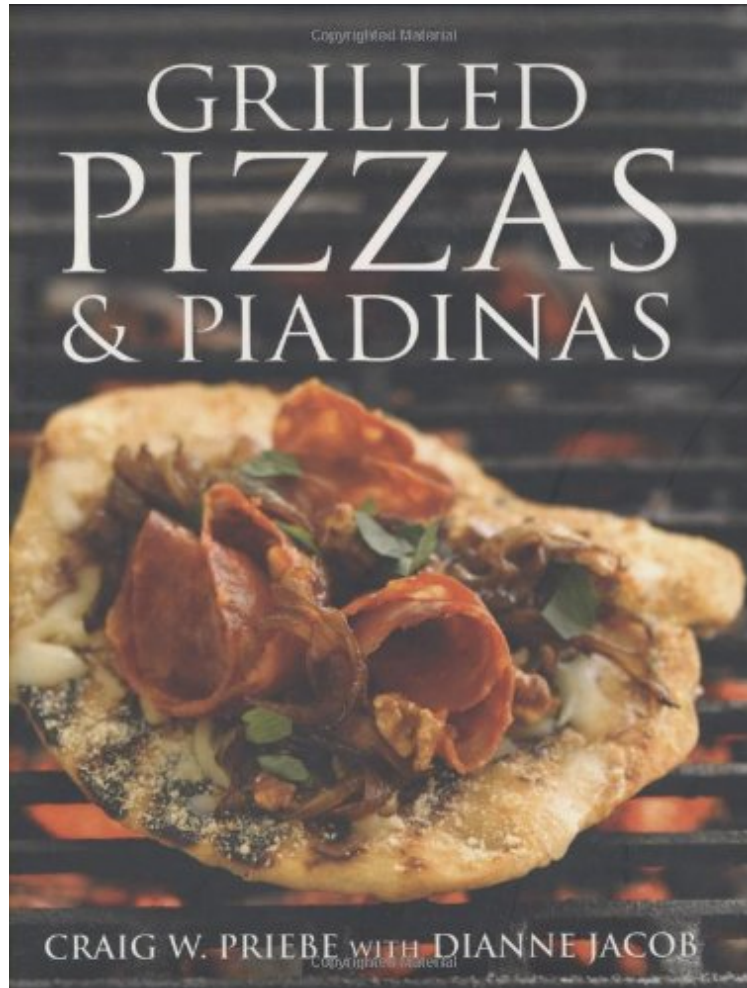


Grilled Pizzas and Piadinas

Craig Priebe, DK

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Craig Priebe, DK : Grilled Pizzas and Piadinas before purchasing it in order to gage whether or not it would be worth my time, and all praised Grilled Pizzas and Piadinas:

0 of 0 people found the following review helpful. Good book.By Amanda Bielski-WrightGrilling is something we do a lot here in AZ as you don't want to overheat your kitchen in the middle of summer down here. Pizza is a favorite food that my Husband and I share. I love the recipes in this book. Don't be afraid to substitute toppings on some of the recipes to accommodate food allergies or food aversions, it will still turn out great as the secret is in the crust.0 of 0 people found the following review helpful. What's better than grilled pizza???By gregSO MANY good ideas.I love grilling, and I love pizza. But every time I tried to grill pizza, I failed. This book is full of great ideas, and recipes.I was told of this book by the owner/ chef at a local tavern (that is known for great food). He said he uses this all the time at home, and he is thinking about adding them to the menu at the restaurant.11 of 12 people found the following

review helpful. Could Be the Grilled Gourmet Pizza Bible By Desmond Have made Grilled Pizza on four occasions with this book in the last 10 days. It is a marvelous book with exacting instructions on the dough, sauces and toppings - which I appreciate. The dough is relatively easy to make, it is the preparation of the other items if you're making different pizzas, that takes time. And I do mean lots of time even though the authors make everything relatively easy to assemble and cook - herbed oil, sauces, grilling chicken, steak, sausage, caramelizing onions, saute' onions, chopping that and that, etc... Making pizza is more time consuming than steak, mushrooms and sweet potatoes. Make the dough first -- because it needs to rise for an hour, then placed in the fridge for a couple of hours (for more flavor), then you've got to take it out to get it to room temp... So you might make the dough the day before -- it only takes about 10 minutes to make the dough - it's easy. You can also cut prep time by making only one type of pizza. But I like variety and this book gives you variety. It also gives you pizza that tastes alive and fresh! My guests said it was the best pizza they've had in their lives -- and these were no spring chickens I was feeding -- they were accustomed to gourmet pizza. Enjoy the book -- the authors have put their heart, soul and organization skills into it. Great pics! Great Salads and Deserts in addition to the Pizzas.

Chef Craig Priebe's culinary creativity comes to life through his innovative Italian dishes. Focusing on his award-winning pizzas and piadinas, he uses a variety of ingredient combinations to deliver delectable meals right into the home cook's kitchen. Mouth-watering recipes for grilled pizza with meat, chicken, seafood, and vegetables comprise the first part of this book, followed by chapters on crispy grilled piadinas, fresh salads, and grilled desserts. A typical recipe of Priebe's calls for smoky, thin, and crispy crusts and vibrant combinations of toppings such as grilled figs, Gorgonzola, and prosciutto. Through quick and easy instructions for 75 recipes, full-color photographs, step-by-step techniques, and party menus, a beginner cook or a seasoned chef will be inspired to fire up the grill.

From Publishers Weekly Priebe's passion for grilled pizza is illustrated in his first cookbook, in which he shares recipes from the Atlanta grilled pizza restaurant he ran for years. Also included are recipes for piadinas (which he describes as folded Italian sandwiches) salads and desserts. He has adapted his recipes for the home cook and explains how they can be made on outdoor grills (charcoal or gas) as well as indoor grills of all kinds—from cast-iron skillets to panini presses. His detailed, step-by-step instructions on rolling out dough, building the dishes and physically putting them on the grill are easy to follow and are accompanied by color photographs. His pizza recipes, broken down into meat, chicken, seafood and vegetable varieties, are fun and innovative—smoked sausage with honey mustard and coleslaw, chicken and plantain with coconut sauce and crab with orange and beet salad, to name a few. Recipes for piadinas (made with grilled unleavened flatbread) and salads are less inspired but still enticing such as the PAT piadina, with pancetta, arugula and tomato, and escarole salad with lemon. Sweet and satisfying dessert recipes call for both pizza and piadina dough, and are grilled versions of traditional favorites like the apple tart and Grasshopper Pie. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "I have always loved pizza, as everyone who is familiar with my food knows, and grilled pizza has always been a favorite. With Grilled Pizzas Piadinas, Craig Priebe has taken the pizza--and the piadina--to imaginative new heights. His book is an inspiration." -- Wolfgang Puck "Instructions for making grilled pizzas and piadinas are so well illustrated and clearly explained that even a complete novice could comfortably follow with satisfying results." -- Bruce Aidells, co-author of The Complete Meat Cookbook "Spicy pizzas and savory piadinas are exciting additions to the grill cook's repertoire. Craig Priebe and Dianne Jacob have done a wonderful job here, providing techniques and recipes that will turn the reader into a master pizza maker." -- Denis Kelly, author of Grilling and Steak Chop "[This book has] lively writing, approachable recipes, and pizzas and piadinas that look so good you'll want to eat the pages." -- Penny Pollack Jeff Ruby, co-authors of Everybody Loves Pizza: The Deep Dish on America's Favorite Food Potential pizza grillers will find all the information they need ... Priebe likes to blend flavor, texture, color, and aromatics in his recipes, so the dough becomes a stage for the world's cuisines. -- Lisa Zwirn, Boston Globe, June 4, 2008 [A] section on grilling methods includes surefire instructions for indoor cooking, great if you live in an apartment or don't want to brave rain, sleet, snow or dark of night. -- BookPage, July 2008 About the Author Chef Craig Priebe has grilled for more than a decade and his pizzas have won numerous culinary awards. Chicago magazine called him a "pizza miracle worker" and the Chicago Sun Times a "pizza expert." For seven years, Priebe owned C.K.'s Grilled Pizza, a restaurant garnering acclaim from media including National Public Radio, U.S. News World Report, Travel + Leisure, Delta Sky Magazine, Atlanta Magazine, Pizza Today, and the Atlanta Journal-Constitution. Pizza Today named his restaurant one of "the Nation's Top 100 Pizzerias" for five years in a row and Pizza Expo awarded him Best International Pizza of the Year for the Gamberian pizza. He returned and won first prize two years in a row with the New Orleans and the Jamaican. Another grilled pizza, the Trattorian, won an additional award at the Mid American Pizza Championship. The Atlanta Journal Constitution listed Chef Priebe's restaurant on the city's annual "Top 50 Restaurants" list and Travel + Leisure featured it as one of the best six pizzerias in America. With award-winning food writer Dianne Jacob, Priebe has compiled his savory recipes for the first time in Grilled Pizzas Piadinas (DK Publishing, May 2008, Hardcover, 192 pages, \$20.00), bringing his culinary creativity and mouth-watering ingredient combinations into the

home kitchen. Craig Priebe has made regular local and regional television appearances demonstrating his unique style of grilled pizza. In addition, He is a frequent guest instructor at Macy's Culinary Studio in Chicago and other such venues across the country. Currently, Priebe is the executive chef for Henry Crown Company in Chicago. He lives in Elburn, Illinois, with his wife Karla and their two sons.