

# The Science Of Good Cooking Master 50 Simple Concepts To Enjoy A Lifetime Success In Kitchen Cooks Illustrated Magazine

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What Good Cooks Know The Science of Good Cooking

Dinner Illustrated is a meal kit in book form, perfect for busy people who love to cook but are short on time and inspiration. In a revolutionary new layout, each recipe appears as a visual walkthrough of preparing a complete meal, including any sides and salads. Yes, a complete meal, so there's no worrying about whether this will go with that. All in an hour or less. There's no advance prep required: Just gather your ingredients, pick up your knife, and follow the step-by-step photos until dinner is ready. You'll become a faster cook as we show you when to prepare each ingredient during the cooking process for maximum efficiency (this is the way many seasoned pros cook at home). Break out of your dinner rut with 175 globally inspired ideas. Try the Za'atar Chicken with Pistachios, Brussels Sprouts, and Pomegranate; it achieves incredible flavor thanks to two popular Mediterranean seasonings. Or Garlicky Spaghetti with Basil and Broiled Tomatoes, a fresh update on aglio e olio, the classic Italian pantry dinner. To make this book even more helpful, we included nutritional information for recipes, and list the gluten-free, vegan, and vegetarian options. So open Dinner Illustrated on any busy weeknight and expand your repertoire of dinner standbys (and pocket the money you'd spend on meal kits or takeout).

## Master of the Grill America's Test Kitchen

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial Times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."— The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." — Yotam Ottolenghi "[A] beautiful and intelligent book." — J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

## The Science of Good Food Simon and Schuster

First published in 1891, Pellegrino Artusi's *La scienza in cucina e l'arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

## Salt, Fat, Acid, Heat Penguin

2021 IACP Award Winner in the General Category Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen

melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY curing projects.

## The Food Lab: Better Home Cooking Through Science Taschen America Llc

2019 IACP Award Winner in the Compilations Category On the occasion of Cook's Illustrated's 25th anniversary, we've gathered together our most extraordinary recipes and innovations from the past quarter-century in this hands-on book packed with practical tips and techniques. These recipes tell the story of how Cook's Illustrated has changed American home cooking through its signature blend of rigorous testing, culinary research, science, and unorthodox approaches to developing foolproof recipes. As fans know, a big part of what makes the magazine so trustworthy (and enjoyable to read) is the essays that accompany each recipe, tracing from initial brainstorming to aha moments (and the occasional catastrophe) to final success. Rarely republished since they first appeared, these feature-length stories celebrate the art of food writing and the extensive work that goes into every recipe. In addition to the recipes, essays, and helpful sidebars, this book also features the trademark black-and-white illustrations that have become synonymous with Cook's Illustrated, creative use of the beloved front- and back-cover art, and a new addition: gorgeous, full-color photographs of each dish. Featured recipes include: Perfect corn on the cob that never gets boiled, ultracreamy tomato soup that's completely dairy-free, the fastest roast chicken recipe, "oven-grilled" London broil, and ingenious, low-key approaches to traditionally high-fuss recipes such as risotto, French fries, pie crust, and many more.

## Cook's Illustrated Baking Book Arts and Traditions of the Table: Perspectives on Culinary History

Celebrity chef, restaurateur, and meat lover Michael Symon—of Food Network's Iron Chef America and ABC's The Chew—shares his wealth of knowledge and more than 100 killer recipes for steaks, chops, wings, and lesser-known cuts. Fans across the country adore Michael Symon for his big, charismatic personality and his seriously delicious food. But there's one thing Michael is known for above all else: his unabashed love of meat. A devoted carnivore, Michael calls the cuisine at his six Midwestern restaurants "meat-centric." Now, in Michael Symon's Carnivore, he combines his passion and expertise in one stellar cookbook. Michael gives home cooks just the right amount of key information on breeds, cuts, and techniques to help them at the meat counter and in the kitchen, and then lets loose with fantastic recipes for beef, pork, poultry, lamb, goat, and game. Favorites include Broiled Porterhouse with Garlic and Lemon, Ribs with Cleveland BBQ Sauce, Braised Chicken Thighs with Kale and Chiles, Lamb Moussaka, and Bacon-Wrapped Rabbit Legs. Recipes for sides that enhance the main event, like Apple and Celeriac Salad and Sicilian Cauliflower, round out the book. Michael's enthusiasm and warmth permeate the text, and with 75 beautiful color photographs, Michael Symon's Carnivore is a rich and informative cookbook for every meat lover.

## 100 Techniques America's Test Kitchen

Everyone can enjoy another great new year of the best new recipes, tastings, and testings handpicked by the editors at America's Test Kitchen This annual best-of-the-best collection of recipes, tastings, and testings has once again been carefully selected from the hundreds of recipes developed throughout the last year by the editors of Cook's Illustrated and Cook's Country magazines and from the new cookbooks The Perfect Pie, The Ultimate Burger, How to Cocktail, Bowls, Mediterranean Instant Pot, Everything Chocolate, and Easy Everyday Keto. The 2021 edition offers a wide array of everyday-to-sophisticated foolproof recipes ranging from Double-Decker Drive-Thru Burgers, Sweet Potato Crunch, and Eggplant Pecorino to Roasted Beef Chuck Roast with Horserdsh-Parsley Sauce, Oven-Steamed Fish with Scallions and Ginger, and Whole Roast Ducks with Cherry Sauce The book ends with a chapter of impressive desserts including Fresh Plum-Ginger Pie, Chocolate Pavlova, and Caramel-Espresso Yule Log. All of the year's top ingredient tastings and equipment testings are also included.

## Sous Vide for Everybody America's Test Kitchen

Host a brilliant brunch without the hassle. The secret is plenty of hands-off recipes, good make-ahead options, and the best tips for mastering techniques like poaching eggs. Everything that makes brunch great also makes it tricky to prepare at home. From just-set eggs to high-flying popovers to rich (not soggy) strata, it's challenging to get every element just right. Enter this fresh collection of 75 foolproof recipes that guarantee a perfectly executed brunch every time. This scrupulously tested recipe collection features inventive takes on brunch classics (our Huevos Rancheros delivers a whole meal from one sheet pan), helpful make-ahead options (you can freeze our Quick Coffee Cake unbaked for up to a month), and easy approaches to finicky favorites (our Eggs Benedict offers a hollandaise that holds without breaking and a streamlined egg poaching technique). A smart organization makes building a memorable brunch as easy as flipping through the pages. Go beyond everyday eggs with chile-packed Migas and fuss-free Baked Eggs Florentine (which achieves runny yolks and tender whites in a cheesy spinach base). Chapters on brunch sweets offer new weekend keepers, like Blueberry Swirl Muffins, Cider-Glazed Apple Bundt Cake, and French Toast Casserole (no hovering over the stove). Brunch's savory side gets equal billing with standout recipes like Leek and Goat Cheese Quiche and Savory Bread Pudding with Turkey Sausage and Kale, while a chapter of perfect sides such as Maple-Glazed Oven-Fried Bacon (no messy splattering) and Baked Cheese Grits rounds out the meal. And with recipes serving anywhere from 4 to 16 people you'll find options for brunches large and small.

## The Science of Cooking America's Test Kitchen

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert—the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombre frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut-Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

## Dinner Illustrated Holt Paperbacks

Now a Netflix series New York Times Bestseller and Winner of the 2018 James Beard Award for Best General Cookbook and multiple IACP Cookbook Awards Named one of the Best Books of 2017 by:

NPR, BuzzFeed, The Atlantic, The Washington Post, Chicago Tribune, Rachel Ray Every Day, San Francisco Chronicle, Vice Munchies, Elle.com, Glamour, Eater, Newsday, Minneapolis Star Tribune, The Seattle Times, Tampa Bay Times, Tasting Table, Modern Farmer, Publishers Weekly, and more. A visionary new master class in cooking that distills decades of professional experience into just four simple elements, from the woman declared "America's next great cooking teacher" by Alice Waters. In the tradition of *The Joy of Cooking* and *How to Cook Everything* comes *Salt, Fat, Acid, Heat*, an ambitious new approach to cooking by a major new culinary voice. Chef and writer Samin Nosrat has taught everyone from professional chefs to middle school kids to author Michael Pollan to cook using her revolutionary, yet simple, philosophy. Master the use of just four elements--Salt, which enhances flavor; Fat, which delivers flavor and generates texture; Acid, which balances flavor; and Heat, which ultimately determines the texture of food--and anything you cook will be delicious. By explaining the hows and whys of good cooking, *Salt, Fat, Acid, Heat* will teach and inspire a new generation of cooks how to confidently make better decisions in the kitchen and cook delicious meals with any ingredients, anywhere, at any time. Echoing Samin's own journey from culinary novice to award-winning chef, *Salt, Fat, Acid, Heat* immediately bridges the gap between home and professional kitchens. With charming narrative, illustrated walkthroughs, and a lighthearted approach to kitchen science, Samin demystifies the four elements of good cooking for everyone. Refer to the canon of 100 essential recipes--and dozens of variations--to put the lessons into practice and make bright, balanced vinaigrettes, perfectly caramelized roast vegetables, tender braised meats, and light, flaky pastry doughs. Featuring 150 illustrations and infographics that reveal an atlas to the world of flavor by renowned illustrator Wendy MacNaughton, *Salt, Fat, Acid, Heat* will be your compass in the kitchen. Destined to be a classic, it just might be the last cookbook you'll ever need. With a foreword by Michael Pollan.

[Why We Sleep](#) America's Test Kitchen

Eminently practical and truly trustworthy, *The Cook's Illustrated Meat Book* is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of *Cook's Illustrated* understand that preparing meat doesn't start at the stove it starts at the store. *The Cook's Illustrated Meat Book* begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. *The Cook's Illustrated Meat Book* also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib *The Cook's Illustrated Meat Book* covers all the bases. [Just Add Sauce](#) Little, Brown

Praised by *Wired.com* and featured by *Chicago Tribune*, *Booklist*, *Epicurious*, *Booklist*, and *Eat This, Not That!* Multicookers such as the *GoWISE USA* and *Instant Pot Duo* are hugely popular; however, most recipes are unreliable or are designed to work in only one model of multicooker--and most often, they use only the pressure-cook setting. Enter *Multicooker Perfection*, a collection of foolproof recipes tested and developed to work in any multicooker and conform to your schedule. Make each recipe "fast" using the pressure-cook setting or let dinner cook while you're out by preparing it "slow" on the slow-cook setting. These crowd-pleasing recipes are perfectly suited for cooking at the touch of a button, from soups and stews like *Easy Beef and Barley Soup* and *Chipotle Pork and Hominy Stew*; to weeknight-friendly meals like *Braised Chicken Breasts with Tomatoes and Capers*, *Ziti with Sausage Ragu*, and *Thai Braised Eggplant*; to company-worthy dishes like *Tamarind Braised Beef Short Ribs* and *Osso Buco with Sweet and Spicy Peperonata*. Plus, you'll find a chapter of unexpected recipes like *Boston Brown Bread*, *Buffalo Chicken Wings*, and even a perfectly creamy *Cheesecake*. Make cooking easier and better with this must-have cookbook for any multicooker owner.

[The Science of Cooking](#) Robert Rose Incorporated

Master 50 simple concepts to ensure success in the kitchen. Unlock a lifetime of successful cooking with this groundbreaking new volume from the editors of *Cook's Illustrated*, the magazine that put food science on the map. Organized around 50 core principles our test cooks use to develop foolproof recipes, *The Science of Good Cooking* is a radical new approach to teaching the fundamentals of the kitchen. Fifty unique experiments from the test kitchen bring the science to life, and more than 400 landmark *Cook's Illustrated* recipes (such as *Old-Fashioned Burgers*, *Classic Mashed Potatoes*, and *Perfect Chocolate Chip Cookies*) illustrate each of the basic principles at work. These experiments range from simple to playful to innovative - showing you why you should fold (versus stir) batter for chewy brownies, why you whip egg whites with sugar, and why the simple addition of salt can make meat juicy. A lifetime of experience isn't the prerequisite for becoming a good cook; knowledge is. Think of this as an owner's manual for your kitchen.

The Making of a Chef "O'Reilly Media, Inc."

Written as a textbook with an online laboratory manual for students and adopting faculties, this work is intended for non-science majors / liberal studies science courses and will cover a range of scientific principles of food, cooking and the science of taste and smell. Chapters include: *The Science of Food and Nutrition of Macromolecules*; *Science of Taste and Smell*; *Milk, Cream, and Ice Cream*, *Metabolism and Fermentation*; *Cheese, Yogurt, and Sour Cream*; *Browning*; *Fruits and Vegetables*; *Meat, Fish, and Eggs*; *Dough, Cakes, and Pastry*; *Chilies, Herbs, and Spices*; *Beer and Wine*; and *Chocolate, Candy and Other Treats*. Each chapter begins with biological, chemical, and /or physical principles underlying food topics, and a discussion of what is happening at the molecular level. This unique approach is unique should be attractive to chemistry, biology or biochemistry departments looking for a new way to bring students into their classroom. There are no pre-requisites for the course and the work is appropriate for all college levels and majors.

[Cook's Science](#) America's Test Kitchen

Get answers to all your cooking science questions, and cook tastier, more nutritious food using fundamental principles, practical advice, and step-by-step techniques. Where does the heat come from in a chili pepper? Why is wild salmon darker than farmed? Does searing meat really "seal in" the juices? A good recipe goes a long way, but if you can master the science behind it, you'll be one step ahead. Using full-color images, stats and facts through infographics, and an engaging Q&A format to show you how to perfect your cooking, *The Science of Cooking* brings food science out of the lab and into your kitchen. Topics include meat and poultry, seafood, dairy, pulses and grains, fruits, vegetables, spices, herbs, baked goods, and more, making it perfect for perfecting everyday cooking as well as for special meals.

[The Perfect Cake](#) Clarkson Potter

After more than 20 years of obsessive research and testing, America's Test Kitchen has literally written the book on how to master your kitchen. Logically organized and packed with step photography, this will be the ultimate one-stop resource for both shopping and cooking. Have you ever wished that your kitchen came with instructions? Let the experts at America's most trusted test kitchen show you the ropes in this new illustrated compendium of techniques, tips, tricks, recipes, and reviews for the home cook. This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science, plus illustrated step-by-step instructions for 50 of our most essential recipes.

[Meat Illustrated](#) America's Test Kitchen

A kitchen is no different from most science laboratories and cookery may properly be regarded as an experimental science. Food preparation and cookery involve many processes which are well described by the physical sciences. Understanding the chemistry and physics of cooking should lead to improvements in performance in the kitchen. For those of us who wish to know why certain recipes work and perhaps more importantly why others fail, appreciating the underlying physical processes will inevitably help in unravelling the mysteries of the "art" of good cooking. Strong praise from the reviewers - "Will be stimulating for amateur cooks with an interest in following recipes and understanding how they work.

They will find anecdotes and, sprinkled throughout the book, scientific points of information... The book is a pleasant read and is an invitation to become better acquainted with the science of cooking." -

NATURE "This year, at last, we have a book which shows how a practical understanding of physics and chemistry can improve culinary performance... [Barham] first explains, in a lucid non-textbooky way, the principles behind taste, flavour and the main methods of food preparation, and then gives fool-proof basic recipes for dishes from roast leg of lamb to chocolate soufflé." - FINANCIAL TIMES WEEKEND

"This book is full of interesting and relevant facts that clarify the techniques of cooking that lead to the texture, taste and aroma of good cuisine. As a physicist the author introduces the importance of models in preparing food, and their modification as a result of testing (tasting)." - THE PHYSICIST "Focuses quite specifically on the physics and food chemistry of practical domestic cooking in terms of real recipes... Each chapter starts with an overview of the scientific issues relevant to that food group, e.g. toughness of meat, thickening of sauces, collapse of sponge cakes and soufflé s. This is followed by actual recipes, with the purpose behind each ingredient and technique explained, and each recipe followed by a table describing some common problems, causes and solutions. Each chapter then ends with suggested experiments to illustrate some of the scientific principles exploited in the chapter." - FOOD & DRINK NEWSLETTER

[The Complete Cookbook for Young Scientists](#) Appetite by Random House

Presents a collection of more than one thousand recipes along with cooking tutorials and opinions on equipment and ingredients.

[All-Time Best Brunch](#) W. W. Norton & Company

"Sleep is one of the most important but least understood aspects of our life, wellness, and longevity ... An explosion of scientific discoveries in the last twenty years has shed new light on this fundamental aspect of our lives. Now ... neuroscientist and sleep expert Matthew Walker gives us a new understanding of the vital importance of sleep and dreaming"--Amazon.com.

[Modernist Cuisine](#) W. W. Norton & Company

Part field guide to grilling and barbecuing and part cookbook, *Master of the Grill* features a wide variety of kitchen-tested recipes for meat, poultry, seafood, vegetables, pizza, and more. These are the recipes everyone should know how to make—the juiciest burgers, barbecue chicken that's moist not tough, tender grill-smoked pork ribs, the greatest steak (and grilled potatoes to serve alongside). Regional specialties are included, too—learn how to make *Cowboy Steaks*, *Alabama BBQ Chicken*, and *Kansas City Sticky Ribs*. Colorful photography captures the beauty of the recipes and step-by-step shots guide you through everything you need to know. A section on grilling essentials covers the pros and cons of gas and charcoal grills and which might be right for you, as well as the tools you'll use with them— such as grill brushes, tongs, vegetable baskets, and wood chips and chunks. From the Trade Paperback edition.