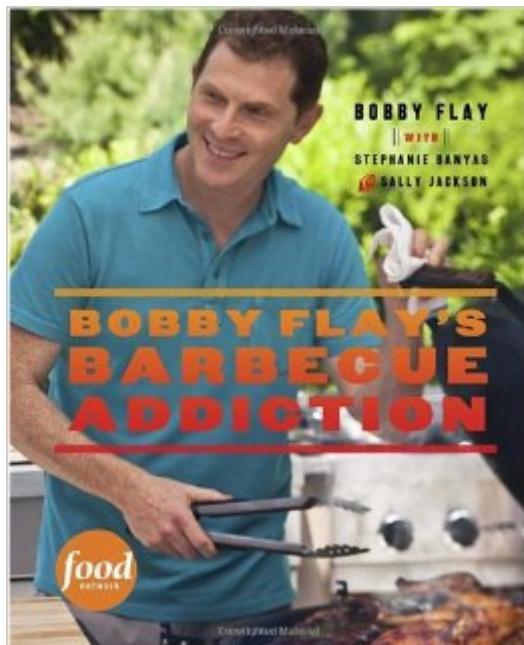


The book was found

Bobby Flay's Barbecue Addiction



Synopsis

The man who got America fired up about grilling now extends his serious outdoor skills to low and slow barbecue and the intoxicating flavors of wood smoke. You've always known the best grilling recipes come from chef-restaurateur and Food Network star Bobby Flay. Now, just as on his Emmy award-winning show of the same name, Bobby turns his attention to true barbecue in *Bobby Flay's Barbecue Addiction*. With this book you get the best of both worlds and can decide whether to barbecue Tuscan Rosemary Smoked Whole Chickens or quickly grill some Pimiento Cheese-Bacon Burgers, depending upon your craving. Here is everything you need for a great backyard bash: pitchers of cold drinks, such as Sparkling Bourbon Lemonade, and platters of starters to share, like Grilled Shrimp Skewers with Cilantro-Mint Chutney, and inventive sides, including New Potato-Corn Chowder Salad. You'll also find tons of helpful information on the pros and cons of different cookers, fuels, woods, and grilling gear; how to light and tend a fire; how to tell when your steaks are done; as well as Bobby's top ten tips for the perfect cookout. With 150 recipes and 100 color photographs, *Bobby Flay's Barbecue Addiction* is the new outdoor cooking manifesto for fellow worshippers of smoke, fire, and good times.

Book Information

Hardcover: 288 pages

Publisher: Clarkson Potter (April 23, 2013)

Language: English

ISBN-10: 0307461394

ISBN-13: 978-0307461391

Product Dimensions: 8.2 x 1 x 10.3 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars (See all reviews) (76 customer reviews)

Best Sellers Rank: #78,688 in Books (See Top 100 in Books) #32 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #79 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #344 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

Love Bobby Flay and this is THE Bobby Flay cookbook to purchase. We've tried at least 10 of the recipes over the past 2 weeks including main entry dishes, side dishes and salads. All are 100% fabulous. Easy to follow. All of them tasty. Truly wonderful! His ingredients are ones you should

have in your pantry regardless. Excellent outdoor, user friendly, get on with the grill, book! Thank you, Bobby!!

Bobby Flay seems to always be on TV, whether one of the several Food Network shows on which he is a regular or a morning appearance on NBC's "Today". So how in the world did he ever find time to author 12 cookbooks? And its not like those books are some thrown-together, glorified pamphlets of recycled info. Flay's books are generally really good. And on top of the TV shows and the books, he also has six restaurants. My guess is the guy is actually a cyborg from the future with infinite energy and the ability to multitask at light speed. Either that or he never sleeps, but that's rather improbable. Flay's latest book is "Bobby Flay's Barbecue Addiction" (\$35, Clarkson Potter, 288 pp.), which he has co-authored with Stephanie Banyas and Sally Jackson (this is the sixth book on which the three have combined). This, like his previous books, is very well done. The recipes are creative but don't call for a list of obscure ingredients. They're present in an easy-to-follow manner and the book is well written. There are 150 recipes and 100 full-color pictures, most of the finished dishes. Just like his TV shows and his restaurants, Bobby Flay's name on anything is literally a guarantee of excellence. His new book follows a style that I recognize from his others. I did really like the new idea of inserting a chapter on cocktails up front. From there, its chapters on Starters, Salads and Sides; Poultry; Pork; Beef and Lamb; and Fish and Shellfish. He tacks on a chapter on suggested menus at the end and spends the 30 opening pages giving a good rundown on the various types of grills, tips and techniques. If you're a Bobby Flay fan, this book is a must for you. If you're not, this is still a really great book.

Excellent cookbook in typical Bobby Flay fashion. Lots of creativity, as expected. I've made several dishes with much success! I'll have his whole collection soon. If you live in the West, try his Mesa Grill restaurant in Vegas. Outstanding!

This is the best Barbeque Cook Book by far! Bobby takes you through the entire BBQ adventure from the right equipment for barbequing to the appetizers, entrÃ©es, sides and even cocktails! He gives you the menus to make any BBQ a gala. His recipes are amazing and through his instruction, anyone can become a BBQ King or Queen. I gave this as a gift to my best friend who just bought her first grill. She loves it!!! I'm going to order one for myself. I did a lot of research on cook books for this perfect gift for her and this book surpasses all others, in my opinion. I've seen many programs televised by Bobby on the Food Network and you can't go wrong with any of his

recipes.Bobby Flay's Barbecue Addiction

I love this man's menu, approach and carefree yet delicious meals. They can be a little ingredient intensive but I have found everyone that I have made flavorful and entertaining. He would get 5 stars if I could find all of the ingredients easily, however, many of the chilis are hard to find in the northeast. I always like to try a recipe exactly as written and then make my own departures from there. Still in all highly recommended. I also recommend his TV show "Brunch at Bobby's". If there is a heaven it is in his kitchen.

The recipes are not as difficult as recipes in his Mesa grill and other cookbooks. Tried 2 recipes so far and they were delicious!! Great tips about smoking and grilling too.

If you have a spare few hours and want to make the best food you can imagine, go for this book. I've made many Flay dishes - they are all involved, they all require complex sauces, and they are all great. I smoked trout on my Big Green Egg for the first time and it was fabulous. Take your time, open a nice wine and have better than a restaurant experience at home.

I don't watch Bobby Flay's show, so I don't know much of what he's about, but I was intrigued by the book based on an awesome burger I had at his place in Vegas and some cookware I've received as gifts. The book has some good recipes; however it's light on details and heavy on pictures of Bobby Flay. The recipes are different enough to be fun and provide good ideas to experiment, so it's worth the purchase if you enjoy cooking.

[Download to continue reading...](#)

Video Game Addiction: The Cure to The Game Addiction (Addiction Recovery, Addictions, Video Game Addiction, Online Gaming Addiction) Bobby Flay's Barbecue Addiction Bobby Flay's Burgers, Fries, and Shakes Bobby Flay's Throwdown!: More Than 100 Recipes from Food Network's Ultimate Cooking Challenge Bobby Flay's Mesa Grill Cookbook: Explosive Flavors from the Southwestern Kitchen Bobby Flay's Grill It! How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Weight Loss by Quitting Sugar and Carb - Learn How to Overcome Sugar Addiction - A Sugar Buster Super Detox Diet (Weight Loss, Addiction and Detox) The Gambling Addiction Cure: How to Overcome Gambling Addiction and Problem Gambling for Life Every Night's a Saturday Night: The Rock 'n' Roll Life of Legendary Sax Man Bobby Keys Bobby Braddock: A Life on Nashville's Music Row (Co-published with the Country Music Foundation

Press) Endgame: Bobby Fischer's Remarkable Rise and Fall-from America's Brightest Prodigy to the Edge of Madness Brunch at Bobby's: 140 Recipes for the Best Part of the Weekend They Kept Me Loyal to the Yankees/a Salute to Mickey Mantle, Bobby Murcer, Joe Pepitone, Mel Stottlemyre, Roy White, and Thurman Munson David Dickinson: The Duke - What a Bobby Dazzler Bobby's Book Bobby Womack: My Story 1944 - 2014 Bobby Kennedy: The Making of a Liberal Icon Bobby the Brain: Wrestling's Bad Boy Tells All The Grand Slam: Bobby Jones, America, and the Story of Golf

[Dmca](#)