Excellent, And More Than Just Grilling

Sequel to the bestselling Boy Meets Grill, Boy Gets Grill marks Bobby Flay's return to the fire with his first grilling book in five years.

The connection between Flay and fire began when, as a kid growing up in New York City, Bobby learned to grill during trips to the Jersey Shore. As a young chef starting out, he always wanted to work the grill station, and when he opened his first restaurant in 1991, he called it Mesa Grill. The word grill was firmly hooked to his name. And then, the Food Network called. Like his highly rated prime-time grilling show, Boy Gets Grill is set on a rooftop in Queens overlooking the Manhattan skyline and celebrates the explosive flavors of his hometown's diverse neighborhoods. This is Bobby Flay's New York, and everywhere he goes, there is great grilling: from Chinatown to Astoria, Queens (Greek food); Arthur Avenue in the Bronx (for old-style Italian); and lower Lexington Avenue (better known as Curry Hill, for Indian); and the flavors go on and on. The question isn't Can I grill this? but Is there a reason not to grill this? Usually the answer is Go ahead and try it! Throughout, Bobby gets more and more out of the grill, making life easier and encouraging everyone to think big, have fun, and get their hands dirty. The grill is no longer for weekends only. The recipes in Boy Gets Grill are the quickest and easiest that Bobby has ever created, making the grill a perfect vehicle for busy weeknight meals. Flavors are (pleasantly) challenging. For the simplest of suppers, try Grilled Quesadillas with Sliced Steak, Blue Cheese, and Watercress; Grilled Shrimp with Triple Lemon Butter; Grilled Tuna with Red Chile, Allspice, and Orange Glaze; or a Pressed Cuban-Style Burger. Boy Gets Grill is also full of great ideas for entertaining and enjoying the company of family and friends. In the Big Parties section, Bobby takes hosts and hostesses through every step of preparation for a Fish Taco Party, Burger Bar, and a Skewer Party (perfect for backyard cocktail parties where one hand stays free to hold a glass). There are even recipes for brunch on the grill. The book includes cool drinks to sip while the fire gets hot, as well as appetizers, salads, simple desserts, and, of course, the meats, fish, and poultry that everyone loves to grill. Bobby also gives tips on what equipment you need to grill (and more important, what you don't); six simple (and decidedly low-tech) steps to test for doneness; how to gauge how hot your fire is; and Bobby's Guide to Steak.
I've had this book for three years now, and actually the best thing about this book is not so much the main course recipes, which are good, but all the various relishes, dips, and other sauces that really make the recipes work in my opinion. Flay covers a lot of familiar cuisines, like American Southwest, Chinese, Italian, Spanish, and Greek but manages to find his own unique twist that makes his dishes special.

Lets start with the dips and quesadillas. The white bean dips involving Roasted Green Chile and Smokey Red Pepper (Red pepper and chipotle) were outstanding. The Grilled Quesadillas with Sweet Corn, Grilled Shrimp, and Jalapeno Pesto were also a winner.

The fish tacos out of the Fist Taco Party chapter worked well. And dont overlook the outstanding Green Chile Mayonnaise spread from the Burger Bar section. It was amazing, and goes on plenty of other things besides burgers.

I made 3-4 main courses and they all were good to great. Special mention to the Steak Salad with Watercress, Blue Cheese, and Cherry Tomato-Hot Sauce dressing. First, Flay included a garlic-cumin crust on the steak that really makes the steak taste good without anything else. Its another technique that Flay uses that could easily be used when you have less time to make an ordinary grilled steak that much better. But the whole salad really comes together, with the dressing and the watercress surrounding the steak. It was really, really good.

I should also add that many of the recipes work pretty well with a grill pan. I know this is heresy, but its nice to know the recipes will all work even if you dont want to go to the trouble of lighting your grill. Since my only grill is charcoal, that can be a big hassle sometimes.

Highly recommended.

For More 5 Star Customer Reviews and Lowest Price: