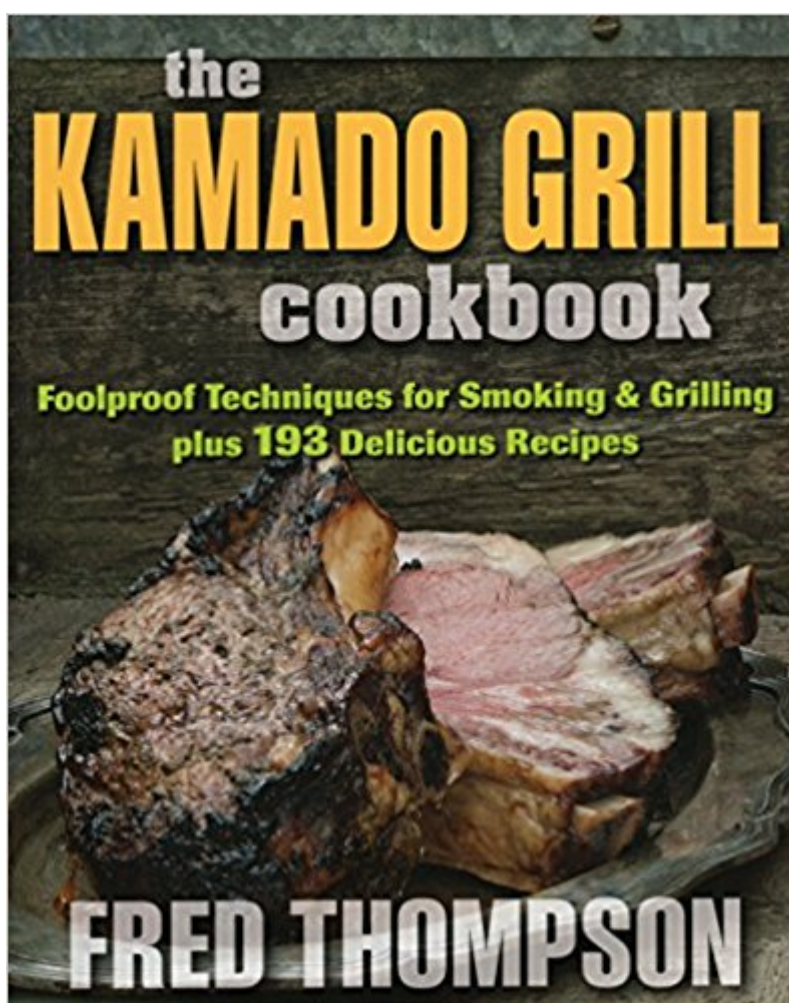


The book was found

# The Kamado Grill Cookbook: Foolproof Techniques For Smoking & Grilling, Plus 193 Delicious Recipes



## Synopsis

Fred Thompson thinks like a flame and always knows what every ingredient wants and why.--Peter Kaminsky, editor of *The Essential New York Times Grilling Cookbook* and co-author of *Mallmann on Fire*"A great introduction to the kamado grill, with excellent recipes not just for grilling, smoking, and smoke-roasting but also for baking and braising, for which the kamado is uniquely suited. More fun with fire!"--Chris Schlesinger, co-author, *The Big-Flavor Grill*Become the Master of Your Kamado with Grilling Expert Fred ThompsonWith its distinctive egg or oval shape, heat-insulating ceramics, and airtight seal, the kamado is a smoker's dream, able to maintain low and slow temperatures for up to 12 hours with no additional charcoal needed. It's the "set it and forget it" of smokers! In addition to smoking, grillmaster Fred Thompson has discovered that the kamado is a wonderful all-round grill. Its ability to maintain precise temperatures means it can take on most any task--grilling, roasting, braising, steaming, even baking--guaranteeing a succulent result infused with delicious smoke flavor.The *Kamado Grill Cookbook* contains 193 lip-smackin'-good recipes for everything from brisket and pork shoulder to seafood, poultry, lamb, vegetables, and more. Explore the reaches of what the kamado can do: smoke your own bacon and sausage; fire it up for Bourbon-Glazed Bone-in Ribeye Steaks; feed friends and family with an Old-Fashioned Oyster Roast; or end a meal with a kamado-baked Pig-Picking Fudge Cake.Fred will get you started on the right track with *Kamado Basics*, a primer chapter on everything you need to know to get the very best results from your kamado grill.

## Book Information

Paperback: 272 pages

Publisher: Stackpole Books (November 15, 2014)

Language: English

ISBN-10: 0811714683

ISBN-13: 978-0811714686

Product Dimensions: 8 x 0.5 x 10 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 49 customer reviews

Best Sellers Rank: #52,428 in Books (See Top 100 in Books) #62 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

"Reading through the *Kamado Grill Cookbook*, it's easy to see that Fred Thompson knows his stuff.

He provides useful information about the basics of kamados, cooking techniques, and lends specific tips for each recipe. The cookbook is approachable because of Fred's straight forward, informative style. If you own a kamado style grill, of any brand, you will find this cookbook useful. With 193 recipes, additional tips and techniques, there is something here from everyone. The variety of the recipes really shows off the versatility of kamado cookers, and will give everyone a good excuse to cook up something new. This cookbook is staying in my collection for as long as I own my BGE!" (Eric Leonard biggreenegg.com 2014-12-02)

Grilling expert Fred Thompson is the author of Williams-Sonoma Grillmaster, Grillin' with Gas, Barbecue Nation, and seven other cookbooks. He is the publisher of Edible Piedmont magazine, a food columnist for the Raleigh News and Observer, and has taught grilling classes around the country. A born and bred North Carolinian, Fred's very favorite thing to cook on the kamado is, well, anything!

I got this for my Dad for Christmas as part of his present from us. Each time we go to visit them, he's always got it ready to use when Nana asks him to use his amazing grill! We LOVE ever meal that he's made from this cookbook. He's got it dog-ear'd and book marked and notes written in it. He clearly has found it beneficial!

Cover the use and care of the grill and includes recipes that work well. Good beginner cookbook for the Kamado grill.

Good product

This cookbook was so fun to read - tis the first cookbook I ever read cover to cover. Waiting for all of my grill kamado grill accessories to come in and can't wait to try the recipes in this book.

Great book lots of ideas.

Exceeded expectations. A perfect motivation tool for the grilled!

Wonderful recipes

great book

[Download to continue reading...](#)

The Kamado Grill Cookbook: Foolproof Techniques for Smoking & Grilling, plus 193 Delicious Recipes Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook  
Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue (Barbecue Cookbook) Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook  
Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue  
Quit Smoking Now and Forever: Methods to Quit Smoking And Live A Healthier Life (Quit Smoking, Stop Smoking Forever, Stop Smoking Addiction, Quit Smoking ...  
Methods to Quit Smoking, Healthier Life) Smoking: Stop Smoking for Life! - The Easiest Way to Finally Quit Smoking: Stop Smoking, Quit Smoking (Addictions, Addiction Recovery, Quit Smoking, Cigarettes, Tobacco) BBQ Recipes Cookbook: 58 Grill and Barbeque Recipes, Marinades and Brines (grilled chicken recipes, smoking meat, franklin bbq, texas bbq, argentine grill, indoor grilling) Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish Recipes Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Quit Smoking Today!: The Most Painless Ways To Permanently Stop Smoking (Smoking, Quit Smoking, Stop Smoking, Addiction) What's Your Excuse? Proven Step-by-Step Guide on How to Finally Quit Smoking!: Quit Smoking tips, Stop Smoking timeline, How to Quit Smoking easy, How to Stop Smoking for life Stop Smoking: Now!! Stop Smoking the Easy Way!: Bonus Chapter on the electronic cigarette! (Quit Smoking, Stop Smoking, Blood Pressure, Heart Disease, Lung Cancer, Smoking, Stop) Camping Cookbook 4 in 1 Book Set - Grilling Recipes (Vol. 1); Foil Packet Recipes (Vol. 2); Dutch Oven Recipes (Vol. 3) and: Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes (Vol 4) Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker Cookbook) Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 Quit Smoking: Naturally: How To Break Free From Nicotine Addiction For Life Without Side Effects (Stop The Smoking Habit Permanently, The Easy Way, No ... Smoking Hypnosis, Stop Smoking Now, Cancer) Smoking Food at Home with Smoky Jo: Hot Smoking and Cold Smoking; Different Types of

Smokers; Smoking Using a Wok, Filing Cabinet, Wardrobe or Shed; ... Herbs and Spices; Wood Varieties; Food Safety Smoking Fish vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes, Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [ Top 25 Most Delicious Smoked Meat Recipes ] ( A Barbecue Cookbook ) ( A Unique Barbecue Guide ) ( 25+2 Best Recipes ) Wood Pellet Smoker And Grill Cookbook: The Ultimate Wood Pellet Smoker And Grill Cookbook – The Ultimate Guide and Recipe Book For The Most Delicious And Flavorful Barbeque (Barbecue Cookbook)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)