

# H. TITLE INFORMATION

# PULL IT!

## PORK – BEEF – LAMB – FISH

by Carsten Bothe

### CONTENT:

Not just for the die hard griller and BBQ'er - pulled pork has conquered our kitchens and is even available in deep-frozen or fresh form by food discounters and on pizza toppings.

The author Carsten Bothe, experienced cook and BBQ master chef, explains in detail how to prepare delicious meals on any type of BBQ, either using the Big Green Egg, a smoker oven, kettle or gas barbecue or even the kitchen oven. This book provides all essential information on how to regulate the heat, which meat to use and what to consider when smoking over hours. Step-by-step photography guides the reader through pulling anything from beef, lamb, poultry, venison and fish.

Just indulge into a variety of tasty recipes, classical or fancy ones for advanced grillers, perfect rubs, sauces, marinades and side dishes!

Rights all available

### SPECIFICATIONS:

- 160 pages
- more than 100 colour photographs
- word count: 29,806
- hardcover
- trim size 210 x 160 mm
- retail price: € 19.99
- ISBN 978-3-95843-488-2
- Published April 2017

