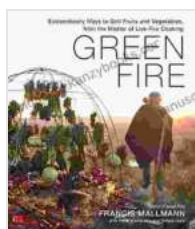


Extraordinary Ways to Grill Fruits and Vegetables: From the Master of Live Fire



Green Fire: Extraordinary Ways to Grill Fruits and Vegetables, from the Master of Live-Fire Cooking

by Francis Mallmann

★★★★☆ 4.8 out of 5

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Grilling is not just for steaks and burgers anymore. With the right techniques and a little creativity, you can grill fruits and vegetables to create extraordinary dishes that will wow your family and friends.

In his new book, "Extraordinary Ways to Grill Fruits and Vegetables," grilling expert Steven Raichlen shares his secrets for grilling fruits and vegetables to perfection. Raichlen has been grilling for over 40 years, and he has mastered the art of cooking over live fire.

In this book, Raichlen shares his favorite recipes for grilled fruits and vegetables, including:

- Grilled Peaches with Honey and Thyme
- Grilled Pineapple with Rum and Brown Sugar
- Grilled Zucchini with Garlic and Olive Oil
- Grilled Tomatoes with Basil and Parmesan Cheese

But this book is more than just a collection of recipes. Raichlen also provides detailed instructions on how to grill fruits and vegetables using different methods, including:

- Direct grilling: This is the most common method of grilling, and it is best for fruits and vegetables that can withstand high heat, such as peaches, pineapple, and zucchini.

- Indirect grilling: This method is best for fruits and vegetables that are more delicate, such as tomatoes and corn.
- Smoking: This method infuses fruits and vegetables with a smoky flavor, and it is best for fruits and vegetables that have a long cooking time, such as apples and pears.

With Raichlen's guidance, you'll be able to grill fruits and vegetables like a pro. So fire up your grill and get ready to enjoy some extraordinary dishes.

Grilled Peaches with Honey and Thyme



Grilled peaches are a delicious and easy summer dessert. The natural sweetness of the peaches is complemented by the smoky flavor of the grill, and the honey and thyme add a touch of sweetness and complexity.

To make grilled peaches with honey and thyme, you will need:

- 4 ripe peaches

- 1 tablespoon olive oil
- 1/4 cup honey
- 1 teaspoon fresh thyme leaves

Instructions:

1. Preheat your grill to medium-high heat.
2. Brush the peaches with olive oil and place them on the grill.
3. Grill the peaches for 5-7 minutes per side, or until they are slightly charred and softened.
4. Remove the peaches from the grill and brush them with honey. Sprinkle with thyme leaves and serve.

Grilled Pineapple with Rum and Brown Sugar



Grilled pineapple is a tropical treat that is perfect for summer parties. The rum and brown sugar add a delicious sweetness and complexity to the pineapple.

To make grilled pineapple with rum and brown sugar, you will need:

- 1 ripe pineapple

- 1/4 cup rum
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon

Instructions:

1. Preheat your grill to medium-high heat.
2. Cut the pineapple into 1-inch thick slices. Brush the pineapple slices with rum and sprinkle with brown sugar and cinnamon.
3. Grill the pineapple slices for 5-7 minutes per side, or until they are slightly charred and softened.
4. Remove the pineapple slices from the grill and serve.

Grilled Zucchini with Garlic and Olive Oil



Grilled zucchini is a healthy and flavorful side dish that is perfect for summer cookouts. The garlic and olive oil add a delicious savory flavor to the zucchini.

To make grilled zucchini with garlic and olive oil, you will need:

- 2 medium zucchini

- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Preheat your grill to medium-high heat.
2. Cut the zucchini into 1-inch thick slices. Brush the zucchini slices with olive oil and sprinkle with garlic, salt, and pepper.
3. Grill the zucchini slices for 5-7 minutes per side, or until they are slightly charred and softened.
4. Remove the zucchini slices from the grill and serve.

Grilled Tomatoes with Basil and Parmesan Cheese



Grilled tomatoes are a delicious and easy appetizer that is perfect for summer parties. The basil and Parmesan cheese add a delicious savory flavor to the tomatoes.

To make grilled tomatoes with basil and Parmesan cheese, you will need:

- 12 ripe tomatoes

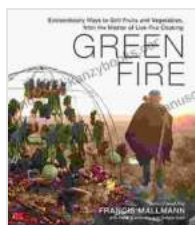
- 1/4 cup olive oil
- 1/4 cup fresh basil leaves
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Preheat your grill to medium-high heat.
2. Cut the tomatoes in half. Brush the tomatoes with olive oil and sprinkle with basil, Parmesan cheese, salt, and pepper.
3. Grill the tomatoes for 5-7 minutes per side, or until they are slightly charred and softened.
4. Remove the tomatoes from the grill and serve.

Grilling fruits and vegetables is a great way to add flavor and variety to your summer meals. With the right techniques and a little creativity, you can create extraordinary dishes that will wow your family and friends.

So fire up your grill and get ready to enjoy some delicious grilled fruits and vegetables.



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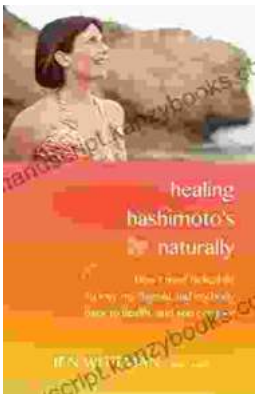
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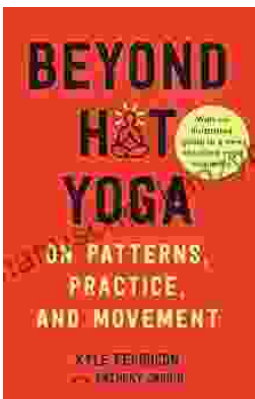
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