



[Charcoal: New Ways to Cook with Fire](#) by Josiah Citrin with JoAnn Cianciulli, published by Avery, an imprint of Penguin Publishing Group, A division of Penguin Random House, LLC. Copyright © 2019 by Josiah Citrin. Photographs © 2019 by Stan Lee.

#### **Our Summary:**

Gathering around a fire to eat and share stories has withstood the test of time and culture and it's what ignites two-star Michelin Chef Josiah Citrin as he creates delicious food with wood and fire. [Charcoal](#) is an invitation to join him in his backyard where he enjoys creating family-style meals filled with flavor and texture. In addition to main courses, this book has recipes for accompaniments that bring balance to grill-centric meals. No matter how skilled you are, if your goal is to master your grill, learn new techniques and try new flavor profiles, then [Charcoal](#) is the perfect book for you!

#### **What you need to know:**

**Get it:** [Charcoal: New Ways to Cook with Fire](#) by Josiah Citrin with JoAnn Cianciulli, published by Avery, an imprint of Penguin Publishing Group, A division of Penguin Random House, LLC. Copyright © 2019 by Josiah Citrin. Photographs © 2019 by Stan Lee, May 14, 2019, Hardcover \$30.00 ([Amazon](#) \$20.18; [Kindle](#) \$15.99).\*

**See it:** 256 pages of charcoal and fire inspired recipes. It only takes a quick read of the chapter titles in the *Table of Contents* to recognize you've begun the deep dive into the world of grilling with natural hardwood lump charcoal. There are mouthwatering photographs of most finished recipes plus some photos of step-by-step prep and grilling techniques. The book's easy cross-referenced index gives you inspiration to mix and match dishes in combinations that are sure to please you and your guests.

**Make it:** Over 100 recipes that include main dishes, sides, desserts and even cocktails. Citrin gives almost as much attention to grilling vegetables as he does meats. Chapters include cooking methods for grilling over direct heat, cooking right on the coals, and wood smoking. There is a straightforward introduction that helps you choose the right grill and equipment to get you ready to fire up the coals.

#### **Cherie's Review:**

The grill is the centerpiece of your outdoor kitchen. In [Charcoal](#), Josiah Citrin showcases not only his grill, but his passion for fire, smoke, food and people, as he celebrates the rich flavors no other cooking method offers. Citrin says that practice is the only way to master the heat of the grill. It's an experience which requires the use of all five senses.

Citrin's signature rubs and sauces, which give these recipes for fire-foods their character, are featured in the opening chapter called *Basics*. He created *J1 Steak Sauce* as the perfect condiment to mimic the A.1® brand he loved as a kid, only his version has a more umami flavor and salty tang. Not only is it made with easy to find ingredients, it freezes well too! There are also fantastic rub recipes like *Hibiscus Flower Rub*, *Fermented Black Bean Rub* and *Coffee Rub* that will elevate the flavor profile of whatever is on the grill.

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Citrin is a firm believer in eating seasonally—eating what’s good *when* it’s good. No matter where you live, always choose the best-quality ingredients and enjoy them during their growing season. *Grilled Summer Squash with Charred Tomato Sauce and Parmesan* and *Coal-Roasted Carrots with Ricotta, Herbs and Black Pepper Honey* highlight fresh summer produce and introduce you to two different charcoal cooking methods – *over* the coals and *in* the coals.

The idea of using the live embers from your grill to “kiss” the food and sear the protein directly with the coal adds the essence of wood smoke and char. In [Charcoal](#), Citrin describes the process in his chapter *With the Coals*, and then provides plenty of recipes for us to not only try, but master this technique. Recipes for *Ahi Tuna Tataki with Yuzu, Shiitake and Radish*, *Scallop Carpaccio with Chimichurri and Lemon Bread Crumbs* and *Singed New York Strip with Beef Fat Vinaigrette* all use this ingenious cooking method. Citrin suggests you gather an audience when you are coal-searing, since it’s just as much fun to watch as it is to cook with this method!

Dessert and cocktail recipes are included in [Charcoal](#) that, yes, have grilled components! *Grilled Figs with Ricotta, Pomegranate Molasses and Cacao Nibs*, *Smoked Crème Brûlée* and *Lemon Meringue Tarts* are the perfect recipes to indulge your sweet tooth. And knowing that it’s five o’clock somewhere, Citrin offers us the *Grilled Tomato Bloody Mary*, the *Midnight Margarita* with its silky black color derived from charcoal-infused tequila. An *Old-Fashioned with Smoked Ice* will help you get the grilling party started.

Whether you are new to grilling or a seasoned pro, [Charcoal](#) takes your backyard cooking game to the next level. Josiah Citrin’s culinary mantra is, “let fire fuel your passion,” and this shines through in the pages of his cookbook. Recipes that showcase fresh ingredients, and cooking methods designed to emphasize their color, texture and flavor abound. Doesn’t *Charcoal Ketchup* sound intriguing? If I’ve piqued your interest, this recipe is just the beginning, so fire up the coals and let the grilling begin!

**Recipes to cook from [Charcoal](#):** Reprinted with permission from [Charcoal: New Ways to Cook with Fire](#) by Josiah Citrin with JoAnn Cianciulli, published by Avery, an imprint of Penguin Publishing Group, A division of Penguin Random House, LLC. Copyright © 2019 by Josiah Citrin. Photographs © 2019 by Stan Lee.

[Grilled Bone-In Prime Rib Eye](#) with [Basque Vinegar](#)

[Cabbage Baked in Embers with Yogurt, Sumac, and Lemon Zest](#)

[Cedar Plank Salmon](#) with [Hibiscus Flower Rub](#)

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