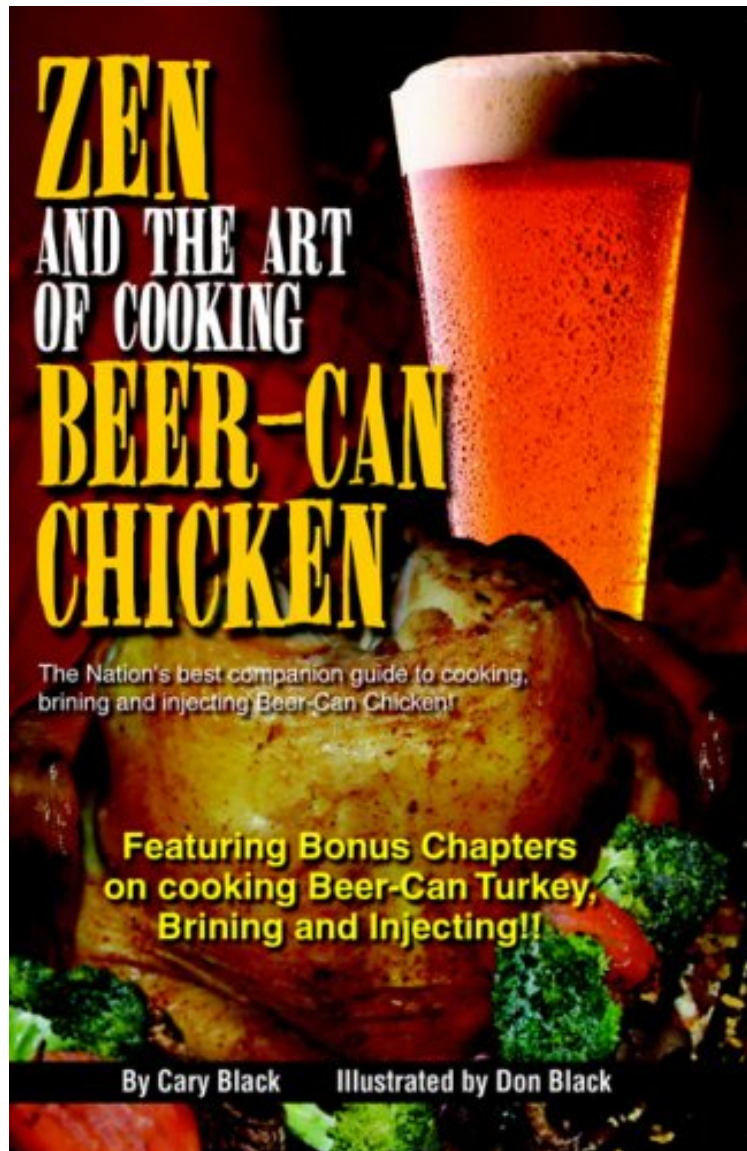


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Zen and the Art of Cooking Beer-Can Chicken: The Definitive Guide: the Nation's Best Companion Guide for Cooking, Brining, and Injecting Beer-Can Chicken

Cary Black

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2 of 2 people found the following review helpful. ExcellentBy teksunI received my first copy of this cookbook when I bought my " Poultry Pal " vertical poultry cooker. The cooker and the the recipes in the book are excellent. I have purchased several more of each to share with family and friends. I'm working my way thru the book and haven't found a recipe my wife and I haven't liked yet. I'm sure there is one, but we haven't picked it yet. We really like the "Bavarian Kraut Bird" calling for "Hefenweizen" , a german sweet wheat beer as liquid base. The recipe recommends an aperitif of Schnapps, but we like Hard Apple Cider. Enjoy!2 of 2 people found the following review helpful. Excellent resource but not for beer can cookingBy DandelionThe author (Cary Black) starts out by explaining why he does not recommend beer can cooking - aluminum is toxic and some manufacturers use toxic ink. Therefore the title is a little misleading. Given that objection, I really did love this book. Black immediately gives a lot of alternates to using a beer can and names resources. Included are a wonderful variety of infused or rubbed chicken recipes. I have marked dozens of them already and am eager to try some. I've seen enough recipes to know they will be good. He does not use hard to find or expensive ingredients. He covers every cuisine so there is lots to choose from. He also includes some vegetable and turkey recipes. My only objection is that there is a lot of paper wasted in printing this book. The beginning of every recipe has a full page cartoon to represent the recipe. For instance a recipe for "Maui Wowie Hula Bird" has a full page cartoon of a chicken in a hula skirt. Many of the recipes begin this way then the next page has an introduction and then the recipe follows. What a waste! The cartoons are cute but could have easily been incorporated in the introductory page. I hate wasted paper. Also the additional pages create more weight and therefore increase the shipping cost. I think Black should consider turning this into an ebook.2 of 2 people found the following review helpful. Don't Recycle That Beer Can Just Yet- Use it to Make Chicken!By Bryan CareyZen and the Art of Cooking Beer Can Chicken provides the reader with the full cookbook experience. Starting with some information about unique cooking devices that infuse your chicken or turkey with different flavorings, the book then covers several important aspects of beer can cooking, including safety; gas, oven, and charcoal grilling; rubs and marinades; and brining/injections. The book is more than just a list of recipes: It wants the reader to get the full experience, with facts and tips on all aspects of the cooking process. This book has an interesting name and many potential readers might be wondering exactly what is meant by the term "Beer Can Chicken". This is discussed in the books opening sections, with author Cary Black explaining how the beer can method works and how to prepare a beer can for this purpose. The beer can method of cooking chicken inspired special cooking devices like the Poultry Pal Cooker, described in the book's opening pages, and it forms the basis for other kitchen devices that help to cook chicken in a similar manner. These different cooking tools have slight differences, but they function the same way. They allow the meat juices to trickle down into a pan, combine with the beer (or other liquid) placed in the pan, and then bubble up, back into the chicken. The use of an actual beer can doesn't accomplish this feat as perfectly as an actual cooking apparatus, but the basic idea is the same. This produces a chicken that is flavorful, moist, and tender. I like the fact that this book includes so many non- poultry recipes. Most cookbooks of this type would have stuck with the main topic of chicken and failed to mention anything else. But Zen and the Art of Cooking Beer Can Chicken includes recipes for both side dishes and desserts. Author Cary Black wanted buyers of the book to have some good recipes for other foods to serve along with the fully- cooked bird, so he added these final two sections to the book. They include vegetable side dishes and other things that are compatible with chicken, along with some tasty sweet foods to finish off the meal. If you're the type who cooks on a budget, you will appreciate the fact that most of the recipes in this book are simple to prepare and they require only a small list of ingredients. Besides the chicken, it is common to see other requirements like onions, potatoes, butter, pepper, salt, garlic powder, etc. The liquid flavor essence can call for ingredients like beer, wine, rum, cranberry juice, soy sauce, etc. As long as you have plenty of spices on hand, along with an assortment of beer and liquor, you should have no trouble rounding up the ingredients for most all of these recipes. The ingredients are relatively few, and they are basic ingredients- not items that are going to cost a small fortune to purchase. Overall, Zen and the Art of Cooking Beer Can Chicken is a good recipe book for those who like to cook chicken and who like to discover new and creative ways to make an ordinary piece of poultry taste like something prepared by a gourmet chef. The presentation of the book is much like the printout from a standard word document, and it wasn't designed with the most professional look in mind. But the book, taken as a whole, is quite good. It offers some unique and delicious ways to prepare a chicken or turkey along with some good educational material, side dish and dessert recipes, and basic advice to ensure your meal is one worth remembering.

Beer-can chicken is fast growing in popularity as the best way to cook chicken. Zen and the Art of Cooking Beer-Can Chicken was written for all the new fancy cooking devices designed to cook beer-can chicken without the beer-can. What about brining or injecting your poultry? This book has it all!!! This book is the definitive guide to assuring the best approach with any of the new products!!! Be at peace and let the creative culinary vibrations of the Universe

descend into your humble kitchen. Have fun and feed your friends with simplicity, low fat, and good taste.