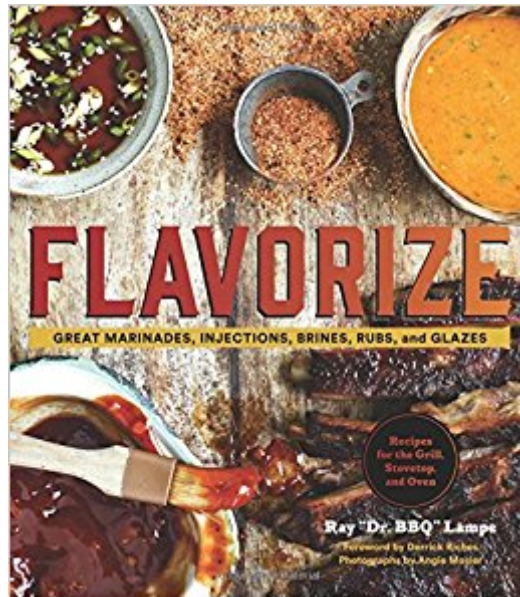


The book was found

Flavorize: Great Marinades, Injections, Brines, Rubs, And Glazes



Synopsis

In his latest lip-smackin' cookbook, Dr. BBQ shows how to dress up meat, vegetables, and fruits with 120 brand-new recipes for tantalizing marinades, mouthwatering injections, savory brines, flavorful rubs, delectable glazes, and full recipes for what to make with them. Whether folks want to test their talents at the grill or whip up a stove-top dinner, these flavor-enhancing recipes will take every meal to the next level. Bathe pork chops in Pineapple Teriyaki Marinade, inject a deep-fried turkey with Scottie's Whiskey-Butter Injection, slather tuna with Sesame Seed Rub – the deliciousness never ends in this must-have manual for those looking to spice things up.

Book Information

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in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

Ray "Dr. BBQ" Lampe has been grilling professionally for over 20 years. A multiple cook-off champion, he's also been a chef, cooking teacher, and author of the column "Ask Dr. BBQ" for Fiery Foods & BBQ magazine. He lives in Florida.

I absolutely love this book!!! There are sooooo many brines, marinades, injections, rubs/glazes to use there are really no limits as to how to use these recipes/they are very easily altered to add your own twist/make them your own style. I use these recipes with my Beast Injector which is commercial grade stainless steel that has a lifetime warranty that I ordered from Grill Beast. They are the perfect pair to use together. I am so please to have ordered both together. I read the reviews on both products/I am so glad I did as I made a wise investment/am now making money using these

products when I grill or smoke different meats for customers/they love the flavor of the meat comes out perfect everytime. This would make the perfect Bday gift, or Xmas present for that special someone, or family member or friend. I will have to search around to see if there are any other books by this Author or by even a different author in order for me to be well rounded with my cooking techniques to keep my customers coming back . Thanks Ray "Dr. BBQ" Lampe for sharing your many recipes you are awesome/very good at what you do for sure. I would order from this company again/may be ordering more of this Flavorize books to give out as gifts.

New to the grilling game but learning. Love my new injector easy to use and you can feel the quality in your hands. The recipe book is awesome will be busy for a while. Keep up the good work.

First couple recipes tried were spot on. Book is good quality too!

Fantastic book!

Great detailed instructions and nice flavor of everything we have tried.

intresting

Shows many mixtures containing ingredients most of us would not think about. Some meats and vegetables are meant to be eaten with only their natural flave I have to admit that at time it is a pleasure to tweak nature every once in a while. This book is a great source of tweaks.

I bought this for my brother-in-law for a Christmas present. If he doesn't behave between now and them I'm keeping it!! Nice book with some interesting recipes for someone who likes to try different things.

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