



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

*Chris Grove (Photographs)*

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

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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.

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## **Erik Waiss says**

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

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## **Karen says**

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

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