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Raichlen on Ribs, Ribs, Outrageous Ribs

Best Ribs Ever: A Barbecue Bible Cookbook

Whole Hog BBQ

Barbecued Ribs, Smoked Butts, and Other Great Feeds

The New Basics Cookbook

The Hakka Cookbook
Indoor! Grilling

*Ribs Racks Raichlens Beste Rippchen
Rezepte*

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HART POLLARD

Secrets of the World's Best Grilling

HEEL Verlag

It's a marriage made in BBQ heaven: America's foremost grilling guru takes on ribs. Baby backs and spare ribs, short ribs and long ribs, pork ribs, beef ribs, lamb ribs, and more—a passionate, single-subject celebration of meaty, smoky, sweet 'n' spicy, crowd-pleasing, fall-off-the-bone-tender ribs. A perfect rib is the culmination of the griller's art, and nobody's better at showing how to put it all together—the tastes, techniques, ingredients, recipes, tips—than Steven Raichlen, award-winning author of *Barbecue! Bible*, *How to Grill*, *Beer-Can Chicken*, and other *BARBECUE! BIBLE®* books with 3 million copies in print. Here are 75 mouth-watering, repertoire-expanding, rib-rocking recipes: *Buccaneer Baby Backs with Rumbullion Barbecue Sauce*. *Lone Star Barrel Staves*. *Tandoori Ribs*. *Maui-Style Short Ribs*. *Jamaican Jerk Ribs*. *Thai Sweet Chili Ribs*. *The Original Dinosaur Ribs*. *Cousin Dave's Chipotle Chocolate Ribs*. But the book is also a rib clinic: It covers the nine methods for cooking ribs, from direct grilling to spit-roasting. The essential techniques for handling ribs. Key ingredients in making homemade sauces, mops, and rubs. And boxes throughout to help take your rib cookery to the next level—even to the competition level, with tips on how to enter and how to win.

[Planet Barbecue!](#) Chronicle Books

Jennifer Joyce: Jennifer Joyce is a successful American food writer, stylist and chef living in London. Her ten cookbooks, written for the US and UK markets, create mouth-watering dishes that are brought to life in stunning photographs. Jennifer is a regular contributor to UK publications including *Olive*, *BBC Good Food*, *The Guardian* newspaper and *Waitrose Kitchen* magazine. She runs cooking classes at London's *Divertimenti* as well as Leith's *School of Food and Wine* and has appeared in TV shows such as *Good Morning America* and *Good Food Live*. A modern Asian cookbook: Now, Jennifer Joyce shows how easy it is to create zingy, fresh, healthy Asian flavours at home. From grilled sticky

skewers and steak tacos, salads, rice bowls and dumplings, to prawn katsu bao and miso-glazed ribs, *My Asian Kitchen* is an adventure in the dazzling diversity of modern Asian cooking. Bao buns, pho, sushi, poke bowls, gyoza, ramen and kimchi: Jennifer's exquisitely simple recipes, no-nonsense explanation of ingredients, hand-drawn diagrams and beautiful photographs are all you need to start cooking in your very own Asian Kitchen. If you are a fan of Asian cookbooks such as *Asian After Work*, *Complete Asian Cookbook*, *Thai Street Food*, *Lucky Peach* or *David Chang's Momofuku* you will love creating your own mouth-watering Asian dishes with Jennifer Joyce's *My Asian Kitchen*.

[BBQ USA](#) Allen & Unwin

New York Times Bestseller Named "22 Essential Cookbooks for Every Kitchen" by [SeriousEats.com](#) Named "25 Favorite Cookbooks of All Time" by Christopher Kimball Named "Best Cookbooks of 2016" by *Chicago Tribune*, *BBC*, *Wired*, *Epicurious*, *Leite's Culinaria* Named "100 Best Cookbooks of All Time" by *Southern Living Magazine* For succulent results every time, nothing is more crucial than understanding the science behind the interaction of food, fire, heat, and smoke. This is the definitive guide to the concepts, methods, equipment, and accessories of barbecue and grilling. The founder and editor of the world's most popular BBQ and grilling website, [AmazingRibs.com](#), "Meathead" Goldwyn applies the latest research to backyard cooking and 118 thoroughly tested recipes. He explains why dry brining is better than wet brining; how marinades really work; why rubs shouldn't have salt in them; how heat and temperature differ; the importance of digital thermometers; why searing doesn't seal in juices; how salt penetrates but spices don't; when charcoal beats gas and when gas beats charcoal; how to calibrate and tune a grill or smoker; how to keep fish from sticking; cooking with logs; the strengths and weaknesses of the new pellet cookers; tricks for rotisserie cooking; why cooking whole animals is a bad idea, which grill grates are best; and why beer-can chicken is a waste of good beer and nowhere close to the best way to cook a bird. He shatters the myths that stand in the way of perfection. Busted misconceptions include: • Myth: Bring meat to room temperature before cooking. Busted! Cold meat attracts smoke better. • Myth:

Soak wood before using it. Busted! Soaking produces smoke that doesn't taste as good as dry fast-burning wood. • Myth: Bone-in steaks taste better. Busted! The calcium walls of bone have no taste and they just slow cooking. • Myth: You should sear first, then cook. Busted! Actually, that overcooks the meat. Cooking at a low temperature first and searing at the end produces evenly cooked meat. Lavishly designed with hundreds of illustrations and full-color photos by the author, this book contains all the sure-fire recipes for traditional American favorites and many more outside-the-box creations. You'll get recipes for all the great regional barbecue sauces; rubs for meats and vegetables; *Last Meal Ribs*, *Simon & Garfunkel Chicken*; *Schmancy Smoked Salmon*; *The Ultimate Turkey*; *Texas Brisket*; *Perfect Pulled Pork*; *Sweet & Sour Pork with Mumbo Sauce*; *Whole Hog*; *Steakhouse Steaks*; *Diner Burgers*; *Prime Rib*; *Brazilian Short Ribs*; *Rack Of Lamb Lollipops*; *Huli-Huli Chicken*; *Smoked Trout Florida Mullet -Style*; *Baja Fish Tacos*; *Lobster*, and many more.

What's for Dinner? Workman Publishing Company

The bestselling business book from award-winning restaurateur Danny Meyer, of *Union Square Cafe*, *Gramercy Tavern*, and *Shake Shack* Seventy-five percent of all new restaurant ventures fail, and of those that do stick around, only a few become icons. Danny Meyer started *Union Square Cafe* when he was 27, with a good idea and hopeful investors. He is now the co-owner of a restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the dynamic philosophy he calls *Enlightened Hospitality*. The tenets of that philosophy, which emphasize strong in-house relationships as well as customer satisfaction, are applicable to anyone who works in any business. Whether you are a manager, an executive, or a waiter, Danny's story and philosophy will help you become more effective and productive, while deepening your understanding and appreciation of a job well done. *Setting the Table* is landmark a motivational work from one of our era's most gifted and insightful business leaders.

Ribs & Racks Workman Publishing

"The most important book on cooking over live fire in decades.

Life of Fire illuminates it all, from coal beds, to home-built pits (in minutes!) to simple, delicious, recipes and enough whole hog know-how to impress the weekend warriors without intimidating newcomers.”—Andrew Zimmern ONE OF THE BEST COOKBOOKS OF THE YEAR: Saveur One of the few pitmasters still carrying the torch of West Tennessee whole-hog barbecue, Nashville’s Pat Martin has studied and taught this craft for years. Now he reveals all he knows about the art of barbecue and live fire cooking. Through beautiful photography and detailed instruction, the lessons start with how to prepare and feed a fire—what wood to use, how to build a pit or a grill, how to position it to account for the weather—then move into cooking through all the stages of that fire’s life. You’ll sear tomatoes for sandwiches and infuse creamed corn with the flavor of char from the temperamental, adolescent fire. Next, you’ll grill chicken with Alabama white sauce over the grown-up fire, and, of course, you’ll master pit-cooked whole hog, barbecue ribs, turkey, pork belly, and pork shoulder over the smoldering heat of mature coals. Finally, you’ll roast vegetables buried in white ash, and you’ll smoke bacon and country hams in the dying embers of the winter fire. For Pat Martin, grilling, barbecuing, and smoking is a whole lifetime’s worth of practice and pleasure—a life of fire that will transform the way you cook.

BBQ USA Workman Publishing

Everything You Need To Know About America’s Favorite Food: Pork Ribs, With Great Tested Recipes, And More Than 100 Photos. Explains the different cuts, different cooking concepts and techniques and science, and recipes for an award-winning rub, sauce, and all the major cuts including smoked, Last Meal Ribs, Competition Ribs, Oven Baked, Chinese-style, and a real McRib Sandwich.

Mastering the Art of Chinese Cooking Workman Publishing Company

This book has been completely updated. A 500-recipe celebration of sizzle and smoke. It's got everything how to grill internationally, the appropriate drinks to accompany grilled food, appetizers, and revered American traditions such as Elizabeth Karmel's North Carolina-Style Pulled Pork and the great American hamburger. Raichlen also includes a host of non-grilled salads and vegetables to serve as worthy foils to the intense flavors of food hot from the fire.

Project Smoke Workman Publishing Company

Where There’s Smoke, There’s Fire. An electrifying new approach by the man who literally wrote the bible on barbecue. Cutting edge techniques meet time-honed traditions in 100 boldly flavored recipes that will help you turbocharge your game at the grill. Here’s how to reinvent steak with reverse-seared beef tomahawks, dry-brined filets mignons, ember-charred porterhouses, and T-bones tattooed with grill marks and enriched, the way the pros do it, with melted beef fat. Here’s how to spit-roast beer-brined cauliflower on the rotisserie. Blowtorch a rosemary veal chop. Grill mussels in blazing hay, peppery chicken under a salt brick, and herb-crusting salmon steaks on a shovel. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, Project Fire proves that live-fire, and understanding how to master it, makes everything taste better. “Once again, Steven Raichlen shows off his formidable fire power and tempting recipes.” —Francis Mallmann

Ten Workman Publishing

“A collection of recipes, tips and stories about ribs of nearly every meat variety” from the bestselling authors of America’s Best BBQ (The Pitch). There are a lot of barbecue books on the market, but surprisingly few on ribs, even though they’re a core part of the championship circuit and one of America’s most beloved foods. In addition to 100 mouthwatering recipes for rock-your-world ribs and delicious sides and desserts to complement them, this more-than-a-cookbook also includes tips for competitive barbecuing, juicy stories and lore from backyards and competitions, and tons of full-color photographs that showcase America’s barbecue scene at its best. Now everyone can make championship-caliber ribs at home—whether pork, beef, lamb, or even buffalo. This ultimate guide not only includes basics for beginners, but also features tips for building your own award-winning rubs, sauces, marinades, and brines. It’s a must-have for the libraries of professional and amateur barbecuers—as well as an appetizing armchair read for people who may not tend to the pit but do love to eat ‘cue. “Whatever your level of cooking experience, however you prefer your ribs, you’ll learn how to make them better than ever before. . . Dig into more than 100 tried and true recipes for incredibly tasty ribs, side dishes and desserts, along with techniques to better do-it-yourself, whether you’re a backyard beginner or accomplished grill king or queen.” —Cooking Up a Story “There

are recipes for pork, beef and bison, as well as lamb and mutton. I have to say, these recipes sound phenomenal . . . Regardless of your experience level, America’s Best Ribs has something for everyone.” —Top Ribs

Amazing Ribs Made Easy Workman Publishing

Now Steven Raichlen's written the bible behind the Barbecue! Bible. A full-color, photograph-by-photograph, step-by-step technique book, "How to Grill" gets to the core of the grilling experience by showing and telling exactly how it's done. With more than 1,000 photographs and lively writing, here are over 100 techniques, from how to set up a three-tiered fire to how to grill a prime rib, a porterhouse, a pork tenderloin, or a chicken breast. There are techniques for smoking ribs, cooking the perfect burger, rotisserieing a whole chicken, barbecuing a fish; for grilling pizza, shellfish, vegetables, tofu, fruit, and s'mores. Bringing the techniques to life are over 100 all-new recipes -- Beef Ribs with Chinese Spices, Grilled Side of Salmon with Mustard Glaze, Prosciutto-Wrapped, Rosemary-Grilled Scallops -- and hundreds of inside tips.

Whatcha Need to Know to Barbeque Like a Pro Simon and Schuster

Ribs, Ribs, Ribs will take your next backyard barbecue from so-so to stupendous. Ribs, Ribs, Ribs lets you experience the succulent, flavor-packed glory of all things ribs. Featuring over 100 recipes for the grill, oven, and smoker, mouthwatering sides, and delicious desserts to top it all off, family and friends will be giving their compliments to the chef. Popular the world over, these recipes reflect a mouthwatering bounty of international flavors. This is the perfect gift book for barbecue beginners and grilling masters alike. With Ribs, Ribs, Ribs achieve restaurant results from the comfort of home!

Raichlen’s Tailgating! Workman Publishing

Designed to reflect changing tastes and preferences, as well as new kitchen and culinary styles, this 950-recipe cookbook covers all sorts of dishes, with tips on setting up shop, buying and storing food, and more

Setting the Table Univ of California Press

How to smoke everything, from appetizers to desserts! A complete, step-by-step guide to mastering the art and craft of smoking, plus 100 recipes—every one a game-changer –for smoked food that roars off your plate with flavor. Here’s how to

choose the right smoker (or turn the grill you have into an effective smoking machine). Understand the different tools, fuels, and smoking woods. Master all the essential techniques: hot-smoking, cold-smoking, rotisserie-smoking, even smoking with tea and hay—try it with fresh mozzarella. Here are recipes and full-color photos for dishes from Smoked Nachos to Chinatown Spareribs, Smoked Salmon to Smoked Bacon-Bourbon Apple Crisp. USA Today says, “Where there’s smoke, there’s Steven Raichlen.” Steven Raichlen says, “Where there’s brisket, ribs, pork belly, salmon, turkey, even cocktails and dessert, there will be smoke.” And Aaron Franklin of Franklin Barbecue says, “Nothin’ but great techniques and recipes. I am especially excited about the smoked cheesecake.” Time to go forth and smoke. “If your version of heaven has smoked meats waiting beyond the pearly gates, then PROJECT SMOKE is your bible.” —Tom Colicchio, author, chef/owner of Crafted Hospitality, and host of Top Chef “Steven Raichlen really nails everything you need to know. Even I found new ground covered in this smart, accessible book.” —Myron Mixon, author and host of BBQ Pitmasters, Smoked, and BBQ Rules

China Moon Cookbook Sasquatch Books

Presents a guide to choosing, buying, and handling ribs for barbecue, and includes eight techniques for preparation and cooking, recipes for dry rubs and marinades, and tips for cooking ribs at a competition level.

Ribs, Ribs, Ribs Workman Publishing Company

A colorful celebration of Mexican cuisine from LA’s landmark Oaxacan restaurant—with recipes for moles, salsa, cocktails, family meals and more. Oaxaca is the culinary heart of Mexico, and since opening its doors in 1994, Guelaguetza has been the center of life for the Oaxacan community in Los Angeles. Founded by the Lopez family, Guelaguetza has been offering traditional Oaxacan food for twenty-five years. In this delightful introduction to Oaxacan cuisine, each dish articulates the Lopez family story, from Oaxaca to the streets of Los Angeles and beyond. Showcasing the “soul food” of Mexico, Oaxaca offers 140 authentic, yet accessible recipes using some of the purest pre-Hispanic and indigenous ingredients available. From their signature pink horchata to the formula for the Lopez’s award-winning mole negro, Oaxaca demystifies this essential cuisine. **Oaxaca** Workman Publishing

“Whenever I need a barbecue recipe, I reach for Steven’s books for inspiration.” –Thomas Keller “The gladiator of grilling.” –Oprah “One of America’s grilling masters.” –Emeril Lagasse Take your grilling to the next level with bold and authentic international recipes from America’s bestselling, award-winning grilling authority, Steven Raichlen. In this multi-touch book made with iBooks Author and specially designed for the iPad, the man Esquire called “America’s Master Griller” has gathered the most eye-popping, jaw-dropping, most guaranteed-to-wow recipes from his extensive travels around Planet Barbecue. Mouthwatering photographs plus step-by-step slide shows and video bring smoke, spice, and sizzle from faraway places right to your backyard. Includes: - Instructional videos that have you grilling side-by-side with Steven Raichlen—each chapter begins with a video showing a recipe preparation from start to finish. - Photo slideshows throughout breaking down the techniques with step-by-step instructions. - Stunning color photographs. Learn how to make a sensational Spiessbraten from the Rhine-Palatine region of Germany. Curried pork kebabs from Cape Town, South Africa. From Buenos Aires, a chimichurri-topped strip steak. Gaucho-Style Beef Ribs straight out of Brazil. Lamb on a Shovel from Australia. Mussels Grilled on Pine Needles from the western coast of France. It’s a travelogue and cookbook all rolled into one. Millions of grillers have honed their skills with Steven Raichlen as their guide. Now, in his primer on live-fire cooking from around the world, he’s taking it up a notch. Fasten your seatbelts and join him on a rip roaring tour of the world’s barbecue trail. Note: *Secrets of the World’s Best Grilling*, available only in the iBookstore, contains a selection of recipes published in the print edition of *Planet Barbecue!*, along with video content exclusive to this interactive edition. About the Author: Steven Raichlen’s bestselling, award-winning *Barbecue! Bible®* cookbooks have over 4 million copies in print, with translations in 17 languages. His articles have appeared in *The New York Times*, *Esquire*, *Bon App?tit*, and dozens of other publications. His popular television series, *Primal Grill* and *Barbecue University*, air on PBS and are available on DVD; he also hosts a French-language grilling show called *Le Maitre du Grill*. A former *Bon Appetit* Cooking Teacher of the Year, Raichlen is the founder of *Barbecue University* at the Broadmoor resort in Colorado Springs. He lives and grills in Coconut Grove, Florida, and on Martha’s Vineyard, Massachusetts.

To find out more about Steven Raichlen and sign up for his newsletter, please visit him at barbecuebible.com. *Barbecue! Bible* is a registered trademark of Steven Raichlen and Workman Publishing Company, Inc.

How to Grill Workman Publishing Company

130 easy-to-make meals for every night of the week, from the host of FOX’s *My Kitchen Rules* Celebrity chef Curtis Stone knows life can get busy. But as a dad, he also believes that sitting down to a home-cooked meal with family and friends is one of life’s greatest gifts. In his fifth cookbook, he offers both novice cooks and seasoned chefs mouthwatering recipes that don’t rely on fancy, hard-to-find ingredients and special equipment. And he breaks them down into seven simple categories: • **Motivating Mondays:** Healthy meals that start the week off right—Fennel-Roasted Chicken and Winter Squash with Endive-Apple Salad; Grilled Shrimp and Rice Noodle Salad • **Time-Saving Tuesdays:** Quick and easy recipes for simple meals—Steak and Green Bean Stir-Fry with Ginger and Garlic; Grilled Pork Chops and Vegetable Gratin with Caper-Parsley Vinaigrette • **One-Pot Wednesdays:** Flavorful dishes with minimal cleanup—Chicken and Chorizo Paella; Rosemary Salt-Crusted Pork Loin with Roasted Shallots, Potatoes, Carrots, and Parsnips • **Thrifty Thursdays:** Yummy meals on a budget—Sliders with Red Onion Marmalade and Blue Cheese; Roasted Cauliflower, Broccoli, and Pasta Bake with Cheddar • **Five-Ingredient Fridays:** Fun, fast recipes to kick off the weekend—Grilled Harissa Lamb Rack with Summer Succotash; Seared Scallops and Peas with Bacon and Mint • **Dinner Party Saturdays:** Extraordinary dishes to share with friends and family—Asian Crab Cakes with Mango Chutney; Mushroom Ragout on Creamy Grits • **Family Supper Sundays:** Comforting, slow-simmering food for relaxing around the table—Southern Fried Chicken; Barbecued Spareribs with Apple-Bourbon Barbecue Sauce And don’t forget sweet treats such as Peach and Almond Cobbler and Olive Oil Cake with Strawberry-Rhubarb Compote. Loaded with enticing photos, *What’s for Dinner?* will inspire you and bring confidence to your kitchen and happiness to your table. Praise for *What’s for Dinner?* “Designed to help make meal time easy, fun and tasty despite everyone’s hectic schedules.”—People “Full of simple recipes for every busy night of the week.”—The *Kansas City Star* “Stone delivers simple recipes, many of which can be made (start to finish) in less than 40 minutes.”—The

Atlanta Journal-Constitution "What could be better than having a new arsenal of Stone's recipes at your fingertips? . . . Charming for both his accent and kitchen knowledge, this man is as down to earth as they come."—Milwaukee Journal Sentinel "Curtis Stone gets it. . . . Family favorites, fresh ingredients, and simple prep—all of which is on display on every page of his beautiful book."—Jenny Rosenstrach, author of *Dinner: A Love Story* "A visionary and entrepreneur, he hopes to inspire individuals to ditch the drive-thru and start firing up their ovens at home. . . . A day-to-day guide packed with easy, mouthwatering recipes for every night of the week."—Spry Living "The book features a ton of delicious recipes organized by a different theme for every day of the week."—D Magazine

Project Smoke Appetite by Random House

Steven Raichlen, a national barbecue treasure and author of *The Barbecue! Bible*, *How to Grill*, and other books in the *Barbecue! Bible* series, embarks on a quest to find the soul of American barbecue, from barbecue-belt classics-Lone Star Brisket, Lexington Pulled Pork, K.C. Pepper Rub, Tennessee Mop Sauce-to the grilling genius of backyards, tailgate parties, competitions, and local restaurants. In 450 recipes covering every state as well as Canada and Puerto Rico, *BBQ USA* celebrates the best of regional live-fire cooking. Finger-lickin' or highfalutin; smoked, rubbed, mopped, or pulled; cooked in minutes or slaved over all through the night, American barbecue is where fire meets obsession. There's grill-crazy California, where everything gets fired up - dates, Caesar salad, lamb shanks, mussels. Latin-

influenced Florida, with its Chimichurri Game Hens and Mojo-Marinated Pork on Sugar Cane. Maple syrup flavors the grilled fare of Vermont; Wisconsin throws its kielbasa over the coals; Georgia barbecues Vidalias; and Hawaii makes its pineapples sing. Accompanying the recipes are hundreds of tips, techniques, sidebars, and pit stops. It's a coast-to-coast extravaganza, from soup (grilled, chilled, and served in shooters) to nuts (yes, barbecued peanuts, from Kentucky).

Project Fire Workman Publishing

An indispensable tool for your tailgating arsenal: a season's worth of easy-to-make, sure-to-dazzle recipes from Steven Raichlen, the "gladiator of grilling" (Oprah). Curated from Raichlen's bestselling *Barbecue! Bible* books, with more than 4 million copies sold, this is an appetizer-to-dessert selection tailored for game-day cooking—and competing. After setting out a game plan, including tips on how to build a menu, the importance of Brats, the necessity of aluminum drip pans, food safety, and more, *Tailgating!* kicks off with Stuffed Grill-Roasted Jalapeño Peppers—spicy, smoking, cheesy, addictive. There's *The Great American Hamburger*, and four variations. *The Bratwurst "Hot Tub,"* with four steps for grilling sausage without flare-ups. Ribs two ways—Memphis-style and Kansas City-style. *The Inimitable Beer-Can Chicken*. *Santa Maria Tri-Tip* (every grillmaster should get to know this specialty cut of beef). Shrimp, wings, grilled corn, and other finger foods. And two desserts to prepare before the coals die down and the game begins: *Chocolate Banana S'Mores* and *Coconut-Grilled Pineapple*.

The Barbecue! Bible Ten Speed Press

The most ambitious book yet by America's bestselling, award-winning grill expert whose *Barbecue! Bible* books have over 4 million copies in print. Setting out—again—on the barbecue trail four years ago, Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tantalizing, easy-to-make, and guaranteed-to-wow recipes from every corner of the globe. Welcome to *Planet Barbecue*, the book that will take America's passionate, obsessive, smoke-crazed live-fire cooks to the next level. *Planet Barbecue*, with full-color photographs throughout, is an unprecedented marriage of food and culture. Here, for example, is how the world does pork: in the Puerto Rican countryside cooks make *Lechon Asado*—stud a pork shoulder with garlic and oregano, baste it with annatto oil, and spit-roast it. From the Rhine-Palatine region of Germany comes *Spiessbraten*, thick pork steaks seasoned with nutmeg and grilled over a low, smoky fire. From Seoul, South Korea, *Sam Gyeop Sal*—grilled sliced pork belly. From Montevideo, Uruguay, *Bandiola*—butterflied pork loin stuffed with ham, cheese, bacon, and peppers. From Cape Town, South Africa, *Sosaties*—pork kebabs with dried apricots and curry. And so it goes for beef, fish, vegetables, shellfish—says Steven, "Everything tastes better grilled." In addition to the recipes the book showcases inventive ways to use the grill: Australia's *Lamb on a Shovel*, Bogota's *Lomo al Trapo* (Salt-Crusted Beef Tenderloin Grilled in Cloth), and from the Charantes region of France, *Eclade de Moules*—Mussels Grilled on Pine Needles. Do try this at home. What a planet—what a book.

Best Sellers - Books :

- [Atomic Habits: An Easy & Proven Way To Build Good Habits & Break Bad Ones](#)
- [Ugly Love: A Novel By Colleen Hoover](#)
- [Adult Children Of Emotionally Immature Parents: How To Heal From Distant, Rejecting, Or Self-involved Parents](#)
- [The Covenant Of Water \(oprah's Book Club\)](#)
- [Remarkably Bright Creatures: A Read With Jenna Pick](#)
- [Reminders Of Him: A Novel](#)
- [Tucker](#)
- [Harry Potter Paperback Box Set \(books 1-7\) By J. K. Rowling](#)
- [The Seven Husbands Of Evelyn Hugo: A Novel](#)
- [Taylor Swift: A Little Golden Book Biography By Wendy Loggia](#)