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Smoke And Spice: Recipes For Seasonings, Rubs, Marinades, Brines, Glazes & Butters



Synopsis

Whether you like your food fiercely hot or prefer gentler aromatic flavors, Valerie Aikman-Smith has created an enticing array of marinades, brines, butters, rubs, and glazes to add flavor to your cooking, either outside on the grill or in your kitchen. Creative matching of seasonings help create exciting new taste sensations as well as tried and tested favorites from around the world. Nothing brings out the flavor in meat like a marinade, and it also tenderizes it and can keep it moist whilst cooking, too. Inspiration for Pork includes Sticky Smoky Baby Back Ribs, Blackberry and Sage Glazed Ham, and Cajun Crispy Pork Belly. Beef can be made even more mouth-watering when prepared with an African Smoke Rub, a Prairie Steak Rub, or a Matambre Marinade. Options for Lamb include a Pomegranate and Harissa seasoning or a Lavender Salt Rub, while, in the Poultry chapter, choose from Cherry-glazed Duck Skewers or Jamaican Jerk Chicken. For those who love the enticing aroma of grilled Fish, try Spiced Red Snapper with Chermoula or Grilled Lobsters with two flavored butters. Vegetarian options include Caramelized Beet Tatin with Marinated Goat Cheese and Grilled Market Vegetable Salad with Herbed Toasts, while if you think the fun stops at your main dish, you're in for a treat! Recipes for Desserts feature a tempting Sozzled Apricot Bruschetta with Orange Liqueur Cream and Rocky Road Campfire S'mores with Ginger Sugar.

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Customer Reviews

I took this book out of the library on a whim, when I was browsing for more inspiration for using my

smoker. I was impressed: This is an accessible compendium for "How to ensure dinner isn't boring." With a subhead of "Seasonings, Rubs, Marinades, Brines, Glazes & Butters," it's evident that the goal here is to use spices in interesting and sometimes exotic ways. Largely, it succeeds quite nicely. The cookbook is organized by the ingredients you'll flavor (pork, beef, lamb, poultry, fish, vegetables, desserts). Within each chapter are a standalone spice mixture (the rub or marinade or whatnot), and most also have an accompanying recipe for how to use it. So you get, say, a recipe for "fermented black bean spicy paste" and on the next page is a recipe for "fermented black bean pork tenderloin with peaches." The recipes use all sorts of cooking styles, from braises to grills to roasts; the "smoke" in the title might imply otherwise. Most of the entree recipes have a photo; that matters to some folks. The book has everything from old fashioned dishes (such as the spices to go into a homemade sloppy joe) to the spice mixes you'd expect (cowboy chili) to several ethnic options (smoky African rub, Mediterranean brine). Most are easy to put together, making this a useful cookbook for weeknight cooking. They're also tasty; I used the jerk recipe (with 8 habaneros!) with excellent results. Sometimes the notion of separating the spicing from the entree recipe makes sense; you might want to use that adobo paste or lemon-thyme rub on a dish of your own devising, or consult the cookbook when you're trying to figure out what to do with the pork loin you just bought.

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