

The Cook's Illustrated Guide To Grilling And Barbecue

By Cook's Illustrated Magazine Editors



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The definitive grilling encyclopedia for novices and experts alike

The Cook's Illustrated Guide to Grilling and Barbecue is a comprehensive nuts and bolts volume that thoroughly examines outdoor cooking—starting with the basics. The 12-page introduction to grilling, "Outdoor Cooking 101," walks you step-by-step through the essentials of grilling, grill-roasting, and barbecuing using both charcoal and gas grills. And since outdoor cooking requires just the right tools and equipment, the editors of Cook's Illustrated share the results of their product tests in an extensive buyers guide where charcoal grills, gas grills, grill brushes, tongs, instant-read thermometers, and more are rated. At a glance, you will know which brands we recommend (and why) and which to avoid. Armed with the right equipment and instructions, you'll be ready to tackle just about any recipe from a simple and perfectly cooked burger to succulent pulled pork and restaurant-perfect grilled tuna. You'll find more than 450 recipes for all your favorites—steak tips, ribs, and barbecued chicken as well as some that will expand your repertoire—from Thai-Grilled Chicken and Skirt Steak Tacos to Grilled Corn with Spicy Chili Butter and Bruschetta with Fresh Herbs.

The Cook's Illustrated Guide to Grilling and Barbecue also contains more than 300 step-by-step illustrations that walk you through the basics of food preparation, such as how to cut beef for kebabs, trim beef tenderloin, and grill-roast a turkey. Whether you're a novice outdoor cook or aspiring grill-master, this encyclopedic examination of one of America's favorite pastimes will be your guide to foolproof grilling and barbecuing.





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The Cook's Illustrated Guide To Grilling And Barbecue By Cook's Illustrated Magazine Editors Bibliography

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Editorial Review

From Publishers Weekly

This hefty volume features a didactic tone that corresponds to the mission of the magazine of the same name, bringing scientific scrutiny and rigorous testing to home cooking with extremely detailed recipes and illustrations. With chapters on major ingredients and accompaniments—beef, pizza, vegetables, rubs, etc.—the book illustrates such tasks as recreating Texas-Style Barbecued Beef Ribs at home (hint: don't use bony scraps), grilling a whole turkey (small turkeys work best) and preparing lobsters for grilling (split them in half lengthwise). The editors distinguish between grilling (which uses fast, direct heat) and BBQ (slow, indirect heat); weigh in on the virtues and shortcomings of gas and charcoal grilling; and address other puzzling grill-related issues. They warn readers that grilling and barbecuing are fraught with potential problems, and the book, while well researched, tends toward the negative (e.g., "If you slice meat straight from the grill, say goodbye to its juicy flavor.... There's nothing you can do now, but next time take this precaution"). Yet this approach is ideal for those who are nervous about outdoor cooking and want to know what to expect. For fans of Alton Brown—style minutiae, this is a prime resource. (*June*)
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About the Author

This book has been tested, written, and edited by the test cooks, editors, food scientists, tasters, and cookware specialists at America's Test Kitchen, a 2,500-square-foot kitchen located just outside Boston. It is the home of Cook's Illustrated magazine and Cook's Country magazine, the public television cooking shows America's Test Kitchen and Cook's Country from America's Test Kitchen, America's Test Kitchen Radio, and the online America's Test Kitchen Cooking School.

Users Review

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Brandon Harmon:

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