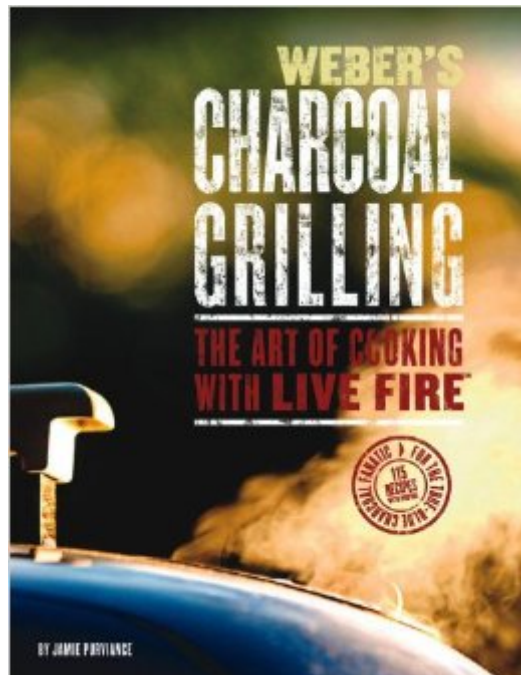


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# Weber's Charcoal Grilling: The Art Of Cooking With Live Fire



## Synopsis

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.

## Book Information

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## Customer Reviews

I am a big fan of both Weber and Jamie Purviance. Weber sells the very best grilling equipment available today ( I have cooked on competitive products),and Purviance produces consistantly outstanding yet simple recipes for the grill. I have reviewed both of the earlier books, "Weber's Big Book of Grilling" and "Real Grilling" here on .This book, as evidenced in the title, is exclusively about charcoal grilling. I started my grilling on charcoal, because that was all that was available "back in the day", but switched to gas "push button grills" to reflect the demands made on my time by a busy

law practice. I still cook on my gas grills for various dishes, but have returned to my charcoal roots because when it comes to real flavor, nothing beats cooking over charcoal. I realize through the comments of friends, that many view charcoal as "messy" because of the residual ashes and the charcoal dust one inevitably gets on one's hands. Soap and water deals well with dirty hands, and Weber's "one touch" and "Performer" charcoal grills make cleanup a simple task. "Weber's Charcoal Grilling" continues the high quality cookbooks started by the two volumes mentioned above. All directions, including those which address fire preparation and maintenance are crystal clear. All the recipes are similarly simple and straightforward. All have ingredients that work with the main item being cooked to produce intensely flavored results, but none of them are excessively labor intensive. Other factors discussed include the utility of various charcoal types, smoking food and various direct and indirect cooking techniques. In our home, we focus a lot on serving well flavored and well cooked food. The grills get used year round, even in the depth of our Northern Michigan winters. I have read other grilling books, but I keep coming back to Jamie when I want to maximize the quality of what I grill. If you own one or both of his earlier works, buying this book is a "no brainer". Breaking down a person's reluctance to grill over charcoal, where such is present, is beyond the purview of a book review. All that your reviewer can reaffirm is that it really is tastier. Finally, I note that I have a recipe in this book. Jamie and I have gotten to be online friends over the years when I have raised questions on grilling. However, I have no financial interest in either Weber or in this book. My passions include enjoying well cooked food (and wine), one of which "Charcoal Grilling" addresses with excellence. Addition: I neglected to note that there is a website connected with this book, [...], which Jamie Purviance intends to develop into "the best go-to charcoal community" available.

This book is the bible of barbeque. The true definition of barbeque has been lost over time due to convenient changes in grilling technology. It is really defined as: "a rack to hold meat for cooking over hot charcoal usually out of doors." It is important to note that it says "charcoal" and not propane! This book delves deep into the world of charcoal and cooking with it. I purchased this book as a source of recipes for my charcoal grill. I found the beginning of the book has absolutely no recipes in it, but is the most valuable section of the book. It deals with how to cook with various types of charcoal, how to regulate heat, different methods of cooking, smoking, and other tips that are crucial to barbeque success. Like the title suggests, cooking with charcoal is an art! I have found over the years that what separates a casual preparer of food and a good cook is having a handful of tips and tricks in the kitchen. This book is packed with patio tips and tricks for the BBQ artist in

training. Do you know how to deal with rubs that contain mostly sugar? What if the rub is completely dry? When do I apply my BBQ sauce? How can I avoid drying out my meat when cooking it? How can I get different temperatures on my charcoal grill? Am I marinating too long? These are questions you may be asking or SHOULD be asking yourself. This book answers them all and much more. On to the other 90% of the book: the recipes. The recipes are complete, detailed, and mind-blowing. You will find that many great barbeque recipes are simple, but a couple gourmet touches and techniques set them apart. Each recipe will carefully tell you how to prepare the food and most importantly how to cook it. These recipes are not simply: "rub with these spices, throw on grill for 5 minutes per side." It tells you how to deal with different sized cuts of meat, temperature of the grill, and everything that goes into making it right. You will be even more impressed when you try some of the DESSERTS in this book! The pictures in this book are amazing. Do not torture a loved one by purchasing this book for them to celebrate a winter holiday knowing they cannot possibly barbeque in that weather. You can't even get past the instructional section on how to arrange charcoal without firing up your grill and tasting one of these delicious looking recipes. The only criticism of this book is that it may lack a volume of recipes. This is due to the full page color picture that normally accompanies a recipe. Personally, I feel this is the right amount of recipes. Barbeque is a specific cooking method which is the focus of this cookbook. This "art" is so well covered that any recipe you may already have for outdoor grilling will be enhanced by this book. This book has a section on rubs and sauces that can be applied to numerous meats, multiplying your possibilities. Even propane grillers can benefit from the recipes in the book. (Although, they may exchange their grilling equipment because of it.) This book is a manual on barbeque that takes the form of a visually appealing cookbook.

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