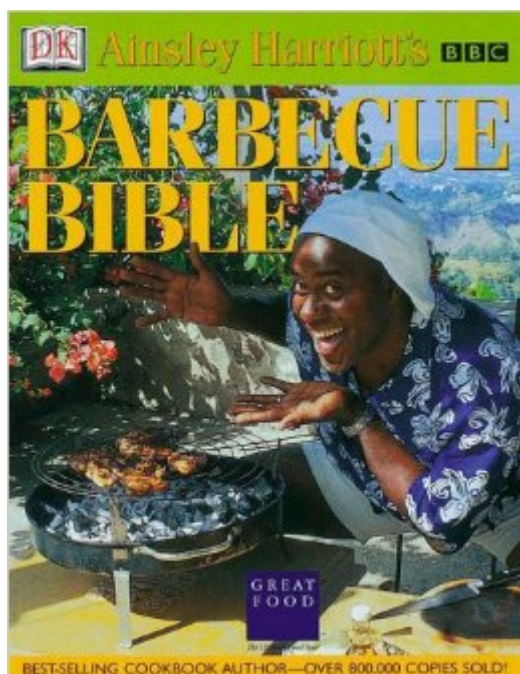


The book was found

Ainsley Harriott's Barbecue Bible



Synopsis

Fire up the grill with Ainsley Harriot! Flamboyant TV chef Ainsley Harriott sets out to revolutionize outdoor cooking with this complete guide to barbecue. Inspired by outdoor cooking from around the world, Harriott shares his secrets for successful entertaining in the open air using everyday ingredients to create mouth-watering dishes. Planning a successful barbecue is easy with these fool-proof recipes for such taste sensations as Maple-glazed Pork Spare Ribs and Heavenly Hot Potato Salad with a Crispy Bacon Dressing. Harriott tops it off with tempting quick-and-easy desserts, to make for memorable summer feasts.

Book Information

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Average Customer Review: 4.5 out of 5 starsÂ Â See all reviewsÂ (4 customer reviews)

Best Sellers Rank: #2,468,752 in Books (See Top 100 in Books) #72 inÂ Books > Crafts, Hobbies & Home > Antiques & Collectibles > Radios & Televisions #1389 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

What, you may ask, is an intellectual snob such as myself doing reviewing a TV series cookbook on barbecuing. Well, I have a small confession to make - I love barbecued foods, but my lifestyle doesn't give me many opportunities to indulge. A friend gave me this book, probably in the hope of widening my horizons, and has succeeded. I intend to convince everyone I know to have a barbecue and make goodies from this book. Ainsley Harriott, who has brought the madcap back into cooking, has made this into a treasure chest of unusual and delicious sounding recipes. He includes recipes for 41 sauces and relishes alone, which I find overwhelming. He then goes on to create page after page of appetizers, main courses, vegetables, side dishes, breads, desserts, and drinks. Colorful photography guarantees that the reader will be tormented by the desire to eat everything one sees. In spite of silly names like Chargrilled Pineapple Chicken Kiss-Kiss and Colorful Calabrian Lamb Patties, the recipes are actually quite sensibly done. Ingredients are laid out and instructions

are carefully stepped out. Sections on equipment, barbecuing tips, and suggested menus pretty much guarantee that almost anyone can go from novice to master of the grill with few hitches. Why settle for burgers when you can dine on Barbecued Lobster with Three Flavored Butters?

I'm so excited to cook some spicy meat, boy.

I wasn't planning on learning alot when I ordered this book. It looked interesting, though. It came in the mail and I have to say, I love it! It brings a whole new view to grilling. Plus, being published by DK you know the picture quality is great. I would recommend this to the griller.

I was able to learn how to make my "Hot spicy Meat". I would definitively recommend the Barbecue Bible to anyone that wants "Hot spicy Meat"

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