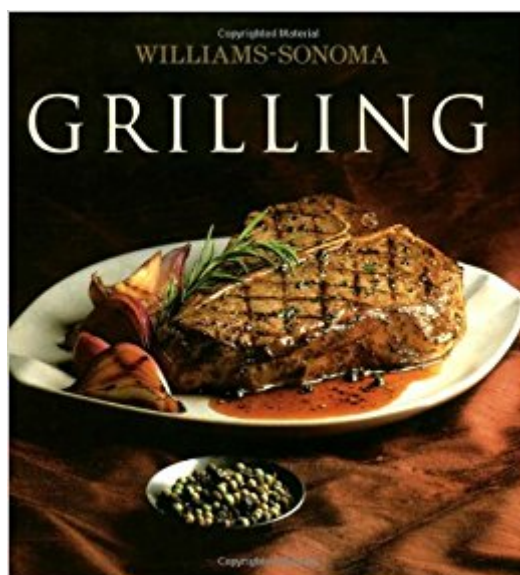


The book was found

Williams-Sonoma Collection: Grilling



Synopsis

The tantalizing smoky aroma of food cooking on a hot grill can draw a hungry crowd in a matter of minutes. Who can resist chicken or baby back ribs brushed with a sweet and spicy marinade? Whether you have a charcoal or gas grill in your backyard, an array of delicious grilling recipes awaits you in this cookbook. Williams-Sonoma Collection Grilling offers more than 40 recipes, including updated classic fare and exciting new ideas. Tempt guests with an elegant grilled entrée of scallops brushed with spicy wasabi or perhaps savory portobello mushrooms dressed with herb-infused olive oil. If you're craving a juicy steak or seared tuna, a recipe from the meat or seafood chapters is sure to please. A selection of vegetable recipes provides plenty of ideas, both for healthful accompaniments or stand-alone meals. And, for something a little more unusual, try grilling pears for dessert. Full-color photographs make it easy to decide what to grill, and each dish is accompanied by a photographic side note that highlights a key ingredient or technique, making Grilling much more than just a collection of recipes. An informative basics section and glossary fill in all you need to know to make grilling a favorite way of cooking for every occasion. Mastering the art of grilling is one of the most satisfying ways to share a good meal with family and friends. Whether it's a T-bone steak, a salmon fillet, corn on the cob, or even pizza, virtually any food can be adapted to this versatile cooking technique and grilled with success. Williams-Sonoma Collection Grilling offers more than 40 delicious recipes, including both beloved classics and inspiring new ideas. In these pages, you'll find grilling recipes for any occasion—from a casual backyard barbecue to a more elegant dinner with friends. This vividly photographed, full-color recipe collection will become an essential addition to your kitchen bookshelf.

Book Information

Series: Williams Sonoma Collection

Hardcover: 120 pages

Publisher: Free Press; First Edition edition (June 1, 2002)

Language: English

ISBN-10: 0743226429

ISBN-13: 978-0743226424

Product Dimensions: 8.2 x 0.7 x 9 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars — See all reviews (37 customer reviews)

Best Sellers Rank: #126,252 in Books (See Top 100 in Books) #4 in Books > Cookbooks, Food &

Wine > Outdoor Cooking > Tailgating #127 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #392 in Books > Cookbooks, Food & Wine > Entertaining & Holidays

Customer Reviews

This is a truly wonderful addition to any cookbook collection. Unlike most cookbooks that require you to spend a lot of money buying ingredients you most probably will only use once, these recipes mostly require olive oil, garlic, onions, peppers, the basic seasonings (e.g., oregano, salt, black or lemon pepper, etc.), and occasionally one more fancy addition (making the dishes MUCH less expensive, and allowing the true delicious taste of the meats and vegetables to come through). The book also offers a nice variety of dishes. It includes recipes for grilling chicken, fish, meat, mushrooms, AND deserts! (Did you know you can make a desert on the grill?) As a last point, these simple dishes can look fancy enough to impress anyone. I made a whole dinner for my husband on our two year wedding anniversary. I served the Shrimp with Lemon-Garlic Butter and Grilled Portobello Mushrooms with Basil Oil over rice, the Grilled Red Pepper, Sweet Onion, and Tomato Salad on the side, and the Grilled Pears with Raspberry-Grand Manier Sauce for desert. It took me about 45 minutes to prepare all the rubs and sauces (just because it was my first time putting it all together), but about 10 minutes to cook everything at the same time, and 3 minutes to serve. The meal was such a hit that my husband wants to make a new grilling dish every Wednesday night! By the way, for the novice grillers, the book also offers a glossary and an instructional section discussing types of grills, preparing the grill, checking for doneness, etc. I hope you enjoy the book as much as we do!

This collection of cookbooks from Williams-Sonoma rocks! With over 40 recipes in this one book alone you're set for the casual backyard BBQ with friends or a more intimate dinner with the one you love! The pictures alone are reason enough to buy this book. From grilling vegetables to pears with raspberry-Grand Marnier sauce this book covers a wide spectrum of mouth-watering recipes. ****The baby back ribs with honey-jalapeno marinade are to die for****. Be sure to add this to your cookbook collection -- and don't stop here... there's nine more on this website and even more at Williams-Sonoma stores to make your collection complete! Happy Grilling!!!!

This book has wonderful recipes and the photos really inspire you to grill. My favorite recipes are the chicken/mushroom kabobs & the garlic skewered shrimps. I have tried about 6-7 different recipes

and found them to be all excellent or very good. In my opinion, this is the best book in the Williams-Sonoma series. The Pasta cookbook in the same series is bad and not worthwhile.

This is a great book. Everything we've tried has been excellent. The recipes are creative, yet fairly simple to make. The pictures will make your mouth water! Also try "Outdoor Cooking" of the same series.

Wow. what a find. I was hesitant to buy the Williams and Sonoma book because I thought that the recipes would be too complicated and require expensive ingredients and be too fancy for the way I like to cook, but the dishes are easy to prepare and extremely elegant - without being too time consuming. I love this book. Got this book in the mail two weeks ago and have used it half a dozen times so far.

This cook book offers many recipies that are simple to follow, and always turn out perfect for the family or for entertaining. The dishes are tasteful, varied, and always offer a beautiful presentation.

This book makes me pumped for summer! The recipes for the marinades and sauces look and sound really good. They are also explained very easily. One thing that I really liked about this cookbook, among others, is that the variety of meats, vegetables and all that good stuff is pretty big. It's not your 'regular old down home grillin' guide'. It's got pizazz, and I like that. I would recommend this cook book to anyone who likes grilling. Or, if you don't like grilling, get it for someone who does.

I agree with the reviews I've read about this book. Mouthwatering recipies and looks and tastes even better than on the picture. If you cook than almost all the ingredients you need for grilling you'll find in your spices. Nothing weird, just simple, easy recipies and absolutely delicious!!!!!!!!! I gave this book to my husband to add to his colletion of Sonoma books and he loves it!

[Download to continue reading...](#)

Williams-Sonoma Collection: Grilling Chuck Williams' Thanksgiving & Christmas (Williams-Sonoma Kitchen Library) More BBQ and Grilling for the Big Green Egg and Other Kamado-Style Cookers: An Independent Cookbook Including New Smoking, Grilling, Baking and Roasting Recipes

Williams-Sonoma Collection: Pie & Tart Williams-Sonoma Collection: Fish The Williams-Sonoma Collection: Chicken Williams-Sonoma Collection: Risotto Williams-Sonoma Collection: Cookies

Williams-Sonoma Collection: Ice Cream Williams-Sonoma Collection: Christmas Williams-Sonoma

Collection: Thanksgiving Pasta: Williams-Sonoma Collection Williams-Sonoma Collection: Potato Breakfast (Williams-Sonoma Collection N.Y.) Williams-Sonoma Collection: Muffins Williams-Sonoma Collection: Salad Williams-Sonoma Collection: Soup & Stew The Cookbook for Kids (Williams-Sonoma): Great Recipes for Kids Who Love to Cook Williams-Sonoma Kids in the Kitchen: Fun Food Williams Sonoma Kids Baking

[Dmca](#)