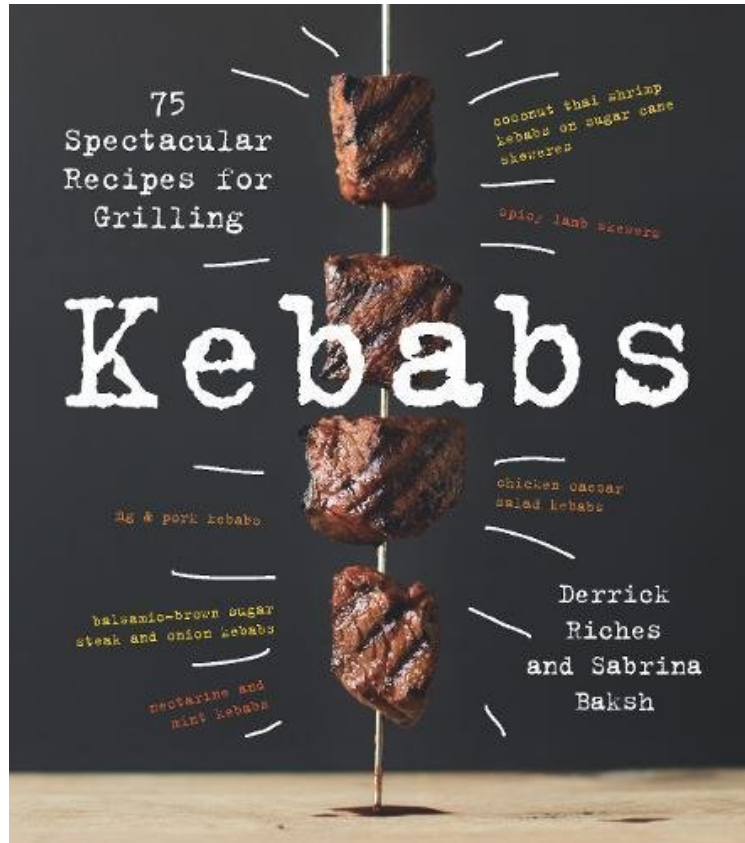


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Kebabs: 75 Recipes for Grilling

Sabrina Baksh, Derrick Riches

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Sabrina Baksh, Derrick Riches : Kebabs: 75 Recipes for Grilling before purchasing it in order to gage whether or not it would be worth my time, and all praised Kebabs: 75 Recipes for Grilling:

1 of 1 people found the following review helpful. Can't wait to grill up the next Kebabs recipe!By CustomerAccommodating both vegan and omnivore diets is an everyday challenge at my house. And when it comes to grilling, fuggedaboutit! the vegan (thatsquo;s me) typically is relegated to a couple of side dishes. Until now! Three cheers for this fantastic cookbook, Kebabs, for offering practical and tested vegan and vegetarian alternatives to nearly every meat recipe! The first recipe I had to try was the Jamaican Jerk kebabs (chicken for my omnivore husband, and seitan for me.) Holy wow it was good - savory and sweet and a little bit spicy, just like we had in Jamaica over 20 years ago! When my husband put Bob Marley on Spotify and popped open a Red Stripe between bites, I knew this Jamaican Jerk kebab was a hit for him, too. Huge props to the authors for, firstly, incorporating alternative diets into a cookbook about, lets face it, grilling meat, but mostly for actually making the meat-free alternatives taste as delicious as the meat recipes. I canrsquo;t wait to grill up the next Kebabs recipe!1 of 1 people found the following review helpful. Great cookbook that has turned me into a Kebabs Guru... or at least an aspiring one!By C.S. O.KellyPurchased this cookbook for our 4th of July BBQ for 40 people. We tried over ten recipes from 'Maple-Sage

Pork Kebabs' to 'Tuscan Halibut Kebabs with Tomato-Caper Relish' and all were fantastic! My favorite was the 'Sambal Shrimp Kebabs (Sambal Udang)', but only barely...Instructions were easy to follow and the "NOTE for a vegetarian option" added at the end of each recipe was helpful and ensured our vegetarian contingency was properly taken care of;we substituted mushroom, extra-firm tofu potato in a few recipes with great success.Great cookbook that has turned me into a Kebabs Guru... or at least an aspiring one!1 of 1 people found the following review helpful. Beautiful book. Wonderful recipes.By Matthew Lloyd BezzantThis is an amazing cookbook. Beautiful pictures and wonderful recipes told in an engaging way. We've tried a few recipes already and they've been easy to make and delicious. We particularly liked the Greek pork souvlaki. I think we'll probably end up using this all summer and probably keep recipes in our normal rotation for years. It's great!

Everyone loves grilling up kebabs, but it's easy to fall into the mushroom, pepper, chicken/beef rut. In *Kebabs*, Derrick Riches and Sabrina Baksh take this quick and easy grilling method for a brand new spin.They traveled the backroads of the Barbecue Belt and studied street-food stalls where skewered, grilled foods are most famous, like Greece, Turkey and the Middle East, India, and even Japan (yakitori) and France (brochettes).There are ample recipes for beef, chicken, fish and seafood, vegetables, and even fruit, plus vegan substitutions are included for meat recipes. *Kebabs* includes plenty of technique guidance, too. Are metal or wood skewers better for grilling? Do you really need to soak wooden skewers before cooking?Not to mention a myriad of rubs, sauces, and mops that make kebabs optimally flavorful and moist, *Kebabs* makes backyard grilling more globally adventuresome, and flavorful, than it's been before -- all with minimal prep time and effort.

If your mama is happy to stand before a mighty grill, bathed in sweat, smoke, and the delicious perfume of charred meat, then this book is for her! - The Kitchen