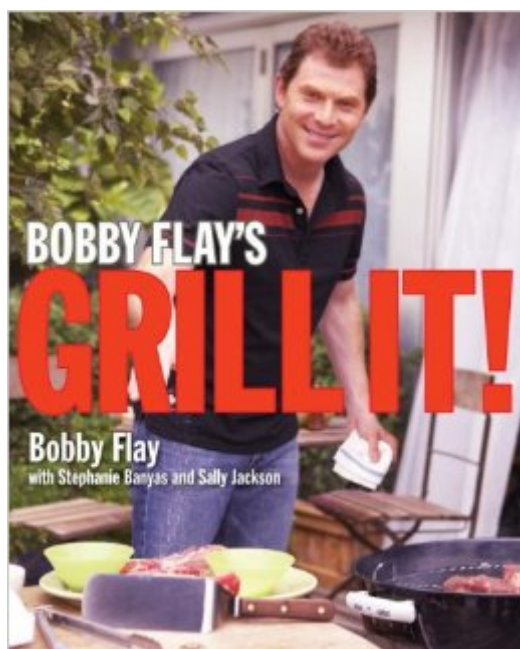


The book was found

Bobby Flay's Grill It!



Synopsis

Fire up the best backyard bashes with 150 simple and delicious recipes from grilling guru Bobby Flay in his first-ever fully illustrated, full-color grilling book. Whether you've picked up corn at a local farmstand or chicken breasts at the supermarket, a fantastically flavorful, ridiculously simple grilled feast is right at your fingertips with Bobby Flay's *Grill It!* Packed with the innovative marinades, sauces, vinaigrettes, and rubs that have helped make Bobby a celebrity chef and leading restaurateur, this beautiful cookbook will help you transform basic ingredients into grilled masterpieces year-round. Bobby knows how you shop and cook and knows you think you want burgers tonight – not to do a main course on the grill. As a result, the book is conveniently organized by ingredient, with chapters covering juicy beef steaks and succulent shrimp, of course, as well as perhaps less traditional grill fare such as asparagus, fruit, lamb, scallops, potatoes, and squash, so you can expand your backyard repertoire. Bobby teaches you how to grill each staple perfectly while also offering an arsenal of ideas for how to transform your favorite ingredients into something inventive and satisfying such as Grilled Chicken Thighs with Green Olives and Sherry Vinegar-Orange Sauce or Grilled Steak with Balsamic-Rosemary Butter. A truly comprehensive grill guide, Bobby Flay's *Grill It!* also includes:

- Bobby's take on charcoal versus gas grills (and how to pick one whatever your preference and budget)
- A list of indispensable grilling tools
- A guide to stocking the perfect grill pantry
- A resource guide for high-quality ingredients, supplies, and accessories

Simply put, Bobby Flay's *Grill It!* is Bobby at his best. No matter what you choose to grill (or what looks best when you actually get to the store), Bobby helps you create an easy meal that is fresh, flavorful, and fun to cook. This is the new, must-have guide to becoming a grilling guru in your own right.

Book Information

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Wine > Outdoor Cooking > Barbecuing & Grilling #304 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

Bobby Flay's "Grill It!" is a nice cookbook for those of us who enjoy firing up our grills. Charcoal or gas grill? Flay accepts both and gives some hints about each. He notes at the outset that (Page vi): "Firing up the grill makes every night dinners with family or simple get-togethers with friends feel like a party or some sort of celebration." The early part of the book discusses fundamentals--direct versus indirect heat and when to use each, how to determine how hot the grill is, testing for doneness, needed gear to grill, what should be in your pantry and refrigerator. Finally, he emphasizes going to a local market/store, picking up what food seems freshest and most interesting, and going from there. But the heart of the book is the recipes. He divides these up into types of food--vegetables, chicken, beef, seafood, etc. At the outset, he discusses grilling veggies. I have tried one of these already--asparagus wrapped in prosciutto. Straightforward ingredients--asparagus, prosciutto, mint, parsley, garlic, etc. Grill the asparagus, after tossing it with oil and seasoning with salt and pepper. Grill until crisp-tender. Then wrap in prosciutto (8 or so stalks at a time) with the other blended ingredients. Yummy! A fine side dish for a meal. Beef? He begins with describing how to grill steak perfectly, the base recipe, so to speak. Then, he provides variations, such as creating sauces such as horseradish or balsamic-rosemary sauces. I spent my days in graduate school in Buffalo, New York, so I was especially intrigued by his "Spicy Buffalo style burger with celery-carrot slaw and blue cheese dressing." That is, he reinvents Buffalo chicken wings as a grilled burger.

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