



The Big-Flavor Grill: No-Marinade, No-Hassle Recipes for Delicious Steaks, Chicken, Ribs, Chops, Vegetables, Shrimp, and Fish

Chris Schlesinger, John Willoughby

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The best-selling team of chef Chris Schlesinger and Cook's *Illustrated* executive editor John Willoughby present a radically simple method of applying flavor boosters to ingredients hot off the grill, maximizing flavor and dramatically reducing grilling time over traditional marinades.

Move your grilling into the twenty-first century! Don't waste your time marinating. Instead, spend your time building big, bold, vibrant flavors with almost no effort. Grilling masters Chris Schlesinger and John Willoughby have replaced time-consuming brines, marinades, and basting sauces with quick and powerful pre-rubs and intense post-grilling flavor boosters to slap on your favorite meat, poultry, fish, seafood, and vegetables hot off the grill. 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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