

1. Record Nr.	UNISA990000528280203316
Autore	ORLANDI CERENZA, Germana
Titolo	Lo spazio epico nella poesia d'avanguardia : 1914-1920 : Albert-Birot, Apollinaire, Cendras, Cocteau, Max jacob, Salmon, Severini, Soupault / Germana Orlandi Cerenza
Pubbl/distr/stampa	Napoli : Edizioni Scientifiche Italiane, copyr. 2000
ISBN	88-495-0000-9
Descrizione fisica	160 p. ; 22 cm
Collana	Lutetia ; 6
Disciplina	841.91209
Soggetti	Poesia francese - 1914-1920
Collocazione	VI.4.A. 1171(II f B COLL. 71/6)
Lingua di pubblicazione	Italiano
Formato	Materiale a stampa
Livello bibliografico	Monografia

2.	Record Nr.	UNIORUON00125512
	Autore	XAYYAM, Omar
	Titolo	Quartine di Omar Khayyam / E. Fitz Gerald, versione [italiana] di Diego Angeli]
	Pubbl/distr/stampa	Bergamo, : I. I. Arti Grafiche, 1910
	Descrizione fisica	1 v. ; 15 cm
	Classificazione	IRA VI AEX
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
3.	Record Nr.	UNINA9910164903603321
	Autore	Cookston Melissa
	Titolo	Smokin' Hot in the South : New Grilling Recipes from the Winningest Woman in Barbecue
	Pubbl/distr/stampa	, : Andrews McMeel Publishing, , 2016 ©2016
	ISBN	9781449479107 1449479103 9781449478629 144947862X
	Edizione	[1st ed.]
	Descrizione fisica	1 online resource (988 pages)
	Disciplina	641.7/6
	Soggetti	Barbecuing Cooking, American
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Nota di contenuto	Intro -- Contents -- The Pitmaster's Basics -- Rubs, Seasonings, and Sauces -- Basic "Memphis-Style" BBQ Rub -- Southwest Spice Blend --

Blackening Seasoning -- Pepper Poultry Rub -- "Belly Rub" -- Cow Wow Rub -- Moppin' Dry Rub -- Fresh Herb Rub -- Grillin' Shake -- Grilled Steak Seasoning -- Brisket Injection -- Rib Mop -- BBQ Mother Sauce, Version 2 -- Homemade Steak Sauce -- Dr. Pepper BBQ Sauce -- Mississippi Comeback Sauce -- Smoked Sea Salt -- Roasted Pepper Hot Sauce -- Triple-Pepper Aioli -- Chipotle Aioli -- Appetizers, Small Bites, and Snacks -- Boiled Peanuts -- Butter Bean Pâté -- Smoked Bell Pepper Relish -- Grilled Shrimp Queso Fundido -- Grilled Caesar Salad with Chile Powder Croutons in a Parmesan Bowl -- Brisket Poppers -- Southern Meat Pies -- Smoked Green Tomato Soup -- Pulled Pork Nachos with Pickled Grilled Onions and Candied Jalapeños -- Spring Rolls with Chipotle Balsamic Sauce -- Grilled Butter Lettuce and Heirloom Tomato Salad with Southwest Chicken Breast -- Green Tomato Pizza with Smoked Chicken and Truffle Crema -- Pork -- Pulled Pork -- Grilled Asian Pork Tenderloin with Watermelon Rind Pickles and Minted Watermelon Salad -- Smoked Pit Ham with Blackberry-Bourbon Glaze -- Smoked Pork Belly with Nectarine-Ginger Ale Glaze and Wilted Spinach -- Hot Glazed Pork "Sirloin" with Charred Okra Skewers -- Grilled Pork Butt Steak -- Smoked Pork Loin with Pear and Onion Sauce -- Smoked Pork Belly "Porchetta" -- Mopped Baby Back Ribs -- Double-Cut Pork Chops with Fresh Peach Chutney and Warm Grilled Potato Salad -- Pork Loin Purse with Spinach, Pear, and Goat Cheese -- Beef -- Rotisserie Southwest-Spiced Flank Steak with Chimichurri and Grilled Lime-Cilantro Slaw -- Smoked Short Ribs with Grilled Fingerling Potatoes -- "Blackened" Hanger Steak with Sweet Potato Hash and Fried Egg. Dry-Aged Prime Rib with au Jus and Fresh Horseradish Sauce -- Deep South Burgers with Pimiento and Cheese and Fried Green Tomatoes -- Beef Brisket Flat -- Skirt Steak Tacos with Charred Tomatillo-Green Tomato Sauce -- New York Strip with Balsamic Sweet Onions -- Beef Back Ribs -- Poultry -- Smoked Chicken -- Brick Chicken with Tasso Gravy and Dirty Rice -- Smoked Chicken Salad -- Smoked Chicken and Wild Rice Soup -- Smoked Pepper Turkey Waffle Sandwich with Sweet Potato Chips -- Grilled Duck Breast and Collard Greens with Bacon -- Smoked Chicken Bacon Bombs -- Hard Cider-Brined Rotisserie Chicken -- Smoked Dove Breasts -- Grilled Chicken Breast with Basil Cream Gravy -- Seafood -- Plank-Fired Crab Cakes -- "BBQ" Catfish with Creamy Corn Sauce and Fried Hominy -- Grilled Soft-Shell Crabs with Stone-Ground Grit Cakes and Lemon Beurre Blanc Sauce -- Grilled Mahi-Mahi with Meyer Lemon Butter -- Jalapeño Bacon-Wrapped Scallops with Blood Orange Glaze -- Southern Crawdad Boil -- Spicy Agave Grilled Shrimp with Cool Cilantro Sauce -- Star of the Show Sides and Whatnot -- Bacon-Wrapped Asparagus with Pink Peppercorn Vinaigrette -- Summer Vegetable Medley -- Mexican Corn -- Cool Corn Salad -- Ranch Beans -- Grilled Corn Succotash -- Spiced Brussels Sprouts -- Hoppin' John -- Homemade Butter -- Corn Muffins with Molasses Butter -- Sweet Potato Biscuits -- Mini Sage Biscuits with Sage Butter -- Desserts -- Meyer Lemon Chess Pie -- Grilled Fruit Salad -- Caramelized Fig Clafoutis -- Grilled Strawberry Shortcake with Basil Whipped Cream -- Peanut Butter Cheesecake with Chocolate Ganache -- Grilled Peach Cobbler -- Blueberry Butter Pie with Blueberry Sauce -- Coconut Cake -- Acknowledgments -- Doneness Chart for Beef and Pork -- Metric Conversions and Equivalents -- Ebook Index -- Copyright -- About the Author.

Sommario/riassunto

From the "winningest woman in barbecue," this cookbook blends deep-smoked Southern tradition with global flair--drawing on Mexican, French and Asian influences to turn your backyard grill into a flavor playground. With 85+ inventive recipes, you'll learn how to use the

grill, the smoker and fresh ingredients to modernize classic dishes and expand your fire-cooking comfort zone. You'll discover: Butterbean Pate Asian Pork Tenderloin with Watermelon Rind Pickles and Minted Watermelon Salad Deep South Burgers with Pimento Cheese ... and many more inspired, fire-driven recipes. What is more, you'll get Melissa's expert walk-through of tools, techniques and seasoning strategies so your next cookout becomes unforgettable. Whether you're a grill novice or a seasoned pit-master, this book has you covered--for flavor that sizzles.
