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Barbecue sauces, rubs, and marinades are every griller's secret weapon—the flavor boosters that give grilled food its character, personality, depth, and soul.

Steven Raichlen, America's "master griller" (*Esquire*), has completely updated and revised his bestselling encyclopedia of chile-fired rubs, lemony marinades, buttery bastes, pack-a-wallop sauces, plus mops, slathers, sambals, and chutneys. It's a cornucopia of all the latest flavor trends, drawing from irresistible Thai, Mexican, Indian, Cajun, Jamaican, Italian, and French cuisines, as well as those building blocks from America's own barbecue belt.

There are over 200 recipes in all, including a full sampler of dinner recipes using the sauces. And the book now has full-color photographs throughout. It's the essential companion cookbook for every at-home pitmaster looking to up his or her game.

Barbecue Sauces, Rubs, and Marinades--Bastes, Butters Glazes, Too Details

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Olivia (The Candid Cover) says

I have always enjoyed grilling season, and while I am not the one typically doing the grilling, I thought that this collection of recipes would give me some inspiration. There are so many different types of marinades and rubs in this book that it is actually mind-boggling! If you are in the market for some barbecue ideas or tips, this is the recipe book that has it all.

Grilling season has just barely begun and I cannot wait to try out some of these interesting recipes in Barbecue Sauces, Rubs, and Marinades. Raichlen has written this book to give help to those who are new to barbecuing and there are so many ideas and how-tos alongside the directions. Important concepts, such as how not to cross-contaminate foods are addressed, yet those more experienced cooks will enjoy the interesting variety of recipes.

Desserts are not something I would associate with my grill, however my eyes have been opened to new possibilities! I tried the grilled pineapple rub and found it not only tasty, it was simple and easy to put together with just a few ingredients, such as sugar and cinnamon. I really enjoy the simplicity of these recipes and they take ordinary foods and kick them up a notch with an easy to assemble rub or marinade.

Another recipe that I tried was Raichlen's, "The Only Marinade You'll Ever Need." Well, this simple and zesty Mediterranean marinade is very versatile and can be used for so many different meats. It is essentially an oil and lemon juice mixture that has some added spice to it. I used this recipe to marinate some chicken pieces and it made my chicken flavourful and moist. This is definitely a recipe that I will be coming back to over and over again.

Barbecue Sauces, Rubs and Marinades is pretty much your one stop shop for any grilling recipe out there. Along with its tips and ideas for how to handle food, this book makes a great addition to any collection. I am going to be gifting this cookbook to a few grillers on my list this year, for sure!

Lili says

I received this book as an advance reader copy from NetGalley in exchange for an honest review.

Because I absolutely loved reading Project Smoke: Seven Steps to Smoked Food Nirvana, Plus 100 Irresistible Recipes from Classic (Slam-Dunk Brisket) to Adventurous last summer, I jumped at the chance to read another advance reader copy by Steven Raichlen, even though this is a reissue of an older book. I was really curious about whether this book would be good enough to replace my current go-to marinade book, Marinades, Rubs, Brines, Cures and Glazes by Jim Tarantino. The two things I love about the Tarantino book are its sheer variety of marinades and the simplicity of the marinades offered. It also helps that there is a fantastic chart in the book that summarizes the marinades, their uses, and their timings.

Raichlen's Barbecue Sauces book begins with an introduction about building better barbecue. The goal of the book, according to the introduction, is "to help you become a more confident creative grill master yourself." The introduction also provides basic definitions of each of the "flavor enhancing components" of

barbecue to prevent later confusion. It also explains that the more than 200 recipes in the book come from a wide range of sources and cater to a wide variety of capabilities. There is an excellent list of tools required for making great barbecue, ranging from the blender to the spice mill. He also talks extensively about food safety, including basic rules to reduce the risk of cross contamination.

The seven main recipe chapters include seasonings, rubs, marinades, wet rubs, spice pastes, cures, brines, bastes, mops, glazes, oils, finishing sauces, butters, American barbecue sauces, world barbecue sauces, slather sauces, salsas, relishes, sambals, and chutneys. Each recipe chapter begins with a brief introduction that describes the primary appeal and purpose of the set of recipes to follow. Each recipe has a clear title, followed by the yield. The recipe headnote describes where the recipe came from, how to use the recipe and/or provides additional tips on how to prepare the recipe. The ingredients are provided in a colored callout box after the headnote. The vast majority of the ingredients are things that are available in the local supermarket. For items that may not be available in the average local supermarket, he generally recommends more readily available substitutions. The recipe steps for the simplest recipes are written in easy to follow paragraph form; the recipe steps for more complex recipes are written in numbered paragraph form. The last sentence of the recipe steps is usually how to store the recipe for how long. Along the side of the recipe is usually a “Try This!” paragraph that explains how to use the recipe, including marinating, curing, and brining times for different sizes and types of meats. Sometimes there is also a “You’ll Also Need” paragraph that describes the additional equipment required. Interspersed between the recipes are call out boxes that provide more detail about specific ingredients (e.g. “Seduced by Salt” and “Lemongrass”) or provide more education on barbecue related topics (e.g. “How to Customize a Barbecue Rub” and “How to Maximize Your Rub’s Performance”). There are also complete food recipes occasionally sprinkled throughout the text. For example, the Dalmatian Ribs recipe follows the recipe for Dalmatian Rub and the BBQ Titans’ Brisket recipe follows the recipe for Fette Sau’s Coffee Rub. These recipes are formatted very similarly to the other recipes; because these are more complex recipes, the recipe steps are numbered rather than written in paragraph format.

In the middle of the Seasonings and Rubs chapter is a three-page section on “Spices and How to Use Them.” This section contains advice for storing, purchasing, toasting and grinding spices. There is also an alphabetical listing of the main spices used in barbecue, starting with allspice and ending with worcestershire powder. Each spice entry describes the physical appearance of the spice, the flavor of the spice, and the use of the spice. Near the beginning of the chapter on Marinades, Wet Rubs, Spice Pastes, Cures, and Brines, there is a call out box that provides rough guidelines to marinating times for different sizes and types of meat. In the middle of this chapter is a two-page “Homage to Fresh Herbs,” which is an alphabetical listing of the main herbs used in barbecue, starting with basil and ending with thyme. The entries for the herbs are very similar to the entries for the spices in the preceding chapter. Near the end of the chapter, there is a very educational page about brining, including the science behind why it works, the basic formula for a brine, and the basic instructions for use of a brine. In the chapter on American Barbecue Sauces, there is a primer on “How to Build a Great Barbecue Sauce” that reviews the essential seven building blocks of great barbecue sauce so that you can mix and match ingredients to build your own sauce. In the chapter on World Barbecue Sauces, there is “A Griller’s Guide to Chiles” that discusses the different types of both fresh chiles and dried/canned/preserved chiles.

Full color food photography is used rather sparingly in this book. There is always a full color food photograph on the page facing the chapter introductions, but it is difficult to tell which recipe the photograph is depicting. Sometimes the complete food recipes that are sprinkled throughout the book are accompanied by a full color food photograph depicting the recipe. Otherwise, there is very little additional artwork to spice up this book. Which is fine because that lets the recipes take center stage.

In the end, the book achieved its goal in promoting confidence and creativity among grill masters. The variety of recipes was astounding: from Brooklyn to the American South, from Malaysia to Persia, from Greece to Japan, from rubs to homemade ketchups, from marinades to homemade mayonnaises. There is even a recipe for homemade kimchi in this book! And he gives a very simple option for making vegetarian kimchi – replace the fish sauce with miso. The educational call out boxes sprinkled throughout the book were enlightening and gave better insight into particular ingredients.

While I found over a dozen recipes that I would be interested in testing from this book, I'm not quite certain that it would replace my copy of Tarantino's book about marinades. Primarily because, true to its name and stated purpose, this is a book about barbecue; all the recipes are designed to be used with the grill or the smoker. Living in New England, I feel like I have a very small window for outdoor cooking so I would have to get creative to adapt a large number of these recipes for indoor cooking. I would, however, highly recommend this book to my friends in Texas and elsewhere in the sunnier climates who are looking for new material to spice up their backyard grilling routines. I would even highly recommend it to the two Texas friends to whom I gave the Tarantino book last year! And of course, if Steven Raichlen comes out with another book – original or reissue – you can bet I'll jump again at the chance to read it and work through parts of it.

I have yet to attempt any of the recipes from this book. When I do, I will update my review with the results.

Janet says

A little overwhelming, but an amazing array of sauces, rubs, brines , salsas and chutneys.

Leith Devine says

I loved this cookbook. My husband and I are both big grillers and we have both a bbq and a smoker. I waited to write a review until we'd had a chance to try the recipes from this book and they were winners. Steven Raichlen writes recipes that are easy to understand, from the rubs to the marinating to the actual cooking. He takes a complicated topic and makes it interesting and easy to understand, and the references to his world travels and the food he ate make his recipes all the more authentic. The food sounds very appetizing after you read the stories of where and how it was prepared. The recipes span the globe and will expand your palate accordingly!

For novices, he starts by providing a list of important kitchen equipment and a discussion of food safety. He discusses spices and how to use them, and gives the definitions of a rub and marinade. Most of the ingredients were readily available, but he provides substitutions just in case.

The "Try This!" sections by the recipes are helpful uses for the recipes beyond the stated recipe, for instance smoked salt on popcorn and different sauces and marinades for vegetables as well as meats. There are great ideas on how to build your own barbeque sauce and enhance bottled barbeque sauce that make barbequing easy for anyone, beginner or expert.

I loved his ideas for customizing rubs and sauces, which led to some tasty and spicy combinations! The Barbeque Sauces divided is by regions: American, Caribbean and Latin, European and African, and Asian, which I found helpful and interesting.

I really liked the sections on slather and hot sauces which includes recipes for ketchups, mustards, steak sauces, enhanced mayonnaise and a variety of flavored hot sauce recipes. The section on salsas, relishes, sambals and chutneys was unexpected in a barbecue book.

I tried a number of recipes from the book. They were all very good and the results were delicious. Here are my favorites:

Fette Sau coffee rub sweet spicy with Aaron Franklin's espresso bbq sauce brisket ribs

Singapore Sate rub

Char Siu chicken thighs

Korean Honey Sesame Marinade

Not-Just-For-Ham Glaze

Sweet Basil Oil with Garlic

Mustard Beer Butter

Sweet and Smoky BBQ Sauce

Righteous Ribs

Peach BBQ Sauce Coffee

Miso BBQ Sauce

I highly recommend this book and will buy it when it comes out in print. I have no doubt the pages will be splattered with sauces in no time.

My thanks to Workman Publishing and NetGalley for the ARC of this book.

Anne Fabing says

Must have resource for the home cook's library.

Eric Mesa says

Raichlen has put together a great book on all the things that add flavor to our grilled, BBQ'd, and smoked foods. As is his style, he adds a biography for each of the recipes that explains where it comes from or where he discovered it and what it goes well with. He also includes a few recipes that include both the meat and the accompaniment. I wish he had more pointers to recipes from Project Smoke or the Barbecue Bible to help provide more illustrations of what goes well together. A lot of it was "this goes well with grilled beef", but I wish I had just a few more examples of which flavors go well together. Especially when talking about bastes and butters that would likely be combined with rubs, seasonings, or other flavorings. Speaking of which, he has lots of sections with definitions and I now know the difference between those.

I think this is a great accompaniment to someone who's already a grill master or pit master to help add some creativity to their traditional output. It's not a how-to book like his other books (because those other books already exist), it's a book to expand your horizons.

Final note, it's been interesting to compare Raichlen to Meathead. Raichlen was classically trained in Paris (unless I'm misremembering) and gravitated towards BBQ recipe authorship. Meathead was a reporter who moved towards book writing. Meathead's recommendations come with scientific backing while Raichlen's

are rooted in a mix of trial/error and classical recipes. They compliment each other well although I tend to err on the side of Meathead when they disagree since he and Dr Blonder seem to really love the scientific method.

JustHB says

What a fabulous book - I can't wait for this to be published so I can buy a copy for reference. It has everything you want for a barbecue - for the tame barbecuer, to the more adventurous chef. Meticulously laid out (except it doesn't have a recipe per page for some, and no valid reason not to, except when recipes run more than a page) and easy to follow. I can't wait to start flipping through and planning for the summer.

It would help if the photos were annotated, so the reader could work out which were which.

P.e. lolo says

A very good book for everything you need for grilling. Starts off with the type of items you should have, and then moves into seasonings, dry rubs, wet rubs, marinades, brines, cures, flavored oils, sauces, and even salsas. He moves on to the tools you should have for your use such as blender, cast iron skillet, food processor, injector, knives, mixing bowls, measuring cups and spoons, motor and pestle, sauce pan, vegetable peeler, scale, spice mill, wooden spoon and whisk. This sounds like a lot but most people already have most of these items. You definitely want to use a separate mill one for spices and one for other items if you do a lot of cooking because you cannot get the spice out of it all the way, I learned from experience, I have one for spices, one for coffee beans and one for nuts, which you need if you cook a lot. The author takes you through step by step each chapter from seasonings and the different uses and different ways to make them including putting peppercorns in a cast iron skillet to heat them up before adding the other ingredients which brings out the peppers a little stronger. I did not know this, and it is little tips like those that makes the authors books so good. The recipes are easy to follow. The pictures that go along with some of the recipes are nice quality and very good color. Overall this is an outstanding book and would be a welcome addition to anyone's shelf. I got this book from Netgalley.com I gave it 5 stars. Follow us at www.1rad-readerreviews.com

Kyle Robertson says

I am amazed by the vast variety of flavor enhancers in this book. Over 200 recipes with tips designed to make you a better grill master. The author says this book is written to clear up the confusion of the different types of BBQ flavor enhancers and accompaniments, and I believe he does a great job. He has traveled around the world to bring you these recipes, many of which come directly from champion pitmasters.

The introduction provides definitions of the components presented in each chapter, along with tools of the trade that will be helpful to have on hand when creating your concoctions. The chapters are as follows:

1. Seasonings and Rubs
2. Marinades, Wet Rubs, Spice Pastes, Cures, Brines
3. Bastes, Mops, Glazes, Oils, Finishing Sauces, Butters
4. American Barbecue Sauces

- 5. World Barbecue Sauces
- 6. Slather Sauces
- 7. Salsas, Relishes, Sambals, Chutneys

Clearly something for everyone, and everything you need to know to spice it up a little more. Each recipe comes with a short description and a full list of ingredients. The "Try This" box provides tips for getting the most out of each recipe. There are also tips sprinkled throughout that provide more information on ingredients or to help you customize recipes to suit your tastes.

I highly recommend this book to all barbecue lovers and aspiring grill masters, regardless of skill level. Use the recipes by themselves or in combination with each other to create mouth watering barbecue right at home. I received this as a free ARC from Workman Publishing Company on NetGalley in exchange for an honest review.

roxi Net says

I'm not a big bbq fan, but many of my friends/family are so I figured I should know a bit more - this book is a great reference for a novice bbq cook. I loved that there were options for smoking that included the stovetop smoker method, tips on customizing a bbq rub (I thought it was just sauce!), descriptions of spices and how to use them, etc. The book has a great layout, easy recipes, and sweet, drool-worthy photos!
