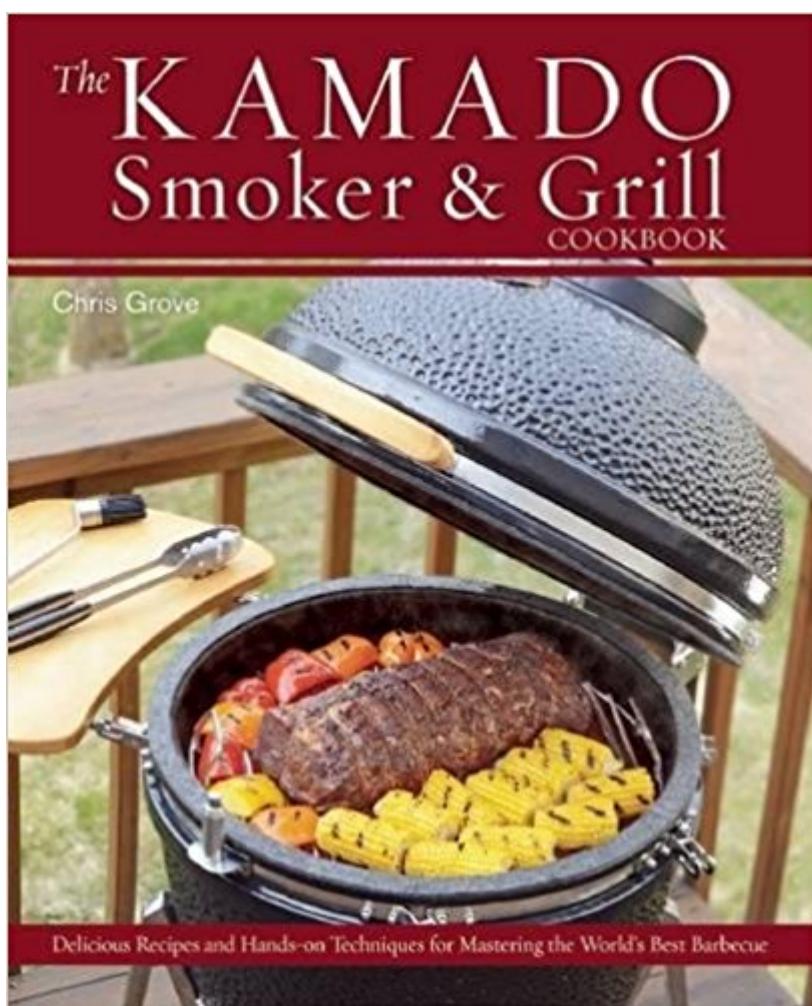


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The Kamado Smoker And Grill Cookbook: Recipes And Techniques For The World's Best Barbecue



Synopsis

THE FIRST ALL-ENCOMPASSING GUIDE TO THE WILDLY POPULAR EGG-SHAPED CERAMIC COOKER THAT'S BLOWING UP THE WORLD OF BARBECUEOrganized into 52 tutorials that combine a valuable kamado cooking technique with a delicious recipe, this book takes you from casual griller to kamado master chef with detailed instruction on: Grilling: Cajun Strip Steak; Smoking: Hickory-Smoked Chicken; Searing: Cowboy Ribeye; Brick Oven Baking: Wood-Fired Pizza; Stir-Firing: Thai Beef with Basil; Salt-Block: Grilling Tropical Seared Tuna; Cold Smoking: Flavorful Fontina Cheese; Convection Baking: Apple Flambé

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Customer Reviews

Chris Grove is the resident pitmaster of the popular BBQ and grilling blog Nibble Me This. In addition to his blog, Chris's recipes and photos have appeared in several national media outlets such as Healthy Life Magazine. He has also professionally developed recipes for national brands like Busch Beans. He is a certified BBQ judge and occasional competitive BBQ cook, which has afforded him opportunities to work alongside and learn directly from the best pitmasters, including world champions. However, Chris' real love is creating recipes for the backyard chef. He has spent the past decade experimenting with his cadre of grills & smokers, trying out emerging ingredients & trends, and creating exciting new recipes from the flames.

I consider myself to be an expert Kamado Grill user/owner as it's part of my professional life cooking

on them. There are very few books on the market dedicated to Kamado Cooking so when I found out Mr. Grove had published this one, I ordered it right away! I had been following his blog online for a couple years and I know his culinary skills on the grill are outstanding. This book is particularly helpful for a new/inexperienced Kamado owner because it gives you a lot of detail on how the kamado grill works and how to operate it properly. Kamado grills are fantastic cookers and grilling is just a small part of what they do. I like to consider them as charcoal fired ovens, and when you start to think of them this way, a world of opportunity opens for you! This book starts you on your journey by explaining the parts of the kamado grill, how to start it up and how to control your fire for cooking at various temperatures. Controlling the airflow through the grill is the key to controlling the temperature and this book gives you everything you need to know about those techniques. Beyond that, this book gives you a ton of insight into what accessories you want in your arsenal as you become a Kamado GrillMaster! All this is in just the first pages of the book! After those basics are covered, you are treated to a ton of great recipes that take advantage of every possible type of cooking you would want to do on your Kamado grill. This book is not just for beginners. There are recipes and techniques covered here that will benefit Kamado cooks of all levels. Don't let your outdoor cooking bookshelf fall short by not picking up a copy of this book!

This is a very interesting book. I typically jump around in cookbooks. This one is organized so that there's a skill being taught along with each recipe. It's not clear to me whether the order was intentional or not, but I'm going to go through the book in order in case it is. A lot of the recipes have a "try this next" after it, giving you other jumping off points to play with. We had an electric smoker for years and loved it. When it died, I bought this grill, and am very happy with it. There's a bigger learning curve, but to my delight, it's surprising low maintenance. A Pit Boss 71240 Kamado BBQ Ceramic Grill Cooker, 24" Pictured below: Pics 1-2) Lesson#1: Paper towel lighting method and Spinach-Stuffed Pork Chops (p 19-22. Hooray! The lighting method works! The chops reminded me of a Jacques Pépin recipe that I love, so I made his butter glazed carrots to accompany it. Delicious, and not my standard grill fare! Pics 3-5) Lesson#2: Gas torch lighting method and Game Day Chili Cheeseburger (p 23-26. I don't have a torch, so I went with this thing instead. Pit Boss 74120 Electric Charcoal Igniter. The electric starter is really easy. You don't even need starter cubes. The burger was really awesome. Pic 6) Lesson#3: Direct grilling and Grilled Steaks with Cajun Butter (p 27-30. That is a *great* steak. Pic 7)

Lesson#4: Indirect grilling and Fire-Roasted Meatloaf Sandwiches à»ç à»œ p 31-35. Awesome. I never considered grilling a meatloaf before. I adore the flavor. He said you could toss a little wood on, so I added just a few chips.Pic 8) Lesson#5: Spatchcocked poultry and Hickory Smoked Chicken à»ç à»œ p 37-39. Oh my gosh, yes! Thatà»ç à»œ s a delicious chicken! I made veggie kabobs (bell peppers, zucchini, shrooms, and onions) brushed in olive oil and sprinkled in season salt to go with it. They go on for the lat 1 à»ç à»œ hours at the chicken smoking temp. This was another indirect grilling one. You can see the heat deflection plate in the background. Here à»ç à»œ s the rest of the lessons/recipes being taught. I à»ç à»œ ll update this as I work my way through it.Lesson#6: Smoking, low and slow, and Smoked Pork Butt with Carolina Slaw à»ç à»œ p 40-44.Lesson#7: Smoking, hot and fast, and Turbo Brisket à»ç à»œ p 45-48.Lesson#8: Cooking wings over direct heat and Beer-Brined Wings à»ç à»œ p 49-51.Lesson#9: 30-20-10 wings and Thai Sticky Wings à»ç à»œ p 52-54.Lesson#10: Roasting rack/pan combo and Fire-Roasted Pork Loin with Root Vegetables à»ç à»œ p 55-57.Lesson#11: Injecting flavor and Agave-Glazed Smoked Turkey Breast à»ç à»œ p 58-60.Lesson#12: Using brines and Pork Tacos with Corn Salsa à»ç à»œ p 61-64.Lesson#13: Creating and using marinades and Island-Style Chicken Sandwich à»ç à»œ p 65-68.Lesson#14: Dutch ovens and Cherry Cheese Danish Cobbler à»ç à»œ p 69-71.Lesson#15: Convection Baking and Appalachian Apple Flambé à»ç à»œ p 72-74.Lesson#16: Sear/roasting steaks and chops and Cowboy Ribeye with Ranch-Style Beans à»ç à»œ p 75-77.Lesson#17: Reverse searing steaks and chops and Two-Finger Pork Chops à»ç à»œ p 78-80.Lesson#18: Reverse searing roasts and Three-Chile Tri-Tip with Grilled Salsa Verde à»ç à»œ p 81-84.Lesson#19: Hot tubbing and Flat Iron Steak Tacos with Green Chile Crema à»ç à»œ p 85-87.Lesson#20: Stuffed cheeseburgers and Green-Chile Stuffed Burgers with Avocado Ranch Dressing à»ç à»œ p 88-90.Lesson#21: Stir-firing and Thai Beef with Basil Fried Rice à»ç à»œ p 91-94.Lesson#22: Brick-press grilling and Brick-Grilled Chicken Panini à»ç à»œ p 95-97.Lesson#23: Plank grilling and Ponzu-Glazed Salmon with Pineapple-Jalapeno Pico de Gallo à»ç à»œ p 98-100.Lesson#24: Steam Cooking on a Kamado and Beer-Steamed Snow Crab with Corn and Potatoes à»ç à»œ p 101-103.Lesson#25: Grill toppers and veggie woks and Steak Fajita Rice Bowls à»ç à»œ p 104-107.Lesson#26: Corn three ways and Butter-Braised Corn à»ç à»œ p 108-110.Lesson#27: Wok-top broiling and Grilled Kentucky Hot Browns à»ç à»œ p 111-113.Lesson#28: Raised direct grilling and Grilled Ranch Chicken à»ç à»œ p 114-116.Lesson#29: Cooking with stoneware and Veggie

Potstickers à p 117-120.Lesson#30: Using grill grates and Chilean Sea Bass with Pineapple-Mango Salsa à p 121-123.Lesson#31: Grilling with Skewers and Pork Kebabs with Cashew Sauce à p 124-126.Lesson#32: Flexible skewers and Curry Chicken with Coconut Basil Sauce à p 127-129.Lesson#33: Spider rig searing and Seared Beef Fillet with Creole Brandy Sauce à p 130-132.Lesson#34: Pan roasting and Skillet Chicken Verde à p 133-135.Lesson#35: Sous-vide and Grilled Herb Chicken with Red Jalapeño Sauce à p 136-138.Lesson#36: Cold smoking and Smoked Fontina Cheese Mashed Potatoes à p 139-141.Lesson#37: Salt block grilling and Salt-Seared Tuna Salad with Tropical BBQ Vinaigrette à p 142-145.Lesson#38: Smoking with electronic controllers and Baby Back Ribs with Bootlegger BBQ Sauce à p 146-151.Lesson#39: Breakfast on the Kamado and Grilled Stuffed French Toast and Classic Breakfast à “Fatty à p 152-155.Lesson#40: Dip and flip and Shrimp Scampi on a Stick à p 156-158.Lesson#41: The Kamado as a brick oven and ABT Pizza à p 159-161.Lesson#42: Baking bread and Mary Alice à „cs Sourdough Bread à p 162-165.Lesson#43: Griddle cooking and Sliders Mignon à p 166-168.Lesson#44: Blackening and Blackened Chicken Wraps à p 169-171.Lesson#45: Single serve dishes and Spinach Alexis à p 172-174.Lesson#46: Because you can and Grilled Shrimp and Grits Appetizer à p 175-177.Lesson#47: Roulade-style roasts and Flank Steak Roulade with Manchego Cheese, Spinach, and Sun-Dried Tomatoes à p 178-181.Lesson#48: Cast iron skillets and Black Bean Burgers à p 182-184.Lesson#49: Coordinating cooks and Turtle Eggs, ABTs, and Bacon-Wrapped Tots à p 185-188.Lesson#50: Beer-can chicken and Shot Glass Cornish Hens à p 189-190.Lesson#51: Grilling on the coals and Persimmon-Grilled Lamb Chops à p 191-193.Lesson#52: Prime rib and Reverse Seared Prime Rib à p 194-198.Appendix: Troubleshooting and conversions.

... with every Kamado cooker that is sold.If a person is simply looking for a/another collection of recipes, this is not your book.If a person is interested in 87 different rubs or 93 different marinades or 107 different barbecue sauces, this book will sadly disappoint.If, on the other hand, a person is genuinely wanting to explore all (well, maybe not "all", but at least 27 or so) DIFFERENT ways the Kamado can be used, with realistic recipes providing good, solid examples of those techniques, then this is the book to buy.The author's introduction says "I want to provide Kamado owners with

inspiration and a toolkit of ideas to help them explore what their ceramic cookers can do." He accomplished that goal with flair, photos, and style.

I tried two recipes so far and they came out perfect. The step by step directions and illustrations are easy to follow making the book a good purchase.

Not what I thought it would be, was looking for more common cooking , Is illustrated well and easy to read, but too many types of food cooking that I was not looking for. Too complicated type dishes , Wanted more common types of regular bbq and smoking of meats

Thanks Chris, this is a great book! I don't usually purchase books, why do you need to with google and youtube? This book is worth it to have all the ways to use a Kamado in one easy place. The recipe's are good and the author has a great writing style.

I'm new to cooking on a Kamado. I love cooking on it & the results but I was starting to get frustrated with some challenges I was having with it. This book was the answer!!!! It answered every question I had & even the ones I didn't know to have. I love the format & how the author is not overly opinionated on how to do cooking. I wish there was a way to contact the author with some questions. There's not a contact page or a place to put my e mail on his web site. I can't say enough good about this book!!! My prayers have been answered. I'm excited to try the recipes. Thanks Chris

Good book, love the tips and recipes. I tried the 30-20-10 wings and they turned out great, juicy and fall off the bone tender. So tender that I had to be careful not to tear the meat off with the tongs as I flipped them for the last time.

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