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Alex Skaria

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"A beautiful cookbook"—Steven Raichlen, author of *How to Grill*

THE ASIAN BARBECUE BOOK

From Teriyaki to Tandoori

125 TANTALIZING RECIPES FOR YOUR GRILL



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Alex Skaria : The Asian Barbecue Book: From Teriyaki to Tandoori before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Asian Barbecue Book: From Teriyaki to Tandoori:

0 of 0 people found the following review helpful. A new look at BBQ By Robertjgahwilerjr This book has a variety of ways to make your meat be it Hibachi grill, clay brazier, rock fire pit, the "Big green egg", smokers or even the satay grills. Then it begins to give you the tools you will need. Needless to say it does not skimp on details in the Marinades, spice, pastes, glazes, rubs and stuffings section. I would recommend this for someone who loves bbq and wants to experiment with new flavors. In my opinion it is a good read. Don't be afraid to experiment with what the book gives you too. 1 of 1 people found the following review helpful. Fantastic recipes! By Scott Bulloch This is a great book. Lots of information about Asian-styled grilling and barbecuing. We've tried some of the recipes in this book, and with one or two exceptions, they've been fantastic. 0 of 0 people found the following review helpful. Our new fave cookbook By MissP Such delicious recipes and easy to follow. This is our go to cook book now. Love the chili dip recipe and the curry burgers.

"A beautiful cookbook"—Steven Raichlen, author of *The Barbecue Bible* The Asian Barbecue Book is an inspired and practical guide to creating countless delicious Asian-inspired meals hot off the flame. Traveling and eating

barbecue throughout Asia, author Alex Skaria has mastered the technique and art of barbecue, combining Western barbecue techniques with the aromatic and enticing flavors of Asia. All of the recipes in the book can be made using conventional backyard grills, yet for those truly adventurous barbecue enthusiasts side bars and tips on making some exotic barbecued meats are included (such as whole pit-roasted pig). This Asian barbecue cookbook starts off with barbecuing fundamentals; choice of grills is discussed, including unique Asian grills, grilling tools, grilling techniques, timing and temperature control, and much more. From tips on tenderizing meat and achieving moist, juicy barbecue, the author guides cooks through the process, ensuring they end up with a great meal every time. For cooks who want to grab flavors quickly, or don't want to complete a main recipe from start to finish, numerous quick and easy recipes for barbecue sauces, rubs, pastes and marinades provide the basis for infusing new and exciting flavors into meat, poultry and seafood. Complete with sides and salads, such as Thai Papaya Salad and Asian Slaw, and desserts, such as Grilled Mango with Ginger Syrup, this treasury of Asian barbecue recipes will be a resource for years to come. Asian barbecue recipes include: Tandoori Spice Rub, Wasabi Mayonnaise, Korean-Style Barbecued Sirloin Steaks, Thai T-bone Steaks, Stuffed Saffron Chicken, Grilled Duck Breast with Orange Soy Glaze, Bombay-Style Swordfish Steaks, Seared Teriyaki Tuna, Vindaloo Pork Steaks, Spicy Sweet Pork Satays with Fiery Lime Chili Dip, Lamb Shish Kebabs, Zucchini with Pesto, Tabbouleh Salad, Grilled Bananas with Chocolate and Coconut

"A beautiful cookbook" — Steven Raichlen, author of *The Barbecue Bible* and *How to Grill* "[This book] makes me want to run to the grill and cook some fantastic food." — Nancie McDermott, author of *Real Thai*