



Mastering the Grill: The Owner's Manual for Outdoor Cooking

Andrew Schloss David Joachim

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Unquestionably, the best method of improving your cooking skills is to work side by side a master chef. Short of that, cookbooks are a wonderful tool provided you know how to find the book you need when you need it. *Mastering the Grill* is the right book for you if your brain is unusually inquisitive. Do you want professorial detail on heat transfer, conduction, radiant heat, and convection? Are you thrilled at the opportunity to learn in anatomical detail about the muscular structure of a young sheep so that you can cook your lamb shank to succulent perfection over lazy coals in your backyard? Oh, but there's more. Three hundred and fifty recipes, nearly as many grilling tips-many of them illustrated-to simplify the best techniques, and a high level of writing not common to the grilling genre. Schloss and Joachim are just the kind of guys you want to work side by side with both over the marinade-crusting grates or ink-stained desk.

MATT SUTHERLAND (July 14, 2009)

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