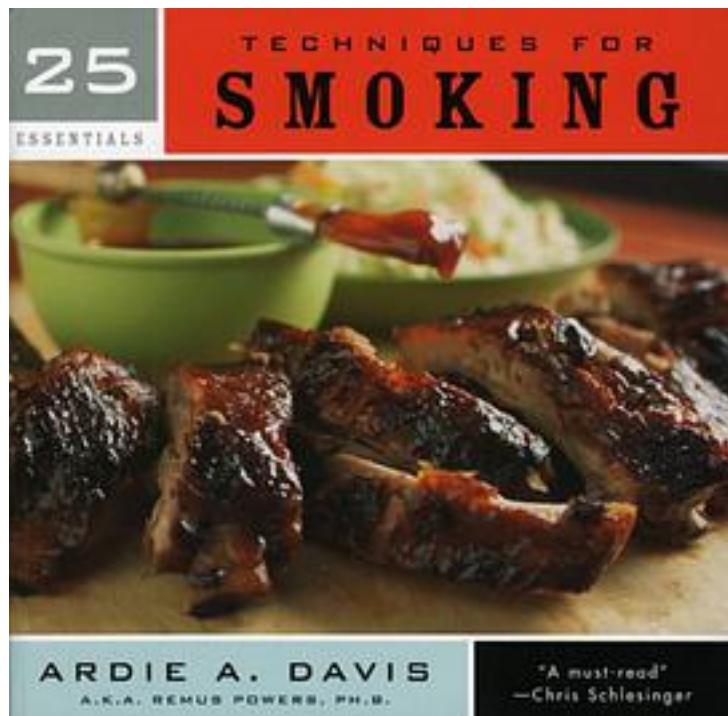


25 Essentials



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With so many hefty grilling books available, it's easy to get overwhelmed by elaborate recipes with ingredient lists and instructions that are many pages long. Backyard chefs may lose sight of the fact that a firm grasp of the fundamentals is an important part of every successful barbecue. Fortunately, Ardie Davis, founder of the famed Greasehouse University, helps readers get back to basics in this handy collection of techniques that every griller should know. Through 25 recipes, each illustrated with a mouthwatering color photo, Davis teaches readers methods such as grilling on a plank, in a basket, and directly on coals; he also reveals the secrets of fire roasting, grilling with a hint of smoke, fireplace grilling, marinating, grilling with brick weights, packet grilling, and stir

grilling, with recipes that cover an array of foods including burgers, ribs, chicken, fish, and vegetables. With a spiral-bound, lay-flat binding and a concise but thorough introduction that covers all the basics of fire building, equipment, and ingredients, this is a perfect grillside primer. And basic techniques don't mean boring food: Grilled Flank Steak in Cumin-Citrus Marinade, Grill-Seared Scallops, Lime-and-Chile Grilled Corn on the Cob, and Rendezvous-Style Baby Back Ribs are just a few delicious stops on the journey to becoming a confident backyard griller.

作者介绍:

目录:

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