



## The Grilling Book: The Definitive Guide from Bon Appétit

From Andrews McMeel Publishing

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The ultimate summertime grilling companion, featuring more than 350 recipes, full-color photographs, how-to guides, and tips to simplify your grilling life, from the experts at *Bon Appétit*.

“The Grilling Book is a super-smart collection of techniques, foolproof recipes, and stunning imagery.”

—**Mario Batali**

“Indispensable. Chock-full of recipes tested and approved by the trusted editors of Bon Appétit, it’s sure to make you a master of all things grilling.”

—**Tom Colicchio**

“This beautiful book makes one of America’s favorite culinary pastimes accessible to anyone. The recipes are easy to follow yet refined. It’s a testament to Adam Rapoport’s appetite for style and taste.”

—**Marcus Samuelsson**

“Bon Appétit’s new bible on live-fire cooking is one you’ll want to keep close at hand every summer. If you’re new to the grill, the easy-to-follow recipes, protein-specific technique tips, and time-saving tricks will help you get started.”

—**Matt Lee and Ted Lee**

“I love Bon Appétit’s vibrant and refreshing take on grilling. If you’ve never grilled before, or have an expert hand, this book is a must.”

—**April Bloomfield**

No one anticipates summertime cooking more eagerly than the grilling enthusiasts at *Bon Appétit*. The glowing embers, the sizzle of a well-marbled rib eye as it hits a hot grill, the bracing slaws and perfectly charred kernels of sweet corn—*Bon Appétit* has always brought the delicious alchemy of grilling to life in the pages of the magazine.

Now home cooks will discover their ideal grilling companion and coach in *The*

*Grilling Book*. Offering more than 350 foolproof recipes, dozens of luscious full-color photographs, crystal clear illustrations, and plenty of plainspoken, here's-how-to-do-it guidelines, *The Grilling Book* welcomes you to everything that is sensational (and sensationally simple) about grilling.

Here are thick, juicy steaks that need no more than salt and freshly cracked pepper to create an unforgettable meal; baby back ribs rendered succulent and fall-apart tender with flavor-rich rubs and a shellacking of barbecue sauce (plus the secret cheat method that makes them ridiculously easy to prepare); moist fish, seasoned and grilled quickly over a hot fire; irresistible grilled flatbreads, crispy on the outside and chewy on the inside, creating the perfect canvas for every topping you crave. Not to mention the salads, slaws, sides, and drinks that complete the perfect grilled meal.

Whether you've been grilling for years or have never bought a bag of charcoal in your life, *The Grilling Book* is the only book you'll need in your backyard this summer—or any summer.

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## **Editorial Review**

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Leading the charge into this year's backyard barbecue season, Bon Appétit has gathered some of its best-regarded grilling recipes and put them in this single volume to create an inclusive resource for anyone with an outdoor fire alight. Beginning with the basics of fire preparation, the book offers considered advice on properly setting up a grill. But barbecue chefs being what they are, virtually every opinion here expressed can readily find its contrary defended by other equally devoted cooks. In conformance with Bon Appétit's ever-professional approach, not only are basic meats and fish presented, but there are also myriad sauces, salsas, compotes, marinades, compound butters, and other garnishes that add visual allure and harmonizing flavors. Contemporary grilling is almost equally about vegetables, and the book's vivid photographs pop their colors so intensely that these veggies can look as appealing as meats. --Mark Knoblauch

### **Review**

This big, comprehensive grilling bible deserves place of pride next to Dad's Weber. (Jocelyn McClurg, USA Today)

### **About the Author**

Adam Rapoport is Editor-in-Chief of *Bon Appétit* magazine and its website bonappetit.com. Before coming to *Bon Appétit*, he was *GQ*'s Style Editor, where he covered food, travel, fashion, design, film, and music. He edited the restaurant section at Time Out New York for three years and worked as an editor and writer for the James Beard Foundation's publications office. Rapoport is a graduate of the University of California, Berkeley and currently lives in Manhattan with his wife and their son.

## **Users Review**

### **From reader reviews:**

#### **Essie Ryan:**

Have you spare time for just a day? What do you do when you have more or little spare time? Yeah, you can choose the suitable activity intended for spend your time. Any person spent their spare time to take a go walking, shopping, or went to the particular Mall. How about open or even read a book eligible The Grilling Book: The Definitive Guide from Bon Appetit? Maybe it is to be best activity for you. You realize beside you can spend your time with your favorite's book, you can wiser than before. Do you agree with it is opinion or you have additional opinion?

#### **Susan Hare:**

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