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# Master Of The Grill: Foolproof Recipes, Top-Rated Gadgets, Gear, & Ingredients Plus Clever Test Kitchen Tips & Fascinating Food Science



## Synopsis

Part field guide to grilling and barbecuing and part cookbook, *Master of the Grill* features a wide variety of kitchen-tested recipes for meat, poultry, seafood, vegetables, pizza, and more. These are the recipes everyone should know how to make – the juiciest burgers, barbecue chicken that’s moist not tough, tender grill-smoked pork ribs, the greatest steak (and grilled potatoes to serve alongside). Regional specialties are included, too – learn how to make Cowboy Steaks, Alabama BBQ Chicken, and Kansas City Sticky Ribs. Colorful photography captures the beauty of the recipes and step-by-step shots guide you through everything you need to know. A section on grilling essentials covers the pros and cons of gas and charcoal grills and which might be right for you, as well as the tools you’ll use with them – such as grill brushes, tongs, vegetable baskets, and wood chips and chunks.

## Book Information

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## Customer Reviews

America’s Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of America’s Test Kitchen, *Cook Illustrated*, and *Cook Country* are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

Love this book! It's a comprehensive bible of grilling. Step by step instructions that flow easily and make perfect sense. No frills...just the facts. Hints for gas and charcoal grilling methods on each menu item. I bought one for my son, too. He's learning grill techniques and thinks this book is a valuable item to have on hand.

A great book. I am really getting into America's Test Kitchen books and magazines. They are the culinary test pilots who go to extensive lengths to produce great food and then tell you exactly how they did it. Interestingly, they also will tell you what doesn't work and why. This book is loaded with recipes and how tos along with ATK product recommendations. I recommend readers also look into getting some of the other ATK books. They are loaded with info, you will learn a lot and are a lot cheaper than going to culinary school!

What can you say, It's America Test Kitchen of which I am a very big fan. Not much was new to me because I have over the last few years become an accomplished grill master and BBQ expert. But what is there in such plain and simple language and pictures I totally agree with.

I like all of the America's Test Kitchen recipe books and this one was appropriate because I had just gotten a new gas grill. I have already tried many of the recipes and most have been great successes. I did notice that some of the recipes seem to be duplicates of other Test Kitchen recipe books, but usually with some updating or adapting to the grill. Also pleased that the book includes preparation for both a charcoal grill and gas grill. Most grill books seem to be one or the other.

This is one of the best grill cookbooks ever. Instructions are clear and concise. In addition Cooks Illustrated tests the grills and gadgets and food used and makes excellent recommendations for purchase. I look forward to working my way through this book. I have already tried several recipes and they are wonderful.

If you like to grill or are just starting out, this book has everything you need to know about grilling. Each of the recipes shows directions for both a charcoal and gas grill. I happen to own several of their cookbooks and I can tell you that many of their recipes have several, very precise steps and you may find yourself using just about every dish you own, but the recipe will be outstanding and, therefore, the extra work is absolutely worth it. The book has many illustrations in it and is very easy

to follow. You will also find many of the most popular grilling recipes in it. Would make a great father's day gift (I'm picking up another one for my dad :))

Overall is a great book with excellent receipts, and pictures, but with poor organization. Some receipts are in a page that is different from the one stated at the end of the book so you have to browse around. Other than that, excellent book.

This is a fantastic book. I am teaching myself to grill and find that detailed information of about everything is in this book. If you follow the clearly written instructions, your food will turn out perfect!! Lots of great tips and explanations about this cooking process. I will probably give some copies of this book as gifts to my foodie friends!

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