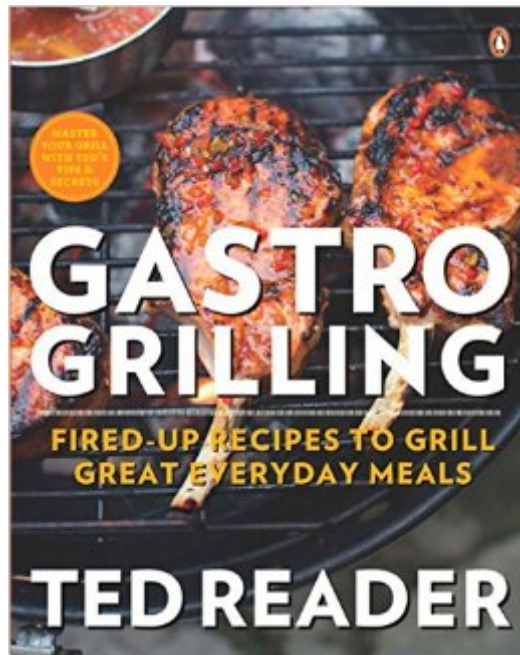


The book was found

# Gastro Grilling: Fired-up Recipes To Grill Great Everyday Meals



## Synopsis

Gastro Grilling is for everyone who loves to fire up the grill at any time of the year and turn an everyday meal into a gastronomic delight. Within these pages you'll find recipes like Grilled Beef Tenderloin with Fire-Roasted Red Pepper and Goat's Cheese, Grilled Half Chicken with Kick O'Honey BBQ Glaze, Grilled Squid with Prosciutto-Wrapped Radicchio and Caper Balsamic Sauce, and Grilled Pork Chop with Candied Chile Glaze. Or how about the ever-succulent Stone-Grilled Butter Burgers or Hot English Cheese Steak with Pale Ale and Stilton? This must-have book features recipes for great-flavoured steaks of beef, veal, pork, lamb, and game—the essence of grilling. And there are plenty of tasty chicken recipes, too. Ted makes cooking easy for the gastro griller, with simple-to-prepare and absolutely delightful dishes like Cinnamon-Skewered Scallops with Brown Sugar Basting Butter and Grilled Halibut Steaks with Green Grape and Avocado Butter Sauce. There are even a few yummy grilled desserts to round out the complete meal. Chock full of 135-plus lofty, fun recipes, including ribs that will make your mouth water and your fingers sticky, Gastro Grilling is packed with deliciousness and has something for everyone!

## Book Information

Paperback: 384 pages

Publisher: Penguin Canada (April 30, 2013)

Language: English

ISBN-10: 0143188224

ISBN-13: 978-0143188223

Product Dimensions: 8 x 0.9 x 10 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars See all reviews (11 customer reviews)

Best Sellers Rank: #700,352 in Books (See Top 100 in Books) #78 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes #462 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

This was a birthday gift for my son-in-law who lives in Texas and loves to grill outdoors so the house doesn't get overheated. Although he has a collection of cookbooks, this became an instant favorite.

This is an amazing must have for BBQ lovers and all cooks! it's a great read, truly a great read, and

allows you to have fun with the food, making it simply delicious! So many great recipes that you will eat over and over. Your friends and family will want to watch you in action too as it's entertaining! You will want to give it as a gift over and over AND never let anyone borrow it because they might not give it back. and besides you will be using it so often. Just buy them one!

If the recipe titles aren't enough in GASTRO GRILLING to whet your appetite, the pictures will! And if that doesn't do the trick the author's credentials certainly will seal the deal. Ted Reader is the current Guinness World Record holder for the largest burger ever grilled at 590 lbs. Seriously, how can you argue with that? His combination of heartfelt recipe introductions, gourmet ingredient suggestions, advanced grill-skills & techniques, "Ted Tips" and details for meat selections make Gastro Grilling all a weekend warrior needs to become an impressive master griller.

This is probably my favorite of Ted Reader's yet and if you haven't bought one of his books before this is the one to get. All the recipes are so very beautifully photographed. This would be a great book from someone just starting to learn the art of grilling to the well experienced.

Easy and nice recipes. Now giving it as a gift for my grilling friends.

Whether you are a novice or a veteran backyard griller, you'll find tips, information and something of interest in Ted Reader's wonderful new Gastro Grilling offering. Beautifully illustrated with full color photography, the creative recipes in this guidebook go the extra mile by pairing familiar staples with unusual complements and garnishes. Recipes cover the full gamut of meats, poultry and seafood, along with some more exotic offerings such as frog legs and duck breast. The suggestions in Gastro Grilling will keep you well-fed all summer long and beyond!

I meet Ted years ago and always enjoy his cookbooks which I own every one. Great addition to my 2500 cookbook library.

its a great book to learn more about BBQ ted reader is the best pit master in the world

[Download to continue reading...](#)

Gastro Grilling: Fired-up Recipes To Grill Great Everyday Meals Primo Gastro: The Pocket GI/Liver Companion (Guardino, Primo Gastro: The Pocket GI/Liver Companion) The Essential Wood Fired

Pizza Cookbook: Recipes and Techniques From My Wood Fired Oven More BBQ and Grilling for the Big Green Egg and Other Kamado-Style Cookers: An Independent Cookbook Including New Smoking, Grilling, Baking and Roasting Recipes Rotisserie Grilling: 50 Recipes For Your Grill's Rotisserie Grill Master (Williams-Sonoma): The Ultimate Arsenal of Back-to-Basics Recipes for the Grill Weber's Way to Grill: The Step-by-Step Guide to Expert Grilling The Official John Wayne Way to Grill: Great Stories & Manly Meals Shared By Duke's Family Grilling and Campfire Cooking (Everyday Cookbook Collection) The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more! Cookbooks for Fans: Dallas Football Outdoor Cooking and Tailgating Recipes: Cookbooks for Cowboy FANS - Barbecuing & Grilling Meat & Game (Outdoor ... ~ American Football Recipes) (Volume 3) Great Grilled Cheese: 50 Innovative Recipes for Stove Top, Grill, and Sandwich Maker Pillsbury: One-Dish Meals Cookbook: More Than 300 Recipes for Casseroles, Skillet Dishes and Slow-Cooker Meals Toaster Oven: 30 Quick and Easy Homemade Recipes and Oven-Baked Meals to Cook for Two (Creative Cooking & Healthy Meals) Amazing Panini Press Recipes: 51 Quick & Easy, Delicious Panini Sandwich Recipes for the Busy Person Using a Panini Press Grill Wood-Fired Oven Cookbook: 70 Recipes for Incredible Stone-Baked Pizzas and Breads, Roasts, Cakes and Desserts, All Specially Devised for the Outdoor Oven and Illustrated in Over 400 Photographs Family Meals: 100 Easy Everyday Recipes Meathead: The Science of Great Barbecue and Grilling Salt Block Cooking: 70 Recipes for Grilling, Chilling, Searing, and Serving on Himalayan Salt Blocks (Bitterman's) The Essential New York Times Grilling Cookbook: More Than 100 Years of Sizzling Food Writing and Recipes

[Dmca](#)