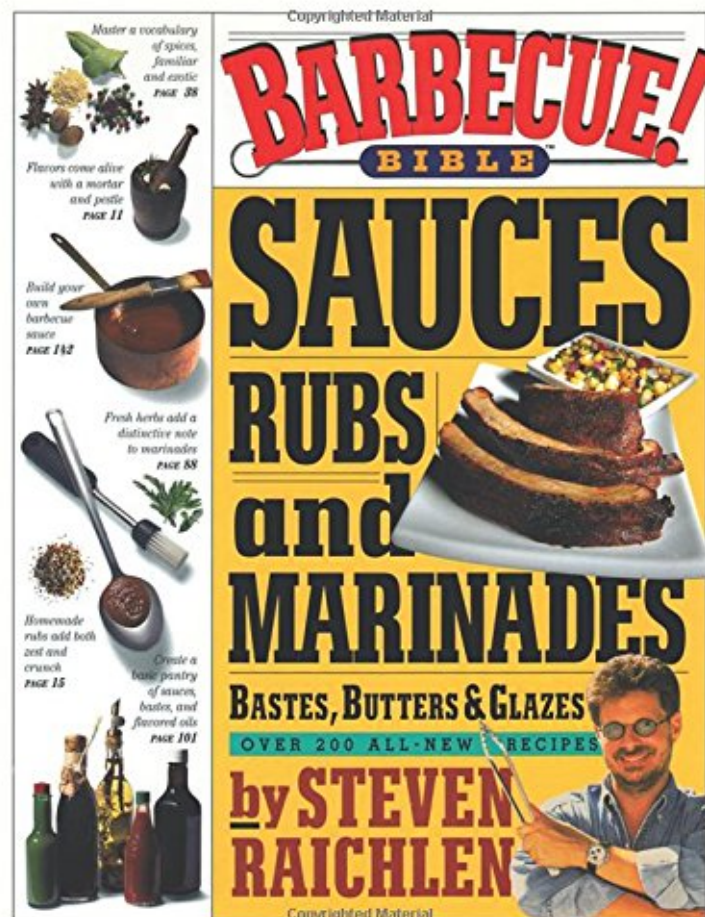


Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes

Steven Raichlen

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Steven Raichlen : Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes before purchasing it in order to gage whether or not it would be worth my time, and all praised Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes:

4 of 4 people found the following review helpful. Not a lot of hot sauce or seasoning mixes, but tons of rubs, sauces, and marinades- Just as the title promisesBy BugsOverall I'm glad I bought this book. There's a great recipe for injectable Cajun marinade that I'm tired of buying, or not having when I want it, so that one recipe is worth the price I paid for the book.That said, I was hoping for more seasoning mixes, and hot sauce recipes, but there's only a few hot sauce recipes, and the seasonings are all rubs. It's very barbecue based, so it's nice for those that like to grill. There are nice marinades that are good for cooking inside though, and a lot of the sauces are good for inside or outside

cooking. All kinds of flavors are represented, from Italian to Middle Eastern, Tex-Mex, to Asian. Your imagination is needed to envision the look of the recipes, but experienced cooks will be ok with the lack of pictures, and appreciate the abundance and short sweet format of the recipes. 6 of 6 people found the following review helpful. have plenty of sauce
By alsonsetOK you have a slab of pork ribs, do you just slap it on the grill, or do you open this book and dress the ribs to perfection. well i would open the book and make a rub for the ribs and then cook them as indicated. after they are cooked and smoked start eating....alsonset1 of 1 people found the following review helpful. This book is a MUST for all wannabe grill masters!
By Ann M. KaarEXCELLENT! We LOVE this book and have made many, MANY rubs and marinades with these recipes. I've taken to making the Cuban Adobo sauce (from the citrus in our yard), and when buying chicken/pork in bulk, putting the marinade in the freezer BEFORE sealing it and throwing it in the deep freeze! Think about it -- if you allow the SEALED package to set in the fridge for an hour or so BEFORE tossing in the freezer, the meat has an opportunity to absorb the flavor and then again, when it thaws, it can absorb again.

Marinate skewers of beef tips in Tex-Mex Tequila-Jalapeno Wet Rub before putting them on the grill. Or slather pork chops with B.B. Lawnside Spicy Apple Barbecue Sauce. Or coax a chicken breast to perfection with a Coconut Curry Baste. From Steven Raichlen, author of the big, bad, definitive BARBECUE! BIBLE, comes BARBECUE! BIBLE SAUCES, RUBS, AND MARINADES, BASTES, BUTTERS GLAZES, an in-depth celebration of those cornerstones on which unforgettable live-fire flavors are built. Here are fiery spice mixtures for massaging into food, sensuous bastes to be brushed on like lacquer, killer marinades, sugary glazes, tangy mops from award-winning barbecue teams, and dozens of sauces, from the classic tomato-based American Sweet and Smoky to a bold Moroccan Charmoula with its medley of fresh herbs and spices. In all, 200 recipes cover the gamut. But BARBECUE! BIBLE SAUCES aims even higher - offering a serious education in flavor. Big flavor. It tells how to use a mortar and pestle to maximize fresh garlic and onions. How to create a failproof fish cure and radically improve home-smoked fish. The best way to handle a Scotch bonnet chili to reap its heat and savor without scorching skin or eyes. How to balance acid, oil, and aromatics in a marinade so that it tenderizes meat, coats the exterior to keep it from drying out during cooking, and adds cannon blasts of flavor. And how to confidently incorporate ingredients like tamarind, lemon grass, star anise, wasabi, marjoram, kaffir lime leaf, and tarragon. Put it all together, and you'll really have your barbecue mojo working.

.com Steven Raichlen, whose name needs no introduction to fans of The Barbecue! Bible, has spent years tasting the best barbecue the world has to offer. This global exposure is deliciously evident in his newest "bible," Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes. Raichlen's latest cookbook offers a lively introduction to such saucy American standbys as Kansas City-style and Texas-style barbecue while paying due respect to such international grill classics as Indian tandoori, Argentinean chimichurri, Korean boolkogi, and Indonesian satay (the recipes for these, by the way, are carefully authentic as well as delicious). The most important lesson Raichlen offers is his careful explanation of the components of great barbecue, which builds upon different layers of flavor. Various referred to as wet rubs, marinades, cures, bastes, glazes, or slather sauces, these layers are clearly defined and supplemented by dozens of recipes. How to deploy these layers? According to personal taste, says Raichlen, but he helpfully offers a peek at the structure of a "championship barbecue," which might start with a long deep soak in marinade, followed by a dusting of spice mix, before being basted and glazed during the cooking process. When the meat is ready to be eaten, it is served with a finishing sauce, slather sauce, dipping sauce, or chutney. Raichlen provides fascinating recipes for every step, from the Only Marinade You'll Ever Need to recipes for homemade ketchups and mustards, both classic slather sauces. Novices who have yet to light their first grill and seasoned smoke hands alike will find this guide inspiring and indispensable. --Sumi Hahn Almquist "Steven Raichlen is the world's leading authority on international barbecue. The recipes in this book are finger-licking good...try them all!" Rich Davis, Creator of K.C. Masterpiece Barbecue Sauce
From the Inside FlapMarinate skewers of beef tips in Tex-Mex Tequila-Jalapeno Wet Rub before putting them on the grill. Or slather pork chops with B.B. Lawnside Spicy Apple Barbecue Sauce. Or coax a chicken breast to perfection with a Coconut Curry Baste. From Steven Raichlen, author of the big, bad, definitive BARBECUE! BIBLE, comes BARBECUE! BIBLE SAUCES, RUBS, AND MARINADES, BASTES, BUTTERS GLAZES, an in-depth celebration of those cornerstones on which unforgettable live-fire flavors are built. Here are fiery spice mixtures for massaging into food, sensuous bastes to be brushed on like lacquer, killer marinades, sugary glazes, tangy mops from award-winning barbecue teams, and dozens of sauces, from the classic tomato-based American Sweet and Smoky to a bold Moroccan Charmoula with its medley of fresh herbs and spices. In all, 200 recipes cover the gamut. But BARBECUE! BIBLE SAUCES aims even higher - offering a serious education in flavor. Big flavor. It tells how to use a mortar and pestle to maximize fresh garlic and onions. How to create a failproof fish cure and radically improve home-smoked fish. The best way to handle a Scotch bonnet chili to reap its heat and savor without scorching skin or eyes. How to balance acid, oil, and aromatics in a marinade so that it tenderizes meat, coats the exterior to keep it from drying out during cooking, and adds cannon blasts of flavor. And how to confidently incorporate ingredients like tamarind, lemon grass, star anise, wasabi, marjoram, kaffir lime leaf,

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