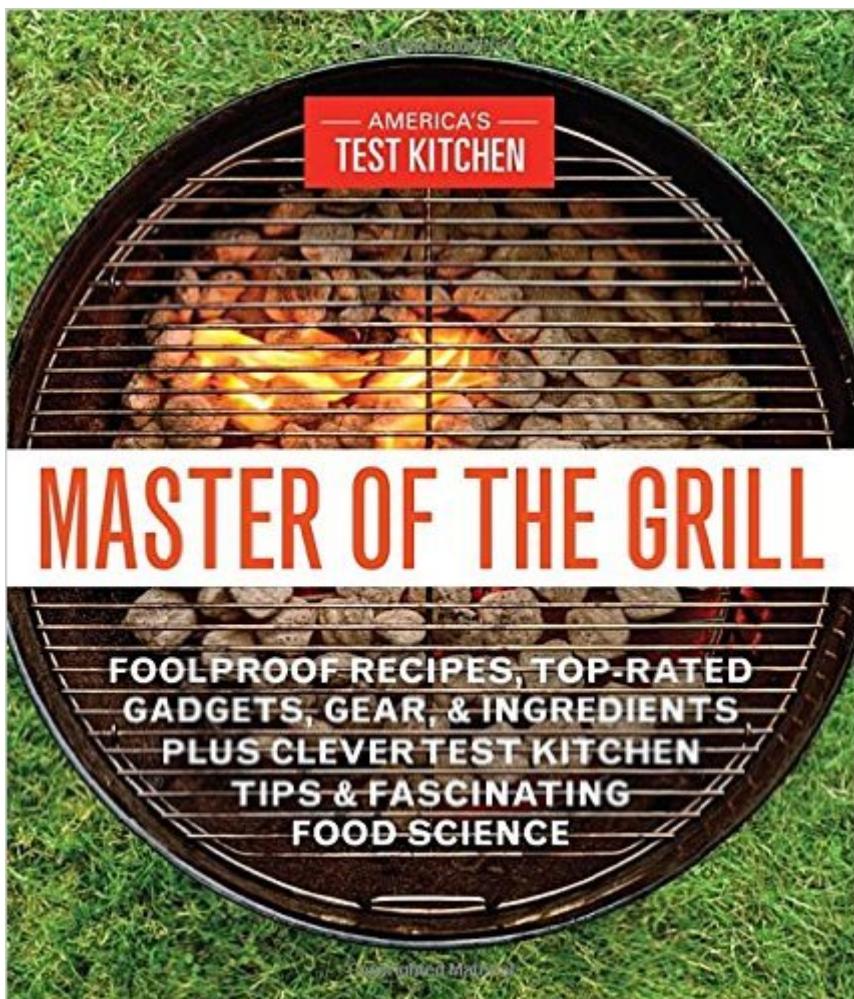


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# Master Of The Grill: Foolproof Recipes, Top-Rated Gadgets, Gear & Ingredients Plus Clever Test Kitchen Tips & Fascinating Food Science



## Synopsis

Part field guide to grilling and barbecuing and part cookbook, *Master of the Grill* features a wide variety of kitchen-tested recipes for meat, poultry, seafood, vegetables, pizza, and more. These are the recipes everyone should know how to make—“the juiciest burgers, barbecue chicken that’s moist not tough, tender grill-smoked pork ribs, the greatest steak (and grilled potatoes to serve alongside). Regional specialties are included, too—“learn how to make Cowboy Steaks, Alabama BBQ Chicken, and Kansas City Sticky Ribs. Colorful photography captures the beauty of the recipes and step-by-step shots guide you through everything you need to know. A section on grilling essentials covers the pros and cons of gas and charcoal grills and which might be right for you, as well as the tools you’ll use with them—“such as grill brushes, tongs, vegetable baskets, and wood chips and chunks.

## Book Information

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Average Customer Review: 4.7 out of 5 starsÂ See all reviewsÂ (63 customer reviews)

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## Customer Reviews

This book has many terrific recipes in it; I know because I have made and enjoyed many of them. As far as I can tell, all of these recipes have appeared in the magazines (Cook's Illustrated/Cook's Country). So, yes, I gave it four stars because the recipes are great, but I am returning it because I have a full set of the magazines - that is why I am writing this review, so that potential purchasers will know that if they have a full set of the magazines, they essentially have this book. IMO it would have been more accurate if ATK had subtitled this book "A Collection of the Best Grilling and BBQ Recipes from Cook's Illustrated and Cook's Country". That being said, it is a beautiful book with great pictures, good tips and advice, and a fun format. I am a big fan of ATK, but I don't have room on my shelf for another book when I already have the recipes. BTW - For anyone interested in

canning and preserving, check out ATK's new book that subject. It is great!

I am new to ATK so my husband and I love this book. I can understand the frustration if these are the same recipes as the last, but they're new to us. I bought my husband a new Weber Kettle (also recommended by ATK) for his birthday and preordered this book to go with it. He sat down for a couple hours the day it came in and flipped through it, salivating over some of the recipes. He did say he wishes the authors had better organized the tips, methods, etc. within a Techniques section versus having to flip through each and every recipe, which would improve the organization and reference of the book. Overall, though, it has great tips and tricks, especially for first timers and novices!

As a previous reviewer noted, this book has techniques and tips randomly sprinkled amongst the recipes. I had read that before purchasing, but didn't think it would be much of an issue. I didn't realize that the book also didn't have any sort of introduction to grilling with grilling basics, so the only way to find that basic grilling info is to page through and hope you come across the correct random tip/technique. I do not like that organization at all, it makes it unnecessarily difficult to find, for example, what they mean by a bi-level fire if you don't already know. The recipes have been good, on par for typical ATK recipes, with sometimes convoluted instructions (in the advanced section) to get spectacular results. Some of the recipes have appeared in either the magazines or previous cookbooks. Overall though, I like the "Cook's Illustrated Guide to Grilling and Barbecue" better than this book. The info in the older book is more logically organized and easier to use. I give this book 2 stars for organization and ease of use, and 4 stars for the recipes.

I love this book. Great illustrations and recipes. I like to usually get a Kindle version as well for favorite book but IT IS TERRIBLE THAT THE COST OF THE KINDLE VERSION IS \$10 HIGHER THAN THE PAPERBACK VERSION. MAKES NO SENSE AT ALL SO I WILL PUT IT ON MY WISH LIST TO SEE IF PRICE EVER DROPS AND IF IT EVER GETS CLOSE TO \$9.99 I AM SURE I WILL HAVE PASSED. The hard copy is however still great and the usual Test Kitchen quality if not more.

I'm a Big Green Egg-head... Following in the strong history of good cooking ideas from ATK, this book is right up there... So many of the ideas for a charcoal grill are easily adapted for BGE application...Strongly recommend this book...Have lots of post-it notes stuck throughout the book...

I brought home a copy of this from my local library and almost immediately ordered my own. It's a 2016 edition and sells for \$18 vs \$30 retail. It's a great information source from America's Test Kitchen. Besides recipes it reviews hardware like grills and smokers as well as comparing condiments and handing out tips that they experiment with...things like bread being left at room temp instead of in the fridge and saving jalapenos in salty water (brine solution) to keep them from quickly spoiling). Exceptional!

I saw this cookbook recommended as one of the best new books of the summer in the WSJ, and I have to agree. It is thoroughly researched and tested, and it is chock full of useful information. Nice pictures, and all of the recipes we have tried have been amazing. My husband is passionate about grilling, and I was unsure whether he would find any new information in this book, but he loves it and has learned many new things from it. Great buy!

What can you say, It's America Test Kitchen of which I am a very big fan. Not much was new to me because I have over the last few years become an accomplished grill master and BBQ expert. But what is there in such plain and simple language and pictures I totally agree with.

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