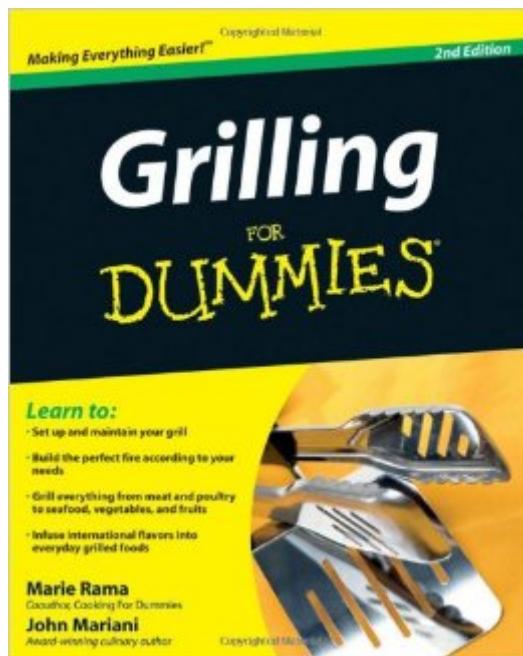


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# Grilling For Dummies



## Synopsis

Now updated â ” your guide to becoming an expert grill master! Are you gearing up to grill? This hands-on guide explains how to purchase, use, and maintain everything from charcoal and gas grills to smokers and rotisseries for your grill. You get the latest on the different types of grills and food prep and grilling techniques, as well as dozens of new and improved recipes that will stretch your skills and tantalize your taste buds! Get ready to grill â ” understand grilling lingo, choose the right grill for you, and start and safely maintain a grill-ready fire Add spice to your life â ” stock your griller's pantry with the latest herbs, rubs, flavored oils and marinades, including Asian and Mediterranean seasonings Grilling the oldies but goodies â ” from burgers and sausages to kebabs and ribs, make everyone's favorites taste fabulous Go beyond the BBQ basics â ” expand your grilling skills with tasty tips for grilling pork, beef, poultry, lamb, fish and shellfish, vegetables, pizza, and more Open the book and find: The difference between regular grilling and barbecuing Highlights of the latest and best grilling equipment Extended coverage on grill set-up and maintenance Expert advice on direct and indirect grilling Figures and charts featuring meat cuts and food prep techniques Must-know tips and tricks to master control over the grill Advice on using smokers and rotisseries

## Book Information

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## Customer Reviews

This book will turn a novice griller (like me) into a pro (also like me). The recipes included with this title are worth the price. The glossary is very useful as are the tips. You'll laugh, you'll cry (see: Onions). Great book. Good day.

I wish I had a chance to browse this book before I bought it. I was also hoping for some guidance on how long to cook various cuts of meat and so on. While there is a little of that, it's scattered among various recipes and not very useable. Should really be called "Grilling Recipes for Dummies".

I bought this book after reading "Cooking for Dummies" as a second level course in cooking. Since nobody has died after eating my barbecue, I'd say the experiment was a success. From equipment to recipes, this book has something for everyone who wants to experience the adventure of The Grill.

I just received this book, it is great. I am a first time griller and this took me step by step thru everything.

I wanted something to help me learn to use my grill. This was a great choice. I got a copy at the library and liked it so much I bought my own copy. There are great instructions and explanations on using a grill as well as tasty recipes. It is fun to read too as all the "Dummies" books are.

My husband loved this. got it for him for his birthday and I am tasting the results! :) A really good choice for those with a hubby that needs some direction.

- and - if you can't find one to fit, alter one to make do. I love the quick reference chart in front and decide which grill to use based on what GFD says (charcoal for long sessions, gas for a quick burger or chop). Disappointed that is only selling the second edition; the 3rd has been out for awhile.

This is a Grilling Cookbook. Not a book about grilling for dummies. I had never grilled before and this book goes off about sauces and marinades, when I just wanted to start by putting a slab of meat or a hot dog on the grill. Needless to say, I was lost and confused before I got the gas connected (which it doesn't help you with, either BTW). It was totally useless for me.

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