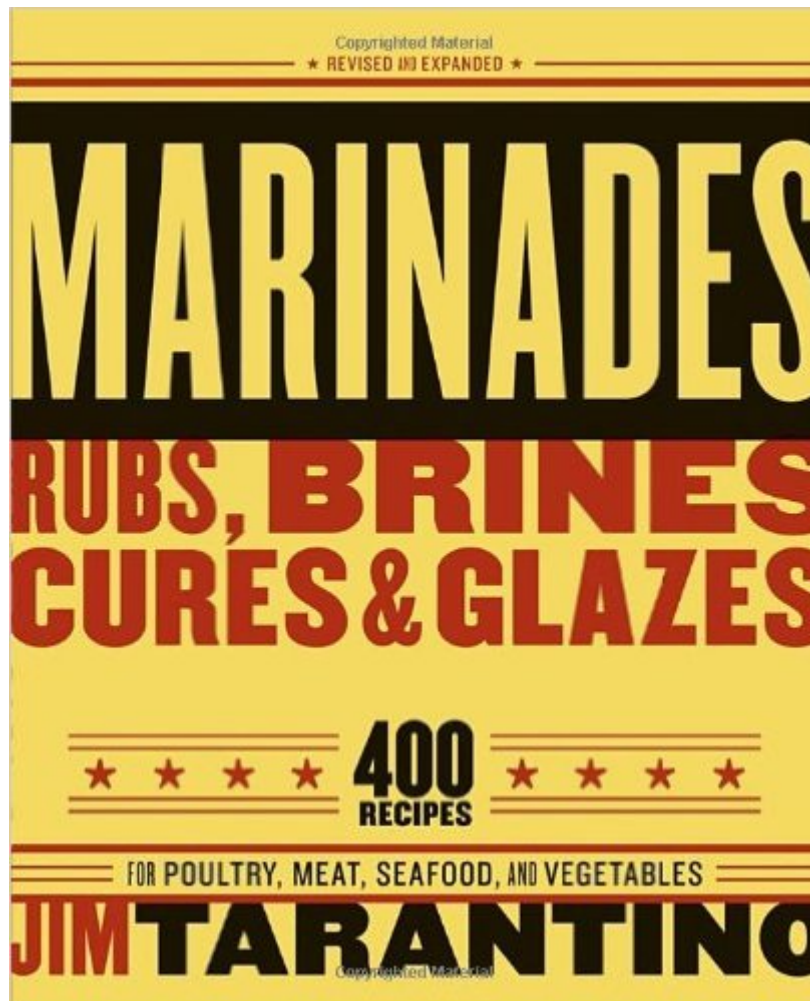


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Marinades, Rubs, Brines, Cures And Glazes: 400 Recipes For Poultry, Meat, Seafood, And Vegetables



Synopsis

In this revised and expanded edition of his best-selling book, grilling guru Jim Tarantino explains the art and science of marinades and presents more than 400 savory, sweet, and spicy recipes. Featuring 150 brand-new recipes and sections on brines, cures, and glazes, this marinating bible is chock-full of ideas for preparing moist and flavorful beef, poultry, vegetables, and more—both indoors and out—including: Apple Cider Brine • Zesty Jalapeño Lime Glaze • Tapenade Marinade • Ancho-Espresso Dry Rub • Grilled Iberian Pork Loin with Blood Orange “Sherry Sauce” • Vietnamese Grilled Lobster Salad. MARINADES, RUBS, BRINES, CURES & GLAZES provides home cooks with a diverse repertoire of mouthwatering recipes and fail-safe techniques, so you can grill, steam, sauté, roast, and broil with confidence. Hundreds of marinades, rubs, brines, cures, glazes, bastes, mops, sops, dipping sauces, spice mixes, caramels, and more. Delicious dishes. Recipes for marinated main courses and sides with a tantalizing array of global flavors, from the deep South to the South Pacific. In-depth info. The know-how you need to understand how marinades react with meats and vegetables, with detailed marinating charts. Indispensable ingredients. Lists of essential foodstuffs to stock your pantry for a full repertoire of recipes and endless culinary improvisation. Tips & tricks for the kitchen & the grill. How to cure and brine seafood, smoke meat to perfection, get creative with jerky, and tons of other useful techniques.

Book Information

Paperback: 360 pages

Publisher: Ten Speed Press; Rev Exp edition (May 1, 2006)

Language: English

ISBN-10: 1580086144

ISBN-13: 978-1580086141

Product Dimensions: 8 x 1 x 10 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars • See all reviews (66 customer reviews)

Best Sellers Rank: #162,757 in Books (See Top 100 in Books) #50 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #137 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #174 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

This book contains TONS of recipes for marinades, brines, etc etc. I have tried several recipes but

none of them have "wow-ed" me. Overall I'd have to say the recipes give an average taste, but I have yet to discover anything spectacular in this book. There is quite a lot of information on what affects marinades, cures, rubs etc and how they work, which I found interesting and very informative.

In my pilgrimage from menu designer to food photographer to gourmet cook (not there yet), I recently found myself in audience with a restaurateur in Bay St. Louis, Miss., who is passionate about marinades, and I realized my ignorance on the subject. I have been buying bottled marinades, following the directions on the bottle, and cooking easy meals. So I ordered Tarantino's book. I now see my ignorance is vaster than previously suspected. This book won't fix it all, but it is an essential text. Read the early "Tools & Techniques" chapter before tackling any of the hundreds of recipes. I didn't, and paid a salty-tasting price for impatiently putting pork in brine at 55 degrees rather than the recommended 40 degrees. The author points out that it takes as long for the brine to cool as it does to prepare, and explains the reason for the recommended temperature. Plan your timeline. You may need to start preparations Friday night for a Saturday supper. The recipes are grouped into six sections: Basic Recipes & Ingredient Themes, The American South & Southwest, Latin America & the Caribbean, The Mediterranean, Eastern Mediterranean, the Middle East, & North Africa, Asia. Tarantino introduces each section with a "Pantry" list of ingredients it is hand to have on hand, and a "Special Ingredients" glossary, describing some items with such details as source, preparation, use, taste and storage. There is a good bibliography and index. Here's something I didn't find: After I soaked the pork loin in "Basic Brine for Pork and Poultry" for six to eight hours, how do I cook it? The recipes get you through the cold prep part of the process, but then you're on your own. This is an inexpensively produced book with no photos or illustrations, but plenty of room to write notes in the margins. I uploaded a photo I made of Smoked Salmon with Tangerine-Pink Peppercorn Marinade. There were strong flavors--quite tasty.

I have ALL the Raichlen books and quite a few other BBQ and grilling classics / how-to's etc. Jim is not only a fascinating read from a food history / science point of view, but his recipes are very do-able, and delicious. Granted, I'm the kind of BBQ geek that reads these books cover-to-cover like a novel. But even the most avid BBQ addict falls into a rut, relying on the same old batch of rub and tried-and-true classics. Tarantino's book inspires you to want to try new things. It would serve a newbie outdoor (or even indoor) chef well, but I recommend it most to the seasoned Griller / BBQer who has become lazy and needs some fresh ideas.

This is an excellent resource for both the beginner or experienced bbq fan. It lists a wide variety of processes for excellent food off the grill or in the oven. The play with peppers and firey spices in the Latin American section is especially nice. Great book. I highly recommend it.

I used to just grab whatever was in the fridge and spice rack and make up stuff when I grilled, but this book has much better ideas. There are rubs and brines of every sort in this book and it is organized by cuisine type, (Mediterranean, Asian, etc) which makes it easy to match flavors with the rest of the meal.

I bought this for my dad for xmas two years ago, and after eating many delicious items that he noted were recipes from this book, I had to buy it for myself as well....This is an excellent addition to my cookbook collection!

This book helped me take my outdoor cooking to a whole new level,I had no idea of the brines and marinades that you can make with a few items you probaly already have in your food stock.Now before I cook I check this book for ideas so far I have gotten nothing but praise even from my wife who is reluctant to try new things,I reccommend this book to anyone who wants to improve there cooking skills and add new flavor to old and new recipesM. Luck

I really enjoyed this book. I'm not so sure I like how it is organized as it is broken down into regions for recipes. I think it would be better to group by marinades, rubs, etc. vs. spreading them out by region. Otherwise, you will love this book. It hasn't failed me yet. Lots of applications.

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