Grill, Smoke, BBQ: Master the Art of Live-Fire Cooking with Ben Tish

Are you ready to take your grilling, smoking, and barbecuing skills to the next level? Look no further than Grill, Smoke, BBQ by Ben Tish, the ultimate guide to live-fire cooking.

With over 100 recipes and stunning photography, this book will teach you everything you need to know to master the art of cooking over an open flame. Whether you're a beginner or a seasoned pro, you'll find something new and exciting in this comprehensive guide.



Grill Smoke BBQ by Ben Tish

★★★★★ 4.5 out of 5

Language : English

File size : 81546 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 374 pages



What You'll Learn in Grill, Smoke, BBQ

- The basics of grilling, smoking, and barbecuing
- How to choose the right equipment for your needs
- Essential techniques for grilling, smoking, and barbecuing

- Over 100 recipes for grilled, smoked, and barbecued dishes
- Tips and tricks for mastering live-fire cooking

Why You Need Grill, Smoke, BBQ

If you're passionate about grilling, smoking, or barbecuing, then you need Grill, Smoke, BBQ in your life. This book is the ultimate resource for anyone who wants to learn more about live-fire cooking. With its clear instructions, helpful tips, and delicious recipes, you'll be able to create amazing dishes that will impress your friends and family.

Free Download Your Copy Today

Don't wait another day to get your copy of Grill, Smoke, BBQ. Free Download your copy today and start learning the art of live-fire cooking. You won't regret it!

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About the Author

Ben Tish is a chef, restaurateur, and author. He is the co-founder of the award-winning restaurants Salt Yard Group and is known for his expertise in live-fire cooking. Ben has appeared on numerous TV shows and has written several cookbooks, including Grill, Smoke, BBQ.

Praise for Grill, Smoke, BBQ

"Grill, Smoke, BBQ is the ultimate guide to live-fire cooking. Ben Tish shares his expertise in a clear and concise way, making this book a must-have for anyone who wants to learn more about grilling, smoking, and barbecuing."

- Jamie Oliver

"Ben Tish is a master of live-fire cooking. His recipes are delicious and his instructions are easy to follow. Grill, Smoke, BBQ is a must-have for any home cook who wants to take their grilling, smoking, and barbecuing skills to the next level."

- Yotam Ottolenghi

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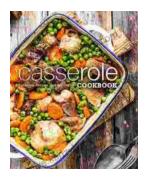
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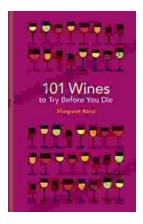
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