



Where There's Smoke, There's Flavor : Real Barbecue--The Tastier Alternative to Grilling

By Richard W. Langer

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Revised and expanded with more than 100 delicious recipes, this book tells backyard cooks how to turn their grills into slow-cooking barbecue machines. Includes traditional and imaginative approaches to barbecuing all kinds of meats and vegetables. Line drawings throughout.

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Editorial Review

From Publishers Weekly

Langer, who has authored three bread machine cookbooks (which will be combined in Little, Brown's August hardcover, *The Complete Bread Machine Bakery Book*) steps outdoors to the backyard smoker, latest darling of patient alfresco chefs. He finds much to extol: the ease of the slow BBQ process (requiring up to 10 hours or more for beef brisket); the succulence attained by cooking above a pan of water in smoky indirect heat; and the depth of flavor derived from marinades, dry rubs, basting?and, most of all, smoke. Before launching into his 120 recipes, Langer analyzes smokers (including the venerable Brinkmann), explains how to adapt Weber and gas grills and identifies tastes imparted by various woods. The heart of American barbecuing is ribs, says Langer, offering a dozen recipes including Gilroy's Garlic-Galore Ribs (calling for two heads of garlic) and Kimchi Ribs marinated in juice from Korean preserved cabbage. Bold barbecuers will encounter seductively unusual fare: Portabella-Stuffed Steak, Buffalo Roast, Linguica-Stuffed Chicken Thighs, Skewered Octopus and Smoked Broccoli Parmigiana. Ten sauces round out a book that may convince nonsmokers to light up.

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From the Back Cover

In this comprehensive book for people who love grilling, Richard Langer introduces a whole new world of flavorful barbecued food - from meat, poultry, and fish to vegetables, accompaniments, and appetizers. Langer assesses smoking equipment from the classic multilevel silo cooker to the modified Weber, and offers a simple trick for converting your gas or electric grill to a true slow-cooking barbecue machine. And he covers such techniques as how to gauge and achieve the correct temperature for smoking as well as how to choose varieties of wood for the enhancement of different flavors. Langer includes a source guide for commercial sauces, exotic woods and chips, a selection of smokers, and handy smoking tools and gadgets.

About the Author

Langer is a former gardening columnist for the New York Times.

Users Review

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Bruce Davis:

Playing with family inside a park, coming to see the marine world or hanging out with friends is thing that usually you will have done when you have spare time, after that why you don't try factor that really opposite from that. One activity that make you not feeling tired but still relaxing, trilling like on roller coaster you have been ride on and with addition info. Even you love Where There's Smoke, There's Flavor : Real Barbecue--The Tastier Alternative to Grilling, it is possible to enjoy both. It is great combination right, you still would like to miss it? What kind of hang-out type is it? Oh come on its mind hangout fellas. What? Still don't obtain it, oh come on its referred to as reading friends.

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