

(Mobile book) Barbecuing, Grilling and Smoking

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Bruce Aidells

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Bruce Aidells : Barbecuing, Grilling and Smoking before purchasing it in order to gage whether or not it would be worth my time, and all praised Barbecuing, Grilling and Smoking:

0 of 0 people found the following review helpful. Wonderful recipes, especially smoked fish.By Robert D. PaulusThe basic fish brine recipe in this book has been the standard for excellence in my family since it was published over thirty years ago and we lived in Alaska where I smoked many hundreds of pounds of salmon. I'm still using it In Arkansas primarily on Atlantic Salmon / Atlantic steelhead trout. The defining ingredient, i think, is the soy sauce. Other great recipes in here too for smoking and grilling, and the book is available via used books where I just bought four copies for family gifts. It is a prize book.0 of 0 people found the following review helpful. No better!By Brian Felix SmalleyExcellent!!!5 of 6 people found the following review helpful. The Ultimate Guide to Outdoor CookingBy A CustomerThis book is the bible of outdoor cooking. Every recipe is a winner, and I have tried them all. Absolutely delicious!!! I need a new copy to replace the dog-eared one in my library.

An illustrated cookbook for those who like the robust flavors of barbecued, grilled, and smoked foods. IACP award winner.

From Publishers WeeklyThe California Culinary Academy again (see Ice Cream Frozen Desserts above) provides solid, basic instruction, this time on topics close to every food-wise Californian's heart. The options in outdoor cooking are broad, and the text of each of the three wide-ranging sections begins with a review of available equipment, fuel

(from mainstream briquettes to modish mesquite) and fire-starting methods. Lessons in cooking techniques are followed by relevant recipes. The grilling chapter includes a host of items from roasted red peppers and a tandoori chicken to blackened red snapper and a New England shellfish roast. Smoking covers pastrami and salmon, Chinese duck and winter vegetables, as well as the more usual hams and sausages. The barbecuing chapter offers Thai short ribs and Texas beef ribs, a Kansas City sauce with catsup, molasses and yellow mustard, and Florida sauce with horseradish and lime juice. There are menus and accompanying recipes, and a brief section on camp fire cooking. Food writer Clark manages a sausage-making company, Aidells is a professional chef, and Latimer is a food writer. Photos not seen by PW. Copyright 1988 Reed Business Information, Inc.