From Mario Batali, superstar chef and author of Molto Italiano, comes the ultimate handbook on Italian grilling, which will become an instant must-have cookbook for home grillers.

Easy to use and filled with simple recipes, Mario Batali's new grilling handbook takes the mystery out of making tasty, simple, smoky Italian food. In addition to the eighty recipes and the sixty full-color photographs, Italian Grill includes helpful information on different heat-source options, grilling techniques, and essential equipment. As in Molto Italiano, Batali's distinctive voice provides a historical and cultural perspective as well.

Italian Grill features appetizers; pizza and flatbreads; fish and shellfish; poultry; meat; and vegetables. The delicious recipes include Fennel with Sambuca and Grapefruit; Guinea Hen Breasts with Rosemary and Pesto; Baby Octopus with Gigante Beans and Olive-Orange Vinaigrette; and Rosticiana, Italian-Style Ribs.
Personal Review: Italian Grill by Judith Sutton
Mario Batali is undoubtedly one of the best teachers around. His shows overflow with hints, comments, facts and tidbits of his worldwide travels. Molto Mario is probably the best food show (for serious cooks) on the tube. So it was with great anticipation that I purchased this book on grilling. I noted immediately the simplistic approach he took to almost every recipe. We are presented with approachable food with excellent tastes prepared in the most basic of ways.

Echoing the sentiments and comments of other reviewers, I note that the recipes are not difficult; they do not call upon years of academic lore nor do they demand a Frenchlike technique. Instead, one starts - as Mario reiterates - with the freshest ingredients and used them in the most delectable manner. Grilling is indeed my favorite style of cooking. I fix paellas, fruit, fish and all manner of vegetables and meats on my gas grill and yes, I do know what Mario means when he talks about a fifth element of cooking, that almost undefinable taste one derives from the grill.

His hints throughout (DONT TURN - LOL) are probably better than the recipes and the pictures are sheer perfection. Once again, start with a stocked pantry, fresh veggies and good meat, follow the instructions and you cant go wrong.

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Italian Grill by Judith Sutton 5 Star Customer Reviews and Lowest Price!