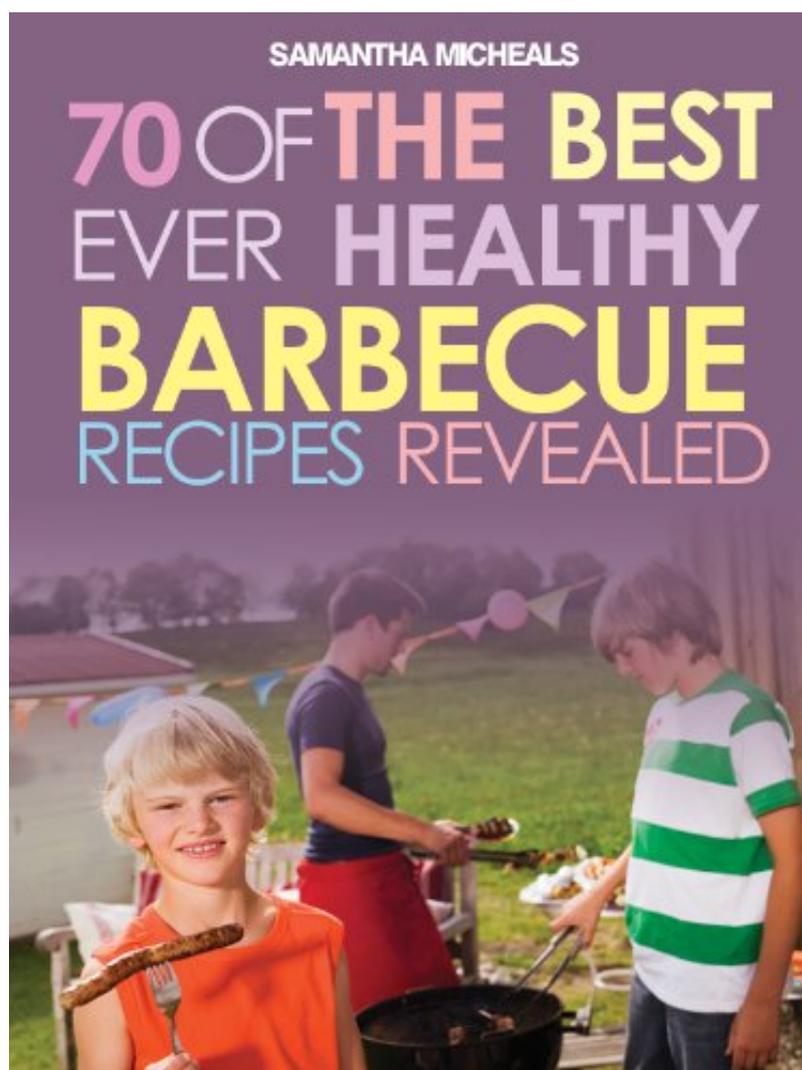


BBQ Recipe Book: 70 Of The Best Ever Healthy Barbecue Recipes...Revealed!

by

Samantha Michaels



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Synopsis

Do you love barbecue but don't know the recipes, and are looking for a bbq recipe book? Well, look no further. Because I have brought to you an awesome collection of barbecue recipes in the '70 best barbecue recipes'. Everyone loves barbecue. But not everyone is able to prepare that perfect barbecue. Rather many don't even know how to use a barbecue or what are the conditions are needed to be considered while using a barbecue. Well I am no barbecue queen, but what I have brought forth is a culinary heaven for barbecue lovers. Forget those days of hassling around and cursing yourself for not being able to cook a proper barbecue meal for your husband and kids. Or for your friends at a beer fest in your own backyard. Sundays can be a lot of fun now that you can cook a delicious and yummy meal for all on your barbecue. Cook, relax, sit back and enjoy because life is going to be very blissful. This is a perfect guide you require to cook that amazing barbecue meal for all, else for yourself.

Sort review

About the Author Let Me Introduce Myself Here Hi! My name is Samantha Michaels and I am a 34 years old "young" busy professional who loves to cook and experiment with different recipes for me and my family. I primarily love to focus on delicious but yet easy to prepare and healthy food recipes. Resulting from my labor of love, I have presented her my homemade recipes which i serialised in a recipes cookbook series entitled: " 70 Best EverRecipes Revealed!" In this series, 70 Of The Best Ever Recipes...Revealed!, I will like to bring you my top 70 recipes I have personally cooked and tasted absolutely great for all types of recipes. Enjoy!! --This text refers to an alternate kindle_edition edition.

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What people say about this book

C. ROMERO, "Lovely book with plenty of tasteful, delicious recipes for delightful evenings around the griller with friends and family. So, this is an excellent book, written by author Samantha Michaels, for doing some serious cooking on the grill. It is said to contain healthy recipes on which I have to concur as you can find seafood recipes, meat recipes, vegetarian recipes and even dessert recipes; therefore, this book has enough recipes for everyone at home. As in any other cooking book, there will be recipes that you will love to try and repeat, but also you will find recipes that you won't consider to do. Actually, that is quite normal as a recipe book also deals with every single person and its own unique way to live his/her healthy way of eating. Even though that, you will be delighted with this book as much as we had. In our own experience we loved the "Honey Barbecued Figs", "Chocolate Stuffed Bananas" and "Honey Glazed Grilled Plums"; as we never thought to find such recipes and once we tried we were delighted by the idea and results given. If you like seafood, then you will love "Thai Spiced Barbecue Shrimp" and the not so classic but classy "Orange Scented Grilled Lobster Tails", prepare some salad of your taste and all of those dishes will be something to remember. Or you can add one vegetarian recipe, included on this book, like the Portobello Mushrooms with goat cheese that may combine well with any seafood recipes."

J4N3, "Another great book from Samantha Michaels with more variety in a smaller selection.. I recently reviewed another cookbook by Samantha Michaels for Barbecue on this site and can say that both books are wonderful in their own way. This book does what the other did not - it provided recipes for vegetables and desserts. It hits all the main meat groupings the number of recipes in this book are half what the other is, but this one I would say is far more kid friendly with limited ingredients (some have as few as four ingredients). This is a solid entry for people who don't want to page through too many recipes and are just looking for something quick and easy. While some people may turn their nose up at BBQ'ing veggies, I will say it's a great way to encourage kids to eat veggies and the lack of mess to clean is a major bonus. The author brings a very straight forward approach to BBQ that presents the act for what it is, a simple and healthy way to prepare meals quickly and yet deliciously. BBQ is a great medium for tasty dining that doesn't have to be difficult or overly involved. Like the other book, this book focuses on the information over pictures and the digital version allows for going directly to the recipe that sounds good rather than getting bogged down in images that were taken by a professional food photographer with technical lighting. Another highly recommended book from Samantha Michaels. I also suggest you look up her other books. Disclaimer: I was given a free digital copy of this book in exchange for an honest review. I have not been compensated in any other way to give a better review. The opinions shared are mine and mine alone."

Crystal Hipsman, "awesome product!!!!. Raised your hand if you love grilling, but have a hard

time justifying making dinner on the grill every week because you're concerned about the health implications of the cooking style. Well, if you're making hot dogs or burgers every night (with copious amounts of grease and fat), then that probably will begin to take a toll on your health. This is where Samantha Michaels and her book can step in and help out your grilling addiction. Yes, this book certainly does have its fair share of burger recipes--let's get that out of the way early on so that burger lovers know they will be satisfied! However, there's a whole lot more than just burgers that Michaels has provided recipes for. Lamb kebabs, various BBQ shrimp recipes (including Asian style ones, which are my favourite), grilled fruit options for dessert, and even veggie recipes so that you can be accommodating of all diets at your next BBQ! She lists out meticulously detailed steps for each and every recipe, precise measurements, and accurate time intervals for each step. The one big drawback of this book for me is that there are zero pictures. I'm not sure if that's because I have the Kindle edition, but I personally find pictures an invaluable part of any cookbook. Another thing that might bother some people is that all measurements in the recipes use the metric system (so most ingredients are weighed in grams--this shouldn't be an issue if you have a kitchen scale, as they can usually do both measurement systems). So, this is an excellent book, written by author Samantha Michaels, for doing some serious cooking on the grill. It is said to contain healthy recipes on which I have to concur as you can find seafood recipes, meat recipes, vegetarian recipes and even dessert recipes; therefore, this book has enough recipes for everyone at home. As in any other cooking book, there will be recipes that you will love to try and repeat, but also you will find recipes that you won't consider to do. Actually, that is quite normal as a recipe book also deals with every single person and its own unique way to live his/her healthy way of eating. Even though that, you will be delighted with this book as much as we had. In our own experience we loved the "Honey Barbecued Figs", "Chocolate Stuffed Bananas" and "Honey Glazed Grilled Plums"; as we never thought to find such recipes and once we tried we were delighted by the idea and results given. If you like seafood, then you will love "Thai Spiced Barbecue Shrimp" and the not so classic but classy "Orange Scented Grilled Lobster Tails", prepare some salad of your taste and all of those dishes will be something to remember. Or you can add one vegetarian recipe, included on this book, like the Portobello Mushrooms with goat cheese that may combine well with any seafood recipes. I love barbecue but every summer I seem to barbecue all the unhealthy foods. I love that this book is full of healthy barbecue options. This allows me to cook healthy Barbecue Meals. I wish there were pictures of what the foods should look like when complete, that's the only thing I would change about this eBook. There are 70 Healthy Barbecue recipes in this eBook. I absolutely love to grill and BBQ outside, but it isn't always healthy! So it was refreshing and awesome to find so many great recipes with health in mind. I cannot wait to try them all, and I LOVE that it's in an e-book form. I can read it via my phone or kindle. Yes, this book certainly does have its fair share of burger recipes--let's get that out of the way early on so that burger lovers know they will be satisfied! However, there's a whole lot more than just burgers that Michaels has provided recipes for. Lamb kebabs, various BBQ shrimp recipes (including Asian

style ones, which are my favourite), grilled fruit options for dessert, and even veggie recipes so that you can be accommodating of all diets at your next BBQ! She lists out meticulously detailed steps for each and every recipe, precise measurements, and accurate time intervals for each step. This book was a great addition to my cookbook collection I found many great recipes that fit my family's needs and that were so quick and easy to make. I am excited to be able use many of these recipes during the summer months when we are in our camper away from home or enjoying an evening in the backyard. One of the best things about this cookbook was that it is organized by different cooking ingredients. My family is trying to eat very healthy these days and many of these new recipes will help us do that. I was also super excited to see the desert portion of this cookbook. This section also offers many great healthy alternatives for my family. This book is filled with tons of wonderful ideas for healthy BBQ that also translate for cooking in the kitchen. My family loved the Honey Soy Pork Chops. as the recipe said, simple and easy. The only negative is that the book does not provide the nutrition values that is import for someone that is trying to track that information. For the digital copy there was no charge so even if I don't use most of the recipes it will be a good reference book to get ideas for flavor combinations. For the seasoned cook this book might be a little on the simple side but for the digital the price is great If you like seafood, then you will love "Thai Spiced Barbecue Shrimp" and the not so classic but classy "Orange Scented Grilled Lobster Tails", prepare some salad of your taste and all of those dishes will be something to remember. Or you can add one vegetarian recipes, included on this book, like the Portobello Mushrooms with goat cheese that may combine well with any seafood recipes. I am glad that I got a chance to read this book.I received this at a discount in exchange for my honest and unbiased review"

ambersom, "Five Stars. good recipes and instructions."

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