



Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores

Steven Raichlen

[Download now](#)

[Read Online](#) 

Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores

Steven Raichlen

Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores Steven Raichlen

Where there's Smoke there's Fire! And where there's fire, there's Steven Raichlen. Following the breakout success of *Project Smoke*, the *New York Times* bestseller that brought Raichlen's Barbecue! Bible® series to a new generation, comes *Project Fire*—a stunning, full-color celebration of the best of contemporary grilling from America's master of live-fire cooking.

No one knows his way around a grill like Steven Raichlen, and no one is better equipped to teach us how to deliver its best performance. Drawing on a combination of classic and boldly contemporary techniques, here are 100 inspired recipes that capture the full range of what grillers want to cook today. Consider your basic steak. Raichlen starts with the iconic—T-bone grilled over direct heat, smartly tattooed with grill marks and lavished, the way the pros do it, with sizzling beef fat. Then he teaches a technique new to most of us—reverse-searing, which allows you to grill a monster steak, like a beef tomahawk, to perfection while also imparting a haunting smoky flavor. Of course, there's a Caveman Sirloin—meat seared right on the coals, as dramatic as grilling gets. Plus here's how to blow-torch a veal chop. Spit-roast whole cauliflower on a rotisserie. Grill mussels in hay, squash on a salt slab, salmon steaks on a shovel over a campfire.

From breakfast (Bacon and Egg Quesadilla) to cocktails (Grilled Sangria), from veggies (Caveman Cabbage and Smoke-Roasted Carrots) to dessert (Grilled “Piña Colada” and Cedar Planked Pears with Amaretti and Marscapone), *Project Fire* offers a radically righteous new take on live-fire cooking from the man who reinvented modern American grilling.

Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores Details

Date : Published May 1st 2018 by Workman Publishing Company

ISBN :

Author : Steven Raichlen

Format : Kindle Edition 336 pages

Genre : Food and Drink, Cookbooks

 [Download Project Fire: Cutting-Edge Techniques and Sizzling Reci ...pdf](#)

 [Read Online Project Fire: Cutting-Edge Techniques and Sizzling Re ...pdf](#)

Download and Read Free Online Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores Steven Raichlen

From Reader Review Project Fire: Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores for online ebook

Michael Russell says

Project fire by Stephen raichlin available at bookstores May 1, 2018

Grillmaster Stephen Raichlin continues his exploration of the subtle art of grilling with Project Fire. It's a subject Raichlin has pursued many times before, most recently in his book Project Smoke, which the author calls a companion book to this title.

As an avid amateur chef and lifelong fan of barbeque, I approached this new book with eagerness. I have some experience with open flame cooking, but my old grill rusted out a couple years ago and I have only recently started researching replacement grills. I took a trip to a big box hardware store to look at new grills and I was wholly overwhelmed, which is why I felt this book preview arrived at a fortuitous time.

Raichlin starts with the basics of seven steps to grilling nirvana, which begins with selecting the appropriate grill for you. He walks us through the various types of grills available, from simple \$15 charcoal grills to incredibly elaborate (and incredibly expensive) smokers and grills. Over the book's first sixty or so pages, Raichlin tackles the benefits of various styles of grills, why you might want more than one grill, the benefits of direct or indirect grilling, and the best ways to maintain your grill. Side notes titled "grilling hack" offer tips on everything from safety to how best to clean or oil your grill.

Raichlin makes a case for cooking every part of your meal on the grill, including drinks, salad, appetizers, sides, proteins, and dessert. And if you're cooking all of your dinner on the grill, why not cook every meal on the grill? The bbq master divides later sections of the book into methods for cooking breakfast and components of other various meals such as pizzas, breads, veggies, and tofu.

When most people think about grilling, they think proteins. The largest part of this book -- six chapters-- is related to recipes and how-to's for beef, pork, lamb, ground meat, poultry, and seafood. Like any good cookbook or DIY book, photographs are essential. Not every recipe has a photo, but many do, and some others have several photos to walk the reader through step-by-step instructions. While many of the photographs make the food look appealing, some photographs of blackened food on a dark background leave me questioning how a better wasn't chosen.

Perhaps the best part of this book is the extensive supply of less-than-obvious recipes that can help expand your grilling repertoire. Raichlin covers the basics as well, but to paraphrase an Oldsmobile slogan, these are not your dad's grill recipes. Some personal favorites from my "you can do that on a grill?" approach are the bacon-grilled onion rings (p 76), grilled wedge salad with smoked blue cheese dressing (p 98), the Caveman Porterhouse (p 127) in which the steak is grilled directly on the coals, swine apple kebabs (p 163), Yakitori (p 214), and smoke roasted carrots with spiced yogurt (p 266).

Give this book to anyone new to grilling for the early chapters, or to experienced grillers for the later chapters containing exotic, your-neighbors-aren't-grilling-THIS recipes.

P.e. lolo says

Another outstanding book by a fantastic author, and one that not only comes up with different recipes for each book but also something a little different. In this one the beginning once again talks about the gear you will need but also how the different upgrade especially in the thermometers which have now gone to digital,

as well as the old fashion kind. It is really up to you. He also goes over all of the types of grills out on the market and the difference between them and what each one is best at. He also goes into the price of each and lets you know that it is not the grill or the amount you spend on it, but how you decide to use it and the time you spend cooking with it that will make any type of grill the best if you chose. He also goes over the different types of wood also. There is a lot of information just like his other books just in the beginning. Once you get to the recipes and the grill there are many that I probably won't try this time just because of my own preference. Now the ones with the pizza I will try because I already have different stones already, his cooking bread on the grill I have already been doing that, but I will say you might want to watch that the first time you try it because my grill temp was high and would have burned if I was not there watching. That goes for any grill if you are not going to watch it there is no point in spending hundreds upon hundreds of dollars if you think you can just walk away unless you are smoking, but I have cooked turkey's, ham, bread and many other different items on the grill because of this author, and this book is another good book to go along with his other ones. I received this book from Netgalley.com I gave it 5 stars. Follow us at www.1rad-readerreviews.com

Kristine says

Project Fire by Steven Raichen is a free NetGalley ebook that I read in late May.

I'm planning a mild to moderately busy grilling season and 1 or 2 BBQ meetups (meatups?) within the next few months, so I've been looking forward to reading this one. With a palette of gritty, smokey, scorched steel, Raichlen reviews grilling readiness, gathering fuel and accessories, choosing your technique, and timing things out. My favorite recipes (and there are many) bacon-grilled onion rings, texas toast, dry-brined filet mignons with anchovy cream, rotisserie prime rib with fresh horseradish sauce, pork belly steamed buns, lemongrass pork bites, hedgehog hot dogs, Peruvian grilled chicken, caveman lobster with absinthe butter, cedar planked striped bass with miso glaze, and Thai grilled kale.

Linda Smith says

Another excellent and informative book by the king of all things BBQ. We have several of his books and were anxious to read this one. Recipes range from simple to elaborate. It's nice that Raichlen addresses how to grill/bbq/smoke using some of the newer cooking options out there. Definitely another homerun and one that will become part of our BBQ cookbook collection.

Lisabeth says

Thanks to Netgalley, the publisher. and the author for allowing me to read and review a digital copy of this book. A perfect companion to Project Smoke or an excellent standalone piece, this is a sure bet for your grilling fans this year. I'm looking forward to trying out some of the fresh new ideas presented here.

Janet says

I received a DIGITAL Advance Reader Copy of this book from #NetGalley in exchange for an honest review. From the publisher -

Where there's Smoke there's Fire! And where there's fire, there's Steven Raichlen. Following the breakout success of Project Smoke, the New York Times bestseller that brought Raichlen's Barbecue! Bible® series to a new generation comes Project Fire—a stunning, full-color celebration of the best of contemporary grilling from America's master of live-fire cooking.

No one knows his way around a grill like Steven Raichlen, and no one is better equipped to teach us how to deliver its best performance. Drawing on a combination of classic and boldly contemporary techniques, here are 100 inspired recipes that capture the full range of what grillers want to cook today. Consider your basic steak. Raichlen starts with the iconic—T-bone grilled over direct heat, smartly tattooed with grill marks and lavished, the way the pros do it, with sizzling beef fat. Then he teaches a technique new to most of us—reverse-searing, which allows you to grill a monster steak, like a beef tomahawk, to perfection while also imparting a haunting smoky flavor. Of course, there's a Caveman Sirloin—meat seared right on the coals, as dramatic as grilling gets. Plus here's how to blow-torch a veal chop. Spit-roast whole cauliflower on a rotisserie. Grill mussels in hay, squash on a salt slab, salmon steaks on a shovel over a campfire.

From breakfast (Bacon and Egg Quesadilla) to cocktails (Grilled Sangria), from veggies (Caveman Cabbage and Smoke-Roasted Carrots) to dessert (Grilled “Piña Colada” and Cedar Planked Pears with Amaretti and Marscapone), Project Fire offers a radically righteous new take on live-fire cooking from the man who reinvented modern American grilling.

I loved that the author spent so many pages on how to work your bbq - i.e. the cooking vessel vs. the food bbq...newbies and pros could learn a lot from this, too. I do not own a BBQ but the flavour profiles in this book are amazing and I cannot wait to duplicate on my stovetop and oven. A must for recipe fans and meat eaters!

Terry says

Steven Raichlen does it again. He inspires you to be better at cooking on the BBQ and his recipes are so easy to follow. I have tried a couple of recipes from this but am looking forward to trying out many more when the sunshine finally appears. A great book.
