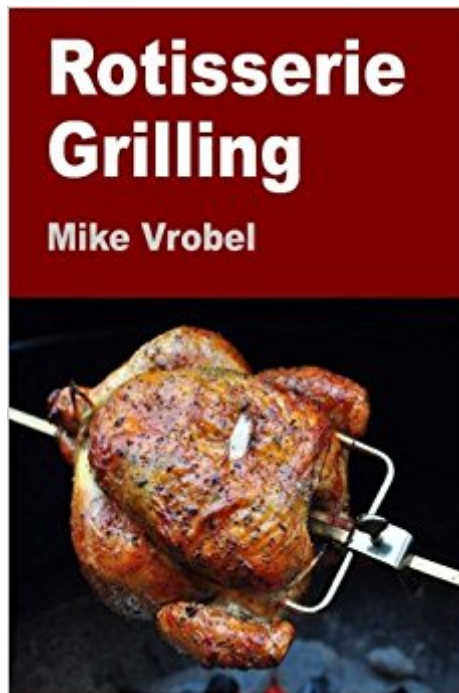




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Rotisserie Grilling: 50 Recipes For Your Grill's Rotisserie



Synopsis

Do you have a rotisserie for your grill? This is the cookbook for you. There are fifty recipes with pictures - black and white in the paperback edition, full color in the Kindle edition - you are sure to find a new favorite. * The Kindle edition is in Kindle Matchbook - if you buy the paperback, you get a discount on the full color Kindle edition. If you are just starting out, Rotisserie Grilling will teach you the basics. How do you set up the rotisserie? What equipment do you need? How do you secure food on the rotisserie spit? It's all explained. Then you can move on to simple recipes for rotisserie chicken, turkey, and prime rib. If you love your rotisserie, and are looking for new ideas, Rotisserie Grilling will get your creative juices flowing. From Cornish game hens stuffed with brown and wild rice to dry rubbed baby back ribs; from rotisserie pineapple with a cinnamon sugar crust to pork loin stuffed with dried fruit. Now, get outside and start grilling on your rotisserie!

Book Information

Paperback: 184 pages

Publisher: CreateSpace Independent Publishing Platform (May 31, 2012)

Language: English

ISBN-10: 1477539948

ISBN-13: 978-1477539941

Product Dimensions: 6 x 0.4 x 9 inches

Shipping Weight: 11.8 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 194 customer reviews

Best Sellers Rank: #128,887 in Books (See Top 100 in Books) #125 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

Mike Vrobel is the food-obsessed writer of the DadCooksDinner blog. He writes about rotisserie, grilling, weeknight dinners, and his passion for home cooking. Mike lives to cook in Copley, Ohio, with his wife Diane and their three children. Rotisserie Grilling is his first cookbook.

I've been a fan of the website so thought I'd throw a bone to the author and buy the book, figuring it would have all the recipes I use from his site for the rotisserie plus be a bit easier to read in book format. I am disappointed that the recipe for chuck roast is not in this book (it's on his website), and the book has black-and-white pictures (website has nice color shots).

I am planning on getting a rotisserie set up for my Weber kettle grill. I bought this book to get a feel for what could be different cooking methods with my grills. I always associated rotisserie cooking/grilling with rotisserie chicken only. Mike Vrobel rotisserie grilling cookbook recipes has opened my eyes to the many possibilities of using a rotisserie attachment with my kettle grill. I still have not made the jump to purchase an additional grilling item for fear that it will not be used enough, based on my home cooking needs. If your at the same crossroads asking yourself these same questions. Can a rotisserie grill attachment be used for more than just rotisserie chicken? Will I use a rotisserie attachment enough to justify it's cost? I would highly recommend buying Mike Vrobel book Rotisserie Grilling as he does an excellent job explaining the multiple recipes, proteins and vegetables that can be used with a rotisserie attachment.

I follow Mike's "Dad Cooks Dinner" website and knew I couldn't go wrong with the book. This is an excellent book with great recipes for chicken, pork, beef, and lamb. The pictures are clear on Kindle for PC but I wish I could expand them to full size sometimes just to get a better view. I blame that on the Kindle software. There is plenty of space devoted to technique along with charts, setup instructions, and trussing. Mike is a Weber Kettle fan but doesn't ignore gas grilles. Each recipe in the recipe section (most of the book) includes a picture, description, tools, ingredients, directions and notes in that order. The only thing I did not like was the use of ketchup as an ingredient. Ketchup to make barbecue sauce??? Ah well, nothing is perfect. ;)

I must admit... I have a food crush on Mike Vrobel. I first found the author while searching for pressure cooker recipes after receiving one as a gift at Christmas a few years back. I've since been a loyal follower. I've made at least 50 of his recipes, and am thrilled with the results. I'm a transformed "mushroom-soup and slab of meat" slow cooker kinda gal to a rotisserie chef! At least my family thinks so... I finally bought my rotisserie set up for my grill after many months of following his blog and having to ignore these postings. Finally, I made my move... the first thing I made from the book was a basic chicken rotisserie recipe. It was outstanding! It tasted deep fried, I couldn't believe it! The recipes in the book are great, and you will also laugh. This book is an absolute bargain for anybody needing the basics of rotisserie grilling, as well as those who are more polished! Worth every penny.

Concisely written, basics covered, along with some great recipes. Only about rotisserie bbq which is great as seldom a focus subject. Rotisseries are awesome roasts.

I've been following Mike's blog for a while now and have been eagerly awaiting the publication of this cookbook. I agree with Mike's early statement in the book that there is a gap in the literature when it comes to rotisserie grilling. This book is a welcome addition as it focuses solely on spit-fire technique. The recipes are easy to follow, with lots of photos. I was particularly interested to read about the benefits of wet brining and dry brining, which Mike is a fan of. Could Mike Vrobel be the next Jamie Purviance or Steven Raichlen? I say yes. He's definitely a rotisserie guru.

I have a collection of more than 300 cookbooks and am a skilled cook, but new to the rotisserie. I wanted to love this book, but it is poorly printed on cheap stock with grainy black and white pictures. It does have some basic techniques that are useful to someone new to the rotisserie and a helpful chart on cooking temperatures and some tasty recipes. Make sure you know the instructions for your particular grill. For example, I have a Vermont Castings 4 burner model with an infrared rotisserie burner. The manual very clearly states to never use the main burners when using the infrared burner. This particular grill could overheat if you do. If you have never trussed meat, there are some very helpful instructions applicable to oven as well as rotisserie cooking. I applaud the effort put forth by the author as he is obviously a rotisserie aficionado, but color photos and better stock would make it a five star book. But for that, I would give him five stars for his sense of humor and being the primary cook in his house!

Very creative book - and every recipe we have tried has resulted in a perfectly cooked and very tasty meal. Our neighbors are excited as well - since my husband and I together cannot manage 5 lb pork roasts, 14 lb turkey, prime rib roasts etc by ourselves every day haha The turkey was the best I have ever had - my husband added some wood chips to it - hands down was better than any smoked turkey I have had even in Texas. Looking forward to trying the peking duck recipe this week.

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