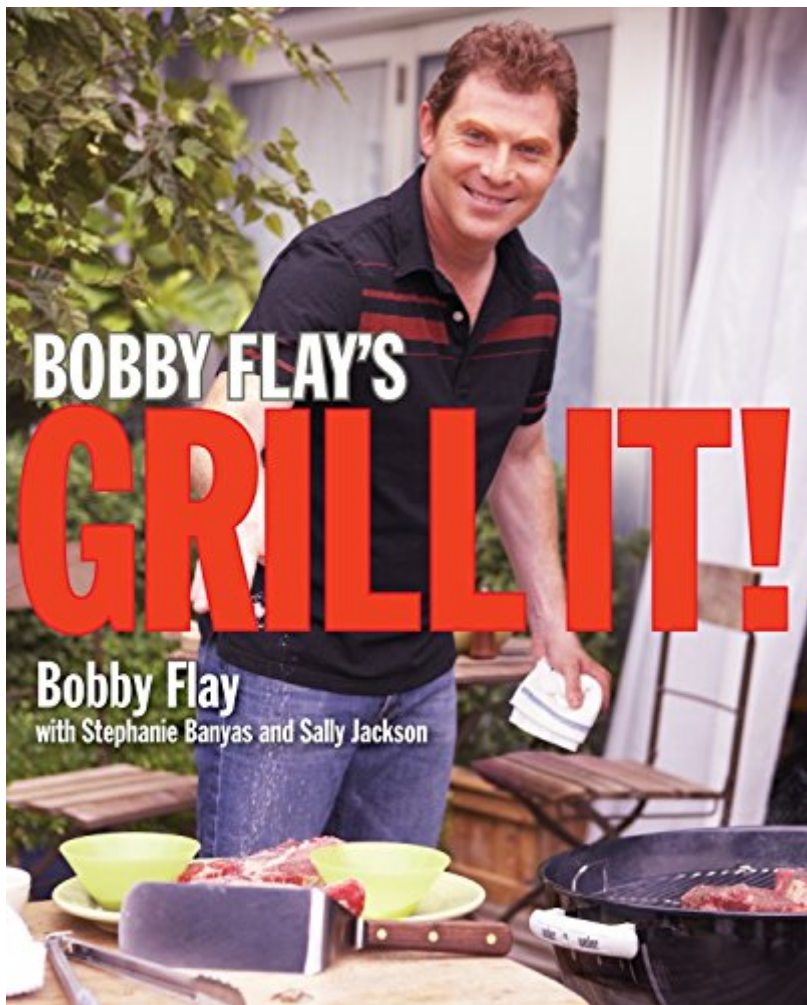




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Bobby Flay's Grill It!



Synopsis

Fire up the best backyard bashes with 150 simple and delicious recipes from grilling guru Bobby Flay in his first-ever fully illustrated, full-color grilling book. Whether you've picked up corn at a local farmstand or chicken breasts at the supermarket, a fantastically flavorful, ridiculously simple grilled feast is right at your fingertips with Bobby Flay's Grill It! Packed with the innovative marinades, sauces, vinaigrettes, and rubs that have helped make Bobby a celebrity chef and leading restaurateur, this beautiful cookbook will help you transform basic ingredients into grilled masterpieces year-round. Bobby knows how you shop and cook and knows you think "I want burgers tonight" or "I want to do a main course on the grill." As a result, the book is conveniently organized by ingredient, with chapters covering juicy beef steaks and succulent shrimp, of course, as well as perhaps less traditional grill fare such as asparagus, fruit, lamb, scallops, potatoes, and squash, so you can expand your backyard repertoire. Bobby teaches you how to grill each staple perfectly while also offering an arsenal of ideas for how to transform your favorite ingredients into something inventive and satisfying such as Grilled Chicken Thighs with Green Olives and Sherry Vinegar-Orange Sauce or Grilled Steak with Balsamic-Rosemary Butter. A truly comprehensive grill guide, Bobby Flay's Grill It! also includes:

- Bobby's take on charcoal versus gas grills (and how to pick one whatever your preference and budget)
- A list of indispensable grilling tools
- A guide to stocking the perfect grill pantry
- A resource guide for high-quality ingredients, supplies, and accessories

Simply put, Bobby Flay's Grill It! is Bobby at his best. No matter what you choose to grill (or what looks best when you actually get to the store), Bobby helps you create an easy meal that is fresh, flavorful, and fun to cook. This is the new, must-have guide to becoming a grilling guru in your own right.

Book Information

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Regional

Customer Reviews

I gave Bobby Flay's GRILL IT to a graduate of USC (Carolina) & he loves it. For graduation he received a large, Green Egg Grill, so along with Bobby's cookbook he has never looked back. I must say this cookbook has really encouraged him & he has become more confident as his skills increase. Great Grilling Book.

Love, Love this book always a go to book

Always a hit with the gift receivers on my list.

While it is only the start of grilling season, I have already made several of the recipes in this book and they have definitely added some new flavors to my grilling arsenal. While I don't use sauces for every dish that I cook, some of the sauces in this book are fantastic; I particularly enjoyed the blood orange vinaigrette. I wouldn't recommend this book for the newbie cook, but for anyone who is proficient at grilling and is looking for some new ideas this book is a great pickup.

Great condition

I bought this book for a gift. My daughter lives in Arizona she wrote, that her husband does the grilling and that she selected already some dinner that she wants her husband to make because they look so delicious.

This cookbook is great! I got it for my husband, along with a new grill. He loves it. He never had a cookbook in his life - he doesn't cook! But he enjoys grilling and loved the ideas, techniques, instructions, how to shop, tips, etc. that he read in this cookbook. It tells you everything you need to know. We have tried many things that we had never tried grilling before and they come out good. I recommend this cookbook for any grillers!

Wow, this is a fantastic cookbook! I'm made several recipes already and they were all delicious...even my toddler ate the pork tenderloin which he always avoids! I also like how it's organized. Rather than organizing by appetizer, main dish etc, it's organized by food - such as corn, mushrooms, pork, chicken and more. Each chapter starts with the perfect way to grill that particular food, then follows with recipes using that main ingredient. I highly recommend this book!

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