

Download Grilling And Barbecuing Food And Fire In American Regional Cooking

Grilling is a form of cooking that involves dry heat applied to the surface of food, commonly from above or below. Grilling usually involves a significant amount of direct, radiant heat, and tends to be used for cooking meat and vegetables quickly. Gas-fueled grills typically use propane or butane (liquified petroleum gas) or natural gas as their fuel source, with the gas flame either cooking food directly or heating grilling elements which in turn radiate the heat necessary to cook food. Man Fire Food features the inventive ways Americans cook with fire. From small campfires to creative custom-made grills and smokers, we visit home cooks, pitmasters, and chefs who are fascinated by fire and food. The smoke signals take host Roger Mooking across the country, including the American South for different styles of regional barbecue ... Roger Mooking sets out on a culinary odyssey around the country on the ultimate search for Man's Greatest Food. From Steaks to Barbecue, Seafood to Sandwiches, Pork to Pizza, and of course, man's greatest Hamburgers, no eatery is too far out of the way for these mouth-watering culinary creations., Grilling And Barbecuing Food And Fire In American Regional Cooking.

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