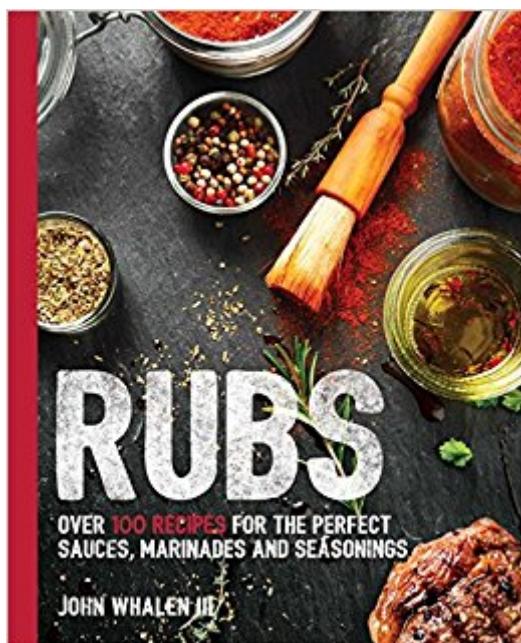


The book was found

Rubs: Over 100 Recipes For The Perfect Sauces, Marinades, And Seasonings



Synopsis

Take your meal to the next level with a mouthwatering rub, sauce, or marinade from this ultimate flavor-packedÂ cookbook, and soak in all the compliments! Â Dress up every meal with some extra flavor from Rubs! Home cooks with any level of experience can recreate these mouthwatering recipes for every cooking occasion or event, with shopping lists and entertainment tips to match.Â

Book Information

Paperback: 304 pages

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Average Customer Review: 4.2 out of 5 starsÂ Â See all reviewsÂ (16 customer reviews)

Best Sellers Rank: #48,619 in Books (See Top 100 in Books) #11 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #33 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #52 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

Great book with lots of great rib and marinade recipes. The cilantro lime marinade has been my favorite so far. The recipes are not overly complicated and I had all the ingredients in my kitchen so no special trips to the store.

Don't waste your time / money. This is not the book you think it is. It's some guy trying to make a buck. I went through it cover to cover. I was turned off right away when the Southwest Rub had no peppers. Ever had a fajita without peppers? No cayenne, no bell peppers, no heat and no sweet is not southwest. EVERYTHING has olive in it, no kidding 95%. The rest is also pretty clear, it's either rosemary, thyme or garlic cloves. It's not creative at all. And provides no explanation of what seasonings or spices compliment or balance each other. There is not one picture of what your finished product should look like, according to the inside front cover ALL images came from shutter stock. It talks about great reviews steaks get from restaurants in NYC, which has no bearing on your cooking what so ever. Out of all the recipes in here you might find one or two you like - you could do

better with Google for free. This book might look good laying out on the coffee table or something but that's about it.

This is an outstanding collection of rubs, marinades, and seasoning recipes. I've cooked several pork and chicken recipes spiced with Whalen's rubs and they were over the top, bursting with flavor.

My dad got me this book as a housewarming gift. I was never much of a cook, but wanted to expanded my skill set. The recipes in this book were very simple and were just what I was looking for!

This is a good addition to my collection of recipe and cook book's I just started. Now I need to get off the road so I can try out some of these great recipes. The book arrived in good shape and in a timely manner.

these are very common rubs. And by just saying one can try it with oregano instead of thyme does it not really make it a new rub. So there are basic ones in it. for people who know nothing about it.

Like alot of the Rubs listed. I would have liked it more if many of the Recipes did not have to be split, between the Oven, and the Grill.

Literally one decent recipe in the book. Save your 7 bucks and put it towards Reichlands Sauces, Marinades and Rubs.

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