



How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook

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Winner of an IACP Cookbook Award, *How to Grill* is “the definitive how-to guide for anyone passionate about grilling, from the newest beginner to the most sophisticated chef” (Tom Colicchio).

A full-color, photograph-by-photograph, step-by-step technique book, *How to Grill* gets to the core of the grilling experience by showing and telling exactly how it's done. With more than 1,000 full-color photographs, *How to Grill* shows 100 techniques, from how to set up a three-tiered fire to how to grill a prime rib, a porterhouse, a pork tenderloin, or a chicken breast. There are techniques for smoking ribs, cooking the perfect burger, rotisserieing a whole chicken, barbecuing a fish; for grilling pizza, shellfish, vegetables, tofu, fruit, and s'mores. Bringing the techniques to life are over 100 all-new recipes—Beef Ribs with Chinese Spices, Grilled Side of Salmon with Mustard Glaze, Prosciutto-Wrapped, Rosemary-Grilled Scallops—and hundreds of inside tips.

How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Details

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From Reader Review How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook for online ebook

Shannon says

Because women can cook outdoors too.

Rachel Davis says

I'm a pretty good cook. I'm no Anne Burrell, but I have enough of a handle on the skills and techniques that I can go off-recipe and make my own food.

So this summer I decided I would learn to master the grill and use it as comfortably as I use my stove. If I could have only one cookbook for the rest of my life (Other than Joy of Cooking), this might be it.

This is a true, step by step "how-to" book. This is that book. It walks you through how to choose a grill based on your needs. It's one of the most balanced discussions of gas vs charcoal and each recipe contains instructions for both. I can start a fire, but this shows how to build and control the fire. When to use sauce vs marinade and when to put on a sauce depending on the type of sauce. There are relatively few recipes - only 1 per technique. But that's all you need to learn "How to Grill". I'm already starting to think off-recipe - "What about this? How would this taste?"

If you want to learn how to use your grill/bbq, this is the book you want to buy. After this, you can move on to Bobbie Flay or whoever strikes your fancy.

Darren says

When this book was taken off the shelf for a "RETRO review" this reviewer first needed to do a double take. Can this really be 10 years old? Its design and styling look as if it had been a 2012 season release. Here is a very thick, heavy book full of advice about how to grill food outdoors. An antidote to burnt sausages and singed corn.

After a time you can get a little fatigued by the sheer number of barbecue and grill-related books that pop up each spring, eager to catch the next crop of people who want to 'live the life and master the grill'. Despite an outdoors grill or barbecue seemingly being a simple thing to do, it can be a deceptively simple process - that is to say simple in principle but in practice... There are certainly many grill books that feature very nice recipes but there are not so many really good ones that teach you the essentials and how-tos of grilling. This is one of those books. Perhaps there is something about many males and asking for help or consulting a reference work such as this...

While the book is written from an American perspective there should be no real practical differences to the information being given out. The book starts with the very basics, such as the best spot to locate your grill,

safety concerns and hygiene before considering the different ways in which you can grill something and the various panoply of equipment that is theoretically at your disposal. At the end of the book there is a great little overview to show the different types of grills, how they can fit together and, as you would expect for a typically male-dominated sort of thing, there are lots of very essential and not-so-essential toys, sorry accessories, too. There is a listing for some mail order sources but these may be outdated and not so much use for non-U.S. readers. Just use the Internet to find a source.

The interminable argument of gas versus charcoal as your grill's fuel source will never seem to be resolved as proponents from each side will always throw up enough convincing arguments to bolster their point. This reviewer favours both as both are very good tools for different tasks. Fear not, dear reader, as here you are given advice for both forms of grilling and you are able to make your own determination. Other related forms of outdoor grilling such as smoking are touched upon too.

What this reviewer really liked about this book was how it takes the reader through the real basics. Far too many books of this kind give a hazy overview and then go straight into the recipes, which is OK for the more accomplished griller but for the newcomer it can be a scary proposition. If you look at the start of the meat section by means of an example, firstly the reader is shown exactly how to grill a prime rib - all from the best way to set up the grill, how to cut and prepare the meat and right up to testing it is done. Lots of great full-colour pictures underline the excellent, simple-to-read text. There are over one thousand pictures in this book alone and they make a practical difference. Other related recipes also then appear alongside.

Attention-to-detail and thoroughness has been the keyword from the first page to the last. All of the different key ingredients get their own chapters as well as the accompaniments such as sauces and rubs. Each chapter and ingredient comes under similar scrutiny. This book just works on so many levels. To round it off there is an excellent index too.

This is a great example of a book that meets and surpasses its objectives. Despite it being a few years old it still can kick the backside of many new upstarts. If you are truly an experienced drillmaster (and not just full of hot air and male pride) maybe you won't get as much out of this book than one with just recipes - but then again will you accept that someone else might have some other good ideas? At the very least this book is worth a skim through at the bookstore. If you will admit you are either a total grill virgin or a very hapless amateur, this book has the power to "make you a man".

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David S says

As a relative novice to charcoal grilling, I have yet to go wrong under the careful instruction of this book. Raichlen offers step by step techniques on how to prepare and grill just about anything (smoked turkey, bbq spare ribs, portabella mushrooms, pizza, whole roast lamb), and he includes a lot of useful info on basic

techniques, grilling equipment, etc.

Brad says

Grilling has been a challenge for me, partly because up until recently I have had third-rate equipment, but mostly because I just get a lot less practice at it than less time-consuming/weather-dependant methods of cooking. This book is outstanding for teaching you how to get started grilling, including what equipment to buy, how to use the various types of grills, and the various options in terms of fuel and gadgets available. The recipes are excellent and include lots of variations to really teach you the broad possibilities of grilling.

Khaoi Mady says

How-to Book

Steven Raichlen. How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook (2001). This is a how to book that could very well be the be-all, end-all book to teach you how to grill like a professional. It is in full color and has step-by-step instructions (with photographs!) showing you exactly what to do, and when to do it. I don't consider myself a cook by any means, but the written instructions along with the pictures make the directions easy to follow. The ingredients found in the book are mostly regular items in a supermarket. There are many different techniques and recipes in this book. It teaches you how to grill prime rib, pork tenderloin, and chicken breast. Not to mention, smoking ribs, making burgers, barbecuing fishes, vegetables, fruits, and even desserts. This is the "everything you need to know about grilling" cookbook.

I was literally excited to read this book and was eager to turn each page. This book is all about grilling. The written steps are easy to follow and even better, the pictures are easy to understand. I'm a big fan of grilling and this book makes me feel more confident just thinking about cooking on a grill. It tells you how to tell when the food is done, and has different tips and tricks to make grilling easier. I would definitely recommend this book for anybody who loves to barbecue and heat up the grill. I think that this book is more suitable for adult readers, but it can be read by teenagers and up. I would say 16 years and up will find this book very useful and everyone who likes to barbecue should read this book in preparation for the summertime... and beyond.

John G says

My go to reference for rubs and sauces on the Barbie. My favourite is his Basic Barbecue Dry Rub. He even has suggestions for flavoured butters. Lots of good solid grill recipes for meat, seafood and vegetables. My most used recipe is his Kansas City Sweet and Smokey Ribs.

The organization of the book is excellent. Also the extensive use of photos illustrating a technique or cooking steps is unmatched in BBQ books.

It even covers smokers and Eggs. I found however it was not of great use for my lump charcoal burning Egg because it assumes you are competent to manage your grill to achieve and then maintain given temperature

zones which unfortunately I must say I still am working on. I need to get some consistency in my fire management.

Most of all this book is an inspiration to try new things because of its wonderful illustrations.

Highly Recommended!

Stephanie says

Love to reference this book when I'm trying to come up with new ways to grill common grill food, and also to come up with something I normally wouldn't think of cooking on the grill.

A lot of great tips for gas and charcoal grilling. Easy to read and tons of pictures showing step-by-step instructions. Highly recommend!

Rob says

Pictures, pictures, pictures... my kind of cook-book. Very clear instructions with photos of how to prepare and cut the meat and of course the finished product. Raichlen starts with the basics and takes you through different meats and veggies. I have been cooking for years and years and still picked up some good tips and tricks. I have tried his memphis dry rub beef ribs and plan to give about 10-15 of the other BBQ recipes a try. I may also ditch my gas grill and go pure charcoal as a result of this book.

Ben Fabian says

This is without a doubt one of the most useful books I have ever read. It is easily the best cookbook that I have ever bought and has been a mainstay in my kitchen for over 10 years now. I cannot recommend it highly enough.

Tim says

This is a really splendid book.

Step by step high quality photos showing the prep for a wide range of recipes.

One question.

This book is printed on good quality gloss paper with numerous colour (color for our US readers) illustrations that costs the same as his ' The Barbecue Bible ' printed on low quality paper with B & W photos. Why ?

Robert Owens says

An excellent resource! Raichlen provides lots of examples with each recipe. He teaches one what is going on with each cook, what to expect, how to prepare, etc. All cookbooks should be this detailed.

Each recipe comes not only with a description, but a photo-spread of the procedure. I found that to be extremely helpful. This is one of the must-haves when it comes to barbecue.

Linda Peavy says

I have been using this book since I got my copy. I thought I would give it to my husband but after flipping through it I decided it was meant for me. The photos are great and the step by step is exactly what I need! I'm going to be a grill master soon!

Bram Cecilius says

This book may be the best presentation of BBQ cooking techniques and recipes. It appears to have exactly 100 recipes which cover the entire "field." It's well illustrated, too. It is the best BBQ book I have seen, and I think better than some others which present more recipes and more illustrations. It is simple, but complete. You don't need anything else (except a BBQ pit, charcoal, utensils, and something to cook!)

Heather says

This book is the secret to our grilling success. Ken's methodical following of Raichlen's directions always lead to amazing outcomes. Love the Basic BBQ chicken, Chicken Under Bricks, and Grilled Pepper Salad (we use 1/2 summer squash). This guy is a grilling genius who will not usually guide you astray!
