



# 300 Big & Bold Barbecue & Grilling recipes

These incredible recipes are not only the boldest but share the best-kept secrets from around the world. The key to delicious results is building the bold flavor before, during and after barbecuing. For example, if you want your rib eye steak to have a charry exterior and a rare interior, that means a good rub on your steak, a hot fire in close proximity to your steak and a short cooking time. You'll learn all this and more — from basic grilling and smoking techniques to special variations on each. Whatever type of outdoor barbecue equipment you have, you can produce memorable dishes, full of bold flavor, from barbecue traditions all over the world.

Discover how to barbecue and grill everything from beef and chicken to shellfish, bison, fruit and breads.



- Detailed advice on grilling, as well as specialty techniques such as herb grilling, adding a kiss of smoke, leaf-wrapping, stir-grilling, planking and spit-roasting
- Instructions on turning your grill into a smoker
- An entire chapter devoted to rubs, brines, bastes, glazes and sauces

**KAREN ADLER and JUDITH FERTIG**, the BBQ Queens, are from Kansas City, Missouri, and have collectively authored more than 20 cookbooks, nine of which focus on barbecue and grilling. The BBQ Queens have been featured on the Food Network and in *USA Today* and the *New York Times*. They are both members of the prestigious culinary organizations Les Dames d'Escoffier and the International Association of Culinary Professionals. [www.bbqqueens.com](http://www.bbqqueens.com)



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