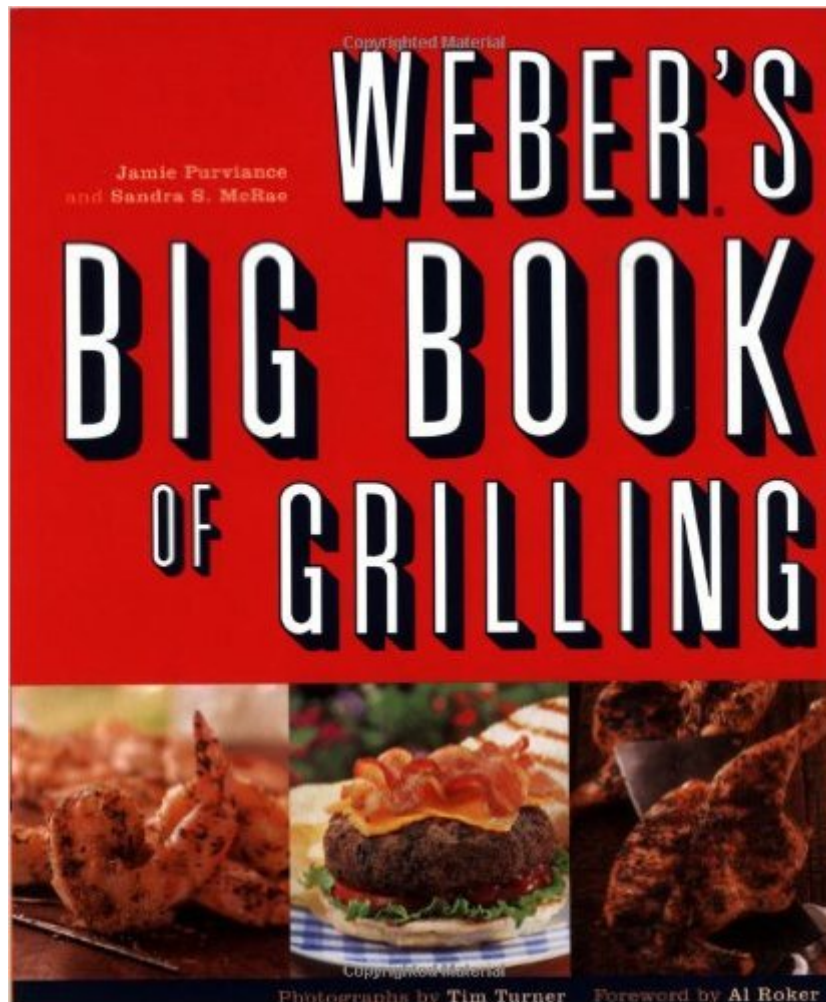


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# Weber's Big Book Of Grilling



## Synopsis

Building on the tremendous success of Weber's Art of the Grill (over 100,000 copies sold!), the world's best-known and most trusted grilling experts bring us the ultimate in barbecue cookbooks. Destined to become a sauce-stained classic, it's packed with 350 of the tastiest and most reliable recipes ever to hit the grill, hundreds of mouthwatering full-color photos, and countless sure-fire, time-honored techniques and tricks of the trade guaranteed to turn anyone into a barbecue champion. For the chef who's barely flipped a burger to the local grilling guru, here's all the advice and all the fabulous food required to wow the neighborhood--and at a price that's as red hot as the coals!

## Book Information

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## Customer Reviews

The first time I tasted grilled food, many years before Weber existed, I remember wondering why all meat was not cooked over charcoal. As I got older, I started grilling a bit but the recipes were the staples: burgers, steaks and chicken. Then I purchased a Weber charcoal kettle, which came with some neat, out of the ordinary recipes. I started experimenting, and branched out into growing fresh herbs to season the food. There are now four Weber grills on my deck, including the little "Smokey Joe", for little projects and The Summit gas grille for the big ones. As a result of a couple of major cooking projects I did for the neighborhood, I was given this book. I didn't know whether it was a thank you, or a subtle way of saying that my cooking needed improvement. What a horizon expanding book it is! If there is anything outside its covers that is needed to teach the novice or

improve the good cook, I don't know what it is. Recipes? Yep, and not a single loser out of 350. Grilling advice? Yep, everything from buying to using to maintaining your grill. There's a section on the uses of fresh herbs, including reduction formulas for the use of store bought seasoning. There are explanations as to why fresh ground black pepper and Kosher salt are preferred. I have used this book exhaustively since I got it, and have given it as gifts to many, many friends, all of whom are as enthusiastic about it as I am. Simply put, if grilling means burning meat to you, save your money. But if you enjoy the looks of friends and family when you place a truly outstanding meal on the table, get this book. Cooking seems to intimidate some guys. I don't know why. But Weber's book takes the fear out of cooking, and after a couple of successes, generates a bit of enthusiasm for the next time, both for the cook and the eaters.

I can't say enough about this Weber book. I purchased this one, and the first one ("Art of the Grill") at the same time, fully expecting to like the first one more. Well, as it turns out, the Big Book of Grilling has been used upon every single grill day (at least 3 days/week) as apposed to the other one, which has only been used a few times. The Art of the Grill (the first book) contains some very involved recipes that are very tasty, but not any of the practical cooking tips. The Big Book of Grilling, however, highlights the following: \* Tips on what to look for when selecting the best cuts of meat at the grocer/butcher. \* Explaining cooking tips such as when to use direct heat vs. indirect heat cooking, and how to make those cross-grill marks on your steak! \* A wide variety of homemade marinade recipes. \* Helpful charts at the end of the book which you can quickly reference when you quickly need to know how long to cook something no matter if it's a porterhouse steak or even a bunch of asparagus. \* Great side stories, like how to cook enough ham sandwiches for the town of Peoria, IL. Just overall, this book has been a godsend when it comes to my grill. I have an older Weber 3-burner model that allows me to easily switch from direct to indirect heating, but the book also compensates for the charcoal users out there. I highly recommend this book to anyone who needs a book full of great grilling ideas and suggestions, or who at least needs a great grilling reference book.

There must of been many of us who used Purviance's first effort "Weber's Art of the Grill" because here comes its successor. Big describes the difference. Quality recipes, photos and grilling basic advice are all here, but now more of it. Also, more informal recipes I'm discovering which probably will allow its usage more than just the occasional weekend bbq blast. So far, pigged out on Greek Garlic Chicken, Disappearing Tenderloins with Pico de Gallo, Grilling A Monster Fish, plus great

side dishes of veggies and grilled fruits and desserts. Worthy to become a classic standard! Next to my Weber all the time!

What a fun cookbook! Just expecting a few good grilling ideas and some Weber history, I first opened this book to the words "Are you still using lighter fluid? Say it ain't so. . . ." and I was hooked. This tome is packed with sumptuous pictures of everything from Cheesy Onion Quiche (yes, you can GRILL it!) to Teriyaki Mahi Mahi with Mango Salsa. The recipes are tantalizing--but what really sets this cookbook apart is the snappy patter that accompanies the standard instructions. McRae, apparently the writer of the team, has peppered the text with barbecue history, anecdotes, and quotations that make reading half the fun of cooking. The directions--for example, preparing a rib roast--seem eloquently simple and are illustrated with drawings to reinforce your confidence. It's the chatter that I appreciate, however: "And then there's the precocious debutante of the poultry world, the Cornish game hen, which nowadays is neither Cornish nor game." Lots of enticing info you can relate to your guests as you serve up your next barbecue.

I got a Weber Summit grill two years ago, then I went out looking for cookbooks, since I never had owned a grill before and had no idea what to do or where to start. Some cookbooks are strictly for charcoal grills; other cookbooks just didn't have the right kind of directions. It seems like some authors out there don't want to recognize the existence of gas grills. I really like the convenience of a gas grill. I discovered the Art of the Grill cookbook and it had the kind of directions I needed and understood. The recipes in that book are great. The salmon is a snap because you cook it on a sheet of foil, so it's easy, delicious and no cleanup. Even the strawberry pie was wonderful. Then along came this latest book. It's even better with lots more recipes and great instructions. I hate grill books that don't have clear instructions on the heat you need, among other things. I have made the stuffed veal chops several times and the sea bass and the simple pork chops that you just marinate for 30 minutes. Vegetables are also easy to grill, and I think they always taste better grilled. The recipes always come out as promised. I have no been disappointed, and I am anxious to try many more recipes that I know will turn out. This is the ultimate grill cookbook.

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