

## Pitt Cue Co The Cookbook

*Ditch burnt, joyless burgers for bold, flavoursome and wonderfully surprising barbecue food 'Packed with over 120 tasty and tantalising barbecue recipes' – Great British Food Here are over 120 of the very best, lip-smackingly good barbecue recipes from ex-Ottolenghi chef, Josh Katz. Perfect for sharing and pairing in different combinations, all of the recipes are a celebration of flavour. A book that is not just for meat-lovers, equal status is given to vegetables so that they are never treated like a sideshow. Instead each and every component of the meal is big, bold and completely unforgettable. Meats, fish and vegetables are left to marinate and are then smoked, grilled, slow cooked or burnt (on purpose); while essential extras such as punchy pickles, fiery sauces, creamy dips and fresh salads are prepared ahead and ready to be heaped onto the plate. Taking inspiration from East to West, from the modern to the traditional, these barbecue recipes are like nothing you have ever encountered before – mashing tastes and techniques from New York, the Middle East, London, North Africa and beyond. With recipes including Cauliflower shawarma with pomegranate, pine nuts and rose; Harissa hot wings; Blackened hispi cabbage with lemon crème fraîche; Honeyed pork belly with pineapple salsa; Monster prawns with a pil pil sauce and Saffron buttermilk-fried chicken with tahini gravy, you will be inspired to grab a bag of charcoal and a lighter, and create your very own barbecue feast.*

*With Charred & Scruffed, bestselling cookbook author and acclaimed chef Adam Perry Lang employs his extensive culinary background to refine and concentrate the flavors and textures of barbecue and reimagine its possibilities. Adam's new techniques, from roughing up meat and vegetables ("scruffing") to cooking directly on hot coals ("clinchng") to constantly turning and moving the meat while cooking ("hot potato"), produce crust formation and layers of flavor, while his board dressings and finishing salts build upon delicious meat juices, and his "fork finishers"—like cranberry, hatch chile, and mango "spackles"—provide an intensely flavorful, concentrated end note. Meanwhile, side dishes such as Creamed Spinach with Steeped and Smoked Garlic Confit, Scruffed Carbonara Potatoes, and Charred Radicchio with Sweet-and-Sticky Balsamic and Bacon, far from afterthoughts, provide exciting contrast and synergy with the "mains."*

*LET THERE BE MEAT is the must-have companion for anyone interested in the art of barbecue and smokehouse; wood-smoked, slow cooked pork and beef, sausages, burgers, ribs, seafood feasts and all the mouth-watering sides that go with them. James Douglas and Scott Munro provide their unique insight into the American BBQ culture, gleaned from seven years travel and hard study in the Deep South, with instructions on how to get the most from your meat. Including matching cocktails, sides, sweet stuff and even how to make your own pig roaster and home brew IPA. LET THERE BE MEAT is the carnivore's bible, crammed with over 100 melt-in-the-mouth recipes that have made Red's True Barbecue a phenomenon.*

*Revel in the fun of cooking with live fire. This hot collection from food historian and archaeologist Paula Marcoux includes more than 100 fire-cooked recipes that range from cheese on a stick to roasted rabbit and naan bread. Marcoux's straightforward instructions and inspired musings on cooking with fire are paired with mouthwatering photographs that will have you building primitive bread ovens and turning pork on a homemade spit. Gather all your friends around a fire and start the feast.*

*Moneyball (Movie Tie-in Edition) (Movie Tie-in Editions)*

*A Girl and Her Greens*

*Launching a Food Startup*

*A love letter to the food of Sicily*

*Fire Food*

*Char-Broil Great Book of Grilling*

*A Bird in the Hand*

Featured on the Netflix documentary series Chef's Table "Elemental, fundamental, and delicious" is how Anthony Bourdain describes the trailblazing live-fire cooking of Francis Mallmann. The New York Times called Mallmann's first book, *Seven*, "captivating" and "inspiring." And now, in *Mallmann on Fire*, the passionate master of the Argentine grill takes us grilling in magical places—in winter's snow, on mountaintops, on the beach, on the crowded streets of Manhattan, on a desert in Patagonia, in Paris, Brooklyn, Bolinas, Brazil—each locale inspiring new discoveries as revealed in 100 recipes for meals both intimate and outsized. We encounter legs of lamb and chicken hung from strings, coal-roasted delicata squash, roasted parrillada of many fish, and all sorts of griddled and charred meats, vegetables, and fruits, plus rustic desserts cooked in chapa and baked in wood-fired ovens. At every stop along the way there is something delicious to eat and a lesson about slowing down and enjoying the process, not just the result.

The explosion in food vans, dining clubs and pop-up restaurants shows the culinary business is now accessible to all. If you've got an idea for a foodie startup, this 60-Minute Masterclass will give you the skills and knowledge to make it a success. 'Launching a Food Startup' by Pitt Cue Co. co-founder, Jamie Berger, will prime you on all aspects of running a food business, from planning your menu, through licensing and hygiene to marketing the finished product. He also shares his personal secrets, including how to manage costs and deal with suppliers, to give your outfit the best possible chance at a long run. 'Launching a Food Startup' covers: + Turning an Idea into a Business + Starting up your Startup + Up and Running: Nuts and Bolts + What? + People: The Essential Ingredient 60-Minute Masterclasses are expert ebooks that help you do more with your time in writing, journalism and entrepreneurship. Locking on to the stuff that you actually need to know, each title is a precise pointer on the matters that matter most.

In the first cookbook by a Black pitmaster, James Beard Award-winning chef Rodney Scott celebrates an incredible culinary legacy through his life story, family traditions, and unmatched dedication to his craft. "BBQ is such an important part of American history, and no one is better at BBQ than Rodney."--Marcus Samuelsson, chef and restaurateur Rodney Scott has barbecue in his blood. He cooked his first whole hog, a specialty of South Carolina barbecue, when he was just 12 years old. At the time, he was cooking at Scott's Bar-B-Q, his family's barbecue spot in Hemingway, South Carolina. Now, f

later, he owns one of the country's most awarded and talked-about barbecue joints, Rodney Scott's Whole Hog BBQ in Charleston. In this cookbook, co-written by award-winning writer Lolis Eric Elie, Rodney spills what makes his pit-smoked turkey, barbecued spare ribs, smoked chicken wings, hush puppies, Ella's Banana Puddin', and award-winning whole hog special. Moreover, his recipes make it possible to achieve these special flavors yourself, whether you're a barbecue novice. From the ins and outs of building your own pit to poignant essays on South Carolinian foodways and traditions, this stunningly photographed cookbook is the ultimate barbecue reference. It is also a powerful work of storytelling. In this American success story, Rodney details how he made his way from the small town where he worked for his father in the fields and in the smokehouse, to the sacrifices he made to grow his family's business, and the tough decisions he made on his own in Charleston. Rodney Scott's World of BBQ is an uplifting story that speaks to how hope, hard work, and a lot of optimism built a rich celebration of his heritage--and of unforgettable barbecue.

Restorative justice represents "a paradigm shift in the way Americans conceptualize and administer punishment," says Maisha T. Winn, from a focus on crime to a focus on harm, including the needs of both those who were harmed and those who caused it. Her book, *Justice on Both Sides*, provides an urgently needed, comprehensive account of the value of restorative justice and how contemporary schools can implement effective practices to address inequalities associated with race, class, and language. Winn, a restorative justice practitioner and scholar, draws on her extensive experience as a coach to school leaders to show how indispensable restorative justice is in understanding and addressing the educational needs of students and disadvantaged youth. *Justice on Both Sides* makes a major contribution by demonstrating how this actually works in schools and how it can be integrated into a range of educational settings. It also emphasizes how language and labeling must be part of any fruitful restorative effort. Ultimately, Winn makes the case for restorative justice as a crucial answer, at least in part, to the unequal practices and opportunities in American schools.

Pitt Cue Co. - The Cookbook

Charred & Scruffed

The Beginner's Guide to Barbecue

YouthQuake: 50 Children and Young People Who Shook the World

How to Cook Meat

GQ Eats

Proper pork recipes from the snout to the squeak

**If you've eaten in their Smokehouses or hung out at their Festivals, you'll know that Grillstock know a thing or two about low 'n' slow barbecue. They have been pioneers of the American barbecue scene**

**in the UK since 2010 with their original BBQ and music festival, Grillstock, which sees top pit-masters compete from the world over and their chain of smokehouses bringing truly authentic BBQ to cities across the UK. Stacked with more than 100 recipes - including Grillstock secrets - the book includes favorites from the Smokehouse menus, tips on mastering the low 'n' slow style, some epic meaty feasts and unique recipes from some of the BBQ competition teams and rock stars that have cooked and played at their annual festivals. With chapters focused on the core meats of any great BBQ meal, Pork, Beef, Chicken and Ribs, the art of smoking meat, plus further chapters on burgers, fixin's (sides), rubs 'n' sauces' and finally 'slurps'. You'll have all you need to create everything from smokin' dinners for two to the ultimate BBQ feast. Prepare to be King of the Grill in your own backyard. Praise for Grillstock restaurants and events: 'I'm still amusedly flabbergasted by my majorly American weekend of downhome flavour from back home (then) near my London home (now) feasting. Grillstock London was BBQ blast and a low and slow experience I look forward savouring again' Chris Osburn Huffington Post 'Proper barbecue heaven' Daily Mail 'One of the 8 Best Rib Joints in Britain' Esquire 'You may as well accept that you will leave with sauce splattered down your shirt and chin' Mark Taylor Crumbs Magazine 'Not strictly the UK's only serious competition BBQ meet but, in my own hopelessly biased opinion, the best, and, for fans of American low-and-slow meat cooking, about as much fun as you can have with your clothes on. You could almost be in Kansas' Chris Pople, Cheese and Biscuits 'Music festivals are good and all, but have you ever been listening to a band and thought, "wow...I wish I was eating a big pile of meat." That's where Grillstock comes in, a magical place where hotdog eating contests, the best in bbq food, craft beer and live music come together' Topman 'The real spirit of barbecue' Macs BBQ**

**In A Girl and Her Pig, April Bloomfield takes home cooks on an intimate tour of the food that has made her a star. Thoughtful, voice-driven recipes go behind the scenes of Bloomfield's lauded restaurants—The Spotted Pig, The Breslin, and The John Dory—and into her own home kitchen, where her attention to detail and reverence for honest ingredients result in unforgettable dishes that reflect her love for the tactile pleasures of cooking and eating. Bloomfield's innovative yet refreshingly straightforward recipes, which pair her English roots with a deeply Italian influence, offer an unfailingly modern and fresh sensibility and showcase her bold flavors, sensitive handling of seasonal produce, and nose-to-tail ethos. A cookbook as delightful and lacking in pretention as Bloomfield herself, A Girl and Her Pig combines exquisite food with charming narratives on Bloomfield's journey from working-class England to the apex of the culinary world, along with loving**

portraits of the people who have guided her along the way.

From the world-renowned DJ BBQ comes **Fire Food** - a book that shows you how to ace the art of handling live fire so that you can grill, smoke and slow-roast meat, fish and veg that's out of this world. **Pitmaster DJ BBQ** covers all the basics of cooking over charcoal and shows you how to perfect classic recipes such as grilled chicken with Alabama white sauce or a succulent rib-eye steak, and delves into more inventive cookout delights including a BBQ spaghetti Bolognese, and poutine with bourbon- and maple syrup-spiked gravy. There are fish dishes (crab cakes, prawn tacos), veggie grills (mac & cheese pancakes, smoked potato salad), and enough madcap BBQ invention to see you through summer and well into winter. In fact, DJ BBQ takes inspiration from around the world (from Central America, via the Baltics, to North Africa), as well as the many BBQ chefs, gauchos, artisans and pitmasters he's met along the way. Your cookouts will never be the same again!

Sicily is both at once a frugal peasant land with a simple robust cuisine, but also full of ornate glamour and extravagance. A most beautiful and complex contradiction in terms, Ben Tish unlocks the secrets of Sicily's culture and food within these pages, diving into its diverse tapestry of cultural influences. Sitting at the heart of the Mediterranean, between east and west, Europe and North Africa, the food of Sicily is full of citrus, almonds and a plethora of spices, mixing harmoniously with the simple indigenous olives, vines and wheat. You'll find the most delicious, fresh seafood on the coast and mouth-watering meat in land; but the two rarely mix. Packed full of vibrant flavours, this beautiful collection brings the food of Sicily to your table, with recipes ranging from delicious morsels and fritters to big couscous, rice and pasta dishes and an abundance of granitas, ice creams and desserts, all stunningly photographed. Recipes include: Saffron arancini Smoky artichokes with lemon and garlic Whole roasted squid Sicilian octopus and chickpea stew Aubergines stuffed with pork Roasted pork belly with fennel and sticky quinces Bitter chocolate torte Limoncello semifredo Dive in and experience this unique culinary heritage for yourself, bring the sights and sounds and aromas of this beautiful food to your home.

**50 Children and Young People Who Shook Up the World**

**Franklin Barbecue and Franklin Steak**

**Transforming Education Through Restorative Justice**

**Cooking with Fire**

**Recipes and Strategies for Better Barbecue & Grilling**

**Meat, smoke & love**

## Rodney Scott's World of BBQ

Great barbecue is as simple as meat, fire, smoke, and time. This ode to authentic meaty goodness gives barbecue beginners an essential guide to the tools, techniques, and recipes needed to make smoky, mouthwatering, fall-off-the-bone meats. And seasoned smokers will learn a thing or two, too! Ray Lampe, a.k.a. Dr. BBQ, brings decades of expertise as a barbecue master, providing indispensable wisdom alongside 68 of the best recipes he has encountered in his long and wide-ranging career, from tantalizing mains such as Competition-Style Beef Brisket to lip-smacking sides such as Bacon and Blue Cheese Coleslaw. For both stove-top smokers and regular backyard grills, *Slow Fire* makes it easy to cook irresistible slow-cooked barbecue right at home.

Step up your barbecue game. *Pitmaster* is the definitive guide to becoming a barbecue aficionado and top-shelf cook from renowned chefs Andy Husband and Chris Hart. Barbecue is more than a great way to cook a tasty dinner. For a true pitmaster, barbecue is a way of life. Whether you're new to the grill or a seasoned vet, *Pitmaster* is here to show you what it takes to truly put your barbecue game on point. Recipes begin with basics, like cooking Memphis-style ribs, and expand to smoking whole hogs North Carolina style. There is no single path to becoming a pitmaster. Barbecue lovers are equally inspired by restaurants with a commitment to regional traditions, competition barbecue champions, families with a multi-generational tradition of roasting whole hogs, and even amateur backyard fanatics. This definitive collection of barbecue expertise will leave you in no doubt why expert chefs and backyard cooks alike eat, live, and breathe barbecue. *Pitmaster* features: Specific tips and techniques for proper smoker operation—the cornerstone of all successful barbecue recipes—using Weber, Offset, Kamado, and other classic smoker styles A backyard cooking chapter offering the basics of becoming a successful barbecue cook Spotlights on specific regional barbecue styles, such as Texas, Kansas City, and the Carolinas, which set the stage for more advanced barbecue techniques and recipes, such as Butterfly Pork Butt Burnt Ends and Central Texas Beef Ribs An exploration of new styles of barbecue developing in the North Chris and Andy's secret competition barbecue recipes that have won them hundreds of awards Regional side dishes, cocktails, and simple desserts A guest pitmaster in each chapter who is an expert in their given region or style of barbecue cooking. Guest pitmasters include: Steve Raichlen (author and host of *Project Smoke* on PBS), Jake Jacobs, Sam Jones (Skylight Inn and Sam Jones Barbecue), Elizabeth Karmel (Carolina Cue To Go), Tuffy Stone (Q Barbecue), Rod Gray (eat bbq), John Lewis (Lewis Barbecue), Jamie Geer (owner of Jambo Pits) and Billy Durney (Hometown Bar-B-Que)

With great recipes for meats, sauces and rubs mixed with ideas for pickles, slaws, puddings and cocktails, plus features on meats, equipment and methods, the Pitt Cue Co. Cookbook is your guide to enjoying the best hot, smoky, sticky, spicy grub all year round. From Pitt Cue's legendary Pickle backs and bourbon cocktails, to their acclaimed Pulled pork shoulder; Burnt ends mash; Smoked ox cheek toasts with pickled walnuts; Lamb rib with molasses mop and onion salad; Chipotle & confit garlic slaw; Crispy pickled shiitake mushrooms; Toffee apple grunt; Sticky bourbon & cola pudding and so much more, it's all irresistibly delicious food to savour and share.

More than 150 brilliant beef recipes from Britain's king of meat.

Low and Slow

With a Guide to Abbreviation of Bibliographic References ; for the Guidance of Authors, Editors, Compositors, and Proofreaders

300 Tasty Recipes for Every Meal

The Franklin Barbecue Collection [Two-Book Bundle]

PRIME: The Beef Cookbook

A Stunning Collection of Lebanese, Moroccan and Persian Recipes

Sicilia

Award-winning author and grilling expert Paula Disbrowe shows home cooks how to elevate everyday meals with seductive, smoky flavors in this collection of 100 recipes for smoking meats, fish, poultry, vegetables, nuts, grains, pantry staples, and even cocktails on a smoker or grill in as little as 30 minutes. Featuring an impressive array of smoke-infused recipes that extend well beyond the realm of rib joints, Thank You for Smoking shows home cooks how easy it is to rig a gas or charcoal grill or use a backyard smoker to infuse everything you love to eat--from veggies and greens to meat and fish--with a smoky nuance.

Encompassing a wide range of recipes easy enough for weeknight cooking like Ginger Garlic Chicken and San Antonio-Style Flank Steak Tacos, as well as longer smokes like Smoky Chuck Roast with Coffee and Whiskey or Holiday Ham with Red Boat Salt, this varied collection also includes ideas for smoking vegetables, grains, nuts, and seeds for the kind of fresh, plant-based dishes people want to eat right now: Smoked Farro with Wild Mushrooms and Halloumi, Swiss Chard Slab Pie with Smoked Peppercorn Crust, and Smoked Chickpeas with Spinach and Saffron Yogurt. And because firing up dinner is best enjoyed with an adult beverage, this complete guide also helps you set up your bar for modern smoke-kissed cocktails.

From the chef, restaurant owner, and author of the critically lauded A Girl and Her Pig comes a beautiful, full-color cookbook that offers tantalizing seasonal recipes for a wide variety of vegetables, from summer standbys such as zucchini to earthy novelties like sunchokes. A Girl and Her Greens reflects the lighter side of the renowned chef whose name is nearly synonymous with nose-to-tail eating. In recipes such as Pot-Roasted Romanesco Broccoli, Onions with Sage Pesto, and Carrots with Spices, Yogurt, and Orange Blossom Water, April Bloomfield demonstrates the basic principle of her method: that unforgettable food comes out of simple, honest ingredients, an attention to detail, and a love for the sensual pleasures of cooking and eating. Written in her appealing, down-to-earth style, A Girl and Her Greens features beautiful color photography, lively illustrations, and insightful sidebars and tips on her techniques, as well as charming narratives that reveal her sources of inspiration.

With over 75 recipes, a barbecue expert shows you how to make the best fire-cooked foods at home no matter your equipment. Joe Carroll makes stellar barbecue and grilled meats in Brooklyn, New York, at his acclaimed restaurants Fette Sau and St. Anselm. In Feeding the Fire, Carroll gives us his top 20 lessons and more than 75 recipes to make incredible fire-cooked foods at home, proving that you don't need to have fancy equipment or long-held regional traditions to make succulent barbecue and grilled meats. Feeding the Fire teaches the hows and whys of live-fire cooking: how to create low and slow fires, how to properly grill chicken (leave it on the bone), why American whiskey blends so nicely with barbecued meats (both are flavored with charred wood), and how to make the best sides to serve with meat (keep it simple). Recipes nested within each lesson include Pulled Pork Shoulder, Beef Short Ribs, Bourbon-Brined Center-Cut Pork Chops, Grilled Clams with Garlic Butter, and Charred Long Beans. Anyone can follow these simple and straightforward lessons to become an expert. "A helpful primer to those seeking guidance on

. . . how to use a grill or a smoker to their best effect under varying circumstances, all summer long. . . . The recipes . . . are written for home cooks. They are uncomplicated and clear. . . . Most important, they work. . . . Bonkers delicious.” —The New York Times “Joe Carroll . . . speaks the language of every home cook.” —USA Today, “Summer’s Tastiest Titles” “How to barbecue no matter what your equipment. . . . Packs big, bold flavor.” —Associated Press “This cookbook is a master class in minimal and well-prepared barbecue.” —Library Journal

The much-anticipated first cookbook from one of London's most-loved cult restaurants Squid-ink flatbreads with cod's roe, mapo tofu with hash browns and fried eggs, and foie gras and cherry doughnuts - it's thanks to chef Lee Tiernan's ability to fuse myriad on-trend tastes and underused ingredients with open-fire cooking techniques that Black Axe Mangal has quickly reached cult status. This, the London restaurant's much awaited cookbook, celebrates Tiernan's innovative food as well as his bold aesthetic, influenced by his love of heavy metal and skate culture.

100 simple and delicious recipes to fire up your favourites!

The Jewelled Kitchen

Pitt Cue Co. The Cookbook

Let There Be Meat

The Cookbook For Men of Seriously Good Taste

Chicken recipes for every day and every mood

Grill Smoke BBQ

***Get outside and join the fun with hundreds of easy-to-follow recipes from America's favorite grill brand. Char-Broil® Great Book of Grilling is the definitive cookbook and how-to guide for everyone who loves preparing meals in the great outdoors. Live it up with sizzling burgers, succulent steaks, lip-smacking ribs and savory seafood that will have family and friends hollering for more! 300 easy-to-follow recipes for appetizers, main courses, sides, veggies, marinades and even desserts. Backyard-tested grilling, barbecuing, brining and smoking techniques. Favorite tips for the juiciest steaks, roasts, ribs, chops, wings, shrimp, kabobs and more. Advice for great results on charcoal and gas grills, grill rotisseries, infrared cookers and The Big Easy® Oil-less Turkey Fryer.***

***JAMES BEARD AWARD FINALIST • A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago's award-winning bellyQ restaurants, with 80 recipes tailored for home cooks with suitable substitutions for hard-to-find ingredients. Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities***

**together in Korean BBQ, translating Korean flavors for the American consumer in a way that is friendly and accessible. This isn't a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the griller's preference, then gives an array of knockout recipes. Starting with seven master sauces (and three spice rubs), you'll soon be able to whip up a whole array of recipes, including Hoisin and Yuzu Edamame, Kimchi Potato Salad, Kori-Can Pork Chops, Seoul to Buffalo Shrimp, BBQ Spiced Chicken Thighs, and Honey Soy Flank Steak. From snacks and drinks to desserts and sides, Korean BBQ has everything you need to for a fun and delicious time around the grill.**

**Presents original recipes for cooking pork, and includes insight into the history of the pig and those who raise them, and offers alternatives for hard-to-find ingredients.**

**'If food is the new Rock 'N' Roll, this recipe book is Sgt. Pepper's.' - Heston Blumenthal. From the magazine synonymous with style comes the ultimate cookbook for men with discerning taste. Featuring recipes from the UK's best restaurants, plus tips and techniques from the country's top chefs, GQ Eats is an indispensable guide for enthusiastic home cooks, sophisticated diners and good-food fanatics. This is the best of British food for men who want to cook and for women who want to know what to feed them. With contributions from leading chefs and food writers including: Jason Atherton; Raymond Blanc; Heston Blumenthal; Fergus Henderson; Giorgio Locatelli; Yotam Ottolenghi; Oliver Peyton; Gordon Ramsay; Mark Hix; Michel Roux Jnr; Marcus Wareing and Bryn Williams. The recipes provide inspiration for any occasion, from Brilliant Breakfasts to food for a Boys' Night In (Daniel Boulud's Coq au Vin), Michelin-star Meals such as Giorgio Locatelli's Tomato and Chilli Pasta with Prawns and Gordon Ramsay's Honey and Cider Roast Leg of Lamb, and Rock 'n' Roll Roasts - from Pitt Cue's pulled pork to Mark Hix's Roast Chicken. Remember to save room for alfresco feasts, delectable desserts and killer cocktails. Accompanied by images from brilliant photographers Romas Ford and Tom Schierlitz, GQ has created a cutting-edge compendium of recipes to cook again and again. Contents Includes: BRILLIANT BREAKFASTS Start the day the GQ way with American pancakes, eggs Benedict, or the best bacon sandwich. BEST OF BRITISH Including**

**Mark Hix' bubble and squeak, Fergus Henderson's veal and pea soup, Simon Wadham's potted shrimps and Billy Reid's Lancashire hotpot. BOYS' NIGHT IN** Man-sized meals best served with beer, wine, or both, including Daniel Boulud's coq au vin, Karam Sethi's seekh kebabs and William Leigh's fried chicken nuggets. **HEALTH-CONSCIOUS CLASSICS** Make-overs of food favourites for men who want a healthy option, including chicken korma, a healthy burger and Stuart Gillies' shepherd's pie. **MICHELIN-STAR MEALS** Michelin-star chefs demonstrate their talents, including John Campbell's wild mushroom risotto, Giorgio Locatelli's tomato and chilli pasta with prawns, Daniel Boulud's steak tartare and Michel Roux Jnr's lobster mango salad. **ALFRESCO FEASTS** The great outdoors gets even greater thanks to GQ. Includes recipes for sandwiches, burgers, kebabs, salads and wraps, plus advice on how to become the king of the barbecue. **PUB FOOD FAVOURITES** Whether it is Claude Bosi's sausage roll, Jason Atherton's salt and pepper squid, Heston Blumenthal's Scotch egg or Ramond Blanc's French onion soup, these recipes will have everyone coming back for more. **ROCK 'N' ROLL ROASTS** You can't beat our meat. Chicken, beef, pork, lamb, even a guide to smoking your own Pitt Cue pulled pork. **JUST DESSERTS** Because real men do eat mousse, syllabub and sorbet... sometimes. **COCKTAIL HOUR** Creations from bar legends.

### **Pitmaster**

**Fire and Smoke: Get Grilling with 120 Delicious Barbecue Recipes**

**Master Your Grill in Seven Sauces [A Cookbook]**

**Fun and Fearless Recipes Cooked with a Whiff of Wood Fire on Your Grill or Smoker [A Cookbook]**

**From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking**

**A Girl and Her Pig**

**The Hairy Bikers' Everyday Winners**

A collection of inspiring stories about incredible young people who have shaped the world we live in!

'If you're after advice on what to do with any cut you can think of, look no further.' The Caterer 'Hog is a bible for pork fans everywhere...the book celebrates the versatility, appeal and - most importantly - the taste of the pig.' Great British Food Hog is a celebration of all things pig - from breeds and rearing, to butchering and preparing, with techniques,

features and more than 150 recipes for nose to tail eating. The comprehensive range of dishes includes hams, bacon, sausages, charcuterie, pates, confits, roasts, grills, hotpots, ragouts, pies, casseroles, scratchings, crackling, trotters and much more - with a foreword from Josh Ozersky and guest contributions from a range of British, American and International chefs and cooks including Diana Henry, Meredith Erickson, Judy Joo, Valentine Warner, Neil Rankin, Mitch Tonks, Fergus Henderson and Aaron Franklin.

Kehdy's cookbook is an inspired collection of classics and innovative dishes from a part of the world which, at the moment, is enjoying its overdue place in the sun. Her contribution and original, thoughtful and delicious. Go get it! --Yottam Ottolenghi Bethany Kehdy is renowned for the contemporary Middle Eastern and North African recipes that she publishes on her blog ([dirtykitchensecrets.com](http://dirtykitchensecrets.com)). A Lebanese-American born in Houston, Texas and brought up in Lebanon, she spent countless hours learning to cook with her perfectionist teta (grandmother), her vivacious dad and her spirited aunts. Her recipes are a harmonious balance of classic and contemporary, as she draws upon her childhood roots while adding her own personal twist to these iconic recipes. The cuisines from the Middle East and North Africa share many diverse influences and gorgeous key ingredients and spices, such as pomegranates, figs, pine nuts, saffron and sumac. Passionate about food and her heritage, this former Miss Lebanon showcases the sheer brilliance of the dishes of the Levant. Try a fragrant Fish Tagine with Preserved Lemons with Moroccan flavours; fiery Lamb Shanks with Butterbeans and Tomatoes from Lebanon; or delicately spiced Chicken, Walnuts and Pomegranate Stew with its Persian influences. Cuisines across the region are covered, including Egyptian, Palestinian, Syrian, Turkish, Iraqi and Jordanian. You'll find yourself drawn into a whole new world and a whole new way of cooking.

Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In *A Bird in the Hand*, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

Suggestions to Medical Authors and A.M.A. Style Book

Recipes and Stories

Hog

100 Inspired Recipes to Grill Anytime, Anywhere

## Black Axe Mangal Hearty Meals from the Garden Berber & Q

From brisket to steak, here 's everything you need to know about meat. This convenient ebook bundle from the revered pitmaster and New York Times bestselling author behind Austin's Franklin Barbecue features his already iconic books Franklin Barbecue and Franklin Steak. From America's foremost barbecue authority and bestselling author Aaron Franklin comes this collection of two essential books for anyone interested in cooking meat to perfection. Franklin and James Beard Award-winning coauthor Jordan Mackay unlock the secrets behind truly great barbecue and mind-blowing steak, sharing years' worth of hard-won knowledge. Franklin Barbecue: This bestselling book is the definitive resource for the backyard pitmaster, with chapters dedicated to building or customizing your own smoker; finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and, of course, cooking mind-blowing, ridiculously delicious barbecue. Franklin Steak: This indispensable guide is the be-all, end-all to cooking the perfect steak, buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel. For any meat lover, backyard grill master, or fan of Franklin's fun yet authoritative approach, this book is a must-have.

No kitchen dramas or barbecue fails ever again. Just perfectly cooked meat. OFM award-winner Neil Rankin knows how to cook meat. In this book he explains how he does it, using the foolproof methods he has honed to perfection and relies on in the kitchens of Temper in London. "If you have ever cooked a steak medium-well instead of medium-rare, a chicken that ends up dry, a stew that's tough or stringy or a rack of ribs that fall too much off the bone then this book will make your life that little bit better." Neil Rankin 'You've cost me a bloody fortune. Steak on four nights...Perfect every time. My boys - steak mad - are so happy.' Diana Henry 'Simply put: Rankin's book will make you 100% more brilliant behind the stove.' Grace Dent 'The first time I ate Neil's food, I was blown away' Tom Kerridge 'Fire-cooking is unavoidably tactile 'real' cooking and Neil is one of the heroes leading the charge. He eschews sterility and embraces flame.' Adam Perry Lang 'Meat hates to be overcooked, says Neil, so low and slow is the way to go which obviates brining, resting, letting joints come to room temperature and other shibboleths learned at our mothers' knee. There is a great deal useful and inspiring to be absorbed here from a battle-scarred Scotsman in a trucker's cap... and tongs as an extension of his fingers.' Fay Maschler 'Without any doubts the best meat/bbq book I've read! Everything about it is just spot on.' @artisanbaker 'The book is fantastic. Managed not to overcook a beef joint for the first time ever!' @KungFuBBQ

There's so much more to barbecues than sausages and burgers. At Ember Yard, chef director Ben Tish excels in creating stunning grilled, barbecued, smoked, charred and slow-roasted dishes that enhance the flavour of meat, fish and vegetables. You can make fantastic food on a barbecue, be it in a country garden, on a tiny urban balcony or on a campsite. All you need is the simplest barbecue with a lid and some charcoal, and you can make everything from pizzas to ribs, desserts and even Sunday roasts on a rainy winter's day; there's no need to wait for the summer to get the barbecue out. Try Chargrilled Duck Breast with Peas, Broad Beans and Hot Mint Sauce, Paella, Crispy Artichokes with Lemon and Sage, and amazing Smoky Bitter-Chocolate Puddings. The smoky, rich taste of food cooked over an open fire is one of life's true pleasures and these recipes will inspire you to use your barbecue for much, much more than just steak.

Explains how Billy Beene, the general manager of the Oakland Athletics, is using a new kind of thinking to build a successful and winning baseball

team without spending enormous sums of money.

A Dictionary of Arts, Sciences, Literature and General Information

Feeding the Fire

Kidstory

Justice on Both Sides

The Ultimate BBQ Cookbook

Recipes, Techniques, and Barbecue Wisdom

Mallmann on Fire

**There is only one state in the US which lives up to the epithet 'the best BBQ in the world', and that is Texas. But what is BBQ? Traditional grilling means cooking a piece of meat as quickly as possible with a high heat, but BBQ is exactly the opposite - this is slow cooking at low temperatures. The meat doesn't dry up, but remains super juicy and slow cooking renders even cheap and chewy cuts tender and tasty. When the heat source is charcoal, wood shavings or wood, you automatically get an unbeatable spice in the form of perfumed smoke. In Texas BBQ you will get to learn all these techniques. It is a simple step-by-step guide to how to make the perfect Texas-style BBQ at home, whether you have an ordinary outdoor grill or a professional smoker. Learn about what sort of wood is suited to a particular meat, exact grilling times and smoking temperatures. But first and foremost, you will discover how to achieve a perfect, tender, juicy and smoked 'pulled pork' or 'brisket'. There are even recipes for side dishes - everything from grilled corn salad, via three varieties of Mac'n'cheese to a cheesy chile con queso. Fabulous mouthwatering photos and a fun step-by-step design will have you rushing to the grill as soon as you can.**

**Fire & Smoke shows how to barbecue mouthwatering recipes with smoky and succulent flavours that will see you through the summer and beyond in style. Organised into chapters on: \* From the Sea - delicious fish and seafood dishes\* Crowd-pleasers - food to impress friends, such as Beef Short Ribs and Sticky Pork Belly & Rice Noodle Salad\* Hand-held - get messy with Chilli Dogs, Smoked Chicken Wings and Lamb Shish Kebabs\* Smoking - featuring hot-smoked classics like Pulled Pork and Prawns with Dirty Romesco Sauce to Cold smoked Salmon\* Veggies, Sides & Breads - barbecues aren't just about meat so indulge in Chargrilled Leaves with Burnt Lemon Dressing, Cauliflower Steaks and Chipotle Slaw\* Sauces, Dips & Pickles - accompaniments to take your dishes to the next level\* Cocktails & Coolers - drinks to wash down and complement your grilled dishes\* Desserts - indulge in Toasted Marshmallow Ice Cream and what barbecue would be complete without s'Mores?\* Restoke the Flames - ideas for the morning after including Buttermilk Pancakes and Brunch Pizzette. This is the ultimate guide to cooking with fire and smoke.**

**Learn about fifty amazing kids who changed the world in this beautifully illustrated collection of inspiring short biographies sure to empower and motivate in equal measure. You don't have to be an adult to make a difference! This volume is the perfect introduction to just some of the incredible young people from all over the world who have influenced a cultural, political, or social change throughout history. From Louis Braille to Greta Thunberg, Pelé to Malala Yousafzai, these activists, inventors, artists, and athletes broke new ground with their passion, courage, and creativity. Each lavishly illustrated spread features inspiring words from all of these young people and the true stories behind how their actions and achievements that shook up the world.**

**THE FANTASTIC NEW SUNDAY TIMES BESTSELLER. Big flavours. Good ingredients. Uncomplicated food. That's what Si King and Dave Myers, AKA the Hairy Bikers, are known and loved for. Now the kings of comfort, and nation's favourite cooking duo, bring you everyday cooking at its best. For this book, Si and Dave have conducted a survey to ask you, their fans, what you all love to eat at home. You answered in your thousands, sharing so many great ideas for go-to dinners, puddings and bakes. Inspired by these, the Bikers have created 100 new tripled-tested recipes for easy and delicious ways to elevate these everyday family favourites into taste sensations. From hearty roasts to mouth-watering curries, speedy stir-fries to easy-to-cook pastas and pies, and irresistible puds and bakes, EVERYDAY WINNERS is packed full of ideas to make every meal memorable. Enjoy mega-satisfying recipes include Chicken Kiev Pasta Bake, Tex Mex Beef Chilli, Sausage Risotto and Lamb Kofta Vindaloo, or tempting puds like Pineapple & Rum Sticky Toffee Pudding and Cherry & Dark Chocolate Cheesecake. With each dish bursting with the Hairy Bikers' trademark big flavours, these are just some of the many tasty delights in this cracking new cookbook. It's time to mix things up in the kitchen, so get stuck in and add a little Bikers' magic to your cooking - whatever day it is!**

**The Encyclopaedia Britannica**

**Korean BBQ**

**Every Day Is a Good Day**

**Thank You for Smoking**

**Pork and Sons**

**Texas BBQ**

**Grillstock**