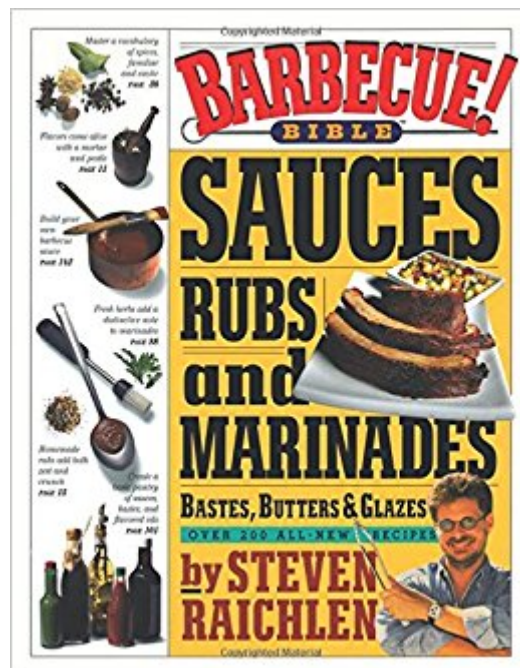




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# Barbecue! Bible Sauces, Rubs, And Marinades, Bastes, Butters, And Glazes



## Synopsis

Marinate skewers of beef tips in Tex-Mex Tequila-Jalapeno Wet Rub before putting them on the grill. Or slather pork chops with B.B. Lawnside Spicy Apple Barbecue Sauce. Or coax a chicken breast to perfection with a Coconut Curry Baste. From Steven Raichlen, author of the big, bad, definitive **BARBECUE! BIBLE**, comes **BARBECUE! BIBLE SAUCES, RUBS, AND MARINADES, BASTES, BUTTERS & GLAZES**, an in-depth celebration of those cornerstones on which unforgettable live-fire flavors are built. Here are fiery spice mixtures for massaging into food, sensuous bastes to be brushed on like lacquer, killer marinades, sugary glazes, tangy mops from award-winning barbecue teams, and dozens of sauces, from the classic tomato-based American Sweet and Smoky to a bold Moroccan Charmoula with its medley of fresh herbs and spices. In all, 200 recipes cover the gamut. But **BARBECUE! BIBLE SAUCES** aims even higher - offering a serious education in flavor. Big flavor. It tells how to use a mortar and pestle to maximize fresh garlic and onions. How to create a failproof fish cure and radically improve home-smoked fish. The best way to handle a Scotch bonnet chili to reap its heat and savor without scorching skin or eyes. How to balance acid, oil, and aromatics in a marinade so that it tenderizes meat, coats the exterior to keep it from drying out during cooking, and adds cannon blasts of flavor. And how to confidently incorporate ingredients like tamarind, lemon grass, star anise, wasabi, marjoram, kaffir lime leaf, and tarragon. Put it all together, and you'll really have your barbecue mojo working.

## Book Information

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## Customer Reviews

Steven Raichlen, whose name needs no introduction to fans of *The Barbecue! Bible*, has spent years tasting the best barbecue the world has to offer. This global exposure is deliciously evident in his newest "bible," *Barbecue! Bible Sauces, Rubs, and Marinades, Bastes, Butters, and Glazes*. Raichlen's latest cookbook offers a lively introduction to such saucy American standbys as Kansas City-style and Texas-style barbecue while paying due respect to such international grill classics as Indian tandoori, Argentinean chimichurri, Korean boolkogi, and Indonesian satay (the recipes for these, by the way, are carefully authentic as well as delicious). The most important lesson Raichlen offers is his careful explanation of the components of great barbecue, which builds upon different layers of flavor. Various referred to as wet rubs, marinades, cures, bastes, glazes, or slather sauces, these layers are clearly defined and supplemented by dozens of recipes. How to deploy these layers? According to personal taste, says Raichlen, but he helpfully offers a peek at the structure of a "championship barbecue," which might start with a long deep soak in marinade, followed by a dusting of spice mix, before being basted and glazed during the cooking process. When the meat is ready to be eaten, it is served with a finishing sauce, slather sauce, dipping sauce, or chutney. Raichlen provides fascinating recipes for every step, from the Only Marinade You'll Ever Need to recipes for homemade ketchups and mustards, both classic slather sauces. Novices who have yet to light their first grill and seasoned smoke hands alike will find this guide inspiring and indispensable. --Sumi Hahn Almquist

"Steven Raichlen is the world's leading authority on international barbecue. The recipes in this book are finger-licking good...try them all!" â "Rich Davis, Creator of K.C. Masterpiece Barbecue Sauce  
--This text refers to an out of print or unavailable edition of this title.

Overall I'm glad I bought this book. There's a great recipe for injectable Cajun marinade that I'm tired of buying, or not having when I want it, so that one recipe is worth the price I paid for the book. That said, I was hoping for more seasoning mixes, and hot sauce recipes, but there's only a few hot sauce recipes, and the seasonings are all rubs. It's very barbecue based, so it's nice for those that like to grill. There are nice marinades that are good for cooking inside though, and a lot of the sauces are good for inside or outside cooking. All kinds of flavors are represented, from Italian to Middle Eastern, Tex-Mex, to Asian. Your imagination is needed to envision the look of the recipes, but experienced cooks will be ok with the lack of pictures, and appreciate the abundance and short & sweet format of the recipes.

OK you have a slab of pork ribs, do you just slap it on the grill, or do you open this book and dress the ribs to perfection. well i would open the book and make a rub for the ribs and then cook them as indicated. after they are cooked and smoked start eating....also set

EXCELLENT! We LOVE this book and have made many, MANY rubs and marinades with these recipes. I've taken to making the Cuban Adobo sauce (from the citrus in our yard), and when buying chicken/pork in bulk, putting the marinade in the freezer BEFORE sealing it and throwing it in the deep freeze! Think about it -- if you allow the SEALED package to set in the fridge for an hour or so BEFORE tossing in the freezer, the meat has an opportunity to absorb the flavor and then again, when it thaws, it can absorb again.

Absolutely everything that I have tried from this book has been great! Particularly the rubs, (the Fajita Rub is the best I've tasted anywhere), I don't generally rate these products, because I feel that we all have differing tastes and opinions when it comes to food, but this book and the recipes in it are good enough that you have to like them.

I had this book checked out from the library for 6 months and finally decided it was time to buy it. I checked out Alton Brown's books and DVS's from the library and learned a lot, but never really cooked anything from them. I don't like cooking, but I grew up around the barbecue and camping. I don't like Midwestern style beef that doesn't have much more than salt and pepper on it. I also don't like being pegged in a corner to literally follow the directions word for word, step by step and using a specific meat product. There are both recipes and explanatory side bars and notes to explain the reasoning behind good barbecuing. He helps you decide what meats would be good to use with each recipe and when to use a sauce, versus a rub versus a marinade. Some of the recipes are low fat and some of the recipes I was able to turn lower fat without compromising flavor. There were still others that were spectacularly indulgent and should only be used every now and then. The best part is that it was easy. I even found myself enjoying making a marinade in the kitchen while the coals were warming up on my \$50 dollar barbecue. And that is another reason I like this book. I don't need thousands of dollars of barbecue equipment to make the recipes. I spend more on the ingredients and end up with spectacular flavors. There are both American recipes and exotic recipes contained in it. My favorite so far is a French West Indian Chili Lime recipe that I cut out most of the oil of and use mainly on chicken. I also dug into my gringo San Diego roots and created a Mexican wet rub by mixing my recipe with a couple of the recipes in this book. Don't expect fancy

pictures that will double as a table book. This book is a practical workhorse. The versatility of this book is what makes it awesome. I bought a used hardback because I couldn't find a hardback new and I want this book to last a lifetime.

wow what a nice surprise. The book was larger than I expected it to be. It is chalked full of great recipes. I got another one for another gift and I will get more. What a bang for your bucks!

Gave as a gift, they love it!

This is a great book of BBQ sauces for the beginner or expert. I've tried several of the sauces so far and loved them. I did make the blueberry bbq sauce and while it didn't taste like I expected it was still a very good sauce. For the most part these recipes are practical and easy for anyone to follow. I found that I already had \*most\* ingredients in my kitchen and only had to go out to buy a few minor things. I have tried a couple of the rubs and they are a smashing success with my taste buds! I haven't tried the marinades yet but from what I've tried already I think they will be awesome.

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