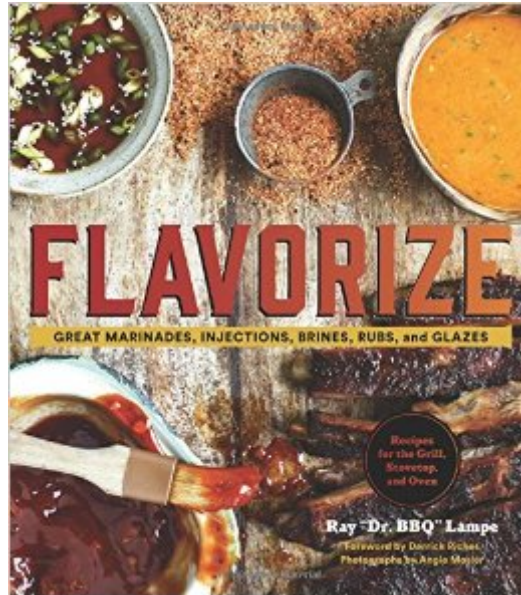


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# Flavorize: Great Marinades, Injections, Brines, Rubs, And Glazes



## Synopsis

In his latest lip-smackin' cookbook, Dr. BBQ shows how to dress up meat, vegetables, and fruits with 120 brand-new recipes for tantalizing marinades, mouthwatering injections, savory brines, flavorful rubs, delectable glazes, and full recipes for what to make with them. Whether folks want to test their talents at the grill or whip up a stove-top dinner, these flavor-enhancing recipes will take every meal to the next level. Bathe pork chops in Pineapple Teriyaki Marinade, inject a deep-fried turkey with Scottie's Whiskey-Butter Injection, slather tuna with Sesame Seed Rub - the deliciousness never ends in this must-have manual for those looking to spice things up.

## Book Information

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Best Sellers Rank: #47,836 in Books (See Top 100 in Books) #10 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #33 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #55 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

Ray once again delivers with a home run with the release of Flavorize. As with his other books, Dr. BBQ provides great information in a very easy to read and doable style - I love it. I've been cooking professionally for over 20 years and consider myself a life-long learner, and this book is a welcome addition to my library. Ray covers: marinades, injections, brines, rubs and glazes, and they are coded for the type of food they work best with. For any cook, this book will enable you to quit buying unhealthy sauces and marinades at the store, while adding great depth of flavor to your food. Buy spices in bulk and create your own rubs, the possibilities are endless. Bottom line: if you want to improve your cooking and food BUY THIS BOOK.

Hey this is "America's Rib King" Dave Anderson, founder of Old Southern BBQ Smokehouse and

Famous Dave's and a lifelong practitioner of great tasting barbecue. I grew up the school way of just using salt & pepper over smoldering hardwood embers and thought this flavor was amazing...however, my world of barbecue became nuclear when I discovered the amazing powers of "flavorizing ingredients" that not only magnified the terrific tastes of smokey barbecue but they enhanced the eating experience to one of pure joy! One of the most recognized champions of modern day barbecue is Ray Lampe or more affectionately known as Dr. BBQ. In his new book "Flavorize," Dr. BBQ has done the unthinkable, he has unlocked "The Secret Sauce" recipe and spilled the beans on Rubs, Marinades, Sauces, Glazes and more. Get this book and never eat dull boring food again!

First and foremost, the recipes are SCALED!!! HOLY SH\$&!!!! An American publisher finally got a clue, or a writer a backbone - either way, THANK YOU!! I have actually sworn off buying cookbooks b/c I was tired of spending \$20+ for ideas and then having to scale them out too! To content, nice pics, well laid out and the recipes have been quite good so far.

This was a gift for my son-in-law who loves to BBQ and try new things. He said he tried two of the rubs and found them perfect. He didn't have to alter the recipe He's anxious to try the marinades once the weather warms up. I am very tempted to borrow the book and try some myself . The packaging it was delivered in was perfect for this book.

Dr. BBQ's Flavorize Cook Book is nicely done! I had the opportunity to feature some of Ray's recipes at Smoke N Fire in Kansas City, and they were a BIG hit. Recipes are easy to follow and ingredients are easy to find. Ray has become a PURE professional in the BBQ and Grilling world! After cooking with him and sharing recipes and featuring his books, I can attest to the great flavors his recipes achieve! You need to add this book to your library of Grilling Cookbooks!!

My husband and I just purchased a Big Green Egg and this book has now become our BBQ Bible. I would recommend this book to anyone who loves to enhance the flavors of any type of food. Thank you Dr BBQ for this cookbook.

Shows many mixtures containing ingredients most of us would not think about. Some meats and vegetables are meant to be eaten with only their natural flave I have to admit that at time it is a pleasure to tweak nature every once in a while. This book is a great source of tweaks.

I rate it even better than expected. Have tried several of the recipes and ideas and have not been disappointed once. Plan to order for each of our children's households.

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