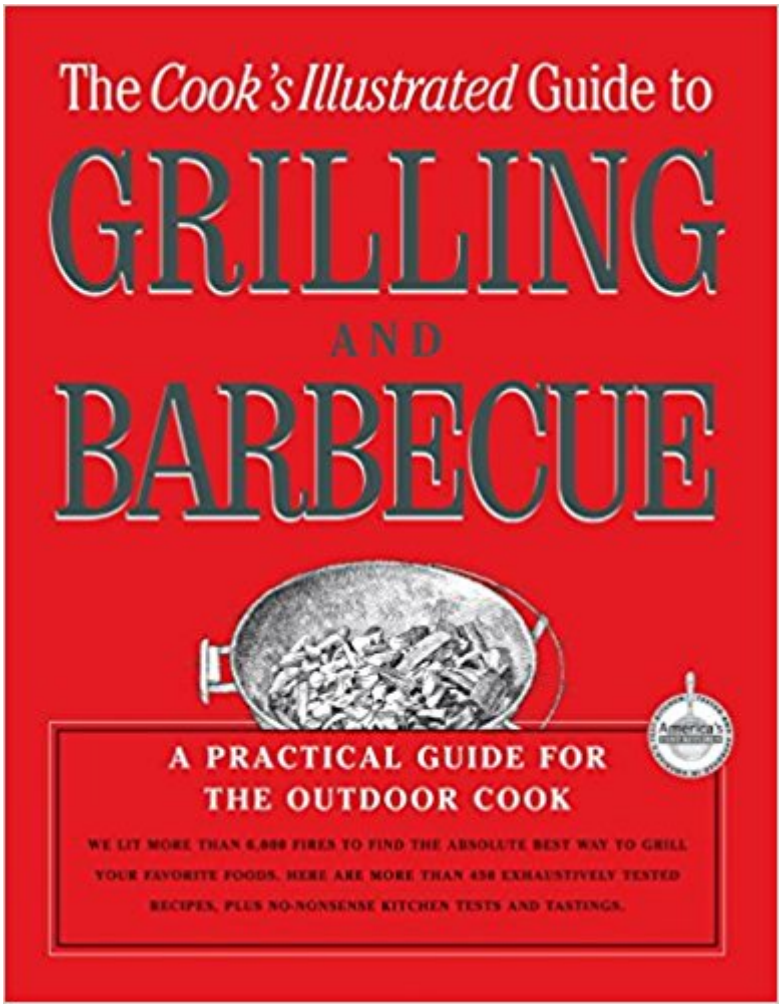
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The Cook's Illustrated Guide To Grilling And Barbecue



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Synopsis

The definitive grilling encyclopedia for novices and experts alike The CookÃ¢â ¬â„¢s Illustrated Guide to Grilling and Barbecue is a comprehensive nuts and bolts volume that thoroughly examines outdoor cookingÃ¢â ¬â •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, youÃ¢â ¬â„¢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. YouÃ¢â ¬â„¢ll find more than 450 recipes for all your favoritesÃ¢â ¬â •steak tips, ribs, and barbecued chicken as well as some that will expand your repertoireÃ¢â ¬â •from Thai-Grilled Chicken and Skirt Steak Tacos to Grilled Corn with Spicy Chili Butter and Bruschetta with Fresh Herbs. The CookÃ¢â ¬â„¢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 youÃ¢â ¬â„¢re a novice outdoor cook or aspiring grill-master, this encyclopedic examination of one of AmericaÃ¢â ¬â„¢s favorite pastimes will be your guide to foolproof grilling and barbecuing.

Book Information

Hardcover: 432 pages
Publisher: Cook's Illustrated; 1st edition (May 30, 2005)
Language: English
ISBN-10: 0936184868
ISBN-13: 978-0936184869
Product Dimensions: 8.6 x 1.1 x 11.1 inches
Shipping Weight: 2.2 pounds
Average Customer Review: 4.7 out of 5 stars 116 customer reviews
Best Sellers Rank: #289,011 in Books (See Top 100 in Books) #225 inÃ Â Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #875 inÃ Â Books > Cookbooks, Food & Wine > Entertaining & Holidays

Customer Reviews

This hefty volume features a didactic tone that corresponds to the mission of the magazine of the same name, bringing scientific scrutiny and rigorous testing to home cooking with extremely detailed recipes and illustrations. With chapters on major ingredients and accompanimentsÃ¢â ¬â •beef, pizza, vegetables, rubs, etc.Ã¢â ¬â •the book illustrates such tasks as recreating Texas-Style Barbecued Beef Ribs at home (hint: don't use bony scraps), grilling a whole turkey (small turkeys work best) and preparing lobsters for grilling (split them in half lengthwise). The editors distinguish between grilling (which uses fast, direct heat) and BBQ (slow, indirect heat); weigh in on the virtues and shortcomings of gas and charcoal grilling; and address other puzzling grill-related issues. They warn readers that grilling and barbecuing are fraught with potential problems, and the book, while well researched, tends toward the negative (e.g., "If you slice meat straight from the grill, say goodbye to its juicy flavor.... There's nothing you can do now, but next time take this precaution"). Yet this approach is ideal for those who are nervous about outdoor cooking and want to know what to expect. For fans of Alton BrownÃ¢â ¬â œstyle minutiae, this is a prime resource. (June)
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This book has been tested, written, and edited by the test cooks, editors, food scientists, tasters, and cookware specialists at AmericaÃ¢â ¬â„¢s Test Kitchen, a 2,500-square-foot kitchen located just outside Boston. It is the home ofÃ Â CookÃ¢â ¬â„¢s IllustratedÃ Â magazine andÃ Â CookÃ¢â ¬â„¢s CountryÃ Â magazine, the public television cooking showsÃ Â AmericaÃ¢â ¬â„¢s Test KitchenÃ Â andÃ Â CookÃ¢â ¬â„¢s Country from AmericaÃ¢â ¬â„¢s Test Kitchen,Ã Â AmericaÃ¢â ¬â„¢s Test Kitchen Radio, and the online AmericaÃ¢â ¬â„¢s Test Kitchen Cooking School.

Your need more than one book for your grilling library. One with pretty pictures, one with beaucoup recipes, one that is based on facts rather than opinion, etc. Cooks is your one based on hard facts and the science of cooking. Has instructions for both charcoal and gas grilling for most recipes. Does not support infrared cookers. Illustrations are in the standard Cooks black-and-white drawing style. The strength of the Cooks approach is the research they put into their work.

My go to grilling book for many years. I've had a copy at my home up north for many years and it has been essential to me. I bought another copy for my seasonal home the rest of the year, where it is equally valuable.My only caution is that you have to use trial and error regarding cooking times at

various settings on your grill. I've found that no two grills are exactly the same. Nor will they cook exactly the same, so get to know your grill and then use the book as a guide. The same goes for the book's recommendations regarding internal temperatures of meats. The proper temperature differs with each person's taste. Again, use trial and error and take notes in the margins of the book so you'll remember the next time.

The best, most comprehensive, and easiest-to-follow grilling book I've found so far! Note this is more USEFUL than INTERESTING. Many books will require weird cuts of beef, hard ingredients to find, or special equipment - this book does a great job of explaining the methods and also why each recipe works so well. For example the brisket recipe is not for purists since it uses to oven but the result was amazing. For a home cook, you can't get better than this - truly "practical" as stated on the cover.

Picture this (not too hard really, since it's a blazing hot summer): You want something tasty for dinner, in other words meat. It's far too hot to even consider broiling anything indoors since you already pay an outrageous electric bill, and using the oven would be the same as saying "sure, charge me more for cooling of the home I purposely warmed." On the other hand, you have a grill in the garage that takes very little time to get cook-worthy. Let the outdoors absorb the heat. What should you cook? Something simple, something complicated, something old, something new? You can always google it, but, you know how one thing leads to another, and before you know it, it's midnight and you go to bed without your dinner. Fine for you, but the wife has you sleeping on the couch after she had to order a pizza just to survive. Anyway, with this magnificent reference, you can choose recipes to quickly satisfy that meat (fish, or vegetable) hunger. If you are ambitious, you would have found a rub or marinade that you ideally started yesterday or, at least in the morning. No worries - if you didn't there are recipes that you can prepare in 20 minutes or less - like Charcoal -Grilled Pork Chops, or Beef Wellington with Port Syrup - mmm mmm tasty! How about pizza. I like pizza. There are a dozen or more recipes for that crowd pleasing favorite.On the physical build - the book is hard covered and filled with beautiful pictures of your soon to be faves. It lays open flat, allowing you to prepare, refer, prepare, etc. It's a must have library addition for the recipe ambitious grillinator.

"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 instuctions to select, buy, season and grill strip steaks. My family (and guest) also raved about those steaks. My steak tasted better than one I recently ate at Ruth's Chris Steakhouse.Each time I've followed the book's instructions, the results have been outstanding. This book quickly pays for itself.

Great book lots of info

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