

# [PDF] Bobby Flay's Boy Meets Grill: WITH MORE THAN 125 BOLD NEW RECIPES

**Bobby Flay, Tom Eckerle - pdf download free book**

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#### **Books Details:**

Title: Bobby Flay's Boy Meets Grill:

Author: Bobby Flay, Tom Eckerle

Released: 2007-03-09

Language:

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#### **Description:**

Truly a chef-as-star cookbook, Bobby Flay's *Bobby Flay's Boy Meets Grill* features 26 photos of the man himself (not counting hand shots and various belt buckles). His name, either as *Bobby Flay* or *Bobby Flay's*, is repeated over 260 times within 274 pages. No reader will ever doubt just whose cookbook lies open on the kitchen counter with 125 "bold new" recipes.

Though there's the unspoken suggestion that Bobby Flay invented fire, *Bobby Flay's Boy Meets Grill* actually follows in a long tradition of outdoor cookery books, starting with , the many contributions of , who truly opened wide the door to modern grilling, Phillip Stephen Schulz's , and the remarkable put together by Steven Raichlen that takes grilling global--to name just a few.

But Bobby Flay does have flair and he does have enthusiasm, and both show up on every page. In chapters that cover everything grillable--from burgers (they may be turkey, they may be tuna) to poultry to meat, vegetables, and fruit--Flay pushes hard on combinations of colors and textures, spices and flavors sure to excite the sleepest palate on the beach. Check out a standard like Butterflied Chicken with Lemon, Garlic, and Basil, or something a little more exotic like Whole Lobster Smothered in Cascabel Chile Butter. What is the thought of Grilled Pork Loin Sandwiches with Spicy Mango Ketchup doing to your taste buds right about now?

The main caveat for these recipes: all are written to serve eight. And be sure to use common sense instead of some of the directions, such as cooking chopped garlic and shallots until soft in "almost smoking" hot oil, for four to five minutes. Hello. Where does soft stop and incinerated begin? --  
*Schuyler Ingle* --This text refers to an out of print or unavailable edition of this title.

**From Publishers Weekly** Flay's third book is a must read for those who have wondered how this successful restaurateur and cable TV's maestro of marinade can so assuredly choose gas over charcoal when it comes to his biggest passion, grilling. He prefaces his recipes with an anecdote, an ugly day of barbecuing from his early years, the emotional bruise of which makes his choice for gas understandable. Thus, Flay fires up the propane and presents more than 125 patio-friendly concoctions that show off the chef's fearlessness, originality and eye for color. The good idea behind the book is to invigorate the simple tastes of youth with flavors that appeal to the adult palette. Corn on the cob gets rubbed with Red Chile-Green Onion Butter, and pork chops take a soak in a mixture of orange juice, ginger and toasted paprika. Whether it's fowl, fish, pork or potato that's being seared, Flay's brilliance with toppings and side salads make the dish. Witness his Rib-Eye with Chimichurri Marinade and Dried Chile Mustard Sauce or the Tuna Steak paired with a Fig and Nectarine Relish. Still, as delightfully wild as the menu gets, the ingredient list rarely strays from what's available in your local grocery or farmers' market. And the very nature of the cooking style, outdoors with a Cactus Pear Margarita in hand, guarantees a simplicity that will appeal to cooks of both lava rock and briquette persuasions.

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