



The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue

Chris Grove (Photographs)

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THE FIRST ALL-ENCOMPASSING GUIDE TO THE WILDLY POPULAR EGG-SHAPED CERAMIC COOKER THAT'S BLOWING UP THE WORLD OF BARBECUE

Organized into 52 tutorials that combine a valuable kamado cooking technique with a delicious recipe, this book takes you from casual griller to kamado master chef with detailed instruction on:

- **Grilling: Cajun Strip Steak**
- **Smoking: Hickory-Smoked Chicken**
- **Searing: Cowboy Ribeye**
- **Brick Oven Baking: Wood-Fired Pizza**
- **Stir-Firing: Thai Beef with Basil**
- **Salt-Block: Grilling Tropical Seared Tuna**
- **Cold Smoking: Flavorful Fontina Cheese**
- **Convection Baking: Apple Flambé**

The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue Details

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From Reader Review The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue for online ebook

Logan says

I really enjoyed this book. Recipe books are easy to come by but this is primarily an ideas and techniques book, gleaned from personal experience. Chris presents an idea or a technique and then gives a sample recipe to try it out on. I feel like I've had a good bit of experience with kamado cooking but I definitely learned a few things and came away wanting to try more.

Erik Waiss says

Good and cheap and containing of some essential kamado techniques. Worth reading the basics and skimming the recipes for gems.

Karen says

Don's book. It's helping him master his new grill.
