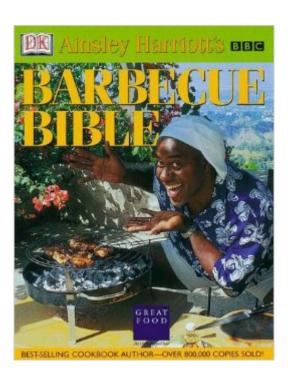
## The book was found

# **Ainsley Harriott's Barbecue Bible**





### Synopsis

Fire up the grill with Ainsley Harriot! Flamboyant TV chef Ainsley Harriott sets out to revolutionize outdoor cooking with this complete guide to barbecue. Inspired by outdoor cooking from around the world, Harriott shares his secrets for successful entertaining in the open air using everyday ingredients to create mouth-watering dishes. Planning a successful barbecue is easy with these fool-proof recipes for such taste sensations as Maple-glazed Pork Spare Ribs and Heavenly Hot Potato Salad with a Crispy Bacon Dressing. Harriott tops it off with tempting quick-and-easy desserts, to make for memorable summer feasts.

#### **Book Information**

Hardcover: 192 pages

Publisher: DK ADULT; 1st American ed edition (August 1, 2000)

Language: English

ISBN-10: 0789468077

ISBN-13: 978-0789468079

Product Dimensions: 7.8 x 0.7 x 10 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.5 out of 5 stars Â See all reviews (4 customer reviews)

Best Sellers Rank: #2,468,752 in Books (See Top 100 in Books) #72 in Books > Crafts, Hobbies

& Home > Antiques & Collectibles > Radios & Televisions #1389 in Books > Cookbooks, Food &

Wine > Outdoor Cooking > Barbecuing & Grilling

#### Customer Reviews

What, you may ask, is an intellectual snob such as myself doing reviewing a TV series cookbook on barbecuing. Well, I have a small confession to make - I love barbecued foods, but my lifestyle doesn't give me many opportunities to indulge. A friend gave me this book, probably in the hope of widening my horizons, and has succeeded. I intend to convince everyone I know to have a barbecue and make goodies from this book. Ainsley Harriott, who has brought the madcap back into cooking, has made this into a treasure chest of unusual and delicious sounding recipes. He includes recipes for 41 sauces and relishes alone, which I find overwhelming. He then goes on to create page after page of appetizers, main courses, vegetables, side dishes, breads, desserts, and drinks. Colorful photography guarantees that the reader with be tormented by the desire to eat everything one sees. In spite of silly names like Chargrilled Pineapple Chicken Kiss-Kiss and Colorful Calabrian Lamb Patties, the recipes are actually quite sensibly done. Ingredients are laid out and instructions

are carefully stepped out. Sections on equipment, barbecuing tips, and suggested menus pretty much guarantee that almost anyone can go from novice to master of the grill with few hitches. Why settle for burgers when you can dine on Barbecued Lobster with Three Flavored Butters?

I'm so excited to cook some spicy meat, boy.

I wasn't planning on learning alot when I ordered this book. It looked interesting, though. It came in the mail and I have to say, I love it! It brings a whole new view to grilling. Plus, being published by DK you know the picture quality is great. I would recommend this to the griller.

I was able to learn how to make my "Hot spicy Meat". I would definitively recommend the Barbecue Bible to anyone that wants "Hot spicy Meat"

#### Download to continue reading...

Ainsley Harriott's Barbecue Bible How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook The Bible Study for Beginners Series: Learn the Bible in the Least Amount of Time: The Bible, Bible Study, Christian, Catholic, Holy Bible, Book 4 The Bible: How to Read, Study, and Understand the Bible (The Bible, Bible Study, Christian, Catholic, Holy Bible) Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes Bible Dictionary Collection - Deluxe Study Edition (KJV Bible, Smith's Bible Dictionary, Easton's Bible Dictionary, over 40,000 Links) The Korean Table: From Barbecue to Bibimbap 100 Easy-To-Prepare Recipes Meathead: The Science of Great Barbecue and Grilling Franklin Barbecue: A Meat-Smoking Manifesto Smoking Meat: The Essential Guide to Real Barbecue The Prophets of Smoked Meat: A Journey Through Texas Barbecue Buxton Hall Barbecue's Book of Smoke: Wood-Smoked Meat, Sides, and More Big Bob Gibson's BBQ Book: Recipes and Secrets from a Legendary Barbecue Joint Diva Q's Barbecue: 195 Recipes for Cooking with Family, Friends & Fire Roadfood: The Coast-to-Coast Guide to 900 of the Best Barbecue Joints, Lobster Shacks, Ice Cream Parlors, Highway Diners, and Much, Much More, now in its 9th edition Roadfood: The Coast-to-Coast Guide to 800 of the Best Barbecue Joints, Lobster Shacks, Ice Cream Parlors, Highway Diners, and Much, Much More Famous Dave's Barbecue Party Cookbook: Secrets of a BBQ Legend The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue Bobby Flay's Barbecue Addiction Burgers: From Barbecue Ranch Burger to Miso Salmon Burger

Dmca