

# The Big-Flavor Grill: No-Marinade, No-Hassle Recipes for Delicious Steaks, Chicken, Ribs, Chops, Vegetables, Shrimp, and Fish

Chris Schlesinger, John Willoughby

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The best-selling team of chef Chris Schlesinger and Cook's Illustrated executive editor John Willoughby present a radically simple method of applying flavor boosters to ingredients hot off the grill, maximizing flavor and dramatically reducing grilling time over traditional marinades.

Move your grilling into the twenty-first century! Don't waste your time marinating. Instead, spend your time building big, bold, vibrant flavors with almost no effort. Grilling masters Chris Schlesinger and John Willoughby have replaced time-consuming brines, marinades, and basting sauces with quick and powerful pre-rubs and intense post-grilling flavor boosters to slap on your favorite meat, poultry, fish, seafood, and vegetables hot off the grill. With their streamlined approach, you're just three quick steps from a fantastic grilled dinner:

### Prep

Coat ingredients with spice rubs before grilling for stronger, better-defined flavors than traditional marinades (and the rubs can be made and applied in the time it takes for the grill to heat up).

#### Grill

When your fire is ready, simply grill according to the super-basic recipes.

# Toss

Toss just-grilled items with vibrant ingredients—citrus, hoisin, fish sauce, ginger, basil, fresh chiles—to take the flavor to another level.

The Big-Flavor Grill's no-hassle formula means you'll be turning out these delicious dishes in a snap:

Five-Spice Steak Tips with Grilled Pineapple and Sweet-Sour Sauce

Coriander-Crusted Pork Skewers with Maple-Mustard Barbecue Sauce

Thai-Style Baby Back Ribs

Chicken Breasts with Maple-Soy Glaze and Peanut-Ginger Relish

Spicy Curry-Rubbed Lamb Kebabs with Grilled Peaches

Cumin Seed-Crusted Shrimp with Charred Corn Vinaigrette

Fish Steaks with Sriracha-Basil Butter

Bursting with the bold flavors of spices and condiments from around the world, these 130-plus recipes will set your taste buds on fire and have your friends clamoring for more.



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