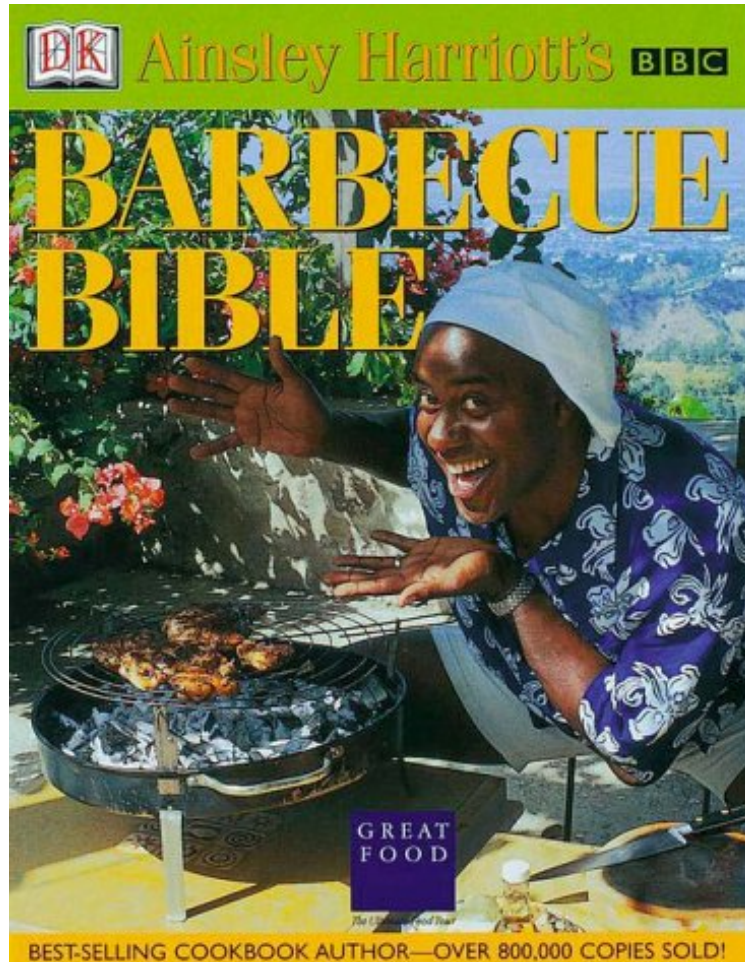


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Ainsley Harriott's Barbecue Bible

DK Publishing, Ainsley Harriott : Ainsley Harriott's Barbecue Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised Ainsley Harriott's Barbecue Bible:

5 of 5 people found the following review helpful. When You Crave the Very ZestBy Marc RubyWhat, 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? 1 of 1 people found the following review helpful. I would definitely recommend the Barbecue Bible to anyone that wants "Hot spicy ...By Aleksandr Ryazanov I was able to learn how to make my "Hot spicy Meat". I would definitely recommend the Barbecue Bible to anyone that wants "Hot spicy Meat" 2 of 2 people found the following review helpful. Five Stars By Trevor Preddy I'm so excited to cook some spicy meat, boy.

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.