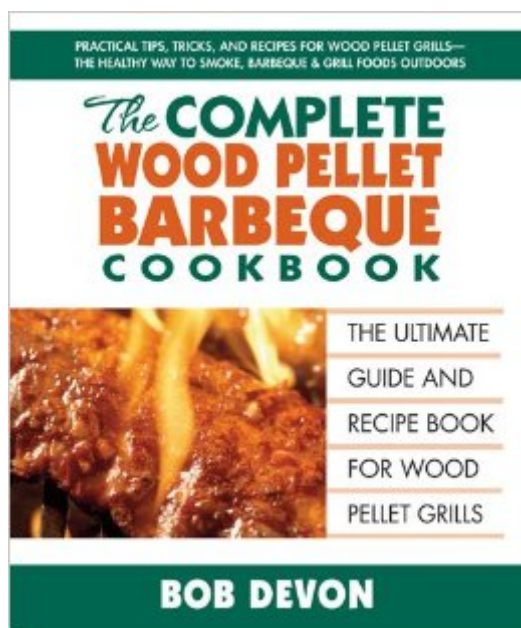


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The Complete Wood Pellet Barbeque Cookbook: The Ultimate Guide And Recipe Book For Wood Pellet Grills



Synopsis

Mouthwatering, tender, and scrumptious--that's what you can expect from food that's prepared on a wood-pellet grill. This complete guide and cookbook provides all the information you need to create taste-tempting meals on this unique and amazingly versatile outdoor cooker. Bob Devon, barbeque master extraordinaire, begins by explaining how you can use a wood-pellet grill as a smoker, grill, barbeque, oven, and broiler to cook virtually any food out of doors. He then kicks off the recipes with a medley of barbeque rubs, marinades, and sauces designed to transform even the most mundane food into a culinary treat. Following this are recipes for steaks; burgers, dogs, and sausages; pork; chicken; turkey; seafood; vegetables; breads and pizzas; and even desserts. And from slowcooked, fall-off-the-bone meats to crispy pizzas, every dish is easy to make and even easier to enjoy. If you think that an outdoor cooker is just for grilling franks and burgers, get ready to learn a whole new way of preparing your favorite foods. The Complete Wood Pellet Barbeque Cookbook is your key to outdoor cooking success.

Book Information

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Customer Reviews

I've been grilling for many years, but just recently I decided to up my game, and bought a Traeger (Lil Tex). I'm completely new at using such a beast, so I've been reading all I can on the subject and even attended a little one day "bbq school" nearby. At this point I have a pretty good sized stack of BBQ books, but for where I'm at in terms of BBQ knowledge, and in particular slow cooking with a pellet grill, this is now my go-to book. Why?1. Other BBQ books are either grilling books in disguise, or assume that you are using some ancient sort of charcoal or non-pellet wood burning technique. So when they give you cooking advice and notes, I have to take everything that they say with a

grain of salt, which makes something that is already complex and challenging, even more so.² The book contains a lot of really useful reference material. And other reviewers saying that you could obtain this information elsewhere is besides the point (that's really true of all information is it not?). The great thing is that I can lug this book around, and look up information like what types of pellets go with what sorts of meat. What are the internal temperatures for each given meat type that I should be looking for that correspond to the "done-ness" of the meat (well, medium, rare etc.)³. There are recipes for making several different kinds of rubs and sauces, and just as importantly there is detailed discussion about how to use these.⁴ This isn't a book with a huge number of recipes, like maybe a half dozen or so for each type of meat, plus a few sides and deserts. But the thing I really like is that the instructions are pretty detailed. For example, the first instruction is always what temperature setting to use on your pellet smoker. That is followed by instructions on prepping the meat, followed by cooking instructions. So many of the other books really just tell you what ingredients you need, and little more. For example, in another book it tells you to brine the turkey but gives you no instructions on how to do that! This book thankfully does (and really good instructions as well). So I'm definitely a big fan of this book. The two criticisms that I have of this book is that I wish there were more pictures (detailing both the preparation steps as well as the finished products), and I wish there were more recipes. Since the number of recipes are limited, really the value of this book, imo, is that it is a noob-friendly book on cooking on a pellet smoker. Then once you get the hang of it and have done some of the recipes in this book, it will be time to move on to the other books that have more and fancier recipes.

This book is packed full of information to educate you on the proper use of your pellet BBQ. We are beginners and were disappointed that the manufacturer of our pellet BBQ only had a pamphlet that had very basic instructions and a few recipes. We searched on the manufacturer website and forum but still didn't get much information. We are delighted to have found The complete wood pellet barbeque cookbook as it is so complete I would be surprised we need another one to teach us the ins and outs of a pellet BBQ.

I did not find this book very helpful. It seemed more like a cookbook put together for friends and family as opposed to others that are available. Some folks may prefer that, but it wasn't what I was looking for. The chapter titled The Basics of Wood Pellet Grill Cooking gave me the same information that came with my Traeger grill and is available on any number websites. A lot of the recipes are really more indirect grilling recipes than smoker recipes as indicated by the cooking

temperatures at least from my perspective. There are not that many recipes in the book. The wine guide pages will be informative, in my opinion, if your wine drinking experiences are somewhat limited. Overall I didn't think there was a lot here even considering the low price. There are 12 folks who gave it five stars so I guess it depends what you are looking for. If you are new to BBQ smoking in my opinion there is no one book you can buy. Everyone that writes one has a point of view. What I have found is you really need a core of three books I have found helpful and then possibly two more. Also there is a lot on the web, but there is one site I have found particularly helpful. Here is my take: Once you understand temperature in relation to smoke and timing you can translate any indirect recipe to a pellet grill or any other type of smoker. There are some tricks/tips that will enhance the cooking, but in the end it all comes down to temperature and time. Here are the books that I have found most helpful in descending order. I would invest in all five if you are serious about this. I look at two things; technical information and recipes.

Slow Fire by Ray "DR. BBQ" Lampe - Excellent from a technical standpoint. A great foundation in terms of understanding smoking (slow cooking) and good basic recipes. It is the first book I would buy.

Backyard BBQ The Art of Smokology by Richard W. McPeake - Great in terms of technical. If you study this book along with Lemke's you will really get a handle on the technical aspects of smoking. The recipes are pretty basic, but that is OK if you are new at this.

Smoke & Spice by Cheryl Alters Jamison and Bill Jamison - OK technical, but once you have that down good recipes and good guidance on time and temperature.

Championship Barbecue by Paul Kirk - Good technical compliment to the first two above. This however is more a smoke and grilling cookbook as more than half the recipes are grilled ones. He also has a habit of trying to replicate indoor recipes to the grill. I have no idea why you would do that. A lot of the recipes seem like let me throw this against the wall and see what sticks. That said he has some good smoked ones and his mustard slaughters really work. Thought everything using them would taste like a hot dog, but they enhance the flavor with no mustard taste. Obviously I am a little conflicted by this book.

BBQ USA by Steven Raichlen _ more of a grilling cookbook, but he has some good smoker recipes. I am a fan of his for grilling; I have five of his cookbooks. Again from a smoking perspective this is the last of the five, but it and his others are great if you grill as well.

Last do poke around the website amazingribs.com. It is not just about ribs and has a wealth of information. Do not assume that any of these recipes will be spot on in terms of your particular grill. As all the authors say you have to learn your grill so do not try any recipe for the first time for company. As many of the authors say smoked BBQ will be ready when it is done. Again it is all about learning about time and temperature for your particular grill.

I bought my first ever pellet smoker grill this spring and I love that thing, but with very little knowledge about how to cook with one, was stuck with the recipes from the product website and experiments. I found this cookbook on [Amazon](#) and I am so grateful to the author for putting together a fantastic resource. Every recipe that I've used has been great and the book is highly useful as a reference even when making my own adaptations from the recipes. There are dozens of other recipes that sound so good and that I have bookmarked to try. Thanks to this book, I've done fish, corn, veggie skewers, pork chops, burgers, dogs, steaks, a ham, several roasts, whole chickens, cut up chickens and even my first ever, smoked fatty (stuffed rolled breakfast sausage that is smoked for hours - YUM!). All the rubs and seasoning recipes you could possibly need are here as well as marinades and sauces, along with plenty of recipes for beef, burgers, dogs, pork, chicken, turkey, seafood, breads, sandwiches and yes, even desserts. Thank you Bob Devon for making using my Traeger smoker grill so easy and enjoyable. Great book!

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McCall's Cooking School Recipe Card: Meat 15 - Beef Brisket With Browned Potatoes (Replacement McCall's Recipe or Recipe Card For 3-Ring Binders)
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