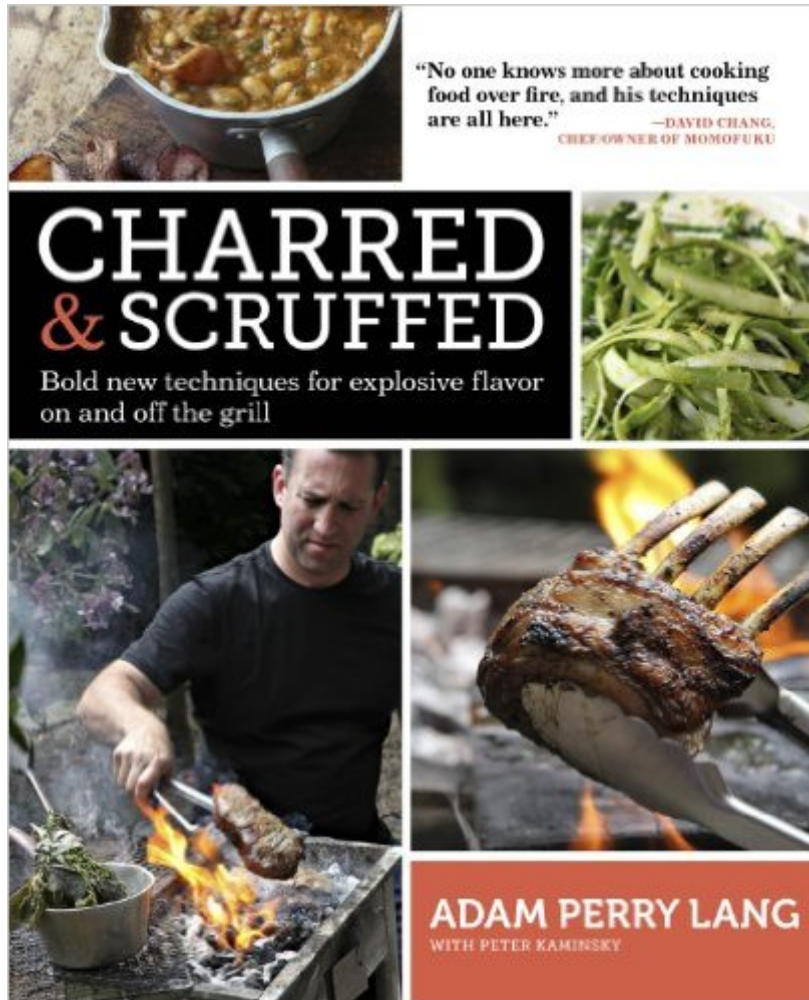


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# Charred & Scruffed



## Synopsis

• "GQ With Charred & Scruffed, bestselling cookbook author and acclaimed chef Adam Perry Lang employs his extensive culinary background to refine and concentrate the flavors and textures of barbecue and reimagine its possibilities. Adam's new techniques, from roughing up meat and vegetables ("scruffing") to cooking directly on hot coals ("clinging") to constantly turning and moving the meat while cooking ("hot potato"), produce crust formation and layers of flavor, while his board dressings and finishing salts build upon delicious meat juices, and his "fork finishers" like cranberry, hatch chile, and mango "spackles" provide an intensely flavorful, concentrated end note. Meanwhile, side dishes such as Creamed Spinach with Steeped and Smoked Garlic Confit, Scruffed Carbonara Potatoes, and Charred Radicchio with Sweet-and-Sticky Balsamic and Bacon, far from afterthoughts, provide exciting contrast and synergy with the "mains."

## Book Information

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## Customer Reviews

I thoroughly enjoyed this book! Adam Perry is an adventurous chef and he comes up with some great ideas for the BBQ aficionado. However some of his most interesting recipes (finishing salts, spackles) require a dehydrator and a convection oven which I do not own. Otherwise it is a good read with some great recipes. If you have a dehydrator and a convection oven and love to BBQ this book will not disappoint. Note: The "four seasons blend" was much less salty with 1/2 cup of sea salt.

I just finished reading Lang's "Charred & Scruffed." All in all, it's an excellent book. I really like how

he breaks new ground with outdoor cooking, and pushes the envelope in technique and method. I own a lot of BBQ and grilling books, and most of them read the same. Lang is different, and I like that. That said, there are a couple of complaints that prevent me from awarding a full five stars. First of all, if you don't own a convection oven or a food dehydrator, a couple of appliances not typically associated with grilling meat, then many of the recipes here are worthless or will be lacking in the end. If you want to use the techniques in this book, well, you're going to have to invest money into an appliance or two. Second gripe: this book does indeed break new ground. This is new stuff, different and unfamiliar. As such, there are techniques here that need to be explained in much more detail than is given in this book. One example: Lang goes over how to prepare a "mature and level bed of coals," but only states that you have to even them out, "lightly tamping them down to a uniform height of 4 to 6 inches." Really? Now six inches of coals in a Weber kettle (Pictured in the book) is a HUGE amount of fuel. The pic shows the Weber almost all the way full of lump charcoal - easily about 10lbs worth if the kettle is indeed filled up. How, exactly, is he building this huge fire? How many chimneyfuls of lump charcoal are we talking about here? How did he light them? There's absolutely NO details on how to create this bed of coals at all. I've been grilling for years, and I've never seen any such thing - which is why I actually liked the book - but since it's all new, Lang needs to go into much greater detail. Unfortunately, he does not. I plan on muddling my way through this part, but it would have been nice to be granted access to exactly the methods Lang used. All that said, still some great stuff here, and a fresh new look at grilling/BBQ. I recommend it, but if you do buy/use this book, be prepared to spend extra time and money if you want to replicate his recipes.

I came across this book at a bookstore and based on a few recipes I decided I had to have it. It is a way to take your grilling to the next level. Mr. Lang has a solid understanding of BBQ and can present it in a very Alton Brown manner. I have already made 4 of the recipes and they were a huge hit!!

A while ago, I watched Nathan Myhrvold giving a lecture about grilling and barbecue at Harvard in youtube and got rid of many of the myths of conventional wisdom, such as: "sear the meat to seal in the juices", "grilling is hot and fast" and more. But after learning how not to lose juices in the cooking process, no author has exploited the crust when grilling like Adam. The hot potatoe concept, the board sauces, finishing salts and tempering the meat are new ground. I tried this approach one day after reading the first chapters and made some of the best food I have grilled. The new

information will give you the edge you were looking for and it really takes no time to read. I could have saved by not buying all of my other books if this one was available then.

last night i cooked a thick ribeye steak using his technique and it was a home run.... i was shocked it was so incredibly good.. took some time basting in his manner but well worth the time... great great book .. ralph

More than a cookbook or a set of recipes, this book talks about specific grilling techniques that will help you increase the flavor that you bring to the table. At each step of the way - from seasoning the meat before you get to the grill to the time you put it on the plate - Adam Perry Lang shows how to add layers of flavor. None of the techniques are hard, and if you incorporate just two or three of them into your grilling routine you'll get great flavors and many compliments. I watched a cooking demonstration featuring Adam at Central Market in Dallas, where he spoke, grilled, and then we ate. One of his recipes is "Rib Roast Done Like a Steak", which involves a three rib rib-eye steak that gets flattened down to about 3 inches high using a ... Baseball Bat! Aside from being good eats, it was fun to be in the front row of the demonstration when the steak tartar started flying. The salts take some elapsed time to prepare, but are not hard to do. I've found a good substitute for a convection oven or a dehydrator, since I don't have either of these. I spread the salts on a baking tray on some parchment paper, then put the tray in the attic for a few days. A nice hot summer day dries out the salt very effectively. As an aside, my printing of the book has the Worcestershire Salt at 1 cup of salt to 1 cup of Worcestershire sauce, which I found to be too much liquid. I backed it down to 1/3 cup of sauce, similar to the other salt recipes, and it came out great. Adam Perry Lang is a master griller; he's also a nice guy. He autographed our books and spoke with my son (who is an aspiring chef) after the event and was very pleasant. I highly recommend the book. Buy it & let me know what you think!

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