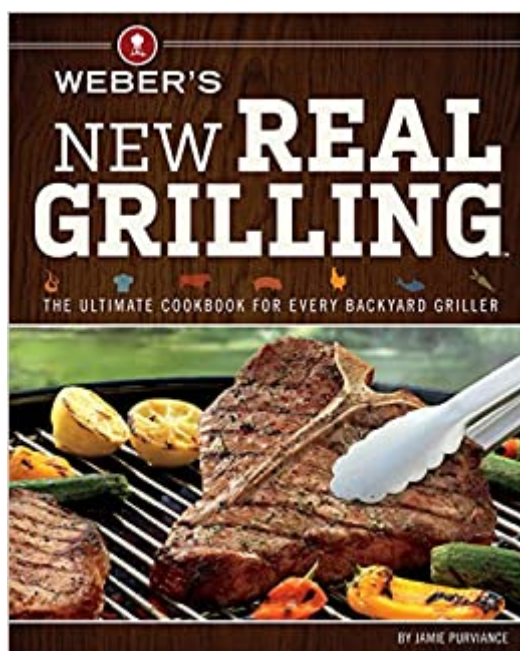


The book was found

Weber's New Real Grilling: The Ultimate Cookbook For Every Backyard Griller



Synopsis

Grilling out is an essential part of the American culture, and Weber's name is synonymous with barbecue, bringing friends and families together to create moments that make lasting memories. Weber's New Real Grilling celebrates the joy of being in the backyard and gathering around the grill. Complete with more than 200 simple, classic, and "most of all" drop-to-your-knees delicious recipes, this book explores the foods and flavors that are made for grilling: the very best recipes for beef, pork, poultry, and seafood, small plates, vegetables and sides, desserts, and the best rubs, marinades, brines, and sauces. Find basic grilling skills, valuable tips, and tried-and-true techniques in Weber's New Real Grilling that will turn any griller into an expert outdoor entertainer. Weber's New Real Grilling includes: 200 delicious recipes, each with a full-color photo; a guide on mastering the basics, including essential tools, advice on how to stock the griller's pantry, knife skills, common techniques, and more; Tips on various grill set ups, different fuel types including lump charcoal and how to use and control it, plus grill cleaning essentials and safety; Advanced Training on how to get the most from your grill with smoke cooking basics, rotisserie cooking, pizza on the grill, and using a wok to stir-fry on the grill; Grill skills sections with tips, tricks, and how-tos of barbecue favorites for perfect steaks, ribs, turkey, and salmon; Fun detours into the past with classic recipes from Weber's grilling archives -- complete with an update for modern palates; Classic remix recipes which dive into Weber's grilling archives and update classic recipes for the modern palate.

Book Information

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Customer Reviews

JAMIE PURVIANCE is one of America's top grilling experts and Weber's master griller. He

graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as Bon Appetit, Better Homes and Gardens, Fine Cooking, Town & Country, and the Los Angeles Times. He is the author of numerous cookbooks including Weber's Way to Grill, a James Beard Award nominee and New York Times best seller.

Purviance has appeared as a grilling authority on numerous television shows including Today, The Early Show, Good Morning America, and The Oprah Winfrey Show. He lives in California. WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor. From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

The original Real Grilling came out in 2005 and at last count had 146 5 star reviews, and for reasons that apply equally to this new release. But before I suggest why you, gentle reader, might wish to shell out a few buckaroos for "another cookbook", let me digress a bit. This book starts with a forward by Mike Kempster, who started peddling Weber grills in the early days, and became, if memory serves, Marketing VP there. His commentaries in Weber's Big Book of Grilling made interesting reading as to what it must have been like to get the brand rolling back in the day. I never met him, but Mike seems to be the kind of guy one might like to have as a guest on the deck or patio with the grill cooking and a few cold adult malted beverages nearby. His work as well as that of the entire Weber team has brought outdoor cooking to a much higher level than it was back in the early 1960s when I got my first kettle grill and started burning things. Which brings me to Jamie Purviance and his series of excellent cookbooks. When I got into this stuff, there were no grilling/outdoor cookbooks; one learned by doing, and if there was a mistake that could be made, believe me, I made it; I was an equal opportunity destroyer of food! Now, though, we have the able Mr. Purviance who takes us step by step through the entire process from starting the grill (gas or charcoal), to food prep through putting it on the plate. One of New Real Grilling's stated purpose is to bring long standing grill traditions and techniques into the 21st Century with its emphasis on different world cuisines and cooking techniques. Woks and pizza stones were unknown back in the day, let alone useable on the grills we had back then. Pizza on the grill is something I like to do, but I am challenged by the idea of doing a stir fry there. Or a braise; that process is not associated with traditional grilling but here it is, with detailed directions. Yeah, I take pride in my burgers, steaks and

chicken dishes, but the passage of time and this book bring new challenges (not too difficult) to put new and different palate pleasers on the table. I like that; after all, who wants to do the same ol' dishes all the time? The variety of food, like the variety of music is one thing that keeps things interesting! But for all this philosophising, if the recipes in a cookbook do not deliver the goods, friends, pass on. My wife and I just spent a couple of hours listing dishes I will do soon. Folks who have been cooking a while can read the goodness in a recipe without actually cooking it. That's how we pick out recipes to try from our kitchen library. The book is organized as well as I have come to expect from this series: there are four sections on starting grills and the various cooking techniques. Then follows sections on red meat, pork, poultry, seafood, veggies and desserts. All recipes have color pictures of the finished product and there are too many well illustrated cooking tips along the way to mention. One neat feature is the "recipe remix" wherein some of Weber's older recipes from the 1960s are "reimagined for how we eat today". Of course, no Weber book would be complete without recipes for rubs and sauces, which appear at the end of the book, but also as part of many of the recipes (200+). For an old guy who cooks outside, even in the depth of our Michigan winters, Jamie's series of cookbooks has provided family and friends with an uninterrupted series of goodies that have been flavorful and easy to cook. The emphasis on flavor and easy of preparation continue in this fine work. If you are experienced in outdoor cooking or if you are thinking about putting a toe in the water, you can't go wrong with this book. If you like the challenge of a new cuisine or want to try a dish that you have not done before, this book is right on. I suspect that this is why Weber cookbooks sell so well consistently: they deliver!! That way, if Mike Kempster knocks on my door, I'm ready!!

We received this as an anniversary gift and haven't looked back since. We now give every new married couple this grilling book. It tells you how to grill each kind of meat to perfection! Turns out we've been over cooking everything and once we read this book and followed the instructions our meat, fish and poultry turned out 100 times more tasty! Great book! Highly recommend it to every griller!

I love this cookbook!!! I started grilling some of the different recipes that day I received the cookbook. Everything has been Fantastic!!! OK, I have never edited a review before, but I am compelled. I bought this book after a Fox & Friends cooking segment. I thought that the ribs looked great that they were cooking. When I received the book I looked through all of the different recipes and found so many that looked great that I have never even tried the ribs yet. The first was the

Bacon-wrapped Jalapeno Shrimp Poppers and the Beer-marinated Skirt Steak Skewers....well I decided to try the Grilled Pineapple as well. I have been grilling for over 30 years and am embarrassed to say have never grilled fruit.....well, let me tell you that first meal was Outstanding.The reason that I have decided to edit this review though is because I just made the Spinach and Mozzarella-stuffed Flank Steak.....WOW...FANTASTIC....My next meal will include the Baby Artichokes....there are so many meat choices that I have not been able to decide what the next one is.....maybe I will get around to those Ribs....Also, the book has some good basics on grilling tips and tools of the trade.I would strongly suggest this book. If either of my brother-in-laws is reading this, I guess you will know what one of your Christmas presents is for this year.Happy Grilling!!!!

I just received this book, so I haven't actually used any of the recipes. However, the recipes look marvelous. Almost every page has something I'd like to cook. The pictures are beautiful. Mr. Purviance is really an expert at grilling. Just reading through the first pages of his book has taught me so much. This is not just a book of recipes. It is an education in cooking on a grill, gas or charcoal (or electric). I highly recommend you buying some of Purviance's book and learning about the possibilities of cooking outside.

I sent this cookbook to my brother for a Weber Grill warming gift. He had just purchased his first ever Weber grill on my recommendation. So, I thought the best way to reward him would be with a Weber cookbook. I have the Big Book of Grilling and use it constantly. Sure enough, he loved it and prepared some steaks and chicken from the recipes, then sent me pictures of the finished product. He loves it and says he will be a much better cook as a result.Way to go Weber!

I like this book it has some really good recipes.

I have never used a cookbook this much! My wife and I, my parents, and my brothers all have this book, and we share our opinions of the recipes we make via text and I have yet to receive a bad review on anything, let alone write one myself. The coffee-rubbed rib-eyed steak is a personal favorite. You'll be a master of the grill in no time with this book. It gets you out of your comfort zone of normal grill fare, and all for the better.

Cooking on a grill is fun and good for you too. I love to cook inside and now I am learning to cook

outside too during the summer time this is great you get great food to eat and your kitchen stays cool.

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