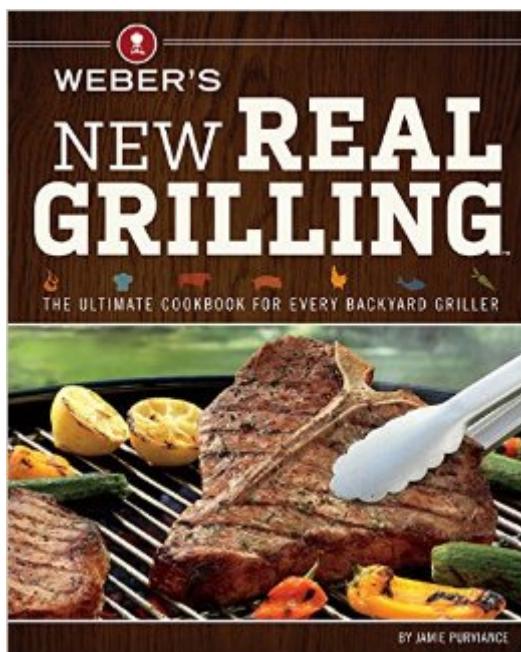


The book was found

Weber's New Real Grilling: The Ultimate Cookbook For Every Backyard Griller



Synopsis

Grilling out is an essential part of the American culture, and Weber's name is synonymous with barbecue, bringing friends and families together to create moments that make lasting memories. Weber's New Real Grilling celebrates the joy of being in the backyard and gathering around the grill. Complete with more than 200 simple, classic, and "most of all" drop-to-your-knees delicious recipes, this book explores the foods and flavors that are made for grilling: the very best recipes for beef, pork, poultry, and seafood, small plates, vegetables and sides, desserts, and the best rubs, marinades, brines, and sauces. Find basic grilling skills, valuable tips, and tried-and-true techniques in Weber's New Real Grilling that will turn any griller into an expert outdoor entertainer. Weber's New Real Grilling includes:

- 200 delicious recipes, each with a full-color photo
- A guide on mastering the basics, including essential tools, advice on how to stock the griller's pantry, knife skills, common techniques, and more
- Tips on various grill set ups, different fuel types including lump charcoal and how to use and control it, plus grill cleaning essentials and safety
- Advanced Training on how to get the most from your grill with smoke cooking basics, rotisserie cooking, pizza on the grill, and using a wok to stir-fry on the grill
- Grill skills sections with tips, tricks, and how-tos of barbecue favorites for perfect steaks, ribs, turkey, and salmon
- Fun detours into the past with classic recipes from Weber's grilling archives -- complete with an update for modern palates
- Classic remix recipes which dive into Weber's grilling archives and update classic recipes for the modern palate.

Book Information

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Customer Reviews

The original Real Grilling came out in 2005 and at last count had 146 5 star reviews, and for

reasons that apply equally to this new release. But before I suggest why you, gentle reader, might wish to shell out a few buckaroos for "another cookbook", let me digress a bit. This book starts with a forward by Mike Kempster, who started peddling Weber grills in the early days, and became, if memory serves, Marketing VP there. His commentaries in Weber's Big Book of Grilling made interesting reading as to what it must have been like to get the brand rolling back in the day. I never met him, but Mike seems to be the kind of guy one might like to have as a guest on the deck or patio with the grill cooking and a few cold adult malted beverages nearby. His work as well as that of the entire Weber team has brought outdoor cooking to a much higher level than it was back in the early 1960s when I got my first kettle grill and started burning things. Which brings me to Jamie Purviance and his series of excellent cookbooks. When I got into this stuff, there were no grilling/outdoor cookbooks; one learned by doing, and if there was a mistake that could be made, believe me, I made it; I was an equal opportunity destroyer of food! Now, though, we have the able Mr. Purviance who takes us step by step through the entire process from starting the grill (gas or charcoal), to food prep through putting it on the plate. One of New Real Grilling's stated purpose is to bring long standing grill traditions and techniques into the 21st Century with its emphasis on different world cuisines and cooking techniques. Woks and pizza stones were unknown back in the day, let alone useable on the grills we had back then. Pizza on the grill is something I like to do, but I am challenged by the idea of doing a stir fry there. Or a braise; that process is not associated with traditional grilling but here it is, with detailed directions. Yeah, I take pride in my burgers, steaks and chicken dishes, but the passage of time and this book bring new challenges (not too difficult) to put new and different palate pleasers on the table. I like that; after all, who wants to do the same ol' dishes all the time? The variety of food, like the variety of music is one thing that keeps things interesting! But for all this philosophising, if the recipes in a cookbook do not deliver the goods, friends, pass on. My wife and I just spent a couple of hours listing dishes I will do soon. Folks who have been cooking a while can read the goodness in a recipe without actually cooking it. That's how we pick out recipes to try from our kitchen library. The book is organized as well as I have come to expect from this series: there are four sections on starting grills and the various cooking techniques. Then follows sections on red meat, pork, poultry, seafood, veggies and desserts. All recipes have color pictures of the finished product and there are too many well illustrated cooking tips along the way to mention. One neat feature is the "recipe remix" wherein some of Weber's older recipes from the 1960s are "reimagined for how we eat today". Of course, no Weber book would be complete without recipes for rubs and sauces, which appear at the end of the book, but also as part of many of the recipes (200+). For an old guy who cooks outside, even in the depth of our Michigan winters,

Jamie's series of cookbooks has provided family and friends with an uninterrupted series of goodies that have been flavorful and easy to cook. The emphasis on flavor and easy of preparation continue in this fine work. If you are experienced in outdoor cooking or if you are thinking about putting a toe in the water, you can't go wrong with this book. If you like the challenge of a new cuisine or want to try a dish that you have not done before, this book is right on. I suspect that this is why Weber cookbooks sell so well consistently: they deliver!! That way, if Mike Kempster knocks on my door, I'm ready!!

I have a couple of the other Weber grilling books by Jamie Purviance and when I found this one I decided to take a look. The other two books - Weber's Way To Grill and Weber's Big Book of Grilling, share a lot of the same information and I was a little wary of this title as I was concerned that it would be a repackaging of the same material. This turned out not to be the case - this book goes in a new direction with new material, and it's all good stuff. This cookbook follows the same generalized format as Purviance's other grilling books in terms of presentation of recipes and cooking tips/suggestions. That is, chapters are broken down by type of main ingredient - pork, red meats, seafood - followed by chapters on vegetables, desserts and finally flavor enhancers like rubs and marinades. Most grilling books I have seen and own put the section on rubs, marinades, brines and sauces first, before presenting recipes for actual grilled items. This book is different in that this particular chapter lives at the back of the book. I question the reasoning behind this, as those that are familiar with other grilling books might be a little confused on where to find these recipes. Also, the offerings in this particular chapter are very modest in number, which is a small disappointment but not a deal breaker by any means. Each chapter starts off with a full-page "Grill Skills" how-to lesson. These pages offer up good advice, suggestions and hints on how to improve prowess at the grill and not make rookie mistakes. For example, the chapter on grilling red meats offers up a page on how to improve and perfect grilling hamburgers, something that is actually very easy to foul up if one is not careful. It describes everything needed for the creation of excellent hamburgers - selection of ground beef, shaping of patties and how to grill them without drying them out or tearing them up on the grates. These pages of grilling wisdom are very useful and quite interesting to read - I have learned a thing or two from them, though I have been grilling outside for several years. As I mentioned above, this cookbook has a similar format as some of Purviance's other books on grilling. The basic page layout is the same - each recipe is presented with a full-color photo and has step-by-step preparation instructions to ensure success. Many of the recipes have a small Tip section, set apart from the rest of the write-up that explains a specific technique or ingredient used

in the preparation of the dish in question. Results of these recipes so far has been excellent. They have (so far) produced finished dishes that are full of flavor and they look and smell great. And, this is not just a repackaged collection from his other books, this collection has many recipes that are not in the other books. Weber's New Real Grilling is a very nice cookbook on the subject of grilling. In addition to gorgeous photos of food, it includes a lot of good grilling advice and it has a collection of recipes that are not a rehash from other books by the same author. It's a very good collection and it's very definitely a fine addition to the griller's library of books on grilling.

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