



[How to Grill Everything: Simple Recipes for Great Flame-Cooked Food](#), by Mark Bittman© 2018 by Mark Bittman and by Double B Publishing, Inc. Photography © 2018 by Christina Holmes. Published by Houghton Mifflin Harcourt.

Our Summary:

[How to Grill Everything](#) is modern, fresh, and current with the cultural-cuisine-twists and flavors that our contemporary culture leans to. Everything – as its name suggests – you could think or want to grill is likely inside, along with recipes and variations on each. And, in a world of repetitive recipes, it's refreshing to see a new variety –

especially when it comes to recipes for the grill.

What you need to know:

Get it: [How to Grill Everything: Simple Recipes for Great Flame-Cooked Food](#), by Mark Bittman© 2018 by Mark Bittman. Photography © 2018 by Christina Holmes. Published by Houghton Mifflin Harcourt Publishing Company May 14, 2018 (Hardcover \$30.00; [Amazon \\$21.75](#); [Kindle: \\$16.99](#))

See it: 576 pages of recipes and variations on those recipes, color photos, information and how-to sequential photos; basics for grilling, and *20 Hidden Gems* (curiously tucked at the very end of the book) to whet your appetite. A table of Contents takes you to each Chapter, such as *Appetizers and Snacks, Poultry, Vegetarian Mains, Breads and Desserts*, but there's no listing of the recipes or information contained in each chapter; even at the lead in to the chapter there's no listing of the chapter's contents.

Make it: More recipes than you'll ever cook! Each has a variety of additional material, like variations on the recipe or a cross-referenced index of where else to find similar recipes in the book.

Chef Donna's Review:

If you're familiar with Mark Bittman's [How To Cook Everything series](#) you pretty much know what to expect inside his new book, [How to Grill Everything](#). Everything you could think to or want to grill is likely inside, along with recipes and variations on each. And, in a world of repetitive recipes, it's refreshing to see a new variety – especially when it comes to recipes for the grill. Bittman's collection will make you take notice! And while the introductory materials about how to grill, what grill is right for you, and all the different setups read like what you may have read before, if you're new to grilling, this is an excellent resource, reference, and cookbook all in one.

Chapters like, *Vegetarian Meals* (though the recipes in that chapter are not listed in the table of contents or in the section heading (and this is a consistent format faux pas throughout the book)), a list of *20 Hidden Gems*, and so much food dedicated to helping you grill great food, you're ready for outdoor success. There's little [How to Grill Everything](#) leaves to be desired.



The chapters on *Appetizers and Snacks* and *Breads and Desserts* drive home the point Bittman makes in his opening remarks: the only difference between your stove and oven and your outdoor grill is that with your grill you see the flames! You wouldn't typically think to fire up the grill for some *Crispy Baby Artichokes with Lemon Aioli*, *Prosciutto Wrapped Melon*, pizzas and crab cakes for apps, but he's got over 80 pages of recipes for appetizers and snacks. Add in recipes for *Skillet Focaccia with Grapes and Double Orange Olive Oil Cake* and you can go through a meal, start to finish, with [How to Grill Everything](#). On your grill.

You may have trouble finding some of the strange or odd cuts of meat, or maybe just scratch your head and wonder why anyone would grill liver? But, [How to Grill Everything](#) has something for everyone, and that means there's plenty you'll use, and plenty you'll just pass over. It is, however, aptly titled. It contains recipes to grill *everything*.

There's a lot of instructional pieces in [How to Grill Everything](#), too. You'll learn that it's easy to get a smoky flavor through seasonings and spices, or just grilling your vegetables in their own skins before adding them to a recipe. You'll like that each recipe is coded for the type of fire needed to cook, and whether it's make ahead or vegetarian. And, when you finally land on a recipe that you want to cook (there's a lot to choose from!), you'll find 3 variations of it on the same page.

I daresay if you already have a *big book* or a *bible* on grilling you'd wonder why you need another. [How to Grill Everything](#) is modern, fresh, and current with the cultural-cuisine-twists and flavors that our contemporary culture leans to. This is a collection of recipes for today's grilling culture, and that makes you want to add this tome to your library.

RECIPES TO COOK FROM: [How To Grill Everything](#) © 2018 by Mark Bittman. Photography © 2018 by Christina Holmes. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

[Butterflied Shrimp with Spicy Miso Glaze](#)

[Stuffed Flank Steak](#)

[Watermelon with Honey and Lime](#)