalian style porterhouse, new york strip steak with bourbon steak sauce.Pork loin chops with Romesco sauce and Grilled onions,Cumin Crusted Chicken Thighs with Grilled Tomatillo Salsa,Caribbean Jerk chicken with Grilled Pineapple Salsa.Morocan-Style Halibut, Spicy Shrimp Kebabs with Chipolte Sauce, and the list goes on and on...This is probably the most interesting collection of delicious grilling recipes I've ever come across. You wont be disappointed. It also has sides in the back which include The Best Mashed Potatoes, Vinegar Braised Collard greens, Mac and cheese, Drunken Pinto Beans just to name a few.

Bought this as a father's day gift assuming it would look nice in a basket of grill-related items. It has turned out to be a marvelous cookbook and our whole family has loved the food from it. It starts with the basics about how to set up the heat in a grill and has lots of troubleshooting tips as potentially tricky to grill foods are introduced (like fish, asparagus, etc.) My husband was not previously a very experienced cook but he has no problems getting the ingredients together and he says he's learned a lot about cooking and grilling from trying things- with the exception of the baby back ribs recipe

which I think may have a few typos, everything has been easy to follow and turned out just like the pictures. Most cook books we make two or three things and then they go on the shelf; with this book he's made over 15 recipes and we can't wait to try more. Would be excellent for a novice griller looking to master some basics or an experienced griller looking to expand beyond steaks burgers and dogs.

Good tips for how to grill various types of meats, plus recipes for various types of meat. There is also a section with recipes for marinades and sauces to use with meats. The book is illustrated with many colored photos, and the paper and binding are high quality. We use our gas grill a great deal, and there are specific instructions for various types of grills. It is a very good addition to my cookbook library. I am trying a recipe tonight for marinated flank steak. If the marinade is an indication, it should be delicious.

I am always looking for a great cookbook, especially when over at friends. As soon as I opened this one I know that this would not just a one good recipe book. Good grilling books are hard to find. This one also has the recipes for the side dishes. I love to cook hard and long recipes but sometimes even a chef needs a break! These recipes are easy but more importantly tasty. Since purchasing a copy for myself (officially for my husband for Fathers' Day :) I bought one for my father-in-law, my friend and my mom just asked me to buy 2 copies for my brothers-in-law. The recipes are varied, the ingredients easy to substitute. Have fun grilling and impress yourself and your friends with great side dishes. The watermelon salad, the rice pilaf, the bruschettas... YUM!

Love this book! There are so many recipes that are completely doable for less than professional grillers and chefs! I love that the book not only takes you through grilling basics, but goes beyond the typical recipes of grilling meats and fish, but sides, pizzas, sandwiches, quesadillas, vegetables, and more. We will be using this book starting tonight and all summer long! Another thing I find really helpful: the book does a "game plan" for recipes, basically a high level view of what you're doing to prep and make the meal in chronological order. Will be buying this as a gift for some couples and their weddings!

I saw this book at a doctor office and my husband fell in loved with it. It has so many pointers that even I started to read it. I love how it has pictures and great tips. Shipping was fast and item was in perfect condition.

Bought this for my dad as a gift. Has a lot of informational/tips, etc. The grilled salmon is incredible!! Will probably buy this for myself once I have a better grill and can spend more time grilling. I generally really enjoy all WilliamsSonoma cookbooks I own.

My husband loves this book. He says it has taken his grilling to new levels of perfection. I must say he has recommended this book to his friends many times. And his grilling technique has greatly improved.

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