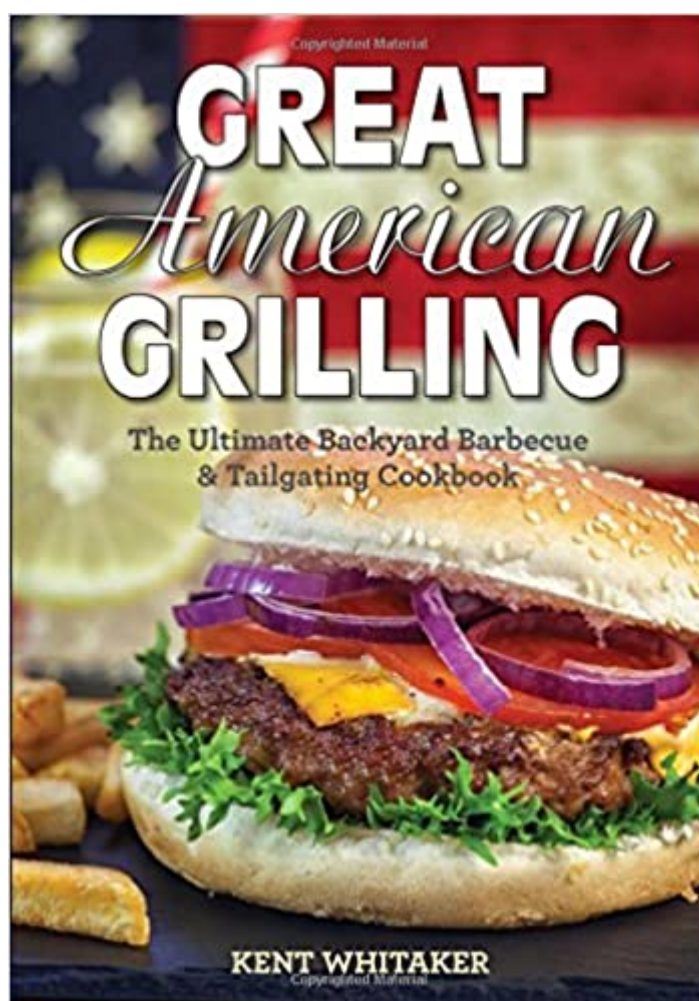


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# Great American Grilling: The Ultimate Backyard Barbecue & Tailgating Cookbook



## Synopsis

Kent The Deck Chef Whitaker will grill just about anything -- from pound cake to pizza, porterhouse to pineapple. Now, anyone else can too with his easy-to-follow recipes for grilling, smoking, outdoor cooking and tailgating. From simple starters to meat main dishes for the serious griller, from rubs, sauces and marinades to delicious sides and desserts, this is the ultimate guide with 250 recipes easy enough for the beginning griller and fun for the everyday outdoor cook. Recipes like Petite Sirloin with Port Mushroom Shallot Sauce, Grilled Sea Bass Fillets with Garlic Red Potatoes and Sweet Gingered Five-Spice Pork Kabobs will make the book an instant best-seller. Kent's Easy Grilled Pork Barbecue Ribs, Rocket City Hot Grilled Chicken and Grilled Honey Rum Bananas will make it a flame-broiled success. Readers will grow their Grill Skills with insider hints, pit-proven tips, and tried-and-true techniques for year-round smoking, grilling and barbecuing. It's so easy to make simply delicious barbecue... with Great American Grilling.

## Book Information

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## Customer Reviews

Kent The Deck Chef Whitaker has taken his down-home, Southern-style cooking to an artform. I like to do a bit more than burgers and dogs on the grill. Kent has appeared on the Food Network and other network television stations and is winner of the Emeril Live / Food Network barbecue contest. He hosts a short-format cooking radio show which is heard on more than 60 affiliates nationwide and writes monthly articles for The National Barbecue News and other publications. Kent is a sports writer regularly covering NASCAR, ARCA Racing, INDYCAR racing, and occasionally the NFL. He is co-editor of the State Hometown Cookbook Series (Great American Publishers.) He is also the

author of *Smoke in the Mountains* and *Checkered Flag Cooking* (Quail Ridge Press), and has written and illustrated two children's books and three history books. Kent and his wife Ally live in East Tennessee and are the proud ARMY Strong parents of Macee Whitaker as well as members of the United States Coast Guard Auxiliary. Their grilling sessions include family, friends, a Golden Retriever named Moses, a Presa-Canario named King, and a Shitzu named Lucy.

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