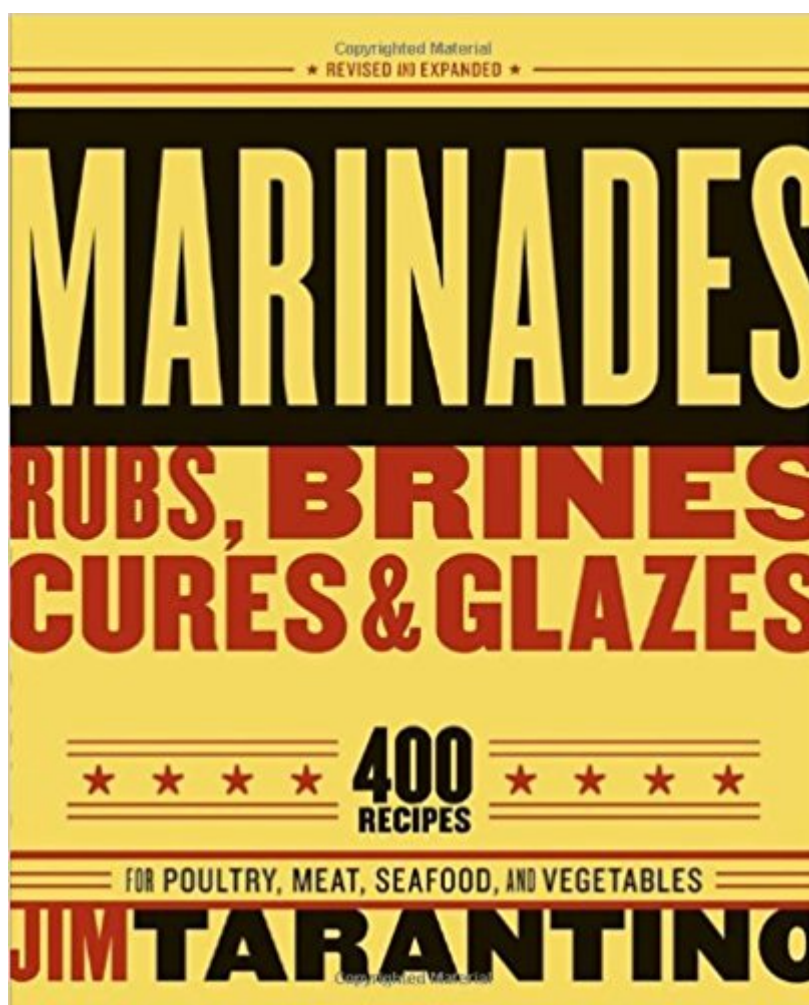


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# Marinades, Rubs, Brines, Cures And Glazes: 400 Recipes For Poultry, Meat, Seafood, And Vegetables



## 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

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## Customer Reviews

JIM TARANTINO is a confirmed serial griller and a five-string banjo player living in Philadelphia. He learned to cook in his teens by working in his uncle's restaurants. He has appeared several times at Philadelphia's Book and the Cook and has written numerous magazine and newspaper articles on marinades and grilling.

I originally bought this book way back when it was first published and I loved it. But the old paperback binding was falling apart, getting hard to keep pages from flying out while I was trying to read it. I bought this one as a replacement and I'm glad I did. GREAT recipes, clear instructions. The Asian style marinades alone are worth the price. If you are a home chef who wants to see what it's like to create flavors with real ingredients instead of just dumping on some bland, factory made bottled stuff full of chemicals you can't pronounce, this is your book.

I wanted to do a less processed diet of grilled/smoked meat and fruits/veges. This book spends the first 1/4 discussing how cures/brines/marinades, etc work and tips. Surprisingly fun read. Next to each recipe he lists the meat that is best for it, such as pork, vs chicken, beef or fish. I made BBQ pork marinade and smoked it and made homemade BBQ sauce, my husband loved both. He also tells you if the marinade freezes with the meat well, so I have a second pork with marinade in the freezer. (Pork from warehouse clubs are so large, but great bargains.) Recipes are easy with basic ingredients and timing. I just wish it told me if I should cure/brine the meat before hand or smoke/bake. So not for the true beginner.

Decent book for newbs to the grill. I bought this as a gift for a newbie fellow pitmaster to help get started.

I have to Ryan a recipe and then I will let you know

Look it up, than grill

most recipes are useless

awesome! happy with purchase

This book has tons of recipes. My boyfriend used one of the rubs for jerkey it was delicious looking

forward to using more recipes out of this book! This book was also used it was in excellent condition just some discoloration of the pages which is to be expected in my opinion. I would order again used considering the great condition it was in.

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