

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

Steven Raichlen

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).

9780761120148
 Pub Date: 5/1/01
 \$24.95 USD
 512 pages • Paperback
 9.1 in H | 8 in W | 1.1 in T | 2.8 lb Wt



The Brisket Chronicles: How to Barbecue, Braise, Smoke, and Cure the World's Most Epic Cut of Meat

Steven Raichlen

America's grill-master turns to America's favorite cut of meat: the brisket. Whether barbecued in Texas, brined into corned beef, or braised for a Passover table, brisket ignites passion in meat lovers, grillers, and comfort-food fans. Now here's the best, from the best.

9781523505487
 Pub Date: 4/30/19
 \$19.95 USD
 256 pages • Paperback
 9 in H | 7 in W | 0.6 in T | 1.5 lb Wt



The Artisanal Kitchen: Barbecue Rules: Lessons and Recipes for Superior Smoking and Grilling

Joe Carroll, Nick Fauchald

This new *Artisanal Kitchen* book highlights summertime with more than 30 recipes for succulent barbecue, grilled meats, and sides, as well as lessons and tips from Brooklyn pitmaster Joe Carroll.

9781579658687
 Pub Date: 3/5/19
 \$13.00 USD
 112 pages • Hardcover
 7 in H | 5.5 in W



The Artisanal Kitchen: Barbecue Sides: Perfect Slaws, Salads, and Snacks for Your Next Cookout

Adam Perry Lang, Peter Kaminsky

The next book in the *Artisanal Kitchen* series comes from chef and barbecue expert Adam Perry Lang and features recipes for potato, bean, and vegetable side dishes that are so good they'll take center stage on any summer menu.

9781579659837
 Pub Date: 3/30/21
 \$12.95 USD
 96 pages • Hardcover
 Paper over boards
 7 in H | 5.5 in W



Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores

Steven Raichlen

A modern approach to grilling from Steven Raichlen, America's “master griller” (*Esquire*). With 100 recipes, *Project Fire* shows how to put the latest grilling methods to work—from spit-roasting to salt-grilling—using favorite ingredients and adding a dash of daring in flavors, technique, and presenta...

9781523502769
 Pub Date: 5/1/18
 \$24.95 USD
 336 pages • Paperback
 9.1 in H | 8 in W | 0.9 in T | 2.3 lb Wt



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

Steven Raichlen

Every griller's secret weapon!

Transform meats and seafood, vegetables and desserts into world-class barbecue with the flavor foundations, wet and dry, that give grilled food its character, personality, depth, and soul. Chile-fired rubs, citrusy marinades, buttery bastes, pack-a-wallop sauces, plus...

9781523500819
 Pub Date: 5/2/17
 \$19.95 USD
 352 pages • Paperback
 9 in H | 7 in W | 0.7 in T | 1.7 lb Wt



Project Smoke: Seven Steps to Smoked Food Nirvana, Plus 100 Irresistible Recipes from Classic (Slam-Dunk Brisket) to Adventurous (Smoked Bacon-Bourbon Apple Crisp)

Steven Raichlen

How to smoke everything, from appetizers to desserts!

A complete, step-by-step guide to mastering the art and craft of smoking, plus 100 recipes—every one a game-changer—for smoked food that roars off your plate with flavor. Here's how to choose the right smoker (or turn the grill you have into an ...

9780761181866
 Pub Date: 5/10/16
 \$24.95 USD
 336 pages • Paperback
 9.1 in H | 8 in W | 0.7 in T | 1.9 lb Wt



Low & Slow 2: The Art of Barbecue, Smoke-Roasting, and Basic Curing

Gary Wiviott, Colleen Rush

The basics of how to make the best smoked salmon or the most tender beef cuts in five easy lessons.

9780762453955
 Pub Date: 5/26/15
 \$22.00 USD
 280 pages • Paperback
 10 in H | 8 in W | 0.9 in T | 1.3 lb Wt



Man Made Meals: The Essential Cookbook for Guys

Steven Raichlen

A *Joy of Cooking*/*New Basics Cookbook* for men. Master grillster Steven Raichlen taught millions how to grill, now he swings open the kitchen door and arms guys with the tools, techniques, and recipes they'll need to achieve confidence and competence at the stove. With 300 delicious, guy-friendly recipe...

9780761166443
Pub Date: 5/6/14
\$24.95 USD
640 pages • Paperback
9.4 in H | 8.1 in W | 1.2 in T | 3.1 lb Wt



Planet Barbecue!: 309 Recipes, 60 Countries

Steven Raichlen

The most ambitious book yet by America's bestselling, award-winning grill expert whose *Barbecue! Bible* books have over 4 million copies in print. Setting out—again—on the barbecue trail four years ago, Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tan...

9780761148012
Pub Date: 5/1/10
\$28.99 USD
656 pages • Paperback
9.2 in H | 8.1 in W | 1.3 in T | 3 lb Wt

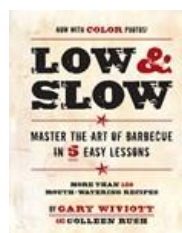
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She-Smoke: A Backyard Barbecue Book

Julie Reinhardt

She-Smoke: A Backyard Barbecue Book, by Julie Reinhardt, empowers women to take their place back at the fire. In *She-Smoke*, Reinhardt gives step-by-step instructions on a variety of barbecue topics, from buying local, sustainable meats, to building the perfect slow and low fire, and smoking a holiday...

9781580052849
Pub Date: 6/9/09
\$17.99 USD
304 pages • Paperback
9 in H | 7 in W | 1.1 lb Wt

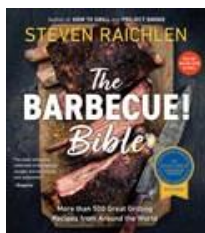


Low & Slow: Master the Art of Barbecue in 5 Easy Lessons

Gary Wiviott, Colleen Rush

Because Everything You Know About Barbecue Is Wrong!

9780762436095
Pub Date: 4/28/09
\$22.00 USD
256 pages • Paperback
9.9 in H | 8 in W | 0.7 in T | 1.2 lb Wt



The Barbecue! Bible: More than 500 Great Grilling Recipes from Around the World

Steven Raichlen

The biggest, baddest, best salute to our passion for barbecue, in glorious full-color, from "America's master grillster" (*Esquire*).

A 500-recipe celebration of sizzle and smoke, Steven Raichlen's award-winning *The Barbecue! Bible* unlocks the secrets of live-fire cooking with top dishes, the tastiest s...

9780761149439
Pub Date: 5/28/08
\$29.99 USD
556 pages • Paperback
9.1 in H | 8 in W | 1.1 in T | 3.3 lb Wt



Where There's Smoke There's Flavor: Real Barbecue - The Tastier Alternative to Grilling

Richard W. Langer

Revised and expanded with more than 100 delicious recipes, this book tells backyard cooks how to turn their grills into slow-cooking barbecue machines. Includes traditional and imaginative approaches to barbecuing all kinds of meats and vegetables. Line drawings throughout.

9780316513371
Pub Date: 5/1/01
\$21.99 USD
288 pages • Paperback
9.3 in H | 6 in W

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Where There's Smoke There's Flavor: Real Barbecue

Richard W. Langer

Anyone who uses an outdoor grill the way most of us do -- to cook food quickly, at high heat -- is failing to realize the flavorful advantages of smoke cooking. As Richard Langer puts it, "Low heat, a long time, and lots of smoke -- those are the keys to a good barbecue". This comprehensive guide to...

9780316513012
Pub Date: 7/1/96
\$21.99 USD
256 pages • Paperback
9.3 in H | 6.1 in W



Miami Spice: The New Florida Cuisine

Steven Raichlen

The new star of the culinary galaxy is South Florida, declares *The New York Times*. And no wonder: Out of America's tropical melting pot comes an inventive cuisine bursting with flavor--and now Steven Raichlen, an award-winning food writer, shares the best of it in *Miami Spice*. With 200 recipes and f...

9781563053467
Pub Date: 1/11/93
\$29.99 USD
352 pages • Paperback
8.9 in H | 7.1 in W | 0.9 in T