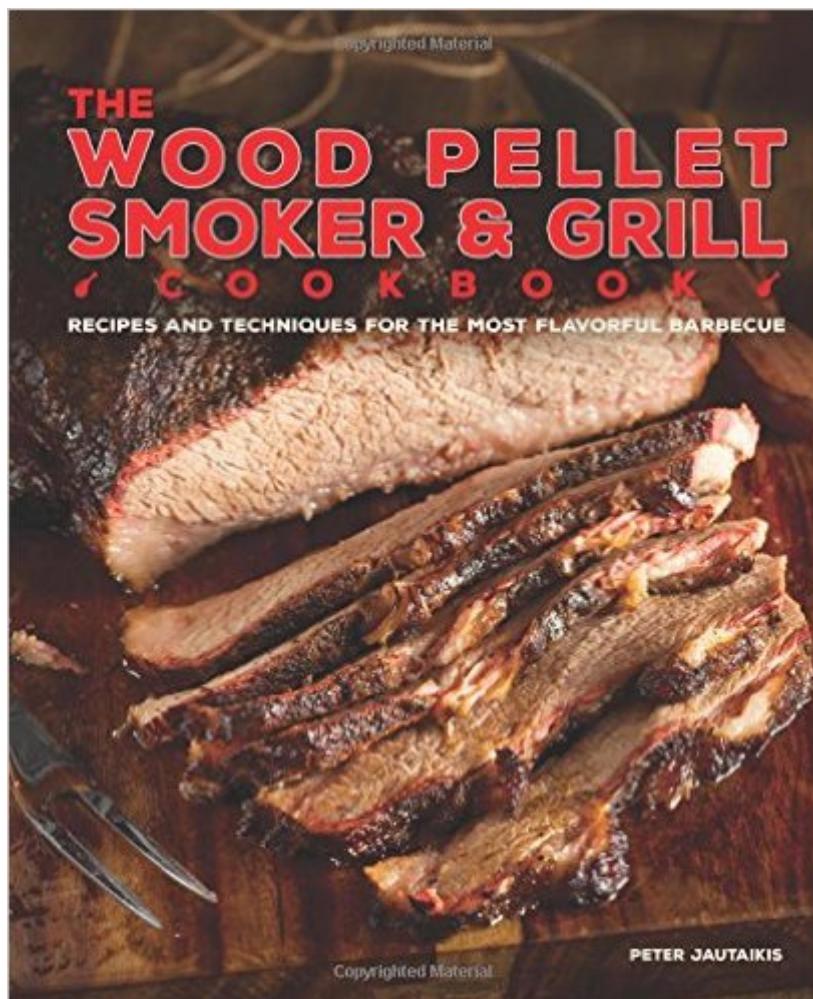


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The Wood Pellet Smoker And Grill Cookbook: Recipes And Techniques For The Most Flavorful And Delicious Barbecue



Synopsis

TIPS, TRICKS, AND SECRETS FOR USING A WOOD PELLET SMOKER TO ENHANCE THE FLAVOR OF EVERYTHING, FROM MEATS AND SEAFOOD TO VEGGIES AND BAKED GOODSWhatâ™s the best way to infuse your barbecue fixings with that quintessential, smoky flavor? This book explains everything you need to know; picking the right pellet flavors, maximizing the potential of your smoker-grill, and mastering cold-smoke and slow-roast techniques. Packed with step-by-step photos and helpful tips, The Wood Pellet Smoker and Grill Cookbook serves up spectacularly delicious dishes, including: ¢ Cajun Spatchcock Chicken ¢ Teriyaki Smoked Drumsticks ¢ Hickory New York Strip Roast ¢ Texas-Style Brisket ¢ Alder Wood Smoked Trout ¢ St. Louis Style Baby Back Ribs ¢ Cured Turkey Drumsticks ¢ Bacon Cordon Bleu ¢ Applewood-Smoked Cheese ¢ Peach Blueberry Cobbler

Book Information

Hardcover: 196 pages

Publisher: Ulysses Press (May 17, 2016)

Language: English

ISBN-10: 1612435599

ISBN-13: 978-1612435596

Product Dimensions: 7.6 x 0.7 x 9.4 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars  See all reviews (53 customer reviews)

Best Sellers Rank: #10,680 in Books (See Top 100 in Books) #18 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #95 in Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

PETER JAUTAIKIS has put together a fantastic compendium of information about the wood pellet smoker-grill in THE WOOD PELLET SMOKER AND GRILL COOKBOOK. Peter really used his noodle here. The book is very well-designed. It's hard covered for durability, something this good has to be made to last because you can bet it will be used frequently. The WPSG Cookbook is organized just right with colorful illustrations and nice large print just where you need it with larger print recipes so you can set the book down to work and read it at the same time. Remember those old cookbooks you had to pick up and read every few minutes, that was such a pain in the butt!Peter is more than thorough; everything you need to know is at your fingertips if you already

have a WP Smoker Grill or you're contemplating a purchase. He has even included a listing of manufacturers and pellet brands so that you can find the right ones to fit your needs. The first 25 pages are jam-packed with useful info including what a WPSG is and its components; why you should consider buying one over another type of smoker; its history; how to use it, clean it and test it; types of pellets; extra equipment you might need; cooking tips and more. After this lengthy introduction, Peter includes time-tested recipes with colorful illustrations for Appetizers and Sides (including Atomic Buffalo- Turds), Poultry, Red Meat; Pork, Seafood, Extras like pizza, bread and desserts and last but not least Brines and Rubs. Peter has included, for your cooking convenience, Temperature Conversions, Weight Conversions, Volume Conversions and Cooking Times along with an Index. There are only a few Wood Pellet Smoker Grill Cookbooks to choose from but Peter Jautaikis' has them all beat by far. You won't regret buying this book along with every mouth-watering recipe inside it.

I would highly recommend this book to anyone new to the pellet grilling world, and also think it's an excellent addition to the shelves of hardcore pellethead. His selection of recipes are no-nonsense cooks that even first-time pellet grill users can jump into without any further instruction, and great staples to have in your cooking repertoire. The introduction is quite in-depth and answers a lot of basic questions about how pellet grills work, what flavor of pellets to use with different kinds of food, accessories you can use on your pellet grill, and some general definitions of terms commonly used in pellet grill cooking. Peter's recipes are easy to follow, with clear, detailed instructions, and great step by step photos to go along with the instructions. He has a very well laid out table on contents, which separates the recipes by type. There is a delicious variety of foods, which really highlights the versatility of pellet grills. Each recipe also has a "notes" section where he spells out a few additional hints and tips that are very helpful. The book has a great little section at the end for some basic but versatile rubs and brines that you can make at home, as well as helpful conversions and temperature charts for USDA minimum safe serving temperatures. Bear in mind that there are, of course, many differing opinions in the barbecue universe about various techniques, such as whether to rest your meat after cooking, whether to let meat come up to room temperature first or put it on the grill cold, and whether poking/piercing the meat while cooking will let juice escape, (etc.) and Pete has his own opinions on those areas, which might differ from other opinions found out there. All in all, this cookbook isn't going to steer you wrong-- but if you're just getting started out, don't fret if you've seen different information elsewhere or if someone challenges you on a particular technique. Good barbecue is both art and science-- try some different methods out, see

what works for you, and enjoy the learning process!

For Father's Day, I bought my dad two wood pellet grill cookbooks. This one in particular is fantastic. It is a nice, hardcover book with tons of photos (something I personally love in a cookbook!) I looked through this book before giving it to my dad, and I fell in love. The book begins with an introduction to wood pellet smoker-grills with tons of information. I learned so much from this intro- it was easy to read and again, lots of pictures to help follow along. The recipes themselves were also great. Not only did the book contain recipes of food I am dying to try (Bacon Cordon Bleu!!), but the recipes were easy to follow and often contained multiple photographs per recipe. My dad loved this book as well. He spent a long time looking through the book and pointing out recipes to me. We loved it! Highly recommended for anyone who loves smoked and flavorful barbecue.

This is a must read for all new pellet grill owners or those thinking about purchasing a pellet grill. As a long time pellet grill owner I picked up some great information that I didn't know. The book is easy to read and to follow. The recipe section is excellent with step by step instructions and photos. The author did an excellent job of putting his many years of pellet grill cooking into an easy to read and follow book. I highly recommend this book to anyone inexperienced or experienced in pellet grill smoking.

This is a comprehensive and beautifully made / laid-out book. Besides the awesome introduction, which goes over what a pellet cooker is, different types of accessories, and general knowledge related to pellet cooking, there are seven recipe sections. These sections, from pork to chicken to brines/rubs, are full of easy to follow delicious recipes. Every recipe is accompanied by great, high quality pictures of the food (the intro also has lots of awesome pictures) which makes you hungry before the cooking even begins! It's clear that a lot of passion and love for cooking went into this cookbook, and the author is certainly knowledgeable about the art of pellet-cooking. The conciseness and clarity of his writing is also much appreciated. As a side-note, I highly recommend the crabmeat stuffed mushrooms recipe; you won't regret it, Happy Cooking!

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