Successful grilling depends on simple but often-ignored techniques. How to Grill explores this great American culinary art succinctly. In fewer than 100 pages it provides illustrated, step-by-step instructions for grilling meat, seafood, poultry, and vegetables outdoors--recipes, tips, and information that all cooks can use. Beginning with a section on grilling basics that emphasizes the usefulness of the two-level charcoal fire--a hot section for searing, a cooler one for cooking through--the book then explores the best approach to making grilled steaks and burgers; pork tenderloin and chops; and lamb chops, chicken, seafood, and vegetables. Recipes cover various cuts within a particular food category--grilled strip steak, porterhouse, and London broil, for example--or offer a theme with variations, such as basic grilled salmon with a mustard glaze or Indian flavors with mango chutney. Throughout, underlying techniques are explored and illustrated (preparing a two-level fire is particularly helpful), and sensible tips abound (for example, to determine the amount of gas left in tank, pour a cup of boiling water on the outside; the tank will feel warm where its empty, hot where its full). A true primer, the book is part of the Cooks Illustrated Library series. Like the magazine, the books are dedicated to presenting tried-and-perfected recipes and cooking techniques in a concise, approachable way.

--Arthur Boehm

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