



[PDF] Bobby Flay's Grill It!: A Cookbook

Thank you for reading **Bobby Flay's Grill It!: A Cookbook**. As you may know, people have look hundreds times for their favorite books like this Bobby Flay's Grill It!: A Cookbook, but end up in malicious downloads. Rather than enjoying a good book with a cup of coffee in the afternoon, instead they cope with some harmful bugs inside their desktop computer.

Bobby Flay's Grill It!: A Cookbook is available in our book collection an online access to it is set as public so you can get it instantly. Our book servers saves in multiple countries, allowing you to get the most less latency time to download any of our books like this one. Kindly say, the Bobby Flay's Grill It!: A Cookbook is universally compatible with any devices to read

Bobby Flay's Grill It!-Bobby Flay 2010-08-24 Fire up the best backyard bashes with 150 simple and delicious recipes from grilling guru Bobby Flay in his first-ever fully illustrated, full-color grilling book. Whether you've picked up corn at a local farmstand or chicken breasts at the supermarket, a fantastically flavorful, ridiculously simple grilled feast is right at your fingertips with Bobby Flay's Grill It! Packed with the innovative marinades, sauces, vinaigrettes, and rubs that have helped make Bobby a celebrity chef and leading restaurateur, this beautiful cookbook will help you transform basic ingredients into grilled masterpieces year-round. Bobby knows how you shop and cook and knows you think "I want burgers tonight"—not "I want to do a main course on the grill." As a result, the book is conveniently organized by ingredient, with chapters covering juicy beef steaks and succulent shrimp, of course, as well as perhaps less traditional grill fare such as asparagus, fruit, lamb, scallops, potatoes, and squash, so you can expand your backyard repertoire. Bobby teaches you how to grill each staple perfectly while also offering an arsenal of ideas for how to transform your favorite ingredients into something inventive and satisfying such as Grilled Chicken Thighs with Green Olives and Sherry Vinegar-Orange Sauce or Grilled Steak with Balsamic-Rosemary Butter. A truly comprehensive grill guide, Bobby Flay's Grill It! also includes:
* Bobby's take on charcoal versus gas grills (and how to pick one whatever your preference and budget)
* A list of indispensable grilling tools
* A guide to stocking the perfect grill pantry
* A resource guide for high-quality ingredients, supplies, and accessories
Simply put, Bobby Flay's Grill It! is Bobby at his best. No matter what you choose to grill (or what looks best when you actually get to the store), Bobby helps you create an easy meal that is fresh, flavorful, and fun to cook. This is the new, must-have guide to becoming a grilling guru in your own right.

Bobby Flay's Barbecue Addiction-Bobby Flay 2013-04-23 The man who got America fired up about grilling now extends his serious outdoor skills to low and slow barbecue and the intoxicating flavors of wood smoke. You've always known the best grilling recipes come from chef-restaurateur and Food Network star Bobby Flay. Now, just as on his Emmy award-winning show of the same name, Bobby turns his attention to true barbecue in Bobby Flay's Barbecue Addiction. With this book you get the best of both worlds and can decide whether to barbecue Tuscan Rosemary Smoked Whole Chickens or quickly grill some Pimiento Cheese-Bacon Burgers, depending upon your craving. Here is everything you need for a great backyard bash: pitchers of cold drinks, such as Sparkling Bourbon Lemonade, and platters of starters to share, like Grilled Shrimp Skewers with Cilantro-Mint Chutney, and inventive sides, including New Potato-Corn Chowder Salad. You'll also find tons of helpful information on the pros and cons of different cookers, fuels, woods, and grilling gear; how to light and tend a fire; how to tell when your steaks are done; as well as Bobby's top ten tips for the perfect cookout. With 150 recipes and 100 color photographs, Bobby Flay's Barbecue Addiction is the new outdoor cooking manifesto for fellow worshippers of smoke, fire, and good times.

Bobby Flay's Mesa Grill Cookbook-Bobby Flay 2010-10-06 Smoky, earthy, fruity, and spicy, the flavors of the Southwest have intrigued Bobby Flay ever since he was a young chef, eventually serving as the inspiration for the menu at his first restaurant, Mesa Grill. Now sixteen years later, Bobby's bold and vivacious take on this cuisine has made him a fixture on America's culinary scene and turned Mesa Grill into a veritable institution. In Bobby Flay's Mesa Grill Cookbook, the celebrity chef invites you to join him in the kitchen of his famous restaurant to learn the secrets of his of his signature contemporary Southwestern cuisine. Here are 150 recipes for the drinks, appetizers, soups, salads, main dishes, sides, sauces, desserts, and brunch dishes that have earned Bobby his reputation for creating innovative combinations and big, rich flavors, including:
· Grilled Asparagus and Goat Cheese Quesadillas with Tomato Jam and Cilantro Yogurt
· Queso Fundido with Roasted Poblano Vinaigrette
· Sweet Potato and Roasted Plantain Soup with Smoked Chile Crema
· Grilled Shrimp Brushed with Smoked Chile Butter and Tomatillo Salsa
· Seared Tuna Tostado with Black Bean Mango Salsa
· Coffee-Rubbed Filets Mignons with Ancho-Mushroom Sauce
· Spicy Coconut Tapioca with Mango and Blackberries
Complete with a guide no tequila lover should be without, a list of must-haves for the Southwestern pantry, menu suggestions for festive occasions with friends and family, Bobby's pointers on basic cooking techniques, and 100 full-color photographs, Bobby Flay's Mesa Grill Cookbook helps you re-create the fun and flavors of Mesa Grill in your own kitchen.

Bobby Flay's Boy Meets Grill-Bobby Flay 2013-04-30 As the star of the popular Food Network programs Boy Meets Grill, BBQ with Bobby Flay, and Iron Chef America, Bobby Flay helped turn the art of backyard barbecuing into more than a favorite summer pastime; he elevated it to the level of a national obsession. Bobby Flay's Boy Meets Grill is the book Bobby Flay was born to write. In these pages, he gets busy in his own backyard, cooking up a fresh batch of 125 bold new no-nonsense and easy-to-follow recipes for grilling mouthwatering meat, fish, and poultry dishes, along with fantastic one-of-a-kind beverages and surefire desserts. Guaranteed to please a crowd, it's the perfect comprehensive cookbook for any grill lover, from the novice to the experienced chef. Don't worry about complicated equipment, either; these 125 quick recipes are perfect for both gas and charcoal grills, and Bobby Flay's simple foods and fiery southwestern sauces will make your menu more exciting, versatile—and delicious. Informative and fun to read, Bobby Flay's Boy Meets Grill is a must-have for anyone who wants to fire up a grill this summer—or any season!

Bobby Flay's Burgers, Fries, & Shakes-Bobby Flay 2009 Provides cooking tips and recipes for a variety of different burgers, French fries, onion rings, condiments, and milkshakes.

Bobby Flay's Throwdown!-Bobby Flay 2010-10-12 Are you ready? Every week on Throwdown!, celebrity chef and restaurateur Bobby Flay goes head-to-head with cooks who have staked their claim as masters of an iconic dish—buffalo wings, chicken cacciatore, or sticky buns, for example—even though he may never have cooked these things before. The results are always entertaining—and delicious. In his first-ever cookbook collaboration with Food Network, Bobby shares the recipes and fun from his popular show. For each episode, both Bobby's recipe and his challenger's are included, comprising a cross-country tour of regional specialties and good-hearted competitive spirit. Travel to San Antonio for puff tacos, Philadelphia for cheesesteaks, Harlem for fried chicken and waffles, and Charleston for coconut cake. Try both dishes to pick your favorite, or challenge friends and family to a battle of your own. Either way, you'll find tons of fantastic flavors in this best-of-the-best book from the first seven seasons of Throwdown!. The ultimate companion cookbook to one of America's favorite food shows, Bobby Flay's Throwdown! lets home cooks and fans in on the action, featuring favorite Throwdown! moments and behind-the-scenes peeks alongside beautiful, all-new color food photography created just for this book. So if Bobby Flay ever strolls into your backyard asking "Are you ready for a Throwdown?" you definitely will be!

Bobby at Home-Bobby Flay 2019-09-24 NEW YORK TIMES BESTSELLER • With 165+ recipes, Bobby Flay opens up his home and shares his bold, approachable style of cooking for family and friends, along with his no-nonsense, essential advice for home cooks. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD NETWORK Welcome to Bobby's, where powerhouse flavors rule the day. In his most personal cookbook yet, Bobby shares over 165 bold, approachable recipes he cooks at home for family and friends, along with his well-earned secrets for executing them perfectly. Everyday favorites—from pan-seared meats and hearty pastas to shareable platters of roasted vegetables, bountiful salads, and casual, homey desserts—go bigger and bolder with Bobby's signature pull-no-punches cooking style. Expect crowd-pleasing classics taken to the next level with exciting flavors, such as Spanish-style shrimp and grits, pumpkin pancakes with apple cider syrup, and sticky-savory-sweet Korean BBQ chicken. Riff on go-to dishes just as Bobby does with his master recipes for essentials, along with creative variations that take the base recipe in a range of directions to suit your mood, such as crispy bacon glazed with pomegranate molasses, deviled eggs topped with fried oysters, and mussels steamed in a heady green curry broth. With Bobby by your side, cooking at home just got a lot more exciting.

Bobby Flay Fit-Bobby Flay 2017-12-05 Cook, eat, and be fit with 200 recipes from Bobby Flay, whose approach to healthy eating is all about flavor—not eliminating anything from your diet. With a profession that has him constantly developing and tasting new recipes, chef Bobby Flay does not eschew any foods: bread, bacon, and butter are still all on the table. His secret to staying healthy is to have on hand an arsenal of low-calorie flavor bombs—like rubs, relishes, and marinades—to transform lean proteins, whole grains, and fresh produce into crave-worthy meals at home. In Bobby Flay Fit, Bobby shares smoothies and juices, breakfast bowls, snacks to fuel workouts, hearty salads, nourishing soups, satisfying dinners, and lightened-up desserts. With fitness tips and a look into the chef's daily healthy routines, this cookbook is for those who want to eat right without overhauling their pantries or sacrificing taste.

Brunch at Bobby's-Bobby Flay 2015 At long last, Bobby shares his simplest, most sought-after recipes—while still delivering his signature intense flavors. Bobby Flay is best known for his skills at the grill, but since 2010 he has also been sharing his other passion with television viewers: brunch. In Brunch @ Bobby's he includes 140 recipes for his favorite meal. Starting with the lip-smacking cocktails we have come to expect from Bobby—both spiked and virgin, along with hot and iced coffees and teas—he then works his ways through eggs; pancakes, waffles, and French toast (along with flavored syrups and spreads); pastries (a first) and breads; salads and sandwiches; and side dishes. Pull up a seat and enjoy a Sangria Sunrise, Carrot Cake Pancakes with Maple-Cream Cheese Drizzle, Sautéed Collard Green Omelettes, and Wild Mushroom-Yukon Gold Hash. This is how Bobby does brunch.

From My Kitchen to Your Table-Bobby Flay 1998 The host of the Lifetime cable-TV network's The Main Ingredient and winner of the James Beard Foundation's Rising Star Chef of the Year Award presents a new approach to serving six to eight with 125 imaginative recipes. 50,000 first printing. Tour.

Bobby Flay's Bold American Food-Bobby Flay 2008-11-15 Trend-setting chef Bobby Flay has created a bold new style of cooking, inspired by southwestern flavours, which has turned his Bobby's Mesa Grill, into one of America's most talked-about restaurants. This book reveals the secrets of his new style.

Bobby Flay's Boy Gets Grill-Bobby Flay 2007-11-01 The Iron Chef returns to his grilling roots in this Ssequel to the his bestselling book Boy Meets Grill. Boy Gets Grill is set in Queens, on a rooftop in Queens overlooking the Manhattan skyline and celebrates the explosive flavors of his hometown's diverse neighborhoods. Thisssquarely is Bobby Flay's New York, and everywhere he goes, there is great grilling: from Chinatown to Astoria, Queens (Greek food); Arthur Avenue in the Bronx (for old-style Italian); and lower Lexington Avenue (better known as Curry Hill, for Indian); and the flavors go on and on. The question isn't "Can I grill this?" but "Is there a reason not to grill this?" Usually the answer is "Go ahead and try it!" Throughout, Bobby gets more and more out of the grill, making life easier and encouraging everyone to think big, have fun, and get their hands dirty. The grill is no longer for weekends only. The recipes in Boy Gets Grill are the quickest and easiest that Bobby has ever created, making the grill a perfect vehicle for busy weeknight meals. Flavors are (pleasantly) challenging. For the simplest of suppers, try Grilled Quesadillas with Sliced Steak, Blue Cheese, and Watercress; Grilled Shrimp with Triple Lemon Butter; Grilled Tuna with Red Chile, Allspice, and Orange Glaze; or a Pressed Cuban-Style Burger. Boy Gets Grill is also full of great ideas for entertaining and enjoying the company of family and friends. In the "Big Parties" section, Bobby takes hosts and hostesses through every step of preparation for a Fish Taco Party, Burger Bar, and a Skewer Party (perfect for backyard cocktail parties where one hand stays free to hold a glass). There are even recipes for brunch on the grill. The book includes cool drinks to sip while the fire gets hot, as well as appetizers, salads, simple desserts, and, of course, the meats, fish, and poultry that everyone loves to grill. Bobby also gives tips on what equipment you need to grill (and more important, what you don't); six simple (and decidedly low-tech) steps to test for doneness; how to gauge how hot your fire is; and Bobby's Guide to Steak.

Bobby Flay Cooks American-Bobby Flay 2005-04-27 The Food Network favorite and bestselling author of Boy Meets Grill provides recipes inspired by the great flavors of America. Bursting with mouthwatering, full-color photographs and packed with 150 original and tantalizing recipes, Bobby Flay Cooks American reflects Americas passion for bold, exciting food, and Flays own preference for sophisticated dishes that dont take hours to prepare. Flay tempts novice and experienced cooks alike with recipes for: Succulent Texas dry-rub barbecue, Little Havana-style Cuban sandwiches, Slow-roasted Pacific salmon, Reuben sandwich only an Irish boy from New York can bring. In addition, he kick-starts old favorites like tomato soup, chicken pot pie, baked ham, and apple fritters. As elegant to look at as it is fun to cook with, Bobby Flay Cooks American will entice Bobbys multitude of fans, and is certain to make him a host of new ones.

Michael Symon's Playing with Fire-Michael Symon 2018-04-03 Cohost of The Chew and celebrated Iron Chef and restaurateur Michael Symon returns to a favorite subject, meat, with his first cookbook focused on barbecue and live-fire grilling, with over 70 recipes inspired by his newest restaurant, Mabel's BBQ, in his hometown of Cleveland. In preparing to open his barbecue restaurant, Mabel's BBQ, Michael Symon enthusiastically sampled smoked meat from across America. The 72 finger-licking, lip-smacking recipes here draw inspiration from his favorites, including dry ribs from Memphis, wet ribs from Nashville, brisket from Texas, pork steak from St. Louis, and burnt ends from Kansas City—to name just a few—as well as the unique and now signature Cleveland-style barbecue he developed to showcase the flavors of his hometown. Michael offers expert guidance on working with different styles of grills and smokers, choosing aromatic woods for smoking, cooking various cuts of meat, and successfully pairing proteins with rubs, sauces, and sides. If you are looking for a new guide to classic American barbecue with the volume turned to high, look no further.

Bobby Flay's Boy Gets Grill-Bobby Flay 2004-05-18 The Iron Chef returns to his grilling roots in this Ssequel to the his bestselling book Boy Meets Grill. Boy Gets Grill is set in Queens, on a rooftop in Queens overlooking the Manhattan skyline and celebrates the explosive flavors of his hometown's diverse neighborhoods. Thisssquarely is Bobby Flay's New York, and everywhere he goes, there is great grilling: from Chinatown to Astoria, Queens (Greek food); Arthur Avenue in the Bronx (for old-style Italian); and lower Lexington Avenue (better known as Curry Hill, for Indian); and the flavors go on and on. The question isn't "Can I grill this?" but "Is there a reason not to grill this?" Usually the answer is "Go ahead and try it!" Throughout, Bobby gets more and more out of the grill, making life easier and encouraging everyone to think big, have fun, and get their hands dirty. The grill is no longer for weekends only. The recipes in Boy Gets Grill are the quickest and easiest that Bobby has ever created, making the grill a perfect vehicle for busy weeknight meals. Flavors are (pleasantly) challenging. For the simplest of suppers, try Grilled Quesadillas with Sliced Steak, Blue Cheese, and Watercress; Grilled Shrimp with Triple Lemon Butter; Grilled Tuna with Red Chile, Allspice, and Orange Glaze; or a Pressed Cuban-Style Burger. Boy Gets Grill is also full of great ideas for entertaining and enjoying the company of family and friends. In the "Big Parties" section, Bobby takes hosts and hostesses through every step of preparation for a Fish Taco Party, Burger Bar, and a Skewer Party (perfect for backyard cocktail parties where one hand stays free to hold a glass). There are even recipes

bobby-flays-grill-it-a-cookbook

for brunch on the grill. The book includes cool drinks to sip while the fire gets hot, as well as appetizers, salads, simple desserts, and, of course, the meats, fish, and poultry that everyone loves to grill. Bobby also gives tips on what equipment you need to grill (and more important, what you don't); six simple (and decidedly low-tech) steps to test for doneness; how to gauge how hot your fire is; and Bobby's Guide to Steak.

The Pioneer Woman Cooks-Ree Drummond 2010-06-01 Paula Deen meets Erma Bombeck in The Pioneer Woman Cooks, Ree Drummond's spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, Confessions of a Pioneer Woman, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. The Pioneer Woman Cooks—and with these "Recipes from an Accidental Country Girl," she pleases the palate and tickles the funny bone at the same time.

How to Grill Everything-Mark Bittman 2018-05-14 The ultimate grilling guide and the latest in Mark Bittman's acclaimed How to Cook Everything series Here's how to grill absolutely everything—from the perfect steak to cedar-plank salmon to pizza—explained in Mark Bittman's trademark simple, straightforward style. Featuring more than 250 recipes and hundreds of variations, plus Bittman's practical advice on all the grilling basics, this book is an exploration of the grill's nearly endless possibilities. Recipes cover every part of the meal, including appetizers, seafood, meat and poultry, vegetables (including vegetarian mains), and even desserts. Plenty of quick, high-heat recipes will get dinner on the table in short order (Spanish-Style Garlic Shrimp, Green Chile Cheeseburgers); low and slow "project" recipes (Texas-Style Smoked Brisket, Pulled Pork with Lexington BBQ Sauce) are ideal for leisurely weekend cookouts. You'll also find unexpected grilled treats like avocado, watermelon, or pound cake, and innovative surprises—like how to cook paella or bake a whole loaf of bread on the grill—to get the most out of every fire.

Food52 Any Night Grilling-Paula Disbrowe 2018-03-27 This innovative collection of recipes will have you grilling deeply flavorful dishes for lunch, dinner, or any time. In Food52's Any Night Grilling, author (and Texan) Paula Disbrowe coaches you through the fundamentals of cooking over fire so the simple pleasure of a freshly grilled meal can be enjoyed any night of the week—no long marinades or low-and-slow cook times here. Going way beyond your standard burgers and brats, Disbrowe offers up streamlined, surprising recipes for Crackly Rosemary Flatbread, Grilled Corn Nachos, and Porchetta-Style Pork Kebabs, alongside backyard classics like Sweet & Smoky Drumsticks, Gulf Coast Shrimp Tacos, and Green Chile Cheeseburgers. You'll also be charring fruits and vegetables in coals for caramelized sweetness, bringing day-old bread back to life, and using lingering heat to cook ahead for future meals. Filled with clever tips, lush photography, and what will surely become your favorite go-to recipes, Any Night Grilling is the only book you and your grill need.

Bobby Flay's Grilling For Life-Bobby Flay 2008-06-17 Grilling is the most basic method of cooking there is. It dates back to the time of cavemen -- food plus fire equals good. But when it comes to healthy food from the grill, evolution has been slow, producing lots of nutritionally sound but incredibly bland recipes. Until now. Bobby Flay's Grilling for Life is, first and foremost, about getting the biggest, boldest flavor possible from food and fire while making healthy choices all the way. Imagine a lifetime of Espresso Rubbed BBQ Ribs with Mustard-Vinegar Basting Sauce; Bricked Rosemary Chicken with Lemon; Chinese Chicken Salad with Red Chile-Peanut Dressing; Grilled Beef Filet with Arugula and Parmesan; Grilled Salmon with Lemon, Dill, and Caper Vinaigrette; and Garlic-Red Chile-Thyme-Marinated Shrimp. For food that is good for you and full of his signature big style and big flavor, Bobby Flay will teach you how to use herbs, spices, heart-healthy oils, citrus zests and juices, honey, and vinegars in place of sugary commercial sauces and marinades. He'll show you how to enhance flavor by toasting nuts, seeds, and spices on the grill; roasting garlic in a covered grill to add to vinaigrettes and marinades; and grilling slices of lemon, lime, and grapefruit to serve on the side. Bobby believes that we all need a full and balanced diet to be happy and healthy, so the book has everything you need to keep grilling for life: veggies chock-full of fiber; delicious complex carbohydrates (the right carbs) that not only fight heart disease but break down slowly, leaving you feeling fuller longer; fish rich in omega-3 oils; and, of course, the full range of proteins. To sharpen your skills by the fire, Bobby Flay's Grilling for Life includes the sections "Equipment" (a very short list); "Fahrenheit 101," a temperature chart that helps you navigate rare, medium, and well-done; "Meals in Minutes," offering suggestions for the time-challenged; and "Party Foods," great party menus for everything from a cocktail party to an Italian feast.

Rob Rainford's Born to Grill-Rob Rainford 2012-05-08 Chef Rob Rainford takes grilling to a whole new level—with over 100 recipes and 20 complete menus, all designed for your backyard barbecue. For Rob, grilling is about entertaining. It's about gathering friends and family together and spending time cooking and eating outdoors. It's also about pushing the boundaries of what you think you can do on the grill. Born to Grill takes you where no other barbecue book has gone before ... - 20 international menus, suitable for both charcoal and gas grilling - Over 100 diverse recipes designed to mix and match - Unique flavors and dishes from around the world - Great for novices and grill masters alike Born to Grill includes advice on the tools and equipment you'll need to grill like a pro. It also unveils the Rainford Method—a set of techniques designed to take your barbecuing to the next level. Born to Grill gives you all you need to master your grill, embrace the outdoor cooking experience and wow your friends and family with delicious dishes from around the globe—all in your own backyard.

The Grilling Book-Adam Rappoport 2013-05-14 Features over three hundred fifty recipes for the grill, including rosemary-basted chicken, Yucatáan-style pork chops, and corn with hoisin-orange butter.

The MeatEater Fish and Game Cookbook-Steven Rinella 2018-11-20 From the host of the television series and podcast MeatEater, the long-awaited definitive guide to cooking wild game, including fish and fowl, featuring more than 100 new recipes "As a MeatEater fan who loves to cook, I can tell you that this book is a must-have."—Andrew Zimmern When Steven Rinella hears from fans of his MeatEater show and podcast, it's often requests for more recipes. One of the most respected and beloved hunters in America, Rinella is also an accomplished wild game cook, and he offers recipes here that range from his takes on favorite staples to more surprising and exotic meals. Big Game: Techniques and strategies for butchering and cooking all big game, from whitetail deer to moose, wild hogs, and black bear, and recipes for everything from shanks to tongue. Small Game: How to prepare appetizers and main courses using common small game species such as squirrels and rabbits as well as lesser-known culinary treats like muskrat and beaver. Waterfowl: How to make the most of available waterfowl, ranging from favorites like mallards and wood ducks to more challenging birds, such as wild geese and diving ducks. Upland Birds: A wide variety of butchering methods for all upland birds, plus recipes, including Thanksgiving wild turkey, grilled grouse, and a fresh take on jalapeño poppers made with mourning dove. Freshwater Fish: Best practices for cleaning and cooking virtually all varieties of freshwater fish, including trout, bass, catfish, walleye, suckers, northern pike, eels, carp, and salmon. Saltwater Fish: Handling methods and recipes for common and not-so-common species of saltwater fish encountered by anglers everywhere, from Maine to the Bahamas, and from Southern California to northern British Columbia. Everything else: How to prepare great meals from wild clams, crabs, crayfish, mussels, snapping turtles, bullfrogs, and even sea cucumbers and alligators. Whether you're cooking outdoors or in the kitchen, at the campfire or on the grill, this cookbook will be an indispensable guide for both novices and expert chefs.

"Rinella goes to the next level and offers some real deal culinary know-how to make sure that your friends and family will dig what you put on the table."—Guy Fieri "[A] must-read cookbook for those seeking a taste of the wild."—Publishers Weekly (starred review)

Michael Symon's Carnivore-Michael Symon 2012 An Iron Chef and co-host of The Chew shares dozens of recipes for steaks, chops, wings and lesser-known cuts, sharing insights into breeds, cuts and techniques for making informed decisions while instructing home cooks on the preparations of such dishes as Broiled Porterhouse with Garlic and Lemon, Ribs With Cleveland BBQ Sauce and Lamb Moussaka. 40,000 first printing.

The Japanese Grill-Tadashi Ono 2011-04-26 American grilling, Japanese flavors. In this bold cookbook, chef Tadashi Ono of Matsuri and writer Harris Salat share a key insight: that live-fire cooking marries perfectly with mouthwatering Japanese ingredients like soy sauce and miso. Packed with fast-and-easy recipes, versatile marinades, and step-by-step techniques, The Japanese Grill will have you grilling amazing steaks, pork chops, salmon, tomatoes, and whole chicken, as well as traditional favorites like yakitori, yaki onigiri, and whole salt-packed fish. Whether you use charcoal or gas, or are a grilling novice or disciple, you will love dishes like Skirt Steak with Red Miso, Garlic-Soy Sauce Porterhouse, Crispy Chicken Wings, Yuzu Koshi Scallops, and Soy Sauce-and-Lemon Grilled Eggplant. Ono and Salat include menu suggestions for sophisticated entertaining in addition to quick-grilling choices for healthy week-day meals, plus a list of delectable sides that pair well with anything off the fire. Grilling has been a centerpiece of Japanese cooking for centuries, and when you taste the incredible dishes in The Japanese Grill—both contemporary and authentic—you'll become a believer, too.

Vegetable Kingdom-Bryant Terry 2020-02-11 NAACP IMAGE AWARD NOMINEE • "Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time inviting us to savor Afro-Asian vegan creations."—Angela Y. Davis, distinguished professor emerita at the University of California Santa Cruz NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The Washington Post • Vogue • San Francisco Chronicle • Forbes • Food & Wine • Salon • Garden & Gun • Delish • Epicurious More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of Afro-Vegan Food justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in Vegetable Kingdom, showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower, Barbecued Carrots with Slow-Cooked White Beans, Millet Rous Mushroom Gumbo, and Citrus & Garlic-Herb-Braised Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what's fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, Vegetable Kingdom is an invaluable tool for plant-based cooking today. Praise for Vegetable Kingdom "In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandmama's nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain't lyin'."—W. Kamau Bell, comedian, author, and host of the Emmy Award-winning series Shinedown of America "[Terry]'s perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience."—Publishers Weekly (starred review)

The Taco Tuesday Cookbook-Laura Fuentes 2018-08-21 The Taco Tuesday Cookbook is the cookbook your family has been dreaming of, because if there's one thing we all can agree on, it's that tacos are awesome. They're customizable. They're quick. They're delicious. And most importantly, they make us all happy! Inside, you'll find taco recipes for every week of the year, all of which are made with real-food ingredients—and most of which are ready in 30 minutes or less. There are also vegetarian, gluten-free, and paleo options throughout, so you'll be able to fully customize recipes based on your family's needs. Tortilla, salsa, drink, and dessert recipes will make your taco night complete. Here are just a few of the ways you can get your taco night started: Huevos Rancheros Tacos Chickpea and Butternut Squash Tacos Buffalo Chicken Tacos with Homemade Ranch Slow Cooker Thai Chicken Lettuce Cups Mexican Short Rib Tacos Greek Steak Tacos with Cucumber Salsa Pork Tacos with Pineapple Pico de Gallo Baja Fish Tacos Sheet Pan Fajita Shrimp Tacos Turn Every Tuesday into a true fiesta with The Taco Tuesday Cookbook.

The Bacon Bible-Peter Sherman 2019-04-23 Bacon is Peter Sherman's North Star. In 2014, he opened BarBacon, a bacon-themed gastropub in New York City, to immediate critical and financial success, and he has become the go-to bacon guru for the world. Sherman has a nearly religious devotion to bacon, and in his home, The Bacon Bible, he shares more than 200 recipes that show you how to incorporate bacon into nearly any meal you can imagine. There are the classics, like BLTs, wedge salads, and mac and cheese, but the book really encourages you to cook with bacon in unexpected ways with recipes like Bacon Ramen, Chipotle Bacon Tacos, and Bacon Bourbon Oatmeal Pancakes. Peter also teaches you the basics, like how to cure simple bacon from scratch. He has a mad-scientist approach to bacon and is a firm believer that it should be a part of every meal. With this cookbook, you'll never think of bacon the same way.

How to Grill-Steven Raichlen 2011-11-01 Now Steven Raichlen's written the bible behind the Barbecue! Bible. A full-color, photograph-by-photograph, step-by-step technique book, "How to Grill" gets to the core of the grilling experience by showing and telling exactly how it's done. With more than 1,000 photographs and lively writing, here are over 100 techniques, from how to set up a three-tiered fire to how to grill a prime rib, a porterhouse, a pork tenderloin, or a chicken breast. There are techniques for smoking ribs, cooking the perfect burger, rotisserieing a whole chicken, barbecuing a fish; for grilling pizza, shellfish, vegetables, tofu, fruit, and s'mores. Bringing the techniques to life are over 100 all-new recipes -- Beef Ribs with Chinese Spices, Grilled Side of Salmon with Mustard Glaze, Prosciutto-Wrapped, Rosemary-Grilled Scallops -- and hundreds of inside tips.

Everyday Barbecue-Myron Mixon 2013-05-07 "Barbecue is a simple food. Don't mess it up." As the winnigest man in barbecue, a New York Times bestselling cookbook author, and a judge on the hit show BBQ Pitmasters on Discovery's Destination America, Myron Mixon knows more about smoking meat than any man alive. And now he's on a mission to prove to home cooks everywhere that they can make great barbecue any day of the week—in the comfort of their own backyard or kitchen, no matter their skill level. Across the country at competitions and in his Pride & Joy Bar-B-Que restaurants, Mixon has proven that no other pitmaster's food can touch his when he's behind a smoker. But he doesn't need fancy equipment to do it. He can cook delicious barbecue with any grill, smoker, or oven, even on the busiest weeknight, and you'll be able to, too, with the nearly 150 recipes in Everyday Barbecue. Armed with Mixon's advice and tips, you'll discover that barbecue isn't just for the Fourth of July and Labor Day; it's for any day you feel like cooking it. So fire up your grill and get ready to cook incredible barbecue favorites such as Ribs the Easy Way, Myron's Dr Pepper Can Chicken, and the King Rib sandwich and adventurous backyard fare like Pork Belly Sliders and Barbecue-Fried Baby Backs, plus leftover inspirations, delectable deserts, and even some drunken recipes! In Everyday Barbecue, you will find some seriously finger-lickin' good barbecue recipes, including:
• The Essentials: Turning any backyard grill into a smoker—Brisket the Easy Way, Ribs the Easy Way, The Only Barbecue Sauce You Need
• Burgers and Sandwiches: Classic Hickory

Smoked Barbecue Burger, The King Rib, Barbecue Pork Belly Sliders, Brisket Cheesesteaks, Barbecued Veggie Sandwiches • Smoked and Grilled: Perfect Grilled Rib Eyes, Whole Roasted Turkey with Bourbon Gravy, Myron’s Dr Pepper Can Chicken • Barbecue-Fried: Yes, first you smoke it, then you fry it—Baby Backs, Chicken Lollipops, Cap’n Crunch Chicken Tenders • Swimmers: Finger-Lickin’ Barbecue Shrimp-and-Cheese Grits, Smoky Catfish Tacos • Drunken Recipes: Bourbon Brown Sugar Chicken, Whiskey Grilled Shrimp • Barbecue Brunch: Pitmaster’s Smoked Eggs Benedict with Pulled Pork Cakes, Backyard Bacon • Plus, Salads and Sides, delectable Desserts, and Leftover inspirations! Baby Back Mac and Cheese, Tinga-Style Barbecue Tacos, Chocolate Cake on the Grill, and Grilled Skillet Apple Pie Loaded with nearly 150 recipes and mouthwatering photographs throughout, Everyday Barbecue serves up barbecue’s greatest hits (and more) in a fast, efficient way that you’ve never seen before. Praise for Everyday Barbecue “Mixon does an admirable job of showing grillers, smokers, and barbecuers how they can turn labor and time-intensive grilling and barbecue projects into weekday meals with a minimum of fuss in this to-the-point collection of 150 smoke-centered recipes. . . . It’s his ingenious use of leftovers that will make readers take notice as he offers suggestions for mountains of leftover brisket, pulled pork, or chicken. This approach—rather than a multitude of variations on ribs, pulled pork and a bevy of sauces—sets the book apart and make it a keeper.” —Publishers Weekly

Franklin Steak-Aaron Franklin 2019-04-09 The be-all, end-all guide to cooking the perfect steak—from buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel—from the James Beard Award-winning team behind the New York Times bestseller Franklin Barbecue. “This book will have you salivating by the end of the introduction.”—Nick Offerman Aaron Franklin may be the reigning king of brisket, but in his off-time, what he really loves to cook and eat at home is steak. And it’s no surprise that his steak is perfect, every time—he is a fire whisperer, after all, and as good at grilling beef as he is at smoking it. In Franklin Steak, Aaron and coauthor Jordan Mackay go deeper into the art and science of cooking steak than anyone has gone before. Want the real story behind grass-fed cattle? Or to talk confidently with your butcher about cuts and marbling? Interested in setting up your own dry-aging fridge at home? Want to know which grill Aaron swears by? Looking for some tricks on building an amazing all-wood fire? Curious about which steak cuts work well in a pan indoors? Franklin Steak has you covered. For any meat lover, backyard grill master, or fan of Franklin’s fun yet authoritative approach, this book is a must-have.

Korean BBQ-Bill Kim 2018-04-17 JAMES BEARD AWARD FINALIST • A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago’s award-winning bellyQ restaurants, with 80 recipes tailored for home cooks with suitable substitutions for hard-to-find ingredients. Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities together in Korean BBQ, translating Korean flavors for the American consumer in a way that is friendly and accessible. This isn’t a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the grillor’s preference, then gives an array of knockout recipes. Starting with seven master sauces (and three spice rubs), you’ll soon be able to whip up a whole array of recipes, including Hoisin and Yuzu Edamame, Kimchi Potato Salad, Kori-Can Pork Chops, Seoul to Buffalo Shrimp, BBQ Spiced Chicken Thighs, and Honey Soy Flank Steak. From snacks and drinks to desserts and sides, Korean BBQ has everything you need to for a fun and delicious time around the grill.

Patricia Yeo: Cooking from A to Z-Patricia Yeo 2014-01-07 Think fusion cooking is something you shouldn't try at home? Think being a three-star chef is a man's job? Think spicy Buffalo wings, streetside potato knishes, and comforting chicken soup are only for the uninspired palate? Think again. When it comes to world-class chefs, Patricia Yeo breaks the mold. Growing up in a Chinese family in Malaysia, she was raised on the big, bold flavors of Indian, Chinese, Indonesian, Japanese, and Thai cooking that wafted through her grandmother's kitchen and the streets of Kuala Lumpur. It wasn't until she was a grad student in biochemistry at Princeton that Yeo turned her creativity and passion to the kitchen -- where she's been dazzling critics and diners ever since, earning a rare three stars from the New York Times for her food at restaurant AZ. In Patricia Yeo: Cooking from A to Z, her cookbook debut, Yeo lets us into her three-star kitchen - and in on the secrets of her delicious "fusion home cooking." Layering flavors, playing with contrasts, paying tribute to beloved comfort foods, and bringing the world's boldest ingredients together with ease, these light, appealing recipes are at once daringly new and reassuringly familiar. Forget everything you thought you knew about "serious food" and discover the joys of playful, flavorful cooking in this extraordinary cookbook from a new talent who's got the whole food world talking.

The Flippin' Awesome Backyard Griddle Cookbook-Paul Sidoriak 2018-06-05 Discover grillmaster Paul Sidoriak's delicious recipes for fantastic flat-top grillin' Nothing's more fun than grillin' up a mess of delicious eats in your own backyard. With the tips, techniques and recipes in this book, you can re-create the authentic restaurant-quality experiences of a classic diner or old-fashioned burger joint in no time. Featuring color photos and clear step-by-step instructions, this book will have you quickly and easily cooking everyone's favorite dishes like a pro, including: • Diner-Style Omelet • Buttermilk Pancakes • Smashed Burger • Cheesesteak Hoagie • Chicken Fajita Sandwich • Green Chile Turkey Melt • Bacon-Jalapeno-Wrapped Corn • Scallops with Asparagus • Asian-Seared Salmon • Grilled Pineapple with Ice Cream

Smokin' with Myron Mixon-Myron Mixon 2011-05-10 The winningest man in barbeacuse shares the secrets of his success. Rule number one? Keep it simple. In the world of competitive barbecue, nobody’s won more prize money, more trophies, or more adulation than Myron Mixon. And he comes by it honestly: From the time he was old enough to stoke a pit, Mixon learned the art of barbecue at his father’s side. He grew up to expand his parent’s sauce business, Jack’s Old South, and in the process became the leader of the winningest team in competitive barbecue. It’s Mixon’s combination of killer instinct and killer recipes that has led him to three world championships and more than 180 grand championships and made him the breakout star of TLC’s BBQ Pitmasters. Now, for the first time, Mixon’s stepping out from behind his rig to teach you how he does it. Rule number one: People always try to overthink barbecue and make it complicated. Don’t do it! Mixon will show you how you can apply his “keep it simple” mantra in your own backyard. He’ll take you to the front lines of barbecue and teach you how to turn out ‘cue like a seasoned pro. You’ll learn to cook like Mixon does when he’s on the road competing and when he’s at home, with great tips on • the basics, from choosing the right wood to getting the best smoker or grill • the formulas for the marinades, rubs, injections, and sauces you’ll need • the perfect ways to cook up hog, ribs, brisket, and chicken, including Mixon’s famous Cupcake Chicken Mixon shares more than 75 of his award-winning recipes—including one for the most sinful burger you’ll ever eat—and advice that will end any anxiety over cooking times and temps and change your backyard barbecues forever. He also fills you in on how he rose to the top of the competitive barbecue universe and his secrets for succulent success. Complete with mouth-watering photos, Smokin’ with Myron Mixon will fire you up for a tasty time.

Cook Like a Pro-Ina Garten 2018-10-23 #1 NEW YORK TIMES BESTSELLER • Cook with confidence no matter how much experience you have in the kitchen with the help of the beloved Food Network star “Garten has kicked things up a level, this time encouraging readers to try more ambitious recipes that are still signature Ina: warm, comforting, homey.”—Chicago Tribune NAMED ONE OF THE BEST BOOKS OF THE YEAR BY The New York Times Book Review • Food Network • Food & Wine • PopSugar • The Atlanta Journal-Constitution • Country Living • The Feast • Eater • The Kitchn • Delish In this collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each recipe—it’s as if she’s in the kitchen by your side guiding you through the recipe. When you make her Cauliflower Toasts with prosciutto and Gruyère, she shows you the best way to cut a cauliflower into perfect florets without getting them all over the kitchen (from the stem end, with the head turned upside-down!) and when making her Red Wine-Braised Short Ribs, Ina shares a fantastic tip for keeping your stovetop clean (roast the short ribs in the oven rather than browning them in a pan on the stove!). You’ll discover dozens more ingenious tips and shortcuts throughout, such as how to set up an elegant home bar, how to peel two heads of

garlic quickly, how to use a paring knife to create a pro-worthy pattern on her decadent Chocolate Chevron Cake, and the key to making unbelievably creamy Truffled Scrambled Eggs (add the eggs to the skillet before the butter melts—who knew?!). Both beginners and advanced cooks will love this book filled with new dishes that will become part of your repertoire and practical cooking advice that will give you more confidence in the kitchen. Your friends and family will be so impressed!

Weber’s New Real Grilling-Jamie Purviance 2016-01-01 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-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 grillor 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 grillor’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.

Emeril at the Grill-Emeril Lagasse 2009-04-28 If you know Emeril, you know that he always takes cooking to the next level. And when it comes to grilling, that means that instead of hamburgers he’s making Pork and Chorizo Burgers with Green Chile Mayo. Instead of corn on the cob, he’s got Grilled Corn with Cheese and Chile. Anyone can grill a chicken, but only Emeril would come up with Northern Italian-Style Chicken Under a Brick (yes—a brick!). And while we all love peach pie, how about Grilled Peaches with Mascarpone and Honey? You’ve never grilled like this before. The 158 recipes in this book are easy, fast, and make every meal a party. And why should grilling happen only in the summer? Emeril at the Grill is full of techniques for both indoor and outdoor cooking, so you can keep the party going all year round. From drinks (Watermelon Margaritas) to meats (Grilled Marinated Flank Steak with Chimichurri Sauce, anyone?), from salads (Watercress, Avocado, and Mango Salad) to desserts (ever grill a banana split?), this is a grilling book like no other.

Tyler Florence’s Real Kitchen-Tyler Florence 2010-07-14 In his first cookbook, Food Network star, Tyler Florence prepares you to cook for any occasion with recipes that range from dinner with friends to table for two and from one pot wonders to cocktail parties all featuring his signature bold, irresistible, real flavors. With a culinary sensibility refined in some of New York’s most high-profile restaurants, and a down-home practicality gained as the cooking guru of Food 911, Tyler cooks food that’s fresh, flavorful, and totally doable. In Tyler Florence’s Real Kitchen, he’ll show you how to cook simple meals that taste amazing, from comfort-food to classics to vibrantly new dishes. Tyler’s first cookbook stays true to his cooking philosophy—use great, simple ingredients and let the natural flavors speak for themselves. He offers can’t-miss recipes for all the crowd-pleasing dishes that you crave—cold fried chicken, a perfect meatloaf, or drop-dead lasagna. Tyler’s bold, uncomplicated style even makes sophisticated food easy, with recipes like Pan-Roasted Sirloin with Arugula, Sweet Peppers, and Olive Salad or Steamed Mussels with Saffron and Tomato. He’ll show you how to get a great meal from the grocery bag to the table with the least fuss and the most flavor, or how to throw a barbecue with the best burgers (spiced up with horseradish and Havarti cheese) that your friends have ever had. From weekend brunch (including Soft Scrambled Eggs with Salmon and Avocado and an assortment of dim sum) to quick weeknight dinners for two (like Hong Kong Crab Cakes with Baby Bok Choy), and a selection of great party food and cocktails, this is a cookbook you’ll use again and again for every occasion. With helpful notes on essential pantry staples and a list of the kitchen equipment you really need, Tyler Florence’s Real Kitchen is a fresh, creative exploration of just how fun (and delicious) your cooking can be.

Bobby Flay’s Bar Americain Cookbook-Bobby Flay 2011-09-20 When Bobby Flay looks at a map of the United States, he doesn’t see states—he sees ingredients: wild Alaskan king salmon, tiny Maine blueberries, fiery southwestern chiles. The Food Network celebrity and renowned chef-restaurateur created his Bar Americain restaurants as our country’s answer to French bistros—to celebrate America’s regional flavors and dishes, interpreted as only Bobby Flay can. Now you can rediscover American cuisine at home with the recipes in Bobby Flay’s Bar Americain Cookbook. Start with a Kentucky 95—a riff on a classic French cocktail but made with bourbon—and Barbecued Oysters with Black Pepper-Tarragon Butter. Choose from sumptuous soups and salads, including a creamy clam chowder built on a sweet potato base, and Kentucky ham and ripe figs over a bed of arugula dressed with molasses-mustard dressing. Entrees will fill your family family-style, from red snapper with a crisp skin of plantains accompanied by avocado, mango, and black beans to a host of beef steaks, spice-rubbed and accompanied by side dishes such as Brooklyn hash browns and cauliflower and goat cheese gratin. Bar Americain’s famed brunch dishes and irresistible desserts round out this collection of America’s favorite flavors. Bobby also shares his tips for stocking your pantry with key ingredients for everyday cooking, as well as expert advice on essential kitchen equipment and indispensable techniques. With more than 110 recipes and 110 full-color photographs, Bobby Flay’s Bar Americain Cookbook shares Bobby’s passion for fantastic American food and will change the way any cook looks at our country’s bounty.

The Book of Burger-Rachael Ray 2013-02-19 Rachael Ray, #1 New York Times bestselling author and media mogul, offers up the ultimate burger book. The Book of Burger is filled with over 300 recipes for burgers, sliders, sides, sloppies, hot dogs, sandwiches, sauces, toppings and more. The Queen of Burgers has drawn together her tastiest recipes for the ultimate between-the-buns experience. Whether you're cooking for one or for one hundred in your own backyard burger bash, The Book of Burger has you covered for bringing family and friends together for the love of burgers! Please 'em all—big and small—with everything from burgers to sandwiches, hot dogs, fries, sliders, and sloppies, and so much more. Start with Rach's "Big Spicy Mac," tempting you from the cover, or go with the heavenly French Onion Burgers. And if beef isn't your thing, there are plenty of chicken, pork, salmon, veggie, and lamb patties. Want a mind-blowing sandwich? Whip up the BEST one Rachael has ever made: the 7-Hour Smoked Brisket Sandwich with Smoky BBQ Sauce. Rachael even shares her legendary pickle recipe and her own homemade burger blend. Want a fun, cute, tasty bite-size treat to pass around? Rachael is slider obsessed and you will be, too: try the Mexican Pulled Pork Sliders. Rachael's friends from the New York and South Beach Wine & Food Festivals' Burger Bashes also contribute their award-winning recipes, including Bobby Flay's Louisiana Burger and Masaharu Morimoto's Kakuni Burger. Twelve original videos (directly accessible by links throughout the text) make The Book of Burger a truly multimedia experience and a smart book that celebrates the infinite possibilities of everybody's favorite food.