The Williams-Sonoma Collection: Grilling by Denis Kelly

The tantalizing smoky aroma of food cooking on a hot grill can draw a hungry crowd in a matter of minutes. Who can resist chicken or baby back ribs brushed with a sweet and spicy marinade? Whether you have a charcoal or gas grill in your backyard, an array of delicious grilling recipes awaits you in this cookbook. Williams-Sonoma Collection Grilling offers more than 40 recipes, including updated classic fare and exciting new ideas. Tempt guests with an elegant grilled entrée of scallops brushed with spicy wasabi or perhaps savory portobello mushrooms dressed with herb-infused olive oil. If you're craving a juicy steak or seared tuna, a recipe from the meat or seafood chapters is sure to please. A selection of vegetable recipes provides plenty of ideas, both for healthful accompaniments or stand-alone meals. And, for something a little more unusual, try grilling pears for dessert. Full-color photographs make it easy to decide what to grill, and each dish is accompanied by a photographic side note that highlights a key ingredient or technique, making Grilling much more than just a collection of recipes. An informative basics section and glossary fill in all you need to know to make grilling a favorite way of cooking for every occasion.

Mastering the art of grilling is one of the most satisfying ways to share a good meal with family and friends. Whether it's a T-bone steak, a salmon fillet, corn on the cob, or even pizza, virtually any food can be adapted to this versatile cooking technique and grilled with success. Williams-Sonoma Collection Grilling offers more than 40 delicious recipes, including both beloved classics and inspiring new ideas. In these pages, you'll find grilling recipes for any occasion -- from a casual backyard barbecue to a more elegant dinner with friends. This vividly photographed, full-color recipe collection will become an essential addition to your kitchen bookshelf.

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My Personal Review:
This is a truly wonderful addition to any cookbook collection. Unlike most cookbooks that require you to spend a lot of money buying ingredients you most probably will only use once, these recipes mostly require olive oil, garlic, onions, peppers, the basic seasonings (e.g., oregano, salt, black or
lemon pepper, etc.), and occasionally one more fancy addition (making the dishes MUCH less expensive, and allowing the true delicious taste of the meats and vegetables to come through). The book also offers a nice variety of dishes. It includes recipes for grilling chicken, fish, meat, mushrooms, AND deserts! (Did you know you can make a desert on the grill?) As a last point, these simple dishes can look fancy enough to impress anyone. I made a whole dinner for my husband on our two year wedding anniversary. I served the Shrimp with Lemon-Garlic Butter and Grilled Portobello Mushrooms with Basil Oil over rice, the Grilled Red Pepper, Sweet Onion, and Tomato Salad on the side, and the Grilled Pears with Raspberry-Grand Manier Sauce for dessert. It took me about 45 minutes to prepare all the rubs and sauces (just because it was my first time putting it all together), but about 10 minutes to cook everything at the same time, and 3 minutes to serve. The meal was such a hit that my husband wants to make a new grilling dish every Wednesday night! By the way, for the novice grillers, the book also offers a glossary and an instructional section discussing types of grills, preparing the grill, checking for doneness, etc. I hope you enjoy the book as much as we do!

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