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Season the meat: For the best flavor and sear, season the steak on both sides with coarse salt, arrange on a wire rack, and refrigerate (uncovered) for at least an hour or up to a day before grilling. The salt will act like a dry brine, drawing moisture to the surface of the meat. Pat the steak dry before placing it on the hot grill grate.

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How to Grill The Complete Illustrated Book of Barbecue

CHICKEN GRILLED UNDER BRICKS. 2. Set up the grill for direct grilling and preheat to high. In the best of all worlds, you'd build your fire with oak chunks. Alternatively, use gas or charcoal, plus soaked wood chips for smoke. If using a gas grill, place all the wood chips in the smoker box or in a smoker pouch and preheat until you see smoke.

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How to Grill by Steven Raichlen Goodreads

Steven Raichlen. How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook (2001). This is a how to book that could very well be the be-all, end-all book to teach you how to grill like a professional.

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Grilling with Steven Raichlen Project Fire KATU

Ingredients. 2. Set up your grill for direct grilling and heat to high. Brush or scrape the grill grate clean and oil it well. 3. Drain the chicken breasts, then arrange on the grate, all at a 45-degree angle to the bars of the grate. Place the salt bricks atop the chicken, one brick per 2 breasts.

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How to Grill by Steven Raichlen 9780761120148 eBay

-- The Wall Street Journal "Steven Raichlen might as well be called the guru of grilling, so well versed is he in every aspect . . ." -- Family Circle "This summer, there will be only one new addition to my cookbook shelves: Steven Raichlen's 480-page How to Grill ."

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Steven Raichlen tells how to cook a turkey on the grill

Steven Raichlen tells how to cook a turkey on the grill Baltimore native Steven Raichlen is the host of "Project Smoke," a 13-part cooking series produced by Maryland Public Television.

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Primal Grill with Steven Raichlen Cooking Shows PBS Food

Primal Grill with Steven Raichlen is the biggest, baddest, most comprehensive grilling show yet, with easy-to-follow instruction, close-up step-by-step technique sequences, and mouth-watering

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