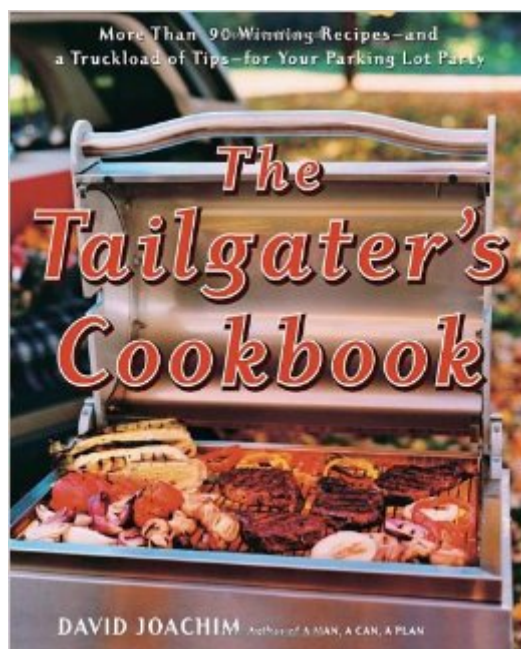


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The Tailgater's Cookbook



Synopsis

Tailgating, long enjoyed as burgers and beer before games, is becoming decidedly more elaborate, taking place everywhere from NASCAR races to ski slope parking lots. Devotees spend thousands on pickup trucks with built-in grills and coolers, elaborate portable smokers, gas-powered blenders, fancy canopies, and folding chairs with footrests and cup-holders. Many sporting goods stores now have entire tailgating sections. Clearly, this is an audience crying out for reliable, easy-but-exciting recipes and tips. Who better to answer their call than David Joachim, a culinary manâ™s man and dedicated tailgater? In *The Tailgaterâ™s Cookbook*, David Joachim brings his no-nonsense know-how to the stadium with ninety creative, mouthwatering recipes to prepare ahead or at the stadium. Recipes include simple appetizers to impressive grilled food like Memphis-style Babyback ribs to sophisticated desserts like Tiramisu. From Brats in Beer, favored at Soldier Field, to Salmon Steaks with Pineapple Relish, enjoyed in Seattle, to David's version of the quintessential New York favorite, Grilled Pizza, the recipes in *The Tailgater's Cookbook* can be enjoyed at the Daytona 500 or at home on Super Bowl Sunday. Imagine new game-time favorites: Rum and Cardamom Pork Chops, Beef and Black Bean Chili, and even Easy Sangria instead of beer, because sometimes even the most sacred traditions must be broken! Studded with checklists, trivia, parking lot etiquette, menus, and sources, *The Tailgaterâ™s Cookbook* is the go-to guide for any informal outdoor (or even indoor) gathering.

Book Information

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Customer Reviews

This great little cookbook is just the thing for the man who wants to host his own tailgate party. Starting out with useful checklists and pointers, the book tells you everything you need to get

started. After that, the book launches into the recipes with everything from dips and salads, through fries, ribs and salmon. Yeah, this is a great book, with lots of really great recipes. And, I must say that the tips in the beginning were great food for thought. As for the recipes, I recommend the creamy slaw, rum-cardamom pork chops (yum!), and grilled stuffed French (freedom) toast. This is a great book, one that I do not hesitate to recommend!

As a regular attendee to University of Michigan football games i can tell you that in Ann Arbor, MI, Tailgating is a religion. The spreads that some people lay out are fit for an expensive buffet. This great book contains some 90 plus recipes that run the range of the very simple such as beer brats, burgers and ribs, to exotic seafood dishes, and everything in between including dips, salsas, salads (the Chinese noodle salad is wonderful!), drinks, and desserts. There's also a great recipe for Philly cheesesteaks. Joachim not only includes recipes but full menus, tips for planning your tailgate including ingredient checklists, tips for eating healthy at the tailgate (even if that seems to be a contrast), and information about choosing the best cooking and storage equipment. All in all a very complete guide to tailgating.

I love this book. The cover photo makes me hungry just looking at it and there are a lot of tips and recipes. I was one of the first people I know to have the Freedom Grill he mentions and for the first Charger game I got there early and made the tequila tri-tip on the rotisserie and it was amazing. His tips on putting wood chips in foil really lets the smoke flavor come through and I still have the convenience of propane. The bloody mariachi's were the perfect accompaniment and everyone left happy.

Excellent recipes, very pleased

Good recipes

David Joachim's a vegetarian. What does he know about cooking meat?

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