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# Slow Fires: Mastering New Ways To Braise, Roast, And Grill



## Synopsis

A diligent crisping, a murmuring simmer, a slow roast, a ripping hot sear: mastery of the subtleties of heat and time is Justin Smillie's hallmark. In this book, the celebrated chef of Upland explores the fundamental techniques of braising, roasting, and grilling--and shows you how to see them in new ways, to learn the rules to break them. The chapters begin with thorough lessons on these basic methods. From there, the recipes evolve to feature variations on the techniques, altering ratios of moisture, intensities of heat, reversing expected processes. Sometimes the techniques are surprising, like braising chicken legs in the juices created by overcrowding a pan of peppers. And sometimes the results are unbelievable, like tender peppercorn-crusted short ribs, made by first steaming the ribs before searing them to a spicy crisp. This is a book about delighting in the details, about cooking by hand, about learning to see and smell and touch like a modern master. It's a book you will keep, read, learn, and cook from for years to come.

## Book Information

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## Customer Reviews

Slow Fires is an appealing hardcover edition featuring lovely color photos of exquisite dishes. In this amazing detailed book, Chef Justin Smillie will help readers to master the art of braising, roasting, and grillin, and turn every meal into a delicious culinary experience! It is like having a culinary school readily available at your fingertips. Do you know how to brine, dry oxtails, or how to make the braise? Well, you are in for a treat, because 'Red Wine-Braised Oxtails with Marinated Savoy Cabbage' is one of the first meals presented in the Braising Section of this wonderful book. The moment I saw

this dish I knew I had to prepare it - I have prepared oxtails several ways, but never like this...mmm mmm hmm. Because at the time of this review we are knee-deep in winter, I thought, why not check out the 'Wintertime Clams in Avocado-Chile Butter' also located in the Braising Section, you'll only need 4 pounds of littleneck clams and about six other items to complete this soon-to-be your Wintertime favorite dish. You may think you know how to roast, but you do not know roasting until you roast three pounds of jumbo whole shrimp to prepare the, 'Shrimp A La Plancha with Romesco and Herbed Melon' dish as outlined on page 151 in the Roasting Section. As I was flipping through the Roasting Section, a lovely photographed dish of 'Pancetta Wrapped Halibut with Grated Tomato and Summer Squash' made me place a post-it on the page as a reminder to try my hand at this quick-cooked meal one upcoming Saturday - I cannot wait. Let's skip on to the Grilling Section, shall we; where you will discover an easy way to give a lobster a more intense, sweeter, smokier flavor.

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