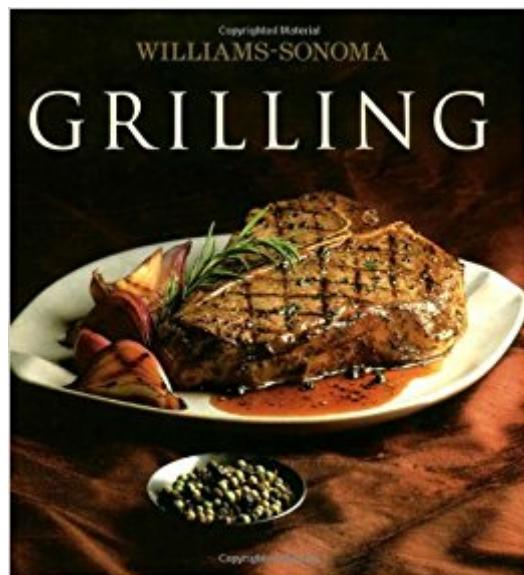


The book was found

Williams-Sonoma Collection: Grilling



Synopsis

The tantalizing smoky aroma of food cooking on a hot grill can draw a hungry crowd in a matter of minutes. Who can resist chicken or baby back ribs brushed with a sweet and spicy marinade? Whether you have a charcoal or gas grill in your backyard, an array of delicious grilling recipes awaits you in this cookbook. *Williams-Sonoma Collection Grilling* offers more than 40 recipes, including updated classic fare and exciting new ideas. Tempt guests with an elegant grilled entrée of scallops brushed with spicy wasabi or perhaps savory portobello mushrooms dressed with herb-infused olive oil. If you're craving a juicy steak or seared tuna, a recipe from the meat or seafood chapters is sure to please. A selection of vegetable recipes provides plenty of ideas, both for healthful accompaniments or stand-alone meals. And, for something a little more unusual, try grilling pears for dessert. Full-color photographs make it easy to decide what to grill, and each dish is accompanied by a photographic side note that highlights a key ingredient or technique, making *Grilling* much more than just a collection of recipes. An informative basics section and glossary fill in all you need to know to make grilling a favorite way of cooking for every occasion. Mastering the art of grilling is one of the most satisfying ways to share a good meal with family and friends. Whether it's a T-bone steak, a salmon fillet, corn on the cob, or even pizza, virtually any food can be adapted to this versatile cooking technique and grilled with success. *Williams-Sonoma Collection Grilling* offers more than 40 delicious recipes, including both beloved classics and inspiring new ideas. In these pages, you'll find grilling recipes for any occasion—“from a casual backyard barbecue to a more elegant dinner with friends. This vividly photographed, full-color recipe collection will become an essential addition to your kitchen bookshelf.

Book Information

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Customer Reviews

Chuck Williams I hope that this cookbook will help make your outdoor cooking and entertaining more enjoyable.

Denis Kelly has been a restaurateur, food and wine consultant, and college professor. A recipient of both the Julia Child Award and the James Beard Award, he is the author of Creole and Cajun Cooking and Pacific Grilling and the coauthor of many cookbooks, most notably The Complete Meat Cookbook with Bruce Aidells. Mr. Kelly has also written for publications such as Gourmet and Wine & Spirits. He lives in the San Francisco Bay Area.

Limited recipes, but well written and photographed. Each recipe takes up 2 pages (a large colored photo of the dish and a page of the recipe itself. Recipes start on page 10 and end on page 102.

I bought this as a gift for a friend. Finding a good cook book is hard to find. The William Sonoma "Grilling" cookbook is filled with many recipes and multiple pictures of each. It is nice to see the complete picture and have a visual of the finished product. This is for beginners and also for grillers who want to switch it up. Indulge in this book-- its a good price and it's well done.

Good variety of recipes!

Wow. what a find. I was hesitant to buy the Williams and Sonoma book because I thought that the recipes would be too complicated and require expensive ingredients and be too fancy for the way I like to cook, but the dishes are easy to prepare and extremely elegant - without being too time consuming. I love this book. Got this book in the mail two weeks ago and have used it half a dozen times so far.

Excellent recipes ! Has opened up new adventures in grilling.

Was pleased with cookbook. Colorful pictures, clear instructions, good quality. This was gift so

haven't tried any of the receipes

LOVE.

This book is great to center on one meal area. It was given as a gift and provides new ways to make common dishes.

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