



Mastering Barbecue: Tons of Recipes, Great Tips, Neat Techniques, and Indispensable Know-How

By Michael H. Stines

Random House USA Inc, United States, 2005. Paperback. Book Condition: New. 250 x 202 mm. Language: English . Brand New Book. Anything that can be cooked inside the kitchen can be cooked outside with more fun and more flavor. For beginning backyard cooks, mediocre smokers, or grilling pros, MASTERING BARBECUE is the primer for introducing barbecue into one's culinary repertoire. Compiling more than a decade's worth of recipes and expertise from veteran grill masters, professional chefs, and barbecue enthusiasts from around the country, barbecue guru Michael Stines packs a whole lot more than just marinades into this comprehensive handbook. He gives beginners the basics on selecting ingredients and tools; teaches intermediate cooks detailed techniques for choosing, preparing, and finishing consistently good dishes; and throws in a few surprises for the seasoned pit master that'll turn great barbecue into championship-quality eats. A comprehensive guide from barbecue guru Michael H. Stines, including 280 recipes. The collected wisdom and shared secrets of down-in-the-trenches pit masters. Featuring tips and advice for choosing utensils, equipment, and fuels; a glossary of terms; a shopping guide; and precise per-pound temperature and smoke-time charts. Includes more than 100 recipes for rubs, sauces, mops, and marinades;...



[READ ONLINE](#)
[2.12 MB]

Reviews

This composed book is excellent. it was actually writtern very perfectly and valuable. I found out this book from my i and dad advised this book to learn.
-- **Maymie O'Kon**

Here is the finest ebook i have got read until now. It really is simplistic but excitement within the 50 percent in the book. Once you begin to read the book, it is extremely difficult to leave it before concluding.
-- **Lupe Connelly**