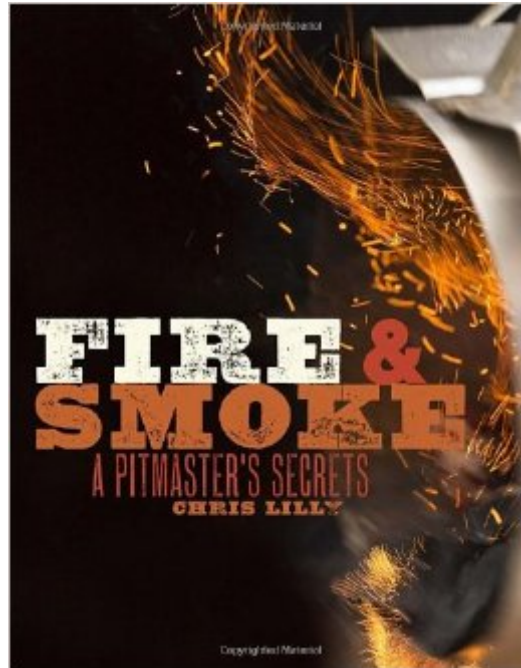


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# Fire And Smoke: A Pitmaster's Secrets



## Synopsis

Grill like a pro with the expert recipes and tips in *Fire and Smoke*. A World champion pitmaster Chris Lilly combines the speed of grilling with the smoky flavors of low-and-slow barbecue for great meals any night of the week, no fancy equipment required. Cook trout in a cast-iron skillet nestled right in smoldering coals for a crispy yet tender and flaky finish. Roast chicken halves in a pan on a hot grill, charring the skin while capturing every bit of delicious juice. Infuse delicious smoke flavors into fruits and vegetables, even cocktails and desserts. *Fire and Smoke* gives you 100 great reasons to fire up your grill or smoker tonight.

## Book Information

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (76 customer reviews)

Best Sellers Rank: #94,700 in Books (See Top 100 in Books) #24 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #75 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #95 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

## Customer Reviews

If you are a big fan of the BBQ community like I am, then you surely know who Chris Lilly is. He is a World Champion Pitmaster, and when he writes a book, you know it will be good. I received an advance copy of this book and was hooked as soon as I opened it. If you have read any of my other cookbook reviews you know I am a fan of pictures. Especially really good pictures. And this book is loaded with really good pictures. If you pick this book up at a bookstore and look through it, you will be hooked, you will buy it. I like to cook some recipes from a book to get an idea of how good the recipes are. The first meal I cooked was the Smoked Pork Tenderloin & Spinach Salad. It was excellent! We do a lot of pork tenderloin on the grills and smokers at my house, and they almost all come out really good. One of my sons commented at dinner that this was the best pork tenderloin he has ever eaten. That is a pretty big compliment around here because we eat pretty damn good

on a regular basis at this house. And when my wife and I both run food related websites where we cook constantly and are always focused on food, you probably get the idea that we might know a thing or two about good food. Need less to say this Smoked pork Tenderloin will be added to the rotation at our house. The second meal I cooked was the Chipotle Grilled Tri-Tip. It came out great also. The chipotle flavor came from a can of chipotle peppers in adobe and gave a fantastic flavor to the Tri-Tip. I do not use chipotle peppers in adobe often, and I do not cook Tri-Tips often, but after making this meal I realized I will be using both more often. The recipe was simple, yet very flavorful. When I read through a cookbook I put sticky notes on the recipes I want to try.

Typically the books I review are about Christian theology, however this summer I am reviewing a few cookbooks also. I am an avid griller; in particular I enjoy smoking meat or other foods. So when I saw Chris Lilly's new book, *Fire and Smoke: A Pitmaster's Secrets* I jumped at the chance to review it! I was not disappointed. The book has eleven different categories of foods for grilling that range from grilled cocktails to grilled pizza to various meats and even a section that gives recipes using leftovers from your BBQ. (Who has leftovers when they BBQ!?) If you are new to grilling and smoking don't be intimidated. Chris begins the book by discussing the various types of grills and smokers available for private use, mentioning the pros and cons of each. He also talks a bit about working with wood as a smoke and heat source, giving some general guidelines. What was good about this book: Great recipes. I made several the first week after receiving the book, including: Cowboy Ribeye with coffee dry rub, Seasoned mustard drumsticks with peach molasses glaze, Sweet and Spicy Smoked pickles, smoked ratatouille, and smoked artichokes with spicy mayonnaise. They were excellent, though I would suggest adding sriracha to the ratatouille. Dry rub and sauce recipes. He has many a whole section devoted to this. I used several and they were all very good. Nice layout and photographs. What was not so great about this book: Serving information. For example, when I made the smoked ratatouille the serving information said it serves 10-12 people. • This might be true as an appetizer, but not as a main. I fed four adults and two kids with recipe and had just enough leftovers for two people in the end.

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