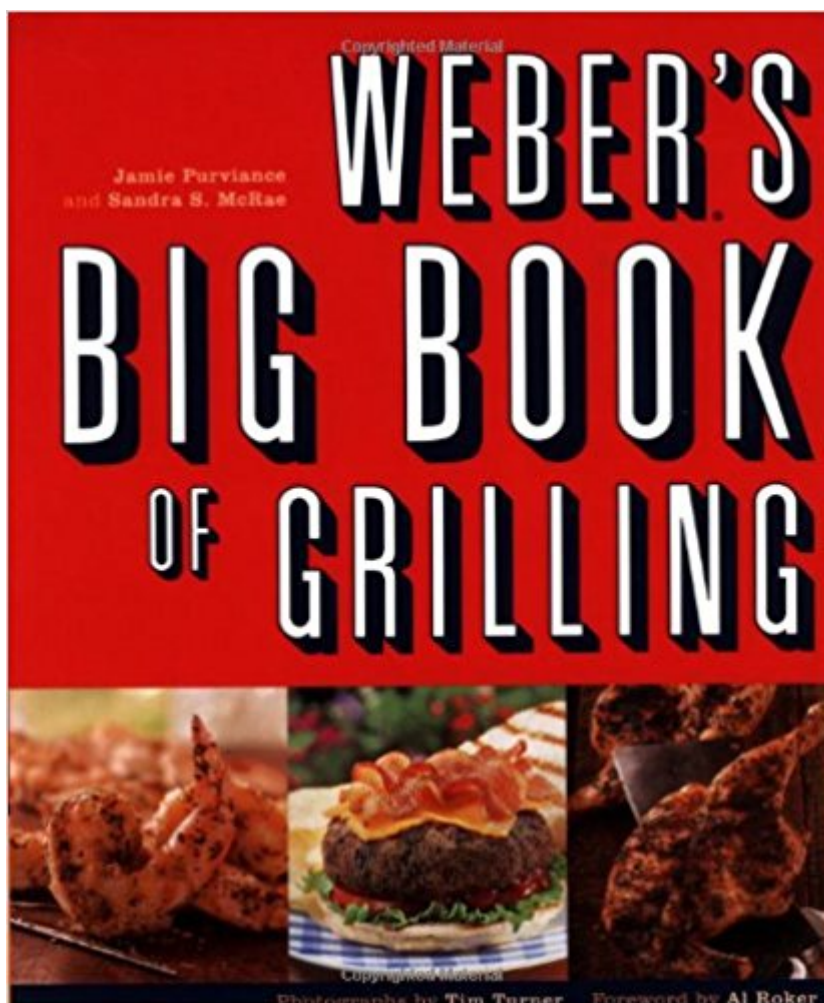




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# Weber's Big Book Of Grilling



## 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

**GOOD HOUSEKEEPING** You'll find gorgeous full-page photos and more than 365 recipes in this big read from the popular grill maker. Check out Chocolate Cake on the Grill: a homemade cocoa cake that you bake in a brownie pan over the flames and top with whipped cream. There's also a guide you'll use a lot to check times and temperatures for all types of foods.

Armed with industrial tongs, a basting brush, and over 350 new recipes, chef Jamie Purviance and coauthor Sandra S. McRae (Weber's "corporate poet") step back behind the grill with Weber's Big Book of Grilling, the searing follow-up to the bestselling Weber's Art of the Grill. We open to a brief history of Weber and a few colorful anecdotes about the early days of the company along with a

crash course on choosing a grill, featuring a breakdown of grilling with charcoal versus gas and a quiz to help you determine which grill is best for your cooking needs. Each recipe features the requisite cooking method (direct or indirect heat) and temperature level with techniques that leave plenty of room for individual improvisation. James Beard Award-winning photographer Tim Turner returns with artfully styled color photos of hot-off-the-grill dishes that will make you want to stop reading and start grilling. Search for a favorite recipe or browse through individual chapters and benefit from Weber's grilling history with helpful guides and sidebars about cuts of meats, cooking methods, tips, glossaries, and illustrated instructions. Every barbecue lover has their favorite bottled sauce or over-the-counter rub, but "Sauces, Marinades, & Rubs" will inspire you to make your own (Crazy Cola Barbecue Sauce to an overachieving Type-A Rub) from scratch using common pantry staples. "Starters" includes a helpful chart to match up appetizers with entrées along with a recipe for Chinese Chicken Noodle Soup (yes, on the grill--the Asian marinade for the chicken becomes the base for soup). Meat is covered in chapters on beef, pork, lamb, game, poultry, and fish and seafood. Beer-Bathed Brisket gets a little help from a pint of Guinness while a half-filled can of beer props up (and moistens) Beer-Can Chicken. Baby Back Ribs with Spiced Apple-Cider Mop and Buffalo Burgers with Chipotle Mayonnaise will spice up any party, and Lobster Tails with Champagne Vanilla Sauce is every bit as decadent as it sounds. "Vegetables" includes a handy vegetable grilling chart along with sections on grilling for vegetarians and quick and easy meat substitutes. "Sides & Salads" serves up Couscous-Stuffed Tomatoes and Grilled Garlic Bread while "Desserts" wraps everything up with the basics on grilling fruit (Grilled Figs and Goat Cheese Drizzled with Honey or Peaches with Raspberry Sauce and Lemon Cream) and several different takes on campfire favorite, s'mores. Without a doubt, Weber's Big Book of Grilling will get you through the outdoor cooking season, but it will also inspire you to fire up your grill (rain or shine) all year long. --Brad Thomas Parsons

This is the best grilling book on the market. I bought it when our son gave us a gas grill in 2006. I just bought a copy for his birthday. Unfortunately, it is out of print, so I bought a second-hand copy. Everything you need to know about grilling (charcoal or gas) is in this book. Beautiful illustrations for many of the recipes. Before you shop for dinner, read the book. I've made grilled vegetables, chicken, and peaches for dinner. Learn to cook properly on the right heat setting. I hope Weber brings back this particular book without any changes. It's perfect.

I purchased this book 7 years ago and still use it often - so much that the pages are just now

starting to fall out of the binding. I love to grill outside and this book has done more for my "culinary skills" than any other source. If you want to take your outdoor cooking skills to the next level, Jamie Purviance's "Big Book" covers a broad array and is a great resource.

What I loved;I bought this book for my husband as he is the one who does the grilling in our home. It is a great book with lots of tips and really good recipes. The first section of the book goes into the history of grilling, different types of grills, direct and indirect heat and lots more which is great for the beginner, more experienced grillers may find it a bit monotonous. The recipes are divided into sections such as beef, pork, chicken, etc making it easy to find a recipe for the type of meat you are using. There are also sections on grilling vegetables, desserts and side dishes. I read a complaint about the index, however, I myself found it easy to use. For instance if you look up chicken you get a large section on the various cuts with recipes for each you do not have to look up individual ingredients as was stated in the complaint. What I hated;As some others have stated the binding is lacking & falls apart easily. One other complaint I have which doesn't concern the actual recipes, is the amount of wasted space in the book. There are several two full page spreads of photos of things like a cat, a dog with a steak in his mouth, a very blurry girl holding what appears to be ribs, etc. The photos are nice, but I just felt it unnecessary. There is also a lot of white space around the actual recipes themselves, some of the margins are two inches or more. This makes it seem like the writer/editor was trying to use up space to make it seem like it was a really "big book of grilling." All in all I feel it is a good book to add to your grilling library, lots of great tips and recipes with only a few minor annoyances that doesn't detract from the book.

After years of buying cheapie gas grills only to replace them a couple of years later, I finally splurged on a Weber Spirit 3 burner and couldn't be happier. Read other people's reviews on that grill. Now that I had a killer grill, I wanted a good book of recipes to help me take full advantage of it. After checking reviews of Weber grilling books, I settled on this one and so far I really love it. It has a lot of information about types of meat, poultry and fish in general in addition to the actual recipes. Great photography gets the saliva flowing even before food hits the grill. As I type this, I have two racks of ribs grilling and smoking using one of the recipes from this book. The only thing that keeps me from giving the book an unreserved 5 stars is the terrible index. In many instances you need to find the actual recipe name in order to find it in the index. So for example, you can't look up "steak" and find sub listings. You can't even be more specific and look for "rib-eye steak". I usually just go to the section of the book dealing with the type of meat I have and thumb through it to find a recipe.

I've made a half dozen recipes from The Big Book so far, and each has turned out perfectly and been a big hit.

So you look in your fridge and you see an artichoke, some beets and a pork tenderloin ... what to do? This fabulous book tells you how to grill it and make it taste soooo good. The "disappearing pork" recipe is worth this book alone. And trust me - the pork disappears really fast! It is so delicious that whenever I make it my family and guests sing my praises for being such a great cook. They don't need to know that it's super easy. I have grilled almost every kind of veggie that I like because this book tells me in detail what to do. But, seriously, if you're learning how to grill I really recommend this book. I read it from cover to cover. The stories were hysterical and I found quite fascinating. This book will teach you how to grill ANYTHING! Love it!!

This is best for folks like us with sturdy, dependable kettle grills which we drag out for July 4 weekend, possibly a Labor Day swansong to summer, and then we pack it all away in the garage. It has good, readable instructions and diagrams for setting the thing up, managing hot coals, and cleaning up. The recipes are good in themselves, but are written FOR the grill, rather than adapted from a cheffy cookbook TO the grill. This is helpful for those of us who had to learn more about marinating and marinading and brushing... In addition to these virtues, the book contains recipes for said marinades etc. and dips and salads, which work for us year round. So it has ended up being a year-round kitchen reference book. And that is good.

I purchased this book used. It was in reasonable condition just like the listing described. It's the best grill cookbook I've owned to date. I even make some of the recipes in the oven on days I can't grill. It also has instructions on grilling basics and tons of extra spice rub recipes, sauces, and marinades. It was well worth the money.

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