



Mastering Barbecue dispensible Know How (Paperback)

By Michael H. Stines

Random House USA Inc, United States, 2005. Paperback. Condition: New. Language: English. Brand New Book. Anything that can be cooked inside the kitchen can be cooked outside with more fun and more flavor. For beginning backyard cooks, mediocre smokers, or grilling pros, MASTERING BARBECUE is the primer for introducing barbecue into one s culinary repertoire. Compiling more than a decade s worth of recipes and expertise from veteran grill masters, professional chefs, and barbecue enthusiasts from around the country, barbecue guru Michael Stines packs a whole lot more than just marinades into this comprehensive handbook. He gives beginners the basics on selecting ingredients and tools; teaches intermediate cooks detailed techniques for choosing, preparing, and finishing consistently good dishes; and throws in a few surprises for the seasoned pit master that Il turn great barbecue into championship-quality eats. A comprehensive guide from barbecue guru Michael H. Stines, including 280 recipes. The collected wisdom and shared secrets of down-in-the-trenches pit masters. Featuring tips and advice for choosing utensils, equipment, and fuels; a glossary of terms; a shopping guide; and precise per-pound temperature and smoke-time charts. Includes more than 100 recipes for rubs, sauces, mops, and marinades; all the classics for beef,...



Reviews

An incredibly great book with perfect and lucid answers. Better then never, though i am quite late in start reading this one. You will not sense monotony at whenever you want of the time (that's what catalogues are for relating to if you question me).

-- Nannie Lindgren Jr.

The book is great and fantastic. I could comprehended almost everything using this published e publication. I am just very happy to explain how here is the very best ebook i have study inside my very own existence and could be he greatest book for ever.

-- Mekhi Marvin DVM