



Soaked, Slathered, and Seasoned: A Complete Guide to Flavoring Food for the Grill

Elizabeth Karmel

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Karmel offers 400 fresh, creative recipes for marinades, brines, barbecue sauces, glazes, mops, salsas, jellies, dipping sauces, and even pestos and tapenades that range from classic (Garlicky Lemon Marinade, Irene's Hot Pepper Jelly) to innovative (Fresh Cherry-Horseradish Relish, Roasted Garlic and Shallot Jam) and from sophisticated (Merlot Wine Steak Sauce, Pumpkin Butter Barbecue Sauce) to just plain fun (Elvis Is in the House Sauce, This Swine Is Mine Beer Mop). With tempting color photos throughout the book and a dazzling array of recipes, *Soaked, Slathered, and Seasoned* will inspire you for years to come and make anything you grill exciting, fresh, and delicious.

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Mary Clement:

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