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Weber's New American Barbecue: A Modern Spin On The Classics



Synopsis

From the most trusted name in grilling, the new definitive guide that blends traditional techniques and modern recipes To define American barbecue as â œribs and roasts cooked low and slow in the Southern styleâ • doesnâ™t do it justice. Traditional barbecue, in all its delicious glory, is a foundationâ™ an idea to be built upon. And all across the country, home grillers and restaurant chefs alike are doing just that. In this big melting-pot of a nation, we all bring something different to the tableâ™ flavors, spices, perspectivesâ™ and each time we do, the meaning of barbecue changes a little. Through stories and essays, hundreds of photos, crystal-clear techniques, and 100 exceptional and fool-proof recipes, Weberâ™s New American Barbecueâ„ø celebrates whatâ™s happening at the grill today. From chefs creating new classics to everyday backyard heroes melding flavorsÂ to pitmasters setting new standards of excellence at competitions, this book explores the delicious evolution of our true American pastimeâ™ barbecue.

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Customer Reviews

"Summer means grilling and, just as often as not, a new book on outdoor cooking by Jamie Purviance for the Weber-Stephen Products, makers of the iconic Weber kettle grill. "New" is emphasized here, in essays on Chicago's evolving barbecue restaurant scene, the South's "Nouveau 'Cue" chefs and Korean barbecue of Los Angeles. The recipes are as global as America today: Chicken thighs with a sweet apricot-hoisin sauce are followed by thighs with a black cherry barbecue sauce and then a thigh and sausage gumbo. Purviance cleverly uses

the grill at multiple points in a recipe. A warm artichoke dip, for example, calls for grilling the artichoke hearts and then baking the dip in a cast-iron skillet on the grill." âThe Chicago Tribune

"Rather than rehashing barbecue recipes that have already been done to death, Purviance sought out fresh takes on cooking meat with fire. Thereâs hardcore Southern barbecue in there like beef ribs from Wayne Mueller and brisket fundamentals from Aaron Franklin, but thereâs plenty of grilling too (it is from Weber, after all). Itâs nice to get more than a couple recipes for grilled and smoked seafood, and this book delivers there, but the best thing is that these recipes all have an originality to them. There are no throwaway recipes in here." âDaniel Vaughn, Texas Monthly

BBQ "Using essays, stories, photos, and 100 recipes, New American Barbecue's goal is to take barbecue beyond its Southern tradition of long, slow cooking of ribs and roasts and push it into new territory. Purviance values barbecue's heritage, but he sees it as a foundation to be expanded on by chefs, suburban pitmasters, and even urbanites through spices, flavors, and other innovations. The book lays this out in ample detail, with easy-to-follow recipes and sumptuous photography. The history of barbecue is celebrated succinctly and beautifully, but New American Barbecue isn't about the past. It's about opening up new possibilities for any amateur chef. And it does that very well." âSmooth magazine

JAMIE PURVIANCE is one of America's top grilling experts and Weber's master griller. He graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as Bon Appetit, Better Homes and Gardens, Fine Cooking, Town & Country, and the Los Angeles Times. He is the author of numerous cookbooks including Weber's Way to Grill, a James Beard Award nominee and New York Times best seller.

Purviance has appeared as a grilling authority on numerous television shows including Today, The Early Show, Good Morning America, and The Oprah Winfrey Show. He lives in California.

WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor. From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

As a cookbook collector, an outdoor cooking enthusiast and former BBQ competitor (I even got the gaudy trophies to prove it lol!) I have a number of Mr. Purviance's books. I concur with the other

reviewers that this is far and away his best work yet. He has pushed the envelope beyond American BBQ, and is very much mirroring the trends of what is happening with the BBQ scene across the country. I was reading from the preface in the first Weber book I bought circa 1999, *Art of the Grill*. Even back then Mr. Purviance was providing the gentle nudge to expand the reader's culinary comfort zone, back then it was Greek style lamb chops with tzatziki and jerk chicken. This book goes way beyond to showcase influences of Korean, Vietnamese and even Filipino cuisines, yet still manages a very proper nod to good ol' American BBQ. The Weber books are always lusciously photographed and impeccably documented, arguably the perfect blend of art and science-not unlike cooking itself. I bought this as the Kindle edition but I think that I'm going to have to buy the printed version also, something about all the wonderful photography in an actual book. Guess I'm old school :) Tracy in PHX

This book contains some great recipes arranged by type of meat. I enjoy grilling and smoking but I felt I needed to take my hobby to the next level. Not only does this book have great recipes for meats but also some great ideas for appetizers and sides. Each rub or sauce has a recipe and there is a list in the back of the book. If you are stuck in a rut with your barbecuing I highly suggest this book.

What would compel me to preorder a cookbook four months in advance? Simple: When I'm buying from an author I trust, I want to be first in line. And so it is with Jamie Purviance's *NEW AMERICAN BARBECUE* that continues the author's collaboration with Weber, the most trusted name in grilling and smoking. This book may be Purviance's best yet although three of his previous titles are vying for that spot in my mind right now! Just buy the book and judge for yourself. But before launching into scrutinizing the recipes, you should first just bask in the beautiful photography, mostly from Tim Turner, and pause over Jamie's short essays—essays of place and people—that explain how American barbecue is evolving. Don't believe me? Then luxuriate in the section on seafood barbecue. Last night I made the Spatchcocked BBQ chicken with Alabama White Sauce. I should have bought three birds. My family devoured it with one inhale. The sauce was perfectly matched to the roasted chicken. And it was so easy to do. Purviance shows you through photographs and short text how to do it—spatchcocking, smoking, prepping, and the like. There's a gallery of photographs, for example, that show Purviance grilling with a wok; it isn't some studio model faking you through the process. What makes the book unique is Purviance's take on each of these classics. Want to know how to make

turkey behave like pastrami? You'll find it here and so much more. Jamie Purviance's NEW AMERICAN BARBECUE deserves two things: first, the James Beard award and, second, your purchase.

Dependable recipes as we've come to expect from Mr. Purviance. Rarely do cookbooks get it all right, all the time. These do.

1. Arrive within a 1.5 days so I am very satisfied. 2. Price is fantastic. 3. Well made book. 4. Book has all kinds of various meats how to tenderize and marinade and grill certain ways. 5. Has a lot of example pictures with recipes to show how it's done and how it looks when all is made. Got this book for a guy friends birthday gift and he likes it a lot. Book is a good buy and thanks for shipping it early to get it on time for my friends birthday...

This is such a beautiful cookbook! Each full-color photo is beautifully photographed, with gorgeous lighting and food styling. It's taken me a while to actually make a recipe, but now that it's grilling season-- I started with the Smoked Pork Tenderloin with Black-Berry Sage Sauce (page 100). Absolutely loved it! The rub is so simple, yet flavored the pork beautifully. Of course, we used our Weber, and the pork seared perfectly. The sauce was different, and I liked it. Since we grow our own olallieberries, I used those instead of blackberries (they're somewhat similar). The sauce was a perfect pairing for the pork-- and the pork turned out juicy and incredibly delicious. I cannot wait to make more of the recipes that I've bookmarked. Excellent cookbook, that I will use again and again.

Jaime Purviance is always a master and this book is no exception. Buy all his Weber cook books!!! Don't let the word New turn you away. This book has the classics. It mixes grilling and smoker recipes. It is up to date. Easy recipes that will be good enough for a grill master with 20 years experience. Just the way BBQ should be!

I love Jamie P. in his online videos for Weber and this book provides tons of information like his videos. Recipes are tried, tested, and perfected before being added to his books. I enjoyed reading through the recipes and other information even though I don't currently own a Weber Kettle. If you do own one or plan to get one, do yourself a favor and consider getting Jamie's book. You'll be glad you did. Caveat: It must be noted that this book focusses mainly on recipes suited to the Weber charcoal grill. Very little on the Weber Smokey Mountain Cooker, which is what I mistakenly thought

it was about.

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