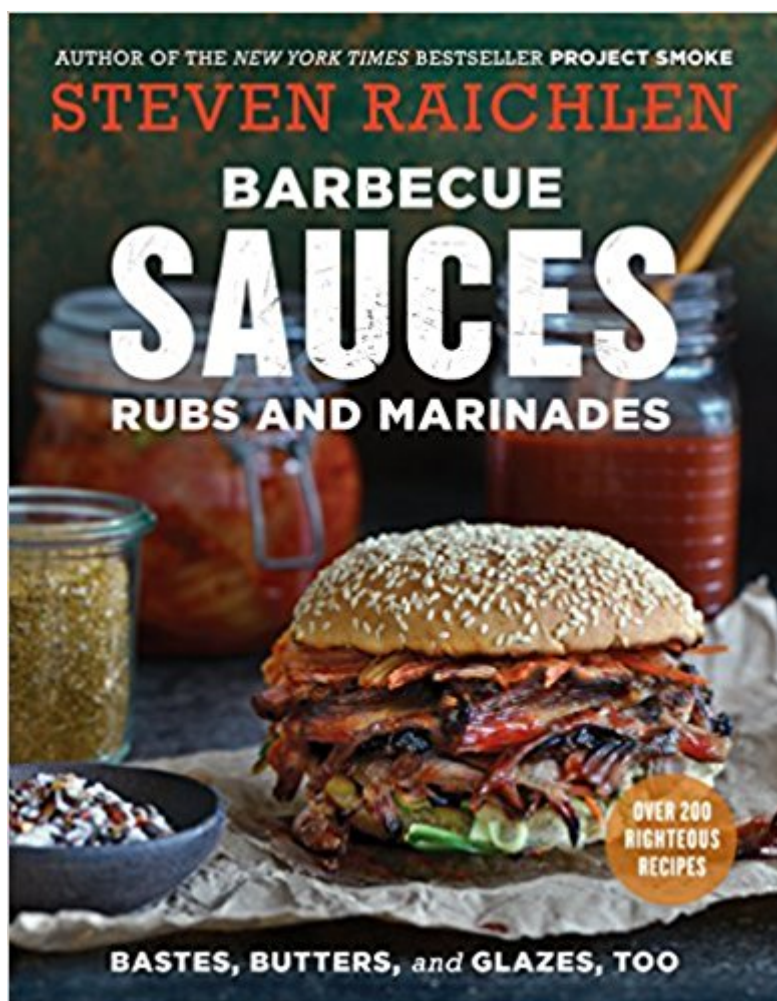


The book was found

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



Synopsis

Barbecue sauces, rubs, and marinades are every griller's secret weapon—the flavor boosters that give grilled food its character, personality, depth, and soul. Steven Raichlen, America's master griller • (Esquire), has completely updated and revised his bestselling encyclopedia of chile-fired rubs, lemony marinades, buttery bastes, pack-a-wallop sauces, plus mops, slathers, sambals, and chutneys. It's a cornucopia of all the latest flavor trends, drawing from irresistible Thai, Mexican, Indian, Cajun, Jamaican, Italian, and French cuisines, as well as those building blocks from America's own barbecue belt. There are over 200 recipes in all, including a full sampler of dinner recipes using the sauces. And the book now has full-color photographs throughout. It's the essential companion cookbook for every at-home pitmaster looking to up his or her game.

Book Information

Paperback: 352 pages

Publisher: Workman Publishing Company; 2 edition (May 2, 2017)

Language: English

ISBN-10: 1523500816

ISBN-13: 978-1523500819

Product Dimensions: 6.9 x 1 x 8.9 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 63 customer reviews

Best Sellers Rank: #1,732 in Books (See Top 100 in Books) #2 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #4 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #8 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

"A useful companion cookbook for creative barbecue enthusiasts." —Library Journal

Steven Raichlen is America's foremost grilling authority. His last book, Project Smoke, was a New York Times bestseller, and previous live-fire cookbooks won James Beard and IACP awards. Articles by him appear regularly in the New York Times, Food & Wine, and Bon Appétit, and for the past dozen years he's taught sold-out Barbecue University classes, currently at the Broadmoor in Colorado Springs. Steven and his wife divide their time between Miami, Florida, and

Martha's Vineyard, Massachusetts. Â

The seller was great! Fast shipping and a nice book! As far as the book goes, it's very good if you're the average weekend BBQer. But if you've been experimenting and BBQing / smoking meats for a years, there really aren't any "ah-ha" moments. Best all-around book I've seen out there, tho!

Must have in your kitchen. I also have project smoke book too.

Purchased these for Father's Day and they have been a hit!

Awesome book!

Excelente

love it!!!

great

Got this for my husband and he loved it!

[Download to continue reading...](#)

Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes: Sauces, Rubs and Marinades Barbecue Sauces, Rubs, and Marinades--Bastes, Butters & Glazes, Too Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes Marinades, Rubs, Brines, Cures and Glazes: 400 Recipes for Poultry, Meat, Seafood, and Vegetables Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes Rubs: Over 100 Recipes for the Perfect Sauces, Marinades, and Seasonings 250 Recipes for Pork: Barbecue sauces and rubs for ribs, pork chops, pork shoulder, and pork roast. Easy seasoning recipes for the oven, smoker, slow-cooker, or BBQ grill. BBQ master! 50 exclusive barbecue recipes: Meat, vegetables, marinades, sauces and lots of other tasty thing â “ all in one! The Potter's Complete Book of Clay and Glazes: A Comprehensive Guide to Formulating, Mixing, Applying, and Firing Clay Bodies and Glazes Ten Fantastic Chicken Marinades (My Favourite Marinades Book 2) Flavored Butters: How to Make Them, Shape Them, and Use Them as Spreads, Toppings, and Sauces (50 Series) 500 Best Sauces, Salad Dressings, Marinades and More Savory & Sweet Sauces, Marinades, Condiments & Gravies: 500 Recipes for

Meats, Pasta, Seafood, Vegetables & Desserts! (Southern Cooking Recipes Book 34) Sauces, Salsa And Dips Recipes: The Most Delicious Original Recipes From Around The World (Recipes For Sauces) (Volume 1) Sauces (Sauces Vol. 7) Hot Sauce!: Techniques for Making Signature Hot Sauces, with 32 Recipes to Get You Started; Includes 60 Recipes for Using Your Hot Sauces Low Carb High Fat Barbecue: 80 Healthy LCHF Recipes for Summer Grilling, Sauces, Salads, and Desserts How To Dry Herbs At Home: The Ultimate Guide To Drying Herbs (Herb Gardening, Herbs And Spices, Condiment Recipes, Condiment Cookbook, Herbal Recipes, ... Mixing Herbs, Spices, Sauces, Barbecue) Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook â “ Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue (Barbecue Cookbook) Kansas City Bbq: The How to and Where to of Kansas City Barbecue/Special Barbecue Spices Included

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)