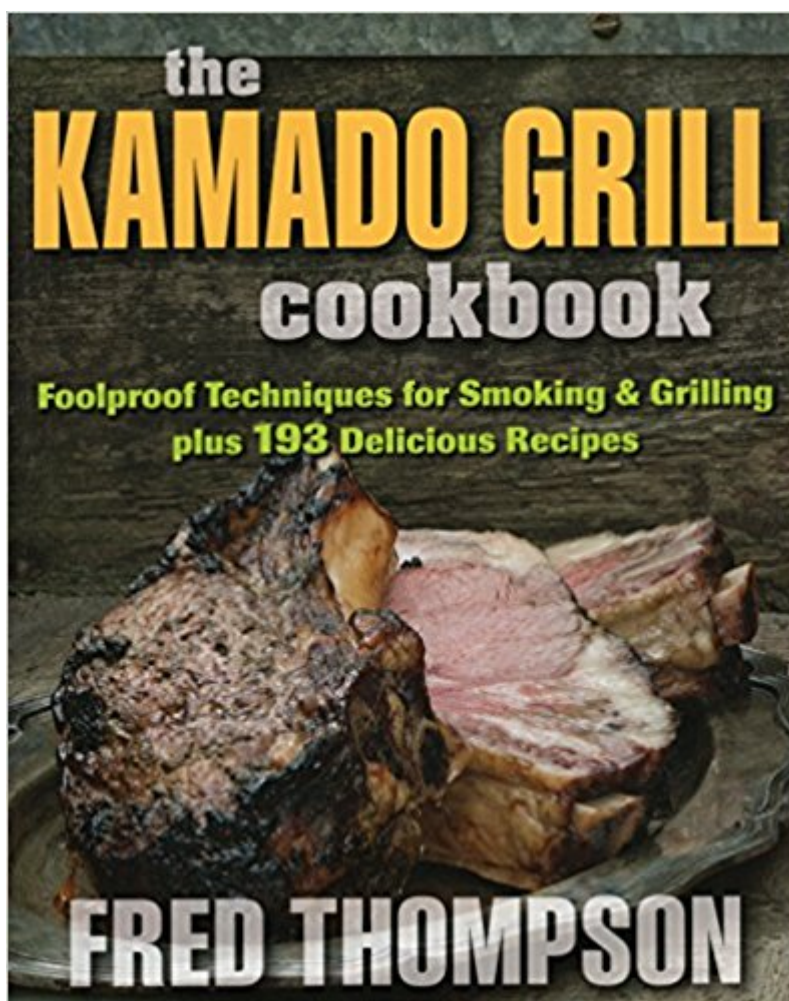




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The Kamado Grill Cookbook: Foolproof Techniques For Smoking & Grilling, Plus 193 Delicious Recipes



Synopsis

Fred Thompson thinks like a flame and always knows what every ingredient wants and why.--Peter Kaminsky, editor of *The Essential New York Times Grilling Cookbook* and co-author of *Mallmann on Fire*"A great introduction to the kamado grill, with excellent recipes not just for grilling, smoking, and smoke-roasting but also for baking and braising, for which the kamado is uniquely suited. More fun with fire!"--Chris Schlesinger, co-author, *The Big-Flavor Grill*Become the Master of Your Kamado with Grilling Expert Fred ThompsonWith its distinctive egg or oval shape, heat-insulating ceramics, and airtight seal, the kamado is a smoker's dream, able to maintain low and slow temperatures for up to 12 hours with no additional charcoal needed. It's the "set it and forget it" of smokers! In addition to smoking, grillmaster Fred Thompson has discovered that the kamado is a wonderful all-round grill. Its ability to maintain precise temperatures means it can take on most any task--grilling, roasting, braising, steaming, even baking--guaranteeing a succulent result infused with delicious smoke flavor.The *Kamado Grill Cookbook* contains 193 lip-smackin'-good recipes for everything from brisket and pork shoulder to seafood, poultry, lamb, vegetables, and more. Explore the reaches of what the kamado can do: smoke your own bacon and sausage; fire it up for Bourbon-Glazed Bone-in Ribeye Steaks; feed friends and family with an Old-Fashioned Oyster Roast; or end a meal with a kamado-baked Pig-Picking Fudge Cake.Fred will get you started on the right track with *Kamado Basics*, a primer chapter on everything you need to know to get the very best results from your kamado grill.

Book Information

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Customer Reviews

"Reading through the *Kamado Grill Cookbook*, it's easy to see that Fred Thompson knows his stuff.

He provides useful information about the basics of kamados, cooking techniques, and lends specific tips for each recipe. The cookbook is approachable because of Fred's straight forward, informative style. If you own a kamado style grill, of any brand, you will find this cookbook useful. With 193 recipes, additional tips and techniques, there is something here from everyone. The variety of the recipes really shows off the versatility of kamado cookers, and will give everyone a good excuse to cook up something new. This cookbook is staying in my collection for as long as I own my BGE!"
(Eric Leonard biggreenegg.com 2014-12-02)

Grilling expert Fred Thompson is the author of Williams-Sonoma Grillmaster, Grillin' with Gas, Barbecue Nation, and seven other cookbooks. He is the publisher of Edible Piedmont magazine, a food columnist for the Raleigh News and Observer, and has taught grilling classes around the country. A born and bred North Carolinian, Fred's very favorite thing to cook on the kamado is, well, anything!

I got this for my Dad for Christmas as part of his present from us. Each time we go to visit them, he's always got it ready to use when Nana asks him to use his amazing grill! We LOVE ever meal that he's made from this cookbook. He's got it dog-ear'd and book marked and notes written in it. He clearly has found it beneficial!

Cover the use and care of the grill and includes recipes that work well. Good beginner cookbook for the Kamado grill.

Good product

This cookbook was so fun to read - tis the first cookbook I ever read cover to cover. Waiting for all of my grill kamado grill accessories to come in and can't wait to try the recipes in this book.

Great book lots of ideas.

Exceeded expectations. A perfect motivation tool for the grilled!

Wonderful recipes

great book

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