



Williams-Sonoma Grill Master

Fred Thompson

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Want to know how to make the most crave-worthy burger, sear the juiciest steak, grill BBQ chicken or salmon fillets to perfection, or smoke a pork shoulder so succulent it makes people weak in the knees? You'll find the secrets to grilling these classic recipes and dozens more in this essential guide to the subject. When author and master griller Fred Thompson heads out to the grill, he relies on simple, straightforward recipes that deliver big flavor. That means tri-tip rubbed down with bold spices, tangy chicken wings with blue cheese dip, plank-grilled salmon with a mustardy dipping sauce, and tender artichokes basted with garlic butter. Thompson accompanies every recipe with a "Game Plan," so you know exactly what to do when you step up to the grill. He also includes recommended side dishes—think creamy coleslaw, sticky-sweet baked beans, and buttery garlic bread—which are bundled together in the back of the book for easy access. Another section offers dozens of sauces, marinades, and rubs to mix and match for personalized grilled dishes.

This straightforward, robust grilling cookbook appeals to grill enthusiasts who want to expand their arsenal of classic grilling recipes and make the most out of their grill. From chile-rubbed rib-eye to BBQ chicken sandwiches, these are the ultimate grilling recipes that men (and women) want to cook, eat, and share with friends and family. Over 100 back-to-basics recipes that will have you not only turning out everyone's favorite grilled recipes, like thick porterhouse steaks rubbed with Italian herbs, smoky bacon-wrapped prawns, and garlicky lamb chops, but also tackling the holy trinity of barbecue: slow-smoked brisket, tender baby back ribs, and succulent pulled pork. The easy-to-prepare recipes are organized by ingredient, from red meat, to pork and poultry to seafood and "other stuff" (vegetables, fruit, and bread). Two sections at the end of the book are devoted to side dishes such as creamy coleslaw and baked beans, and rubs, marinades, and sauces. The recipes are simple and straightforward, using a handful of ingredients that can be found at most grocery stores and grilling techniques that are attainable for the casual griller.

Full-color photography and step-by-step primers on starting a fire, setting up a grill, direct- and indirect-heat grilling, smoking, and more give even the novice griller the confidence to light up the coals with abandon. With tried-and-true recipes and a no-nonsense attitude, *Grill Master* may be the last book you ever need on the subject. Head outside, fire up the grill, and earn the title of Grill Master among your friends and family with this ultimate grilling companion.

"Every backyard griller wants to know how to make killer barbecue—and have a blast doing it. Next time you're firing up the grill, step up your game using my favorite recipes for over-the-top burgers, fall-off-the-bone ribs, juicy pork chops, sweet and spicy BBQ chicken, along with veggies, fruits, sides, and a whole lot more."

Williams-Sonoma Grill Master Details

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From Reader Review Williams-Sonoma Grill Master for online ebook

Andrea Zabel says

So well written and everything is delicious.
Favorites: Baby Back Ribs, Moroccan Lamb

Sonja says

I am really impressed with Grill Master. This colorful and well illustrated grilling cookbook is filled with restaurant-quality meals that can save the home cook a lot of money. I picked up some new techniques that I was not that familiar with. I have tried a few of the recipes and they have come out great. I especially enjoyed the tips for grilling the perfect steak. I will be using Grill Master by Fred Thompson for years to come!

Leanna Manuel says

This is a wonderful cookbook. I started salivating when I saw the first photograph. I'm not a frequent griller. That said, I may be soon. The recipes seem doable, unlike many other cookbooks I've collected over the years. In addition, I think many of the recipes can be converted to indoor cooking as well. I received this cookbook through a give away on goodreads.com. Boy am I glad I signed up for this one.

HBalikov says

A very different approach from Steve Raichlin's books. The Williams-Sonoma book is more about recipes than technique. I am not saying that there are no helpful discussions of how to grill various items but Raichlin has more illustrations and takes little for granted.

Having said that, this book is filled with great kitchen and grill-tested delights and gives a tremendous roster of foods to complement the grilling. You won't be sorry to have it on your shelf.
