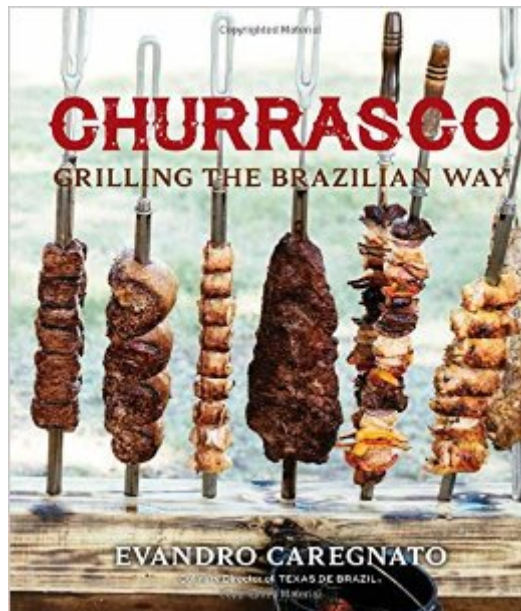


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# Churrasco: Grilling The Brazilian Way



## Synopsis

Learn the ancient art of the grill from a true gaúcho. Churrasco cooking is a style of roasting meat over wood fires developed in southern Brazil in the early 1800s by the immigrant gaúchos (cowboys). In rich story and mouthwatering imagery, Evandro Caregnato conveys his passion for his native southern Brazilian culture. Come along to the Texas countryside, where Evandro and his Brazilian buddies show a variety of ways to prepare succulent meat over an open fire. Sample from 70 mouthwatering recipes, including beef, lamb, pork, poultry, and sides—all served at Texas de Brazil restaurant worldwide.

## Book Information

Hardcover: 216 pages

Publisher: Gibbs Smith (March 1, 2016)

Language: English

ISBN-10: 1423640683

ISBN-13: 978-1423640684

Product Dimensions: 8.5 x 0.9 x 10 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #84,814 in Books (See Top 100 in Books) #24 in [Books > Cookbooks, Food & Wine > Regional & International > Latin American](#) #28 in [Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern](#) #68 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#)

## Customer Reviews

Very interesting book. It feels authentic and genuine. But don't expect much about traditional Brazilian cuisine, it is more about the gaúcho food from the southern part of Brazil and Argentina, rustic and mostly meat. I was reluctant about ordering it because I thought it would be all about promoting the restaurant Texas de Brazil but actually it is very nicely done with great tips, pictures and stories. I am a fanatic about cooking with live fire, South American outdoor grilling, asados and parrillas and this book is really awesome. I got so many great ideas from the book that I am already planning a summer outdoor cooking with friends to try some of the recipes.

After having known Chef Evandro for 15 years and enjoying the culinary results of his work with Texas de Brazil, I was once again pleasantly surprised by the depth of coverage of this book from

the history of the Gaucho cuisine to the colorful pictures to the explanations of the various cuts of meat to the recipes included. I would recommend this book to anyone who is a fan of good cooking.

I loved this cookbook, and I'd love to eat at the Texas de Brazil restaurant from which many of the recipes are taken. It's a fascinating look at the cowboy culture of Brazil, and the hardcore barbecue cooking they enjoy on the other side of the globe. Different chapters include a biography of the Texas de Brazil's culinary guru, an explanation of Brazilian gauchos and their culture, and the Churrascaria barbecues they love. There are in-depth explanations of the basics, although I think the cooking is probably best suited for those who are used to barbecuing or cooking over wood fires. In Churrasco, select cuts of meat are placed on large skewers – almost swords, really – and leaned near a large wood fire. Diners in churrasco restaurants, like Texas de Brazil, are treated to wandering gaucho waiters, with their swords of barbecued steaks, pork, and chicken, who slice off as much as you like. When the gauchos reach meats that are a little underdone, the swords-o-meat are returned to the fire. If you want to learn how to barbecue, say, a leg of lamb over an open fire, this is the book for you. There are also chapters on accompanying traditional recipes, side dishes, and sauces – including their authentic chimichurri – as well as recipes of dishes served at the Texas de Brazil's buffets. We've tried the Garlic Shrimp Salad and truly enjoyed it, along with the fantastically creamy potato au gratin. There is also a glossary and pronunciation guide accompanying the plentiful photographs throughout.

Being a Gaucha from the land of Churrasco I was very proud to find such an authentic and well put together book about my favorite cuisine in the whole world! This book has become a coffee table staple so we can now show our friends what Brazilian barbecue is all about! Congratulations and thank you for the lessons!

This is a beautiful book with lots of great stories, as well as nice pictures and recipes. Texas de Brazil is our favorite restaurant, and I've been going there for 16 years. Evandro and his wife are wonderful people.

Fantastic book. Beautiful pictures and mouthwatering recipes; a must have if you a carnivore! It is a cookbook but I was positively surprised to find so many great stories, I really enjoyed reading chef Caregnato stories about the Brazilian gaucho lifestyle and how the concept of churrascarias steakhouses was born.

I have visited several Texas de Brazil for many years, it is my son's favorite restaurant and I ordered the book for him because he is crazy about churrascarias. I loved it so much that I just ordered another one to keep to myself.

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