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Wing It!: Flavorful Chicken Wings, Sauces, And Sides



Synopsis

International flavors for chicken wings, sauces, and sides Chicken wings, a favorite tailgating fare and popular finger food, have moved beyond the traditional hot sauce coating and blue cheese dressing to a more sophisticated, unique palate that is sure to please your inner

“foodie.” With a range of recipes for wings, sauces, marinades, and brines that cover local flavors such as smoke and barbecue to more exotic international spices like curry and garam masala, serious wing lovers will definitely find a new favorite. Robert Quintana is an executive chef and culinary consultant with more than twenty-five years of experience specializing in Italian and Mediterranean cuisines, artisanal baking, and French pastry. He resides in Los Angeles.

Book Information

Hardcover: 96 pages

Publisher: Gibbs Smith (September 1, 2013)

Language: English

ISBN-10: 1423633865

ISBN-13: 978-1423633860

Product Dimensions: 8.5 x 0.6 x 8.5 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 5 customer reviews

Best Sellers Rank: #390,062 in Books (See Top 100 in Books) #95 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry

Customer Reviews

Chicken wings have moved beyond the traditional buffalo wings with spicy coating and blue cheese dressing to a more sophisticated, unique palate that is sure to please your inner

“foodie.” Chef Robert Quintana draws upon world cuisines to offer serious wing lovers new ways to prepare and enjoy these tempting tidbits. Take a trip around the world without having to leave your kitchen as you prepare scrumptious chicken wings using exotic spices from Asia, Latin America, and Europe. There are even new spins on American classic wings that are sure to become quick favorites with family and friends. Along with tasty side dishes, including salads, barbecued beans, vegetables, chutneys and dipping sauces, Quintana opens a realm of healthy flavor combinations. From the tailgate to the party buffet table, delectable wings are on the menu. Fire up the grill or turn on the oven. Either way, these recipes will turn up the heat Robert Quintana

graduated from the California Culinary Academy in San Francisco. He is currently a culinary consultant, teacher, and caterer with over 25 years experience, specializing in Italian and Mediterranean cuisines, artisanal baking, and French pastry. He resides in Santa Fe.

ROBERT QUINTANA graduated from the California Culinary Academy in San Francisco. He has worked with Paul Bocuse in Lyon, France, and has owned and operated bakeries in California. Robert is currently a food consultant, teacher, and caterer. He lives in Santa Fe.

A nice range of flavor profiles, I look forward to working my way through the entire book. Great ideas for parties or work gatherings!

More things to do with wing than you can ever think of.

great book!

Great cookbook. Perfect for anyone who likes to make their own sauces.

Easy way to make gourmet wings. Different from traditional wing flavors. I tried 3 types already. Came out great. If your new or a pro try this.

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