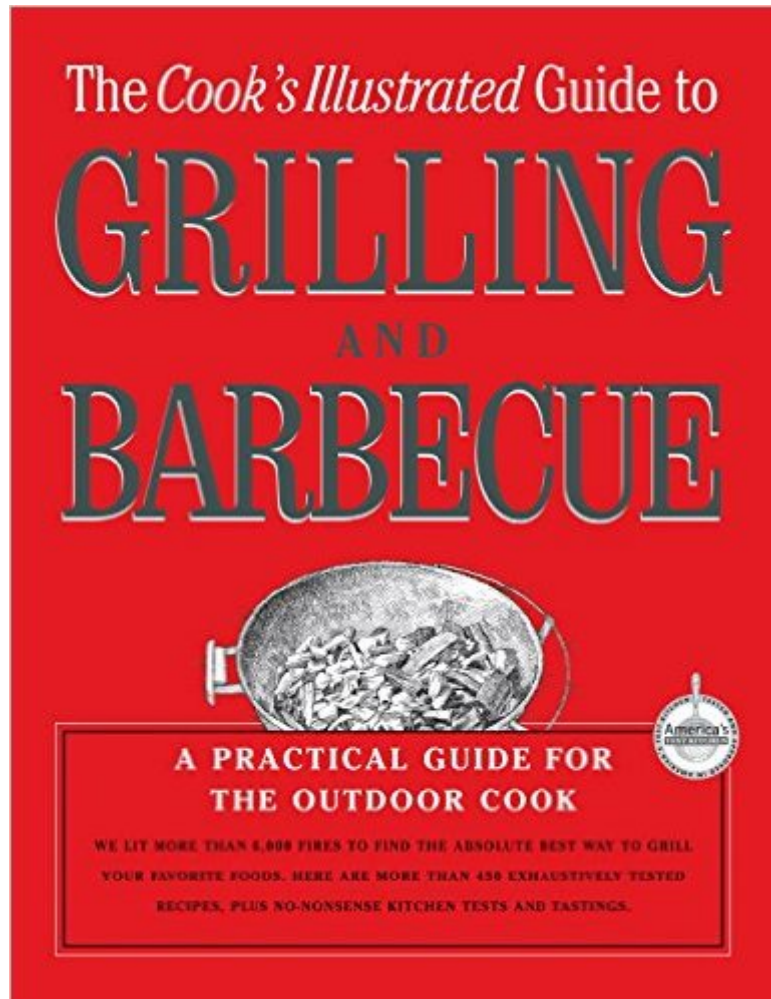


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The Cook's Illustrated Guide To Grilling And Barbecue



Synopsis

The definitive grilling encyclopedia for novices and experts alike The Cook's Illustrated Guide to Grilling and Barbecue is a comprehensive nuts and bolts volume that thoroughly examines outdoor cooking starting with the basics. The 12-page introduction to grilling, "Outdoor Cooking 101," walks you step-by-step through the essentials of grilling, grill-roasting, and barbecuing using both charcoal and gas grills. And since outdoor cooking requires just the right tools and equipment, the editors of Cook's Illustrated share the results of their product tests in an extensive buyers guide where charcoal grills, gas grills, grill brushes, tongs, instant-read thermometers, and more are rated. At a glance, you will know which brands we recommend (and why) and which to avoid. Armed with the right equipment and instructions, you'll be ready to tackle just about any recipe from a simple and perfectly cooked burger to succulent pulled pork and restaurant-perfect grilled tuna. You'll find more than 450 recipes for all your favorites steak tips, ribs, and barbecued chicken as well as some that will expand your repertoire from Thai-Grilled Chicken and Skirt Steak Tacos to Grilled Corn with Spicy Chili Butter and Bruschetta with Fresh Herbs. The Cook's Illustrated Guide to Grilling and Barbecue also contains more than 300 step-by-step illustrations that walk you through the basics of food preparation, such as how to cut beef for kebabs, trim beef tenderloin, and grill-roast a turkey. Whether you're a novice outdoor cook or aspiring grill-master, this encyclopedic examination of one of America's favorite pastimes will be your guide to foolproof grilling and barbecuing.

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Customer Reviews

`The Cook's Illustrated Guide to Grilling and Barbecue' by the editors of `Cook's Illustrated' magazine may be the very first book you should get on the title subject. Unlike the charcoal only coverage of the excellent `The Thrill of the Grill' by Chris Schlesinger and John Willoughby, this book gives equal coverage to charcoal and gas, although it does not address grilling with raw hardwood. The first thing which impressed me about this book is that early in editor in chief Christopher Kimball's introduction, the point is made in no uncertain terms that good grilling and barbecue is hard to do. Doing it right requires both book learning and experience. The second thing that impressed me about the book was that I found lots of very good general information on techniques. I was expecting not much more than an anthology of grilling and barbecue recipe articles from the magazine as I see in many other `Cook's Illustrated' books. I was not surprised with the quality of this information, as `Cook's Illustrated' always provides reliable, albeit somewhat uninspired advice. One thing I find true of the `Cook's Illustrated' books is that they are fun to read. Every other page seems to have a sidebar of interesting opinions about everything from Santoku knives to catsup (Heinz is the best). I suggest you take opinions on ingredients such as vinegars or olive oils with a grain of salt, as there is a good chance that a minority of available brands were tested and their testers tend to play it safe. When they say they were surprised by their results, it's time to sit up and take notice!

"The Cook's Illustrated Guide to Grilling and Barbeque" is in my opinion a "must have" book for anyone wanting to learn or improve his/her outdoor cooking skills. This book, copyrighted in 2005, appears to me to be an updated and revised version of the similar "The Best Recipe Grilling & Barbeque" book copyrighted in 2001 (which I bought at the same time). After reading through both books, I do not see any reason for purchasing the 2001 book. The "Illustrated Guide" contains over 450 recipes, but those recipes are only one part of the great information this book presents. The book opens with the basics of "grilling" versus "barbequing" and discusses the differences between charcoal cooking and gas cooking. There is a lot of information and recommendations on products (cooking equipment and tools) needed for successful outdoor cooking. In the cooking chapters (beef, pork, chicken, turkey, vegetables, etc.), the "Illustrated Guide" gives much more than just recipes. The book describes how to choose the food (e.g. which cut of beef, what size chicken, etc.) and how to prepare it before cooking, including seasoning. Then, the book describes a step-by-step procedure for cooking the item; the book gives separate instructions for charcoal cooking and gas cooking. The book's "claim to fame" is that the authors/cooks perfected each instruction/recipe through extensive trial and error, and that the reader can benefit from the writers' experience and

their detailed instructions. On my gas grill, I recently grill-roasted the book's "Beer Can Chicken" (for which I used lemonade- the recommended alternate to beer) and my family all agreed it was the best chicken we had ever eaten. I also recently followed the book's instructions to select, buy, season and grill strip steaks.

The number one thing you need to know is that this book is exactly what you've come to expect from a Best Recipe book -- a self-contained guide to its subject with a mix of content for this book and content from other books. It's certainly worth buying if you're in need of a reference for live fire cooking; though rather less exciting than The Barbecue Bible, it does an expert job of filling in the technique and science things that Raichlen leaves out. And the book covers not only meat, but vegetables, an increasingly important aspect of outdoor cooking. An immense number of variations and side dishes -- maybe I'm missing something, but it seems like slightly more than the usual CI book -- makes it an excellent browsing book as well, but it doesn't compromise its typical get-it-done function. That said, it's got a few flaws. First off, there's vanishingly little effort spared on grilled desserts; maybe that's a little much to expect from Cook's (which in general doesn't tend to try to be particularly tricky or avant-garde) but there's only a few scattered grilled fruit recipes. Second, and this is more a factor of it being a second edition of a relatively old book, there's quite a few recipes that CI has since superseded, the most glaring being their somewhat unusual approach to grilled pizza (essentially an herbed flatbread with pizza toppings; it has since been replaced with a more traditional Providence-style crust from the America's Test Kitchen TV show). Neither of those are really a reason to not recommend it, since there's always people who want the older recipes.

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