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We independently select these products—if you buy from one of our links, we may earn a commission. A few weeks ago, I was at my parents' house for dinner. My dad made grilled chicken thighs that ...

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but you can cook it a little warmer for roughly the same, or just a little less time. The best thing to do is consult your recipe. The important thing to stress is hitting that 165°F mark with the ...

~~How Long Does It Take to Cook a Thanksgiving Turkey?~~

Look no further than this meat

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~~Illustrated~~ thermometer that's on sale for just \$16 (down from \$20) at Amazon right now! The Kizen Digital Meat ... side of your grill. "An instant-read thermometer is a must ...

~~Take the guesswork out of grilling—this top-rated thermometer, on sale at Amazon for \$16, works in three seconds~~

Look no further than this meat thermometer that's on sale for just \$15 (down from \$20) at Amazon right now! The Kizen Digital Meat ... side of your grill. "An instant-read thermometer is a must ...

~~Make Dad a grillmaster with this top-rated meat thermometer, now just \$15 at Amazon~~

Ever since I got my Traeger Grills Ironwood 650 a few years back, I've been singing its praises. It's versatile, reliable,

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~~Illustrated~~ and convenient. The onboard technology keeps getting better as well. The wifi ...

~~Traeger Grills About To Get Even Better With MEATER Acquisition~~

71 degrees and higher is well done
Nothing ruins a Sunday Roast like over or under cooked beef, which makes these thermometers are crucial - even for seasoned home cooks ... read on the sizeable ...

~~Best meat thermometer uk: digital and wireless devices~~

For a long while, charcoal grills were the primary tool of backyard grillers. Hasty-Bake introduced its wonderful cooker with a crank that raises and lowers the charcoal rack in 1948, and it remains ...

~~The Best Charcoal Grills~~

There aren't many dinners as fast and easy

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~~Illustrated~~ — or well-suited for summer — as grilled chicken breasts. Simple seasoning, a squeeze of lime or lemon and a sprinkling of a fresh herb are all it takes to m ...

~~This easy grilled chicken breast recipe is perfect for summer~~

On the back deck or at the cabin, easy to prepare meals and treats are always welcome. Reader Alice Eagle of Lloydminster was looking for a barbecue sauce ...

~~Easy meal ideas put more fun into summer at the lake~~

Instead, I think the kids should cook three larger ... unless those eyes are reading the digital display of an instant-read meat thermometer. We're cooking these things to a slightly pink ...

~~This Pork Tenderloin Is Easy Enough for a~~

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~~Kid to Cook on Father's Day~~

This is great as a salad, warm, at room temperature or cold. It can also be served over rice, noodles or shredded lettuce for a more filling meal.

~~Bang bang: Find out how to make flavourful Sichuan style chicken~~

The Kizen Digital Meat Thermometer has a retractable probe for easy storage in a drawer, but it also has a magnetic back and hanging loop, so you can stick it on your fridge or display it proudly on ...

~~Take the guesswork out of grilling — this top-rated thermometer, on sale at Amazon for \$16, works in three seconds~~

Instead, I think the kids should cook three larger ... unless those eyes are reading the digital display of an instant-read meat thermometer. We're cooking these things to a slightly pink ...

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New York Times Bestseller Named "22 Essential Cookbooks for Every Kitchen" by SeriousEats.com Named "25 Favorite Cookbooks of All Time" by Christopher Kimball Named "Best Cookbooks Of 2016" by Chicago Tribune, BBC, Wired, Epicurious, Leite's Culinaría Named "100 Best Cookbooks of All Time" by Southern Living Magazine For succulent results every time, nothing is more crucial than understanding the science behind the interaction of food, fire, heat, and smoke. This is the definitive guide to the concepts, methods, equipment, and accessories of barbecue and grilling. The founder and editor of the world's most popular BBQ and grilling website, AmazingRibs.com, "Meathead" Goldwyn applies the latest research to backyard cooking and 118

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thoroughly tested recipes. He explains why dry brining is better than wet brining; how marinades really work; why rubs shouldn't have salt in them; how heat and temperature differ; the importance of digital thermometers; why searing doesn't seal in juices; how salt penetrates but spices don't; when charcoal beats gas and when gas beats charcoal; how to calibrate and tune a grill or smoker; how to keep fish from sticking; cooking with logs; the strengths and weaknesses of the new pellet cookers; tricks for rotisserie cooking; why cooking whole animals is a bad idea, which grill grates are best; and why beer-can chicken is a waste of good beer and nowhere close to the best way to cook a bird. He shatters the myths that stand in the way of perfection. Busted misconceptions include:

- Myth: Bring meat to room temperature before cooking. Busted! Cold meat attracts smoke better.
-

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Myth: Soak wood before using it. Busted! Soaking produces smoke that doesn't taste as good as dry fast-burning wood. • **Myth:** Bone-in steaks taste better. Busted! The calcium walls of bone have no taste and they just slow cooking. • **Myth:** You should sear first, then cook. Busted! Actually, that overcooks the meat. Cooking at a low temperature first and searing at the end produces evenly cooked meat. Lavishly designed with hundreds of illustrations and full-color photos by the author, this book contains all the sure-fire recipes for traditional American favorites and many more outside-the-box creations. You'll get recipes for all the great regional barbecue sauces; rubs for meats and vegetables; Last Meal Ribs, Simon & Garfunkel Chicken; Schmancy Smoked Salmon; The Ultimate Turkey; Texas Brisket; Perfect Pulled Pork; Sweet & Sour Pork with Mumbo Sauce; Whole

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Hog; Steakhouse Steaks; Diner Burgers; Prime Rib; Brazilian Short Ribs; Rack Of Lamb Lollipops; Huli-Huli Chicken; Smoked Trout Florida Mullet –Style; Baja Fish Tacos; Lobster, and many more.

With more than 100 recipes from the trusted editors at Martha Stewart Living, this indispensable guide to grilling has everything you need to create delicious, inviting meals for everyday dinners and backyard feasts. There's nothing like the satisfaction of cooking over a live fire, whether a weeknight meal or outdoor entertaining. Martha Stewart's Grilling captures this spirit, while providing essential tips and techniques for both experienced outdoor cooks and those brand-new to the grill. Longtime favorites like pulled-pork sandwiches and bacon-and-turkey burgers are alongside foolproof dishes such as Korean short ribs and mojo-

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Illustrated marinated shrimp. Crowd-pleasing appetizers, burgers, tacos, and kebabs join colorful cocktails to allow for easy entertaining, while smart strategies make grilled classics like pork chops and butterflied whole chicken a snap. Friends and family alike will love diving right into beautiful platters of grilled meats and vegetables, followed by grilled or chilled sweet treats--the perfect ending to a simply delectable meal.

After more than 20 years of obsessive research and testing, America's Test Kitchen has literally written the book on how to master your kitchen. Logically organized and packed with step photography, this will be the ultimate one-stop resource for both shopping and cooking. Have you ever wished that your kitchen came with instructions? Let the experts at America's most trusted test

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Illustrated kitchen show you the ropes in this new illustrated compendium of techniques, tips, tricks, recipes, and reviews for the home cook. This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science,

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Illustrated step-by-step instructions
for 50 of our most essential recipes.

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Elevate your grill game with this mouthwatering guide to backyard barbequing. Through changing careers as a stay-at-home dad, marine, and entrepreneur, Matt Eads has journeyed from Grill Seeker to Grill Master. But don't be intimidated! This book shows how easy grilling can be, so it doesn't have to be reserved just for weekend duty. And no matter your type of grill, great results can be achieved. Fire up the grill and get ready to be the star of your next neighborhood party.

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Part field guide to grilling and barbecuing and part cookbook, *Master of the Grill* features a wide variety of kitchen-tested recipes for meat, poultry, seafood, vegetables, pizza, and more. These are the recipes everyone should know how to make—the juiciest burgers, barbecue chicken that’s moist not tough, tender grill-smoked pork ribs, the greatest steak (and grilled potatoes to serve alongside). Regional specialties are included, too—learn how to make Cowboy Steaks, Alabama BBQ Chicken, and Kansas City Sticky Ribs. Colorful photography captures the beauty of the recipes and step-by-step shots guide you through everything you need to know. A section on grilling essentials covers the pros and cons of gas and charcoal grills and which might be right for you, as well as the tools you’ll use with them—such as grill brushes,

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Illustrated tongs, vegetable baskets, and wood chips and chunks. From the Trade Paperback edition.

"From foolproof techniques, including the best way to get a good sear on a steak and how to butterfly a chicken, to hundreds of invaluable product reviews, this one-stop reference has all the authority of the test kitchen's extensive tasting, testing, and recipe development protocols behind it. You'll also get tutorials on basic cooking skills and useful cooking science, 85 essential recipes (50 master recipes and 35 variations), and an extensive section of appendices packed with even more information."--

Sous Vide for Everybody is an approachable cookbook that demystifies

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Illustrated sous vide cooking and demonstrates how it can make your life easier, while also giving you the tools to try exciting new dishes. Originally from the French for "under vacuum" because it often involves sealing food in plastic, sous vide allows you to cook food gently in an automatic water bath to the perfect temperature. That may sound intimidating, but the technique has trickled down from experimental fine-dining restaurant kitchens to the home kitchen precisely because it's an easy, convenient, and hands-off way to cook. Sous vide not only makes traditional cooking easier and more foolproof, it often can help to make food taste better, taking away all the guesswork and giving you back some free time. In this cookbook, you will find recipes that teach you how to cook sous vide, starting with basics like the perfect steak or soft-cooked egg. You will also find recipes that expand your

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Illustrated knowledge and creativity in the kitchen using sous vide, from a holiday-worthy chuck roast that tastes like a prime rib at a fraction of the cost to eggs Benedict to fruit-on-the-bottom yogurt cups.

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time?

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As *Serious Eats*'s culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

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