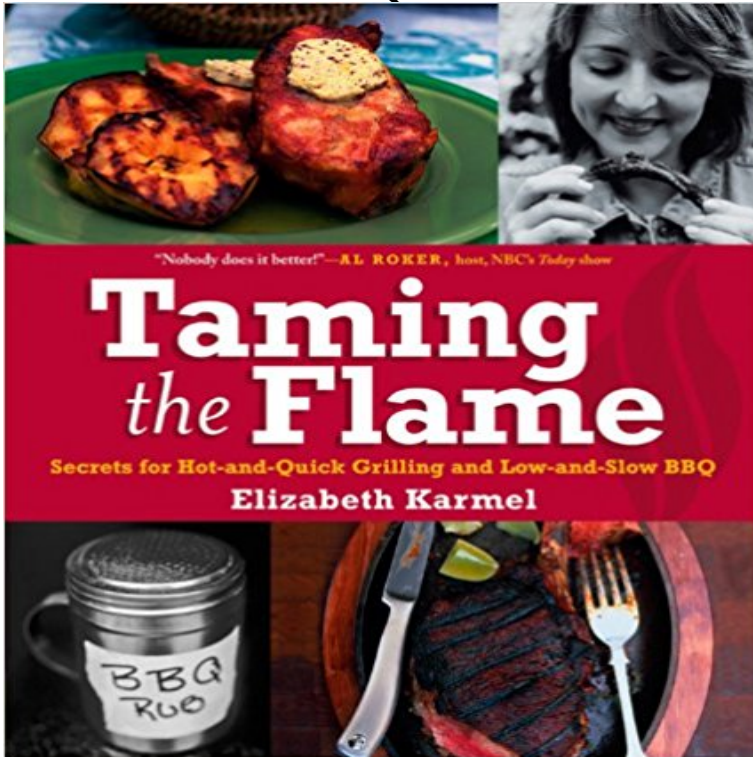


Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ



Having grown up in a barbecue restaurant family, I bond immediately with anyone who has a masters touch at the grill and barbecue pit. Elizabeth Karmel is the genuine article, understanding (and able to clearly articulate) that delicate interplay between food and fire, flavor and finesse. --Rick Bayless, chef and owner of Frontera Grill/Topolobampo and host of Public Televisions Mexico: One Plate at a Time Elizabeth Karmel was born in North Carolina, weaned on pulled pork, and has spice and smoke in her bones. This authoritative, opinionated, and just plain mouth-watering book will tell you everything you need to know about barbecue from someone whos spent a lifetime walking the walk and talking the talk. --Steven Raichlen, author of How to Grill and BBQ USA and host of Barbecue University on PBS Finally, the woman who has taught me everything I know about grilling has come out with her own book. Whether you are a beginner or a seasoned grillmeister, Taming the Flame is the book for you. --Sara Moulton host, Food Networks Saras Secrets, and executive chef, Gourmet magazine Just when you thought grilling could not get any more straightforward or delicious, Elizabeth Karmel shows you what you were missing: skillful techniques and remarkable flavors. Great grilling starts here! --Chef Charlie Trotter, Chicago Elizabeth Karmel is a breath of fresh air on the barbecue circuit. In Taming the Flame, she gives expert instruction and she tells all the barbecue secrets we boys tend to keep to ourselves. --Mike Mills four-time World Champion, Memphis-in-May BBQ competition

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