

Where To Download Webers Complete Barbeque Book Step By Step Advice And Over 150 Delicious Barbecue Recipes

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The foremost experts on grills demonstrate basic and advanced grilling techniques in more than two hundred recipes, complete with step-by-step instructions, common easy-to-find ingredients, and tips and substitution tricks.

Anyone with half a taste bud knows the difference a good charcoal fire can make. There is no mistaking the effects of its woody aromas or the primordial satisfaction of grilling over crackling flames and glowing embers. Now Weber, the inventor of the first covered charcoal grill, presents the definitive book on this unique grilling style, which lately has been surging in popularity. Thoroughly researched and handsomely designed, Webers Charcoal Grilling cookbook holds the most captivating examples of charcoal grilling and authentic barbecue from around the globe. More than 100 triple-tested recipes take readers through the full range of a charcoal grills versatility, including seared steaks, roasted vegetables, smoked fish, barbecued ribs, wood-fired pizzas, and much more. The pages of Webers Charcoal Grilling cookbook dazzle with more than 150 color photographs, one for each recipe, plus many more for illustrating essential grilling techniques and barbecue secrets. Additional photos and stories document a culture woven together by unforgettable personalities, an amazing culinary history, and a passionate appreciation for cooking over a live fire.

All Killer, No Filler: The Absolute Best Weber Recipes Ever Published, in One Amazing Collection For decades, Weber grills have set the standard for backyard grills, and Weber's

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cookbooks have delighted grilling enthusiasts. But out of more than 2,000 total recipes for every kind of dish, which ones are the very best of the best? In the ultimate gift for every griller, from beginner to veteran, Weber rated, debated, and curated its entire recipe collection, with help from its most enthusiastic fans. Here in one gorgeous package are the ultimate go-to recipes for every occasion. The book includes all-new photography, fun stories from Weber's rich and often hilarious history, and special features such as the Top Ten Grilling Dos and Don'ts. Whether building a better burger or smoking competition-worthy ribs, Weber fans will delight in these classic standards and contemporary inspirations.

From the definitive name in grilling comes an all-new, unmatched collection celebrating the rich history as well as new techniques and innovations in American barbecue from low-and-slow Southern ribs cooked in decades-old BBQ pits to new techniques and flavors from its largest urban centers "

Amaze your friends and family with delicious BBQ that anyone can make! Let's face it, we're never going to cook as well as Myron Mixon, Aaron Franklin or Bobby Flay, we just don't have the experience or the equipment to do so. That does not mean we can't cook great barbeque in our own backyards! This book will help you become your own Backyard Pitmaster. It's packed with simple, step-by-step instructions on how to get started, affordable types of grills and smokers, types of smoking wood to choose and 48 great recipes that I know will impress your friends and family.

We all love to get the barbecue out on a hot summer's day and enjoy some down-to-earth al fresco dining, but why restrict ourselves to only one season in the year? This comprehensive guide shows you how to cook food the Weber way to get the most from your grill throughout

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the year, and contains everything the avid barbecue enthusiast needs to know. Enjoy over 150 delicious triple-tested recipes for meat, poultry, seafood, vegetables and fruit, as well as invaluable ideas for rubs, marinades and sauces. You will also find expert answers to common questions about barbecuing, plus tips and advice on safety, upkeep, fuel and lighting methods. From simple kebabs to elaborate rotisseries, a grilled cheese salad or a tasty fruit pudding, Weber's Complete BBQ Book is packed with an extensive range of delicious recipes for all-year-round barbecuing.

“This beautiful book makes one of America’s favorite culinary pastimes accessible to anyone. The recipes are easy to follow yet refined.” —Marcus Samuelsson Now home cooks will discover their ideal grilling companion and coach in *The Grilling Book*. Offering more than 350 foolproof recipes, dozens of luscious full-color photographs, crystal clear illustrations, and plenty of plainspoken, here’s-how-to-do-it guidelines, *The Grilling Book* welcomes you to everything that is sensational (and sensationally simple) about grilling. Here are thick, juicy steaks that need no more than salt and freshly cracked pepper to create an unforgettable meal; baby back ribs rendered succulent and fall-apart tender with flavor-rich rubs and a shellacking of barbecue sauce (plus the secret cheat method that makes them ridiculously easy to prepare); moist fish, seasoned and grilled quickly over a hot fire; irresistible grilled flatbreads, crispy on the outside and chewy on the inside, creating the perfect canvas for every topping you crave. Not to mention the salads, slaws, sides, and drinks that complete the perfect grilled meal. Whether you’ve been grilling for years or have never bought a bag of charcoal in your life, *The Grilling Book* is the only book you’ll need in your backyard this summer—or any summer. “Indispensable. Chock-full of recipes tested and approved by the

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trusted editors of Bon Appétit, it's sure to make you a master of all things grilling." —Tom Colicchio "Bon Appétit's new bible on live-fire cooking is one you'll want to keep close at hand every summer. If you're new to the grill, the easy-to-follow recipes, protein-specific technique tips, and time-saving tricks will help you get started." —Matt Lee and Ted Lee

Over 100 Fresh, Great-Tasting Recipes! WHAT'S INSIDE THE BOOK? Grilling fundamentals
66 chicken recipes, from kabobs to rotisserie chicken 14 recipes for sides 27 quick, go-to marinades, rubs, and sauces for chicken Chicken and vegetable grilling guides
Comprehensive index Beautiful color photography throughout A SAMPLE OF THE RECIPES...
Chile-Rubbed Chicken with Jicama, Avocado, and Orange Salsa (featured on the cover, recipe on page 92) Brined and Roasted Chicken Ginger-Marinated Drumsticks Smoked Chicken Chili
Chicken Cobb Salad Blue Cheese Chicken Patty Melts Chicken and Peach Kabobs

Learn To Make Delicious, Next-Level Barbecue From a Smoking Pro Use your WSM and other smokers to take your barbecue to the next level. This book includes incredible recipes combined with all the secrets to making great-tasting, succulent and perfectly cooked barbecue every time. Keep an eye out for the pulled pork recipe that won "the Jack," and the brisket recipe that got a perfect score at the American Royal Barbecue Invitational Contest. Bill Gillespie, regular guy turned barbecue champion, whose team recently won Grand Champion of the American Royal Barbecue Invitational, shares all of his outstanding recipes and specific techniques for making the best ribs, pulled pork and barbecue

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chicken in the country, if not the world. On top of the traditional competition-winning offerings, he shares an amazing selection of his favorite dishes he cooks at home, including Pulled Pork with Root Beer Barbecue Sauce, Maple Glazed Salmon, and Stuffed Sausages with Prosciutto and Cream Cheese, among others. If you own a Weber Smokey Mountain Cooker or a similar smoker, this book is a must have. The techniques and secrets offered here will take your best recipe and make it a show stopper. With this must-have collection of recipes you will impress your family and friends with your amazing backyard cooking abilities. The ultimate cookbook for BBQ lovers, with recipes and tips for heavenly hamburgers and much more. Weber's Big Book of Burgers tips a spatula to the mighty beef patty, celebrating our national dish in all its glory, and goes beyond the bun, reinventing the burger with modern twists and alternative ingredients such as pork, poultry, seafood, and veggies. And it doesn't stop there—with recipes for sizzling sausages, hot dogs, and brats, plus sides like out-of-this-world onion rings and drinks like luscious milkshakes—this book pays homage to other classic barbecue fare and offers 160 inspiring reasons for you to fire up the grill. Packed with nearly 250 full-color photos, step-by-step instructions, and whimsical watercolor illustrations, Weber's Big Book of Burgers is sure to become as classic as the burger itself. From the food to the fun to the flavors,

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you'll find juicy goodness on every single page. Weber's Big Book of Burgers also includes: The Five Steps to Burger Perfection for perfect patties and big, juicy burgers time and time again Tried-and-true expert advice on grinding your own meat for burgers; building a better burger; grill setups, maintenance, and safety; tools of the trade; ten tips for grilling greatness; and more A visual sausage guide detailing many different varieties' flavor profiles and origins Regional burger and hot dog features on these American favorites with full-color illustrations from artist Linda Kelen Feature stories on who invented the hamburger; the New England-style top-loading bun; Sheboygan: the home of the brat; pickles; and understanding the science behind food euphoria Fresh, modern and totally original, this book tours some of the most interesting trends in barbecue today. Get ready to savour the latest flavours, go beyond the traditional and get a taste of the new, authentic American barbecue. Featuring places of interest, local experts and history behind the recipes - you'll feel like you're taking a road trip across the nation of barbecues. Weber's All American Barbecue is an exciting, hands-on exploration of how American barbecue is evolving. With over 120 new recipes that reimagine the classics, in-depth instruction on the latest techniques, and a look at how global influences such as Latin America, China and France are shaping what we put on our grill, Weber,

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the most trusted and authoritative name in grilling, brings contemporary, extraordinary barbecue within reach for everyone. Classics are approached 'three ways' with a beginner, intermediate and advanced version: Beginner: Easy spareribs Intermediate: Rotisserie St Louis-cut ribs with root beer-bourbon glaze Advanced: Spareribs wrapped with butter, sugar and spices

If you can grill, you can smoke! Now you can add smoke flavor to almost any food on any grill. Weber's Smoke shows you how and inspires you with recipes that range from the classic (Best-on-the-Block Baby Back Ribs) to the ambitious (Smoked Duck and Cherry Sausages). And best of all, many of the recipes let you achieve mouthwatering smoke flavor in a matter of minutes-not hours. You'll learn: Basic and advanced smoke cooking methods for traditional smokers as well as standard backyard grills Over 85 exciting recipes such as Brined and Maple-Smoked Bacon and Cedar-Planked Brie with Cherry Chutney and Toasted Almonds Smoking woods' flavor characteristics and food pairing suggestions that complement each distinct type of wood Weber's Top Ten Smoking Tips for getting the best possible results on any grill

Getting dinner on the table shouldn't require a long-term commitment. Or mean defaulting to a frozen meal. Not when you have options. Weber's Time to Grill is packed with over 200 fresh, new recipes specially created to save time without

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sacrificing an ounce of flavor-even the barbecue classics. Pulled pork you can pull off fast? No sweat. Slow-cooked ribs sped up? You bet. Inside you'll find a wide range of recipes from super easy to more adventurous-all low labor. And as an added bonus, Weber's Time to Grill comes with free mobile tools you can access on any smartphone or Web-enabled mobile device. Get a grocery list for each recipe in the book, add your own ingredients, and email the list to a friend. Rate your favorite recipes, get doneness guides, and use a grilling timer, too. Weber's Time to Grill features include: 200+ recipes, easy and adventurous Minimal ingredients, maximum flavor Prep times from under 15 minutes to about 30 minutes A photo of every recipe Shortcuts and time-saving tips Skill builders and step-by-step how-tos Handy charts and grilling guide 125 classic recipes to fire up every barbecue.

Barbecue is truly a global tribal affair. Americans alone grill over 3 billion times a year. At a time when people are staying closer to home, that number continues to grow. If you own a grill (or are thinking of buying one) you will join 75% of all American households. Barbecue for Beginners is truly a comprehensive book that covers all types of grilling and barbecue, sauces and sides, rubs, and the rich history of this ancient art. And you don't have to be a beginner to use it either! Even experienced outdoor chefs can find great ideas and recipes to

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please and tease guests. Written by Patricia Telesco, the author of "Everything Canning and Preserving," this book represents a passion for all things barbecue. A maker of home grills offers more than one hundred recipes for the backyard chef as well as tricks and techniques, marinades and sauces, entertainment tips, and suggested liquid accompaniments for the perfect meal.

The most dependable, complete barbecue cookbook on the market from Weber, the world's leading authority on barbecuing.

Inspired by tradition. Freed by creativity. This is barbecue, American style.

With indispensable tips and insights for getting better every step of the way, Weber's Way to Grill™ is an all-in-one master class in every aspect of outdoor cooking. It not only explains in clear, confidence-building recipes, it also shows readers with hundreds of color photographs exactly how to get the best results every time. Each chapter takes readers through successful techniques for grilling every item imaginable. The triple-tested recipes are wonderful by themselves, but even more valuable as delicious examples of how to put new skills to use. Next to the recipes, readers will find variations on all sorts of grilling methods, seasonings, and sauces. This book features hundreds of step-by-step photographs detailing every important moment in the process of grilling, along with captions about exactly how and why the techniques work as well as they do. It doesn't get more comprehensive than this.

Master your Weber Grill?travel with taste, or grill up a quick meal on any weekend

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getaway at the beach. 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. Get ready to step up your grilling experience. As the family sits down for dinner, or a couple of friends come over for a bite - This three burner grill will do its magic. With the spacious cooking area You can sear steaks on one side while grilling an appetizer on the other, & The convenient open-cart allows you to keep your tools & equipment within reach. Armed with the strong GS4 grilling system & grill 3 compatible (sold separately), This gas grill is sure to take you & your meals to the next level. This pellet grill cookbook includes: A guide on mastering the basics, including essential tools, advice on how to stock the griller's pantry, common techniques, and more Advanced Training on how to get the most from your grill with grill cooking basics, rotisserie cooking, pizza on the grill, and using a wok to stir-fry on the grill Fun detours into the past with classic recipes from Weber's grilling archives -- complete with an update for modern palates Wait no more! Grab your copy today and change your life style and diet for good!

Weber's Ultimate gives you all the techniques and skills you'll ever need to raise your barbecue game to genius level.

With more than 100 recipes from the trusted editors at Martha Stewart Living, this indispensable guide to grilling has everything you need to create delicious, inviting meals for everyday dinners and backyard feasts. There's nothing like the satisfaction of

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cooking over a live fire, whether a weeknight meal or outdoor entertaining. Martha Stewart's Grilling captures this spirit, while providing essential tips and techniques for both experienced outdoor cooks and those brand-new to the grill. Longtime favorites like pulled-pork sandwiches and bacon-and-turkey burgers are alongside foolproof dishes such as Korean short ribs and mojo-marinated shrimp. Crowd-pleasing appetizers, burgers, tacos, and kebabs join colorful cocktails to allow for easy entertaining, while smart strategies make grilled classics like pork chops and butterflied whole chicken a snap. Friends and family alike will love diving right into beautiful platters of grilled meats and vegetables, followed by grilled or chilled sweet treats--the perfect ending to a simply delectable meal.

If you've eaten in their Smokehouses or hung out at their Festivals, you'll know that Grillstock know a thing or two about low 'n' slow barbecue. They have been pioneers of the American barbecue scene in the UK since 2010 with their original BBQ and music festival, Grillstock, which sees top pit-masters compete from the world over and their chain of smokehouses bringing truly authentic BBQ to cities across the UK. Stacked with more than 100 recipes - including Grillstock secrets - the book includes favorites from the Smokehouse menus, tips on mastering the low 'n' slow style, some epic meaty feasts and unique recipes from some of the BBQ competition teams and rock stars that have cooked and played at their annual festivals. With chapters focused on the core meats of any great BBQ meal, Pork, Beef, Chicken and Ribs, the art of smoking meat,

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plus further chapters on burgers, fixin's (sides), rubs 'n' sauces' and finally 'slurps'. You'll have all you need to create everything from smokin' dinners for two to the ultimate BBQ feast. Prepare to be King of the Grill in your own backyard. Praise for Grillstock restaurants and events: 'I'm still amusedly flabbergasted by my majorly American weekend of downhome flavour from back home (then) near my London home (now) feasting. Grillstock London was BBQ blast and a low and slow experience I look forward savouring again' Chris Osburn Huffington Post 'Proper barbecue heaven' Daily Mail 'One of the 8 Best Rib Joints in Britain' Esquire 'You may as well accept that you will leave with sauce splattered down your shirt and chin' Mark Taylor Crumbs Magazine 'Not strictly the UK's only serious competition BBQ meet but, in my own hopelessly biased opinion, the best, and, for fans of American low-and-slow meat cooking, about as much fun as you can have with your clothes on. You could almost be in Kansas' Chris Pople, Cheese and Biscuits 'Music festivals are good and all, but have you ever been listening to a band and thought, "wow...I wish I was eating a big pile of meat." That's where Grillstock comes in, a magical place where hotdog eating contests, the best in bbq food, craft beer and live music come together' Topman 'The real spirit of barbecue' Macs BBQ

Provides advice for choosing a grill, tools, and safety, and contains recipes for sauces and marinades, meat, poultry, fish and seafood, vegetables, salads, and desserts. Grilling For Dummies, 2nd Edition provides readers with the how-to and what-to cook

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information they need to make their grilling season hot. It also offers tips sure to benefit grillers of all levels, including basic information on equipment; grill setup and maintenance; new grilling techniques for meat, poultry, seafood, and vegetables; and new and updated grilling recipes. Weber's Barbecue Bible is an all-in-one masterclass in every aspect of outdoor cooking.

Whether you barbecue with gas or charcoal, this comprehensive guide contains everything your avid barbecue enthusiast needs to know. - Over 150 triple-tested recipes for meat, poultry, seafood, vegetables and fruit - 1,000 step-by-step photographs to guide you - Invaluable ideas for rubs, marinades and sauces - Expert answers to common questions about barbecuing - Tips and advice on safety, upkeep, fuel and lighting methods From simple kebabs to elaborate rotisseries, the perfect steak recipes for all-year-round barbecuing.

A complete guide on using the Weber Grill for perfectly grilling beef, pork, lamb, game meat, and vegetables. Are you looking for a way to cook your favorite dishes on the grill without the hassle? This cookbook featuring the Weber Grill has everything you need to get this done.

Loaded with 70 recipes and guidelines on how to operate and maintain the Weber Grill, this book is perfect for those who are addicted to charcoal grilling and can't get enough of what it can offer. This book features: Basics of Weber Charcoal Grill A Brief History of Weber Charcoal Grill Components of Weber Charcoal Grill Various Weber Charcoal Grills Process by Which it Works Tips for Successful Weber Charcoal Grilling FAQs for Weber Charcoal Grilling Amazingly Delicious Easy Grilling Recipes For the recipes, you will find: Beef Recipes Pork Recipes Lamb Recipes Chicken & Poultry Recipes Vegan & Vegetarian Recipes Savory Game Recipes Side Dishes Excited about this? I'm sure you are! Grab your copy now!

Everything you need to know to become a BBQ genius. Learn to barbecue the Weber way with

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this book featuring over 125 all-new recipes, 200 expert tips and techniques, plus 750 step-by-step photos.

All Killer, No Filler: The Absolute Best Weber Recipes Ever Published, in One Amazing Collection For decades, Weber grills have set the standard for backyard grills, and Weber's cookbooks have delighted grilling enthusiasts. But out of more than 2,000 total recipes for every kind of dish, which ones are the very best of the best? In the ultimate gift for every griller, from beginner to veteran, Weber rated, debated, and curated its entire recipe collection, with help from its most enthusiastic fans. Here in one gorgeous package are the ultimate go-to recipes for every occasion. The book includes all-new photography, fun stories from Weber's rich and often hilarious history, and special features such as the Top Ten Grilling Dos and Don'ts. Whether building a better burger or smoking competition-worthy ribs, Weber fans will delight in these classic standards and contemporary inspirations.

The most highly instructive and visually engaging grilling book on the market, from the experts at Weber, with more than 100 all-new recipes and over 800 photos

Grilling's leading brand "take[s] barbecue beyond its Southern tradition of long, slow cooking of ribs and roasts and push[es] it into new territory" (Smooth magazine). The standard definition of American barbecue doesn't do it justice. Traditional barbecue, in all its delicious glory, is a foundation—an idea to be built upon. And all across the country, home grillers and restaurant chefs alike are doing just that. In this big melting-pot of a nation, we all bring something different to the table—flavors, spices, perspectives—and each time we do, the meaning of barbecue changes a little. Through stories and essays, hundreds of photos, crystal-clear techniques, and 100 exceptional and fool-proof recipes, Weber's New American

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Barbecue™ celebrates what's happening at the grill today. From chefs creating new classics to everyday backyard heroes melding flavors to pitmasters setting new standards of excellence at competitions, this book explores the delicious evolution of our true American pastime—barbecue. “‘New’ is emphasized here, in essays on Chicago’s evolving barbecue restaurant scene, the South’s ‘Nouveau ’Cue’ chefs and Korean barbecue of Los Angeles. The recipes are as global as America today.”—Chicago Tribune “Rather than rehashing barbecue recipes that have already been done to death, Purviance sought out fresh takes on cooking meat with fire . . . It’s nice to get more than a couple recipes for grilled and smoked seafood, and this book delivers there, but the best thing is that these recipes all have an originality to them. There are no throwaway recipes in here.”—Daniel Vaughn, Texas Monthly

The Ultimate Book of BBQ builds on the expertise of Southern Living magazine to create the definitive barbecue and outdoor grilling guide. The book features more than 200 of the highest-rated Southern Living recipes for barbecued meats and sides, plus pit-proven tips, techniques, and secrets for year-round smoking, grilling and barbecuing. With full color, step-by-step photos and mouthwatering recipes, this book includes everything the home cook needs to achieve first-rate backyard barbecue. Proven cooking techniques and equipment, expert advice from award-winning pitmasters, and a Rainy Day BBQ chapter with stovetop, oven, and slow-cooker options make this Southern Living's most definitive book on barbecue.

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-

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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 us 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.

Be the Master of Your Charcoal Grill with Juicy, Smoky Recipes from a Champion Pitmaster Barbecue champion Bill Gillespie is a master of smoke and flame—and he's back with his third book to help you become king of your Weber kettle grill. Inspired by memories of grilling with his father, Gillespie poured his heart into this comprehensive guide that opens up a world of barbecue possibilities. He starts from the ground up, giving beginners to advanced grillers all the information they need, including the best ways to start the coals, how to get the perfect char, how to time things for exact doneness and ultimately how to get incredible flavor the easy way. Inside, you'll find delicious recipes for The Perfect Burger Every Time, Skirt Steak

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Cooked Directly on Hot Coals, Beer Can Chicken and many more. Whether you aspire to be a pitmaster or simply want to host incredible backyard barbecues, Gillespie has all the tips, tricks and insight to help you up your grilling game. From grill setup to final bites, this is your go-to guide for grilling like a champion.

This fantastic collection of recipes for meat, fish and seafood and vegetable smoking will give you all the inspiration you need to expand your BBQ repertoire. From classic Baby back ribs to ambitious Smoked duck and cherry sausages, these mouthwatering dishes will prove that you don't need a professional smoker, or hours of time, to get fantastic results. With cookery methods for all types of barbecues and smokers, insider tips for getting the best results, notes on wood chips, papers and planks, and food pairing suggestions, Weber's Complete Barbecue Smoking will help you achieve great taste with minimum effort.

Step away from the propane tank. Surrender all of your notions about barbecue. Forget everything you've ever learned about cooking with charcoal and fire. It is all wrong. Get it right with the "Five Easy Lessons" program, which includes over 130 recipes and step-by-step instructions for setting up and cooking low and slow on a Weber Smokey Mountain, an offset smoker, or a kettle grill. This program is guided by a singular philosophy: Keep It Simple, Stupid. Do exactly as Gary says, don't even think about opening the lid before it's time, and you will learn:

- What gear you do and, more importantly, don't need
- Exactly how to start and maintain a proper fire (without lighter fluid)
- All about marinades, brines, and rubs
- To use your senses and trust your instincts (instead of thermometers)
- How to make delicious, delicious barbecue

The most ambitious book yet by America's bestselling, award-winning grill expert whose

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Barbecue! Bible books have over 4 million copies in print. Setting out—again—on the barbecue trail four years ago, Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tantalizing, easy-to-make, and guaranteed-to-wow recipes from every corner of the globe. Welcome to Planet Barbecue, the book that will take America's passionate, obsessive, smoke-crazed live-fire cooks to the next level. Planet Barbecue, with full-color photographs throughout, is an unprecedented marriage of food and culture. Here, for example, is how the world does pork: in the Puerto Rican countryside cooks make Lechon Asado—stud a pork shoulder with garlic and oregano, baste it with annatto oil, and spit-roast it. From the Rhine-Palatine region of Germany comes Spiessbraten, thick pork steaks seasoned with nutmeg and grilled over a low, smoky fire. From Seoul, South Korea, Sam Gyeop Sal—grilled sliced pork belly. From Montevideo, Uruguay, Bandiola—butterflied pork loin stuffed with ham, cheese, bacon, and peppers. From Cape Town, South Africa, Sosaties—pork kebabs with dried apricots and curry. And so it goes for beef, fish, vegetables, shellfish—says Steven, "Everything tastes better grilled." In addition to the recipes the book showcases inventive ways to use the grill: Australia's Lamb on a Shovel, Bogota's Lomo al Trapo (Salt-Crusted Beef Tenderloin Grilled in Cloth), and from the Charantes region of France, Eclade de Moules—Mussels Grilled on Pine Needles. Do try this at home. What a planet—what a book.

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