

25

ESSENTIALS

TECHNIQUES FOR
PLANKING



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PHOTOS

KAREN ADLER AND
JUDITH FERTIG

"Karen and Judith
fire it up!"
—Steven Raichlen

Resumo de Techniques for Planking

Got wood? You should. Cooking on a plank is the simplest way to infuse your food with the subtle taste and aroma of smoke. Best part is, you don't need a fancy rig, special equipment, or complicated directions to start planking.

All you really need is a board and this book. With the 25 essential techniques you'll find in these pages, you'll be planking like a pro in no time outdoors and in.

This book features tempting fare such as "Griddle-Planked Brie with Amaretto-Peach Chutney and Cranberry Conserve, Plank-Roasted Pears with Blue Cheese, Cheese- and Herb-Stuffed Planked Portobello Mushrooms, "and "Garlic and Rosemary-Slathered Planked Pork Chops.

"Armed with this concise and handy primer, anyone can become a planking and grilling pro in no time!"

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