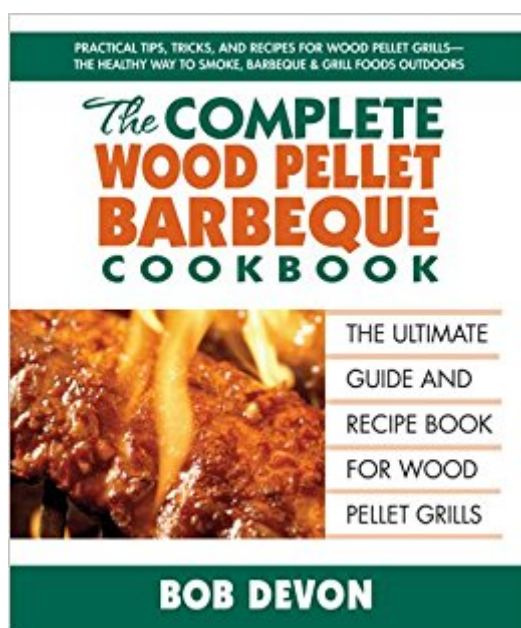


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The Complete Wood Pellet Barbeque Cookbook: The Ultimate Guide And Recipe Book For Wood Pellet Grills



Synopsis

Mouthwatering, tender, and scrumptious--that's what you can expect from food that's prepared on a wood-pellet grill. This complete guide and cookbook provides all the information you need to create taste-tempting meals on this unique and amazingly versatile outdoor cooker. Bob Devon, barbeque master extraordinaire, begins by explaining how you can use a wood-pellet grill as a smoker, grill, barbeque, oven, and broiler to cook virtually any food out of doors. He then kicks off the recipes with a medley of barbeque rubs, marinades, and sauces designed to transform even the most mundane food into a culinary treat. Following this are recipes for steaks; burgers, dogs, and sausages; pork; chicken; turkey; seafood; vegetables; breads and pizzas; and even desserts. And from slowcooked, fall-off-the-bone meats to crispy pizzas, every dish is easy to make and even easier to enjoy. If you think that an outdoor cooker is just for grilling franks and burgers, get ready to learn a whole new way of preparing your favorite foods. The Complete Wood Pellet Barbeque Cookbook is your key to outdoor cooking success.

Book Information

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Customer Reviews

From the "LIBRARY JOURNAL"Â Devon explains the basics of equipmentÂ and has impressive, easy-to-follow recipes designed to coax the most flavorÂ from meat, seafood, and vegetable dishes.Â Â VERDICT: This excellent cookbook should not be overlooked.Â From the "PUBLISHER'S WEEKLY" The versatility of wood pellet grills make them an attractive option for barbeque and grilling in an appliance that allows more control over temperature and flavor.Â HeÂ suggests woodsÂ and even wine pairings.Â Devon's guide isÂ greatÂ for pellet grilling and outdoor cookery. Reviewed on: 06/01/2012

Bob Devon has had a lifelong love affair with food and wine. For more than thirty years, while serving his country—first, in the United States Navy, and then, in the Department of Defense—he managed to learn as much as he could from his ship's™ cooks, and barbequed as a way to relax. Once retired, Devon followed another love by becoming the manager of a tasting room in a California winery. Throughout his varied careers, he has nurtured his passion for cooking, especially his skills on the grill. He and his wife continue to entertain and barbeque for friends and family at their home in Southern California.

I've been grilling for many years, but just recently I decided to up my game, and bought a Traeger (Lil Tex). I'm completely new at using such a beast, so I've been reading all I can on the subject and even attended a little one day "bbq school" nearby. At this point I have a pretty good sized stack of BBQ books, but for where I'm at in terms of BBQ knowledge, and in particular slow cooking with a pellet grill, this is now my go-to book. Why? 1. Other BBQ books are either grilling books in disguise, or assume that you are using some ancient sort of charcoal or non-pellet wood burning technique. So when they give you cooking advice and notes, I have to take everything that they say with a grain of salt, which makes something that is already complex and challenging, even more so. 2. The book contains a lot of really useful reference material. And other reviewers saying that you could obtain this information elsewhere is besides the point (that's really true of all information is it not?). The great thing is that I can lug this book around, and look up information like what types of pellets go with what sorts of meat. What are the internal temperatures for each given meat type that I should be looking for that correspond to the "done-ness" of the meat (well, medium, rare etc.) 3. There are recipes for making several different kinds of rubs and sauces, and just as importantly there is detailed discussion about how to use these. 4. This isn't a book with a huge number of recipes, like maybe a half dozen or so for each type of meat, plus a few sides and deserts. But the thing I really like is that the instructions are pretty detailed. For example, the first instruction is always what temperature setting to use on your pellet smoker. That is followed by instructions on prepping the meat, followed by cooking instructions. So many of the other books really just tell you what ingredients you need, and little more. For example, in another book it tells you to brine the turkey but gives you no instructions on how to do that! This book thankfully does (and really good instructions as well). So I'm definitely a big fan of this book. The two criticisms that I have of this book is that I wish there were more pictures (detailing both the preparation steps as well as the finished products), and I wish there were more recipes. Since the number of recipes are limited,

really the value of this book, imo, is that it is a noob-friendly book on cooking on a pellet smoker. Then once you get the hang of it and have done some of the recipes in this book, it will be time to move on to the other books that have more and fancier recipes.

great introduction to pellet grill cooking, I just need to try out the recipes

This is an informative and helpful book on the basics of wood pellet cooking. It has lots of general information on wood pellet cookers, as well as cooking tips (i.e. cooking with beer, cooking with rock salt, etc.) I do wish it had more recipes in it, but the few I have tried have been quite tasty!

These are delicious recipes that are easy to follow and turn out great. Wish the book had better photography though - it always makes cooking more fun.

I have been barbequing for a few years now, but after reading this book I have learned so much about what temp. some meats should be cook at and what kind of pellets to use. I have started to use a thermometer which I never have before and every thing is turn out better.

I love this book. I am brand new to cooking on a pellet grill, and have found this book easy to follow. I feel like I can cook anything in this book due to the easy to follow, step by step instructions. I highly recommend this book for anyone, new or experienced to pellet cooking.

This book is packed full of information to educate you on the proper use of your pellet BBQ. We are beginners and were disappointed that the manufacturer of our pellet BBQ only had a pamphlet that had very basic instructions and a few recipes. We searched on the manufacturer website and forum but still didn't get much information. We are delighted to have found The complete wood pellet barbeque cookbook as it is so complete I would be surprised we need another one to teach us the ins and outs of a pellet BBQ.

very good book for someone like me that has never smoked before, a lot of good information recipes and rubs.

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