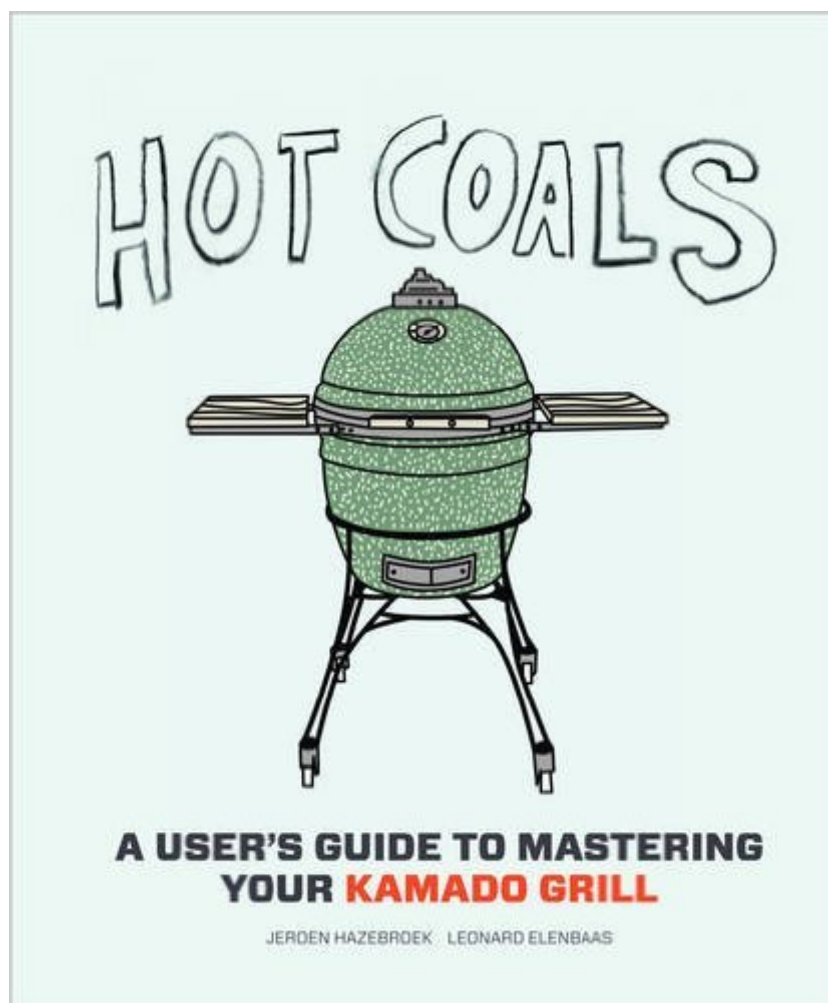


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# Hot Coals: A User's Guide To Mastering Your Kamado Grill



## Synopsis

Sear, smoke, grill, and roast: Learn the secrets of the kamado and become a grilling all-star. Forget gas, propane, and standard charcoal grills—once you go kamado, there's no going back. In *Hot Coals*, chefs Jeroen Hazebroek and Leonard Elenbaas show you why everyone's obsessed with this amazing, adaptable cooker. They lay out thirteen techniques that showcase the grill's range: You can bake a savory quiche, grill a flank steak, and sear Moroccan-style lamb—all in the same device. *Hot Coals* is packed with essential kamado techniques and information, including thirty recipes, the science behind the cooker, and the key to infusing specific flavors into your dishes. With this indispensable grilling guide, you'll be a kamado master in no time.

## Book Information

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## Customer Reviews

This book does exactly what it advertises, and does it really really well. It gives you all the knowledge you need to effectively use your kamado. It describes each part of the kamado, what it does and how it is used. It takes you through starting it up, shutting it down, and managing the temperature. It also takes you through the suggested maintenance, and safety tips. And lots more. It even talks a lot about theory of achieving various tastes and different ways you can use the kamado to cook the same meat (or whatever) differently. Oh yes, and it does throw in some meat-and-potatoes sorts of recipes, which honestly is exactly what I wanted as a noob. So kudos to the author. This is one of the best technique books I've read on grilling or bbq, and the fact that it is focused strictly on the kamado makes it a must-have book for new kamado users. And incidentally, I did my first cook this week, and it turned out surprisingly well (lots of room for improvement, but the

food is already really good, based mostly on tips and techniques from this book). The complaints about it not having enough recipes is silly imo. That's now what this book is about, it's just a really kick-butt book on techniques.

I've been cooking on my BGE for about ten years and thought I knew it pretty well. Within the first half hour Spent with this book I found two things that made a big difference in how I use my BGE. It also explains the science of the Kamado ovens. I bought the kindle version but will be ordering the hardback copy for my library.

Don't buy this if you're looking for recipes, but if you're a novice and have never used a kamado grill, this is the ONE book you really need. It gives you a complete course of instruction on how to set up and use your egg for a myriad of grilling, smoking, and BBQing tasks. I was a beginner and I am so glad I found this book and probably avoided a whole lot of trial and error at preparing foods of all types (meats, seafood, fowl, veggies, pizza, etc.)

I haven't found a better book out there dealing with the very important science of Kamado style grills. This is, without question, the BEST resource available to Kamado "chefs". One MUST know the science of Kamado grilling BEFORE actually using these amazing grills/smokers. Otherwise, recipes (no matter how good they are) are totally worthless!

Hey did you just recently get a Big Green Egg? Get this book because it is a wonderful way to learn how to use your egg and cook on your Big Green egg....I am so very glad I bought it and I will be firing up the grill for the first time...with confidence from the advice from this book.....

Awesome book. Lots of straight forward and easy to try tips and tricks. Great technological explanation regarding how and why to do certain things and how stuff works regarding Kamado style grills.

I am a beginner to ceramic cookers and this book has a lot of great info for someone like me who is just starting out. I would like to extend a thank you to the authors for being so thorough with the techniques and procedures.

Fantastic cookbook with some very tasty recipes! Also incredibly helpful tips for new Kamado users.

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