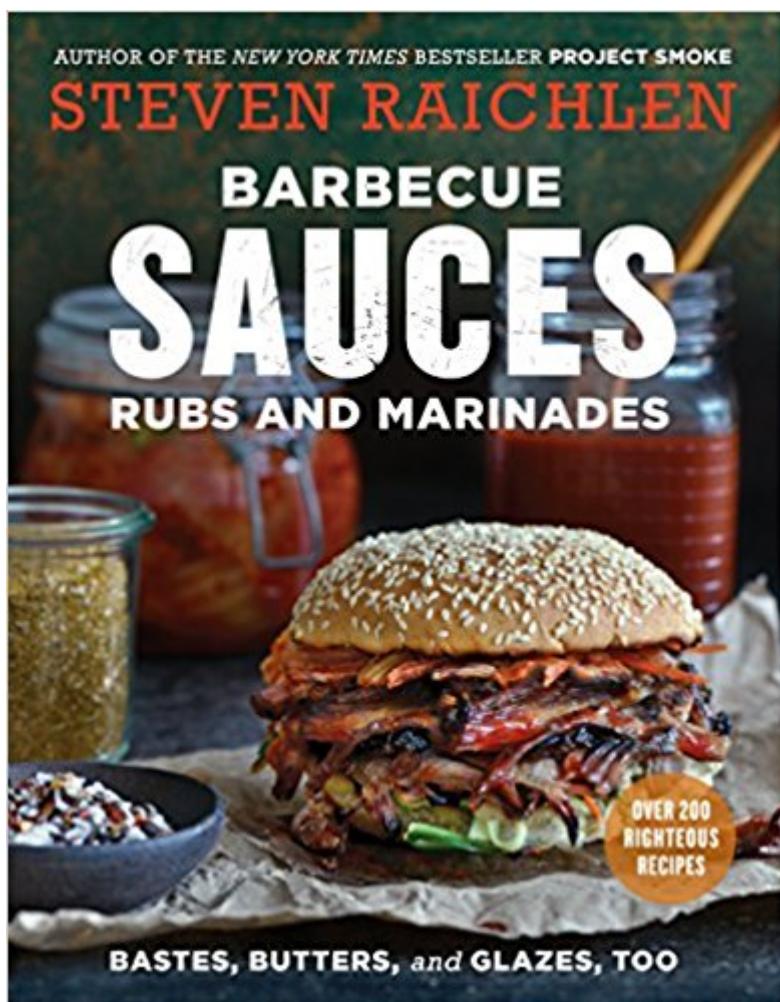


The book was found

Barbecue Sauces, Rubs, And Marinades--Bastes, Butters & Glazes, Too



Synopsis

Barbecue sauces, rubs, and marinades are every grillerâ™s secret weaponâ "the flavor boosters that give grilled food its character, personality, depth, and soul. Steven Raichlen, Americaâ™s âœmaster grillerâ• (Esquire), has completely updated and revised his bestselling encyclopedia of chile-fired rubs, lemony marinades, buttery bastes, pack-a-wallop sauces, plus mops, slathers, sambals, and chutneys. Itâ™s a cornucopia of all the latest flavor trends, drawing from irresistible Thai, Mexican, Indian, Cajun, Jamaican, Italian, and French cuisines, as well as those building blocks from Americaâ™s own barbecue belt. There are over 200 recipes in all, including a full sampler of dinner recipes using the sauces. And the book now has full-color photographs throughout. Itâ™s the essential companion cookbook for every at-home pitmaster looking to up his or her game. Â

Book Information

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Customer Reviews

"A useful companion cookbook for creative barbecue enthusiasts." â "Library Journal Â

Steven Raichlen is Americaâ™s foremost grilling authority. His last book, *Project Smoke*, was a New York Times bestseller, and previous live-fire cookbooks won James Beard and IACP awards. Articles by him appear regularly in the New York Times, Food & Wine, and Bon AppÃ©tit, and for the past dozen years heâ™s taught sold-out Barbecue University classes, currently at the Broadmoor in Colorado Springs. Steven and his wife divide their time between Miami, Florida, and

Marthaâ™s Vineyard, Massachusetts. Â

The seller was great! Fast shipping and a nice book! As far as the book goes, it's very good if you're the average weekend BBQer. But if you've been experimenting and BBQing / smoking meats for a years, there really aren't any "ah-ha" moments. Best all-around book I've seen out there, tho!

Must have in your kitchen. I also have project smoke book too.

Purchased these for Father's Day and they have been a hit!

Awesome book!

Excelente

love it!!!

great

Got this for my husband and he loved it!

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