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Designed for visual learners, each book offers a quick-reading, picture-driven approach to a topic that includes at least three hundred color photos, clear instructions, and a chapter of useful Web sites.

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Provides advice for choosing a grill, tools, and safety, and contains recipes for sauces and marinades, meat, poultry, fish and seafood, vegetables, salads, and desserts.

With indispensable tips and insights for getting better every step of the way, Weber ' s Way to Grill™ is an all-in-one master class in every aspect of outdoor cooking. It not only explains in clear, confidence-building recipes, it also shows readers with hundreds of color photographs exactly how to get the best results every time. Each chapter takes readers through successful techniques for grilling every item imaginable. The triple-tested recipes are wonderful by themselves, but even more valuable as delicious examples of how to put new skills to use. Next to the recipes, readers will find variations on all sorts of grilling methods, seasonings, and sauces. This book features hundreds of step-by-step photographs detailing every important moment in the process of grilling, along with captions about exactly how and why the techniques work as well as they do. It doesn't get more comprehensive than this.

Knack Soup Classics focuses on familiar kinds of soups and introduces the reader to more exotic, delicious recipes--all classics. Combining instructions and recipes in an easy-to-read spread with full-color photos will help the reader easily build their skills with each recipe.

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