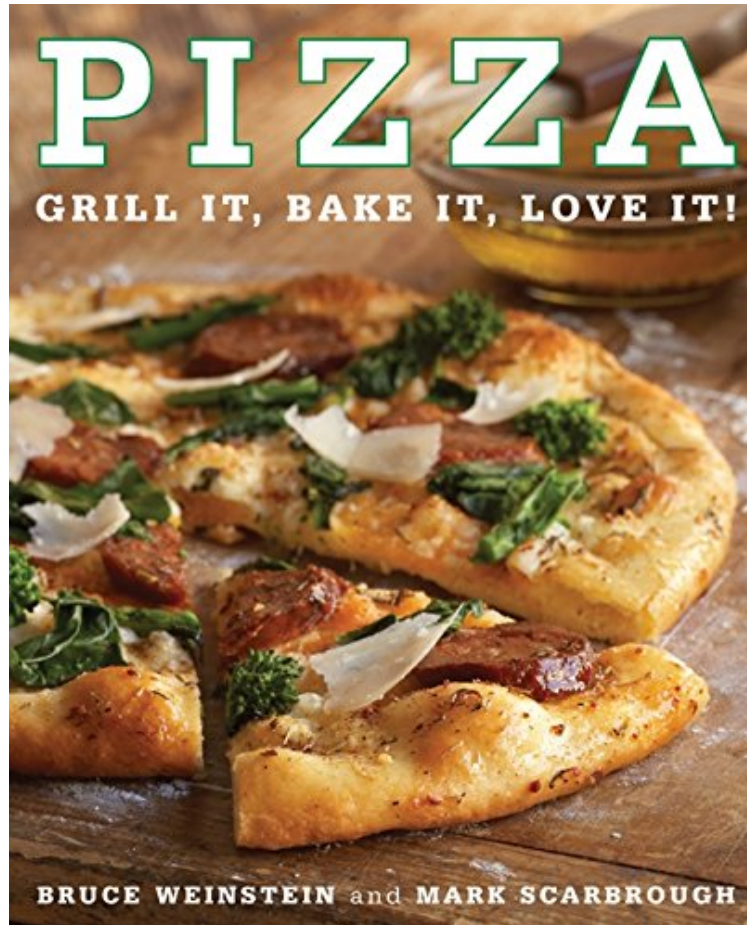


(Download free ebook) Pizza: Grill It, Bake It, Love It!

Pizza: Grill It, Bake It, Love It!

Bruce Weinstein, Mark Scarbrough
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#1341227 in Books Weinstein, Bruce/ Scarbrough, Mark/ Schaeffer, Lucy (PHT) 2008-12-23 2008-12-23 Original language: English PDF # 1 9.13 x .76 x 7.381, 1.03 #File Name: 0061434450304 pages | File size: 51.Mb

Bruce Weinstein, Mark Scarbrough : Pizza: Grill It, Bake It, Love It! before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pizza: Grill It, Bake It, Love It!:

1 of 2 people found the following review helpful. PizzaBy tracyl3This is another awesome cookbook. I've made a few of the recipes in this cookbook. The pizza dough recipes are so flavorful and pretty easy to make. I can't wait to make more recipes from this cookbook. I don't have a grill, so I have had to bake them. If you use a pizza stone in the oven though they come out perfect.8 of 10 people found the following review helpful. Excellent RecipesBy Kateshia PendergrassThis book is extremely well written, and is easily followed. The recipes make excellent pizza from the dough to the sauce. I truly appreciate the erudite cheese and flour explanations, which have been critical to my success. The picture on the book is quite representative of what can be achieved using this book. I really love that! And would highly recommend this book.2 of 6 people found the following review helpful. Not a very good bookBy diditformeI am a baker. I did not find this book to be reader friendly. I also did not like the heaviness of the doughs. I

recomend getting some little packets of pizza yeast and fallowing the recipe on the back. The sauces are all very bland and do not help the heavy crust. I have a convection oven with a ability to turn of convection function. I made pizza both ways by their "rules". I realized that the time for cooking is not correct. It burns the pizza every time if you leave it in the full amount the put in book. Do not get this pizza. If you want a great pizza crust, go to Mexico one Plate at a time with RICK Bayless and look up his beer pizza crust. You do not have to put on the chipotle and chirazo, etc. . . just use the crust. It is light and delicious, and so so so easy!

Pizza lovers, rejoice! Bestselling cookbook authors Bruce Weinstein and Mark Scarbrough are back with an exciting new collection of ninety classic, international, and modern recipes for everyone's favorite food. Finally, here's a book that lets you have it both ways—on the grill and in the oven. Bake a pie tonight for that traditional pizza-parlor taste or grill one this weekend on the deck or patio, and you'll discover what home chefs across the country are realizing: the grill is a great way to get a hot pie on the table. Bruce and Mark adapt their recipes so that you can use a homemade dough, a store-bought one, or even a prebaked crust. With recipes for three sauces and eight crusts, *Pizza* makes America's favorite food easier and more fun than ever. From the well loved to the adventurous, *Pizza* is full of Bruce and Mark's foolproof recipes that are sure to please every palate. There's something for everyone: classic pies like the cheese-laden Pizza Margherita and the Four Seasons Pizza, international pies revamped for the American kitchen like the Armenian Lamejun Pizza and the Alsatian Tarte Flambeacute;, light salad pies like the BLT Pizza, and modern twists on old favorites. Try a Philly Cheesesteak Pizza or a Pot Pie Pizza, modeled on those American comfort-food classics. *Pizza* also offers ten recipes for Chicago-style deep-dish pies and a host of fun appetizer pies, making pizza perfect for every occasion.

From Publishers Weekly According to Weinstein and Scarbrough, authors of the Ultimate cookbook series, Americans eat more than 46 slices of takeout pizza per year. On a mission to enable pie lovers to make fresh, quality pizza at home, the duo has created 100 recipes ranging from classics like four cheese and sausage and pepper to more inventive concoctions such as one made with squash and chard and another with duck confit. A primer chapter includes easy-to-follow instructions for a variety of doughs, including semolina and gluten-free dough that can be mixed and matched with recipes throughout the book. An eight-step Road Map for Pizza is a simple and effective guide to pizza making for all level of cooks. Options for using prepared crusts, as well as those made on pizza stones, baking sheets or the grill, give the home cook a desirable flexibility with crust preparation. Worthy chapters on deep-dish and salad-topped pizzas round out the book. (Jan.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Weinstein and Scarbrough, recipe ghostwriters to the stars as well as authors on their own—the Ultimate cookbook series: *The Ultimate Shrimp Book* (2002), *The Ultimate Muffin Book* (2004), *The Ultimate Peanut Butter Book* (2005)—give the basics and 90-plus recipes for Americans' best-loved meal: pizza. With individual consumption running around 46 slices yearly, the variety offered in this singular cookbook is bound to please different regions, ethnicities, and taste buds. All offer options for cooking (oven versus grill); crusts (eight choices, from classic to gluten free); plus initial suggestions for appropriate combinations. The authors divvy up the pizza offerings into classics, appetizers, salads (no, the greenery topping isn't cooked), international, modern, and deep-dish. With the usual recipes like spinach and mushroom and cheese lovers' deep-dish come a host of the startling, occasional mouthwatering, and frequently stupefying ones, including for watermelon, stir-fry, and Reuben pizza. --Barbara Jacobs About the Author Bruce Weinstein and Mark Scarbrough are the award-winning authors of nineteen cookbooks. They are contributing editors to *Eating Well* and columnists for *weightwatchers.com*, and they contribute regularly to *Cooking Light*, *Fine Cooking*, the *Washington Post*, and other publications. When they're not teaching cooking on Holland America cruise ships, they live in rural Litchfield County, Connecticut, with a fairly sane collie named Dreydl. Bruce Weinstein and Mark Scarbrough are the award-winning authors of nineteen cookbooks. They are contributing editors to *Eating Well* and columnists for *weightwatchers.com*, and they contribute regularly to *Cooking Light*, *Fine Cooking*, the *Washington Post*, and other publications. When they're not teaching cooking on Holland America cruise ships, they live in rural Litchfield County, Connecticut, with a fairly sane collie named Dreydl.