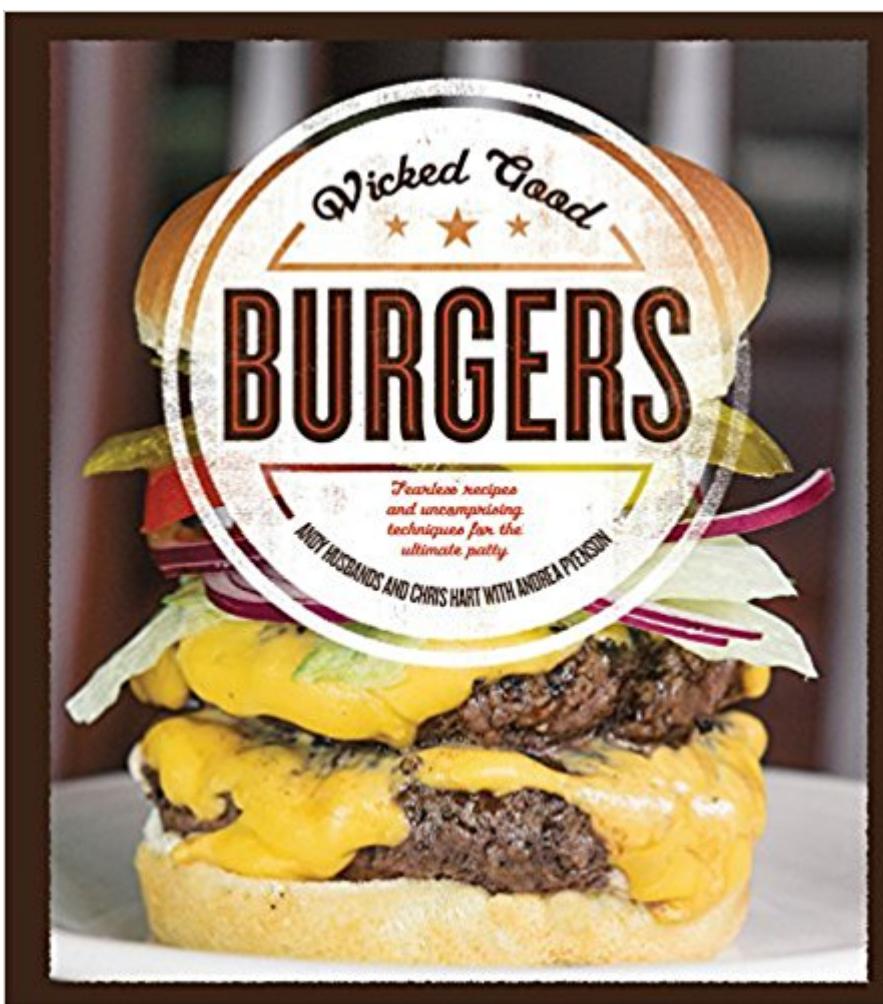


The book was found

Wicked Good Burgers: Fearless Recipes And Uncompromising Techniques For The Ultimate Patty



Synopsis

Wicked Good Burgers ain't your daddy's patty on a bun. The upstart Yankee team that revolutionized barbecue with their upset win at the Jack Daniel's World Championship Invitational turns their talents to burgers. Wicked Good Burgers fearlessly incorporates new techniques, inspirations, and ingredients to take the burger to the next level - whether it's the Meatloaf Burger on Pretzel Bread with Cabernet Mustard or the Island Creek Burger with Oysters and homemade cocktail sauce. You'll learn the art and science of freshly grinding meats - from beef to lamb to goat - for the ultimate juicy burger as well as cooking methods such as smoking, grilling, griddling, and sous vide that impart distinctive flavor.

Book Information

Series: Wicked Good

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Customer Reviews

Award-winning pit master Andy Husbands began developing his own unique style of cooking upon opening Boston's Tremont 647 in 1996 and later, Sister Sorel. His latest culinary venture, The Smoke Shop, culminates Husbands' continued success and pays homage to his extensive background in the competitive barbecue circuit. Husbands' honest, approachable fare has earned him praise from The Boston Globe, Boston Magazine, Wine Spectator, Star Chefs, and others. He has competed on the sixth season of FOX Television Network's fiery Hell's Kitchen and is internationally-recognized for his BBQ team IQUE BBQ, who became the first New England team to win the World Champions of BBQ title in 2009 at the Jack Daniels World

Championship in Tennessee. He is a large contributor to Share Our Strength, an active board member of the Massachusetts Restaurant Association who acknowledged him as the 2014 Chef of the Year, and a Rodman Celebration Restaurant Chair. He has also co-authored several cookbooks including Wicked Good Burgers, Wicked Good BBQ, Grill to Perfection, and The Fearless Chef. Chris Hart, winner of the Jack Daniel Invitational World Championship in 2009, has dominated the competition BBQ circuit for the past 10 years with his team, IQUE. The team was the first group of Northerners in barbecue history to win a World Championship. Chris spends his days developing software, but his passion for cooking barbecue has him following the competition BBQ trail on weekends, pitting his talents against the best pitmasters in the U.S. Chris has cooked multiple barbecue tasting dinners at the James Beard House in NYC. He has appeared on the TV show BBQ Pitmasters, and is a Food Network Chopped Champion. He is coauthor of Wicked Good Barbecue, Wicked Good Burgers, and Grill to Perfection. Andrea Pyenson has been writing about food for more than a decade and enjoying it for a lot longer than that. Her writing about food and travel has appeared in The Boston Globe, edible Boston, edible Cape Cod, msn.com, oneforthetable.com, The Washington Post, and Fine Cooking, among others. Pyenson was associate editor of The Boston Globe Illustrated New England Seafood Cookbook and assistant editor of 52 Weeks Cheap Eats: Dining Deals in Greater Boston.

Thier first book struck near and dear to the barbecuers. Now they go after the burger world. Great book! Thier recipes and techniques get the reader comfortable with making thier own burgers, from the grind up. No more frozen cow patties fo this guy.

Nice burger cookbook

Great!

Perfect book for the outdoor cooking season. I do my cooking indoors but I know many people will want to fire up the barbecue. Creative and different recipes for all sorts of burgers so you don't have to get out the mustard and ketchup. Many other dishes to go with the burgers, and friendly, easy to read, commentary. Gives you more than just a recipe book. I also like the fact that it's so attractive. The photos alone are worth getting!

fun book with a host of imaginative burgers when you want something different

An excellent book purchased from a reliable vendor at a competitive price. A collection of mouth-watering burgers and terrific photos make me want to go out and cook endless burgers. Now, if they were healthier food, I'd run out, light the burners, and cook them all at once, enjoy them one after another, and die happy. But, I've decided to limit my enjoyment to one a week. I look forward to many happy meals of fabulous burgers.

If you like burgers you will enjoy the variety of recipes that go beyond the ordinary. I made the burger buns and they are so good. Spoiled us for tasteless store bought buns. So good we ate the leftovers plain. Anxious to try more recipes from this cookbook.

...another great book by the boys of I Que!!! Chris and Andy provide inventive and tasty recipes and Ken rocks it with the photos!!!

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Grillaholics Stuffed Burger Press Recipe Book: 99 Amazing Recipes for Your Grilling BBQ
Hamburger Patty Maker (Discover & Taste New Enormous, ... Stuffed Burgers Every Time!)
(Volume 1) The Bob's Burgers Burger Book: Real Recipes for Joke Burgers Veggie Burgers: 150
Delicious Vegan Burger Recipes: Easy, Healthy Vegan, Vegetarian, Veggie Burgers (Plant Based,
How Not to Die, The China Study) Veggie Burgers Every Which Way: Fresh, Flavorful and Healthy
Vegan and Vegetarian Burgers-Plus Toppings, Sides, Buns and More Cookbooks for Fans:
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