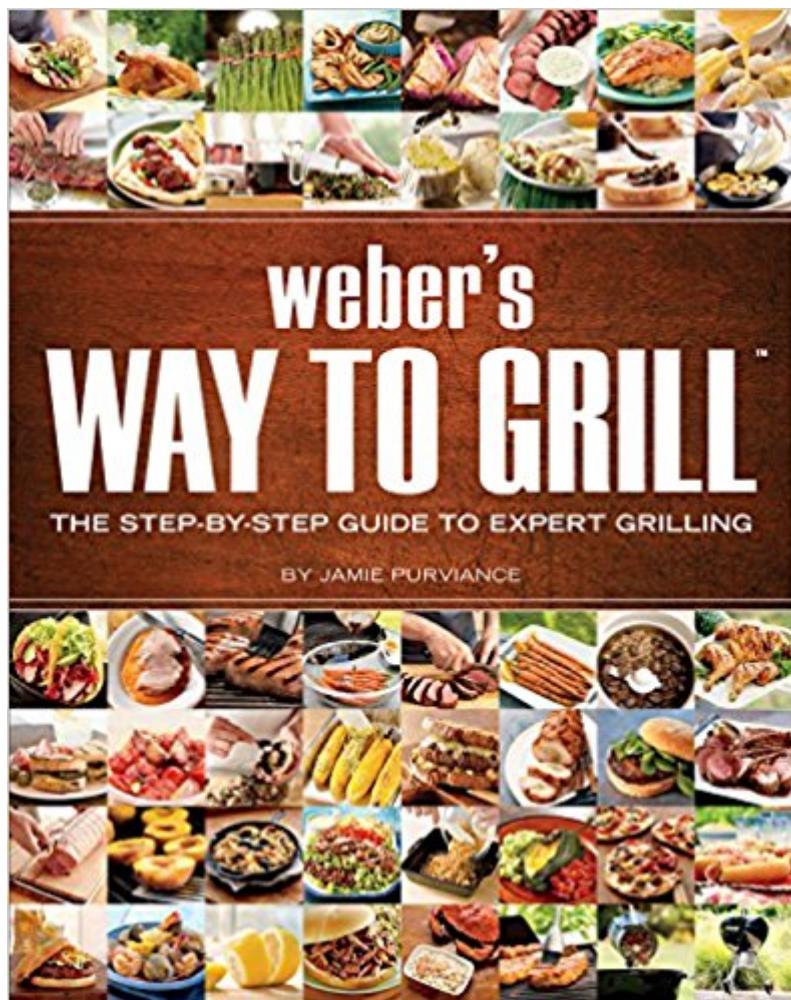


The book was found

Weber's Way To Grill: The Step-by-Step Guide To Expert Grilling



Synopsis

With indispensable tips and insights for getting better every step of the way, Weber's Way to Grill is an all-in-one master class in every aspect of outdoor cooking. It not only explains in clear, confidence-building recipes, it also shows readers with hundreds of color photographs exactly how to get the best results every time. Each chapter takes readers through successful techniques for grilling every item imaginable. The triple-tested recipes are wonderful by themselves, but even more valuable as delicious examples of how to put new skills to use. Next to the recipes, readers will find variations on all sorts of grilling methods, seasonings, and sauces. This book features hundreds of step-by-step photographs detailing every important moment in the process of grilling, along with captions about exactly how and why the techniques work as well as they do. It doesn't get more comprehensive than this.

Book Information

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Customer Reviews

JAMIE PURVIANCE is one of America's top grilling experts and Weber's master griller. He graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as Bon Appetit, Better Homes and Gardens, Fine Cooking, Town & Country, and the Los Angeles Times. He is the author of numerous cookbooks including Weber's Way to Grill, a James Beard Award nominee and New York Times best seller. Purviance has appeared as a grilling authority on numerous television shows including Today, The Early Show, Good Morning America, and The Oprah Winfrey Show. He lives in

California.WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor. From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

I got this weber cookbook for my husband's birthday recently. He got a new weber grill from his parents so I bought a few accessories for him. After browsing the book I immediately wrote down a few recipes to try out. There are some great recipes and easy ideas in this cook book. I especially love the seafood and vegetables chapters. There are a ton of recipes that I would have never thought of but I can't wait to try them. I have already tried a few (steak, fish and a few vegetable recipes) and they worked out great. The illustrations are fantastic - there are at least 3 pictures per recipe - and the instructions are very easy to follow. There are also more "exotic" recipes in this book, e.g. food wrapped in banana leaves or cooked in a skillet over the grill. I love browsing this book for fresh new ideas and can highly recommend it to anyone. Especially if you have a grill enthusiast as husband. He will probably thank you with delicious smelling and tasting dinners.

I absolutely love this book. This is the second copy I've bought, this one as a gift for my son to go with the Weber grill I gave him for his 30th birthday. It contains fantastic and foolproof recipes that are summer standards for my wife and me. Buy this together with a Weber grill and follow the recipes to the letter - paying attention to the combination of cooking times and temperature and you simply can't go wrong. I've bought a couple other books in this series, all by Jamie Purviance, but really like this the best by far. I can't say I am thrilled so far with some of the recipes for grilling vegetables; sorry, but I like my ratatouie juicy. Sometimes you just have to choose the technology to fit the material. But the meat and fish recipes - awesome. The only other gripe is the lousy binding which goes quickly so you end up with a collection of folios of a few recipes each. But there is an upside, which is that they are easier to use once they fall out of the book! I'm willing to forgive this failing, in fact I would put up with a lot more than that for the pleasure of using these recipes.

Thanks to the folks at Weber I have become a confident griller. First I bought a Weber Gas Grill (Q 2000) and then this book. All you need. I took my book to Staples to have it made into a spiral bound book which makes it much easier to use as it lies flat. Perfect step by step instructions and

great recipes. My husband loves sauces and this book delivers. I donated my other grilling books because this is only one I use.

First time griller here. When I got my grill, I made it a goal to not limit myself to hotdogs and hamburgers. I wanted to have some basic concepts ready, and go-to recipes. This book gives you a lot of the fundamentals to BBQ on a gas or charcoal grill. It has great recipes, and a lot of tips on making your life easier when it comes to cooking. Yes, there are plenty of videos and online resources that you could also utilize. But if you're like me, and you want something tangible to pick up and learn from, then you should really consider this book.

This is by far the best cookbook I have ever bought. It starts with the absolute basics about grilling: how to light your grill; direct vs. indirect heat; different types of charcoal. Then it gets right into the gourmet recipes -- recipes worthy of being served in a five star restaurant. The color pictures depicting various grilling-related techniques, e.g. trussing a chicken for your rotisserie or stuffing a flank steak are beyond description. There are often eight or ten photos guiding you step-by-step through a preparation technique.. The book ends with a couple dozen pages of rub, marinade, and sauce recipes, each of which includes a color-coded index suggesting the types of food each one is best suited to. Every recipe that I have tried so far has led to "This is the best (fill in the blank) I've ever had in my life". This book deserves five stars because of the 5-star reviews I get for every meal I make using it. Thank you Jamie Purviance.

It is very helpful for beginning grill masters ! But quite useful for experienced grillers also. My late husband was an excellent charcoal griller, and I gave that grill to my grandson along with this book and grilling accessories. My grandson has become a very accomplished grill "chef " and grills delicious meals with the tips and recipes from this Weber cookbook. I purchased the same book for myself along with a Weber Q grill and am enjoying grilling with the gas grill and trying the recipes and tips for successful and delicious meals.

I got this for my husband as he tries to tackle a wider expanse of grilling items other than chicken and hamburgers. He loves all the different recipes and techniques presented in this guide. Also, there are pictures with everything, which is a must! My only con for this item is that I wish some of the recipes were a tad more basic and utilize items you generally store in your kitchen. Some of the ingredients are things I would never buy unless for a the recipe. Even knowing that I would buy it

again.

After my husband got his new Weber grill, he started wanting to make some new things to eat. He is by no means a cook. He is great at the grill tho. We were looking for some recipes that were simple and didn't need a lot of fancy ingredients. We have been experimenting with some of these recipes. We made quesidillas for the first time. They were great. You can also make them with a skillet instead of the grill. It is nice to have a new variety of meals. This book has nice pictures and easy instructions. I bought it after reading a review on recommending this over the latest Weber grilling book. This one was less expensive and more of the recipes are our style (non-gourmet). If you're tired of just grilling burgers, hotdogs and steaks, this is the book for you. You can use the recipes as a guide and add or subtract ingredients to your own taste.

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