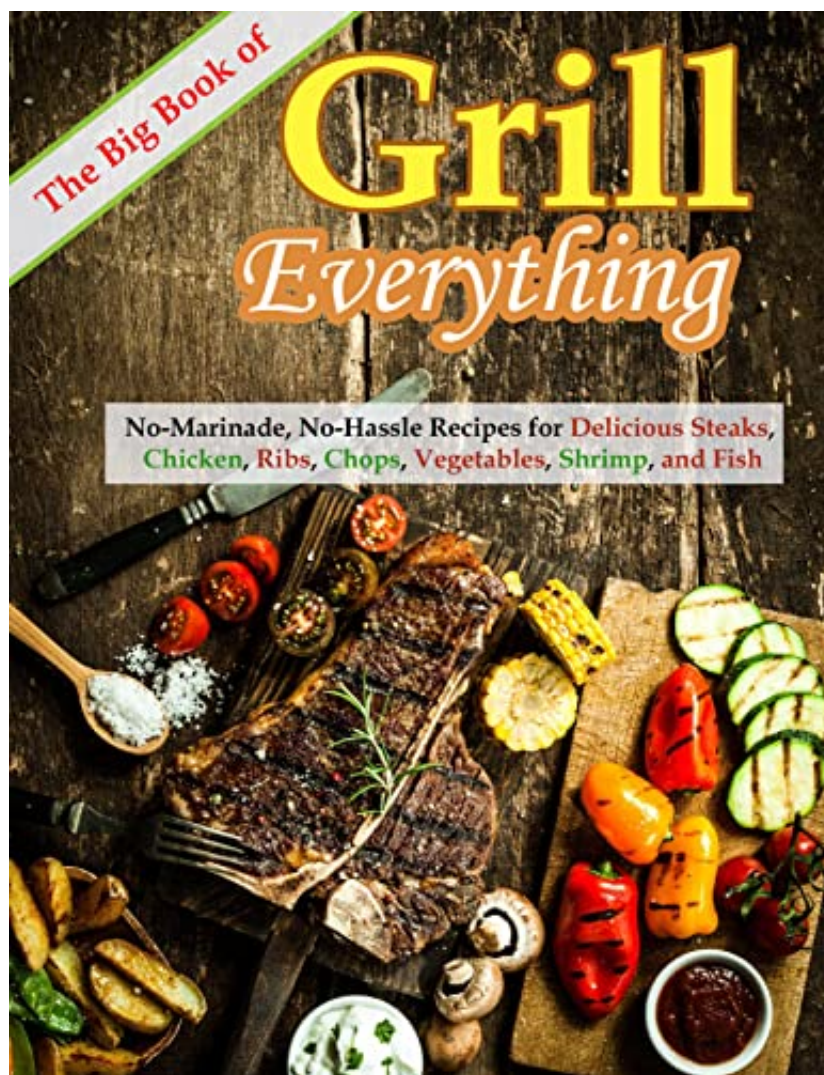


# The Big Book of Grill Everything: No-Marinate, No-Hassle Recipes for Delicious Steaks, Chicken, Ribs, Chops, Vegetables, Shrimp, and Fish



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## Synopsis

With their streamlined approach, you're just three quick steps from a fantastic grilled dinner: Prep Coat ingredients with spice rubs before grilling for stronger, better-defined flavors than traditional marinades (and the rubs can be made and applied in the time it takes for the grill to heat up). Grill When your fire is ready, simply grill according to the super-basic recipes. Toss Toss just-grilled items with vibrant ingredients—citrus, hoisin, fish sauce, ginger, basil, fresh chiles—to take the flavor to another level. The Big-Flavor Grill's no-hassle formula means you'll be turning out these delicious dishes in a snap: Five-Spice Steak Tips with Grilled Pineapple and Sweet-Sour Sauce Coriander-Crusted Pork Skewers with Maple-Mustard Barbecue Sauce Thai-Style Baby Back Ribs Chicken Breasts with Maple-Soy Glaze and Peanut-Ginger Relish Spicy Curry-Rubbed Lamb Kebabs with Grilled Peaches Cumin Seed-Crusted Shrimp with Charred Corn Vinaigrette Fish Steaks with Sriracha-Basil Butter Bursting with the bold flavors of spices and condiments from around the world, these 130-plus recipes will set your taste buds on fire and have your friends clamoring for more.



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