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Lingua di pubblicazione	Italiano
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2. Record Nr.	UNINA9910158978603321
Autore	Jautaikis Peter
Titolo	The Wood Pellet Smoker and Grill Cookbook : Recipes and Techniques for the Most Flavorful and Delicious Barbecue
Pubbl/distr/stampa	Berkeley, CA : , : Ulysses Press, , 2016 ©2016
ISBN	9781612435923 1612435920
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Descrizione fisica	1 online resource (179 pages)
Disciplina	641.5784
Soggetti	Smoking (Cooking)
Lingua di pubblicazione	Inglese
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Livello bibliografico	Monografia
Nota di contenuto	Intro -- Title Page -- Copyright -- Dedication -- Contents -- Introduction -- Chapter 1: Appetizers and Sides -- Atomic Buffalo Turds -- Smashed Potato Casserole -- Crabmeat-Stuffed Mushrooms -- Bacon-Wrapped Asparagus -- Brisket Baked Beans -- Bacon Cheddar Sliders -- Garlic Parmesan Wedges -- Roasted Vegetables -- Twice-Baked Spaghetti Squash -- Applewood-Smoked Cheese -- Hickory-Smoked Moink Ball Skewers -- Chapter 2: Poultry -- Cajun Spatchcock Chicken -- Jan's Grilled Quarters -- Roasted Tuscan Thighs

-- Teriyaki Smoked Drumsticks -- Smoked Bone-In Turkey Breast -- Hickory-Smoked Spatchcock Turkey -- Bacon Cordon Bleu -- Crab-Stuffed Lemon Cornish Hens -- Cured Turkey Drumsticks -- Tailgate Smoked Young Turkey -- Roasted Duck a l'Orange -- Chapter 3: Red Meat -- Perfectly Grilled Steaks -- Smoked Tri-Tip Roast -- Meaty Chuck Short Ribs -- Hickory New York Strip Roast -- Texas-Style Brisket Flat -- Pete-zza Meatloaf -- Traffic Light Stuffed Bell Peppers -- Applewood Walnut-Crusted Rack of Lamb -- Roasted Leg of Lamb -- Chapter 4: Pork -- Smoked Pork Tenderloins -- Pulled Hickory-smoked Pork Butts -- Pork Sirloin Tip Roast Three Ways -- Apple-Injected Roasted Pork Sirloin Tip Roast -- Teriyaki-Marinaded Pork Sirloin Tip Roast -- Hickory-Smoked Pork Sirloin Tip Roast -- Double-Smoked Ham -- Hickory-Smoked Prime Rib of Pork -- Tender Grilled Loin Chops -- Florentine Ribeye Pork Loin -- Naked St. Louis Ribs -- Buttermilk Pork Sirloin Roast -- Chapter 5: Seafood -- Baked Fresh Wild Sockeye Salmon -- Alder Creole Wild Pacific Rockfish -- Shrimp-Stuffed Tilapia -- Cold-Hot Smoked Salmon -- Hot-Smoked Teriyaki Tuna -- Smoked Salmon & Dungeness Crab Chowder -- Alder Wood-Smoked Boned Trout -- Chapter 6: Extras -- Artisan Take & Bake Pepperoni Pizza -- Crusty Artisan No-Knead Bread -- Pizza Dough Rolls -- Banana Walnut Bread -- Classic Apple Pie. Peach Blueberry Cobbler -- Chapter 7: Brines and Rubs -- Basic Poultry Brine -- Pork Brine -- Buttermilk Brine -- Salmon and Trout Brine -- Cajun Spice Rub -- Creole Seafood Seasoning -- Jan's Original Dry Rub -- Pete's Western Rub -- Pork Dry Rub -- Poultry Seasoning -- Seafood Seasoning -- Texas Barbecue Rub -- Texas-Style Brisket Rub -- Tuscan Seasoning -- Conversions -- Cooking Times -- Acknowledgments -- About the Author.

Sommario/riassunto

TIPS, TRICKS, AND SECRETS FOR USING A WOOD PELLET SMOKER TO ENHANCE THE FLAVOR OF EVERYTHING, FROM MEATS AND SEAFOOD TO VEGGIES AND BAKED GOODS What's the best way to infuse your barbecue fixings with that quintessential, smoky flavor? This book explains everything you need to know--picking the right pellet flavors, maximizing the potential of your smoker-grill, and mastering cold-smoke and slow-roast techniques. Packed with step-by-step photos and helpful tips, The Wood Pellet Smoker and Grill Cookbook serves up spectacularly delicious dishes, including: * Cajun Spatchcock Chicken * Teriyaki Smoked Drumsticks * Hickory New York Strip Roast * Texas-Style Brisket * Alder Wood-Smoked Trout * St. Louis-Style Baby Back Ribs * Cured Turkey Drumsticks * Bacon Cordon Bleu * Applewood-Smoked Cheese * Peach Blueberry Cobbler.
