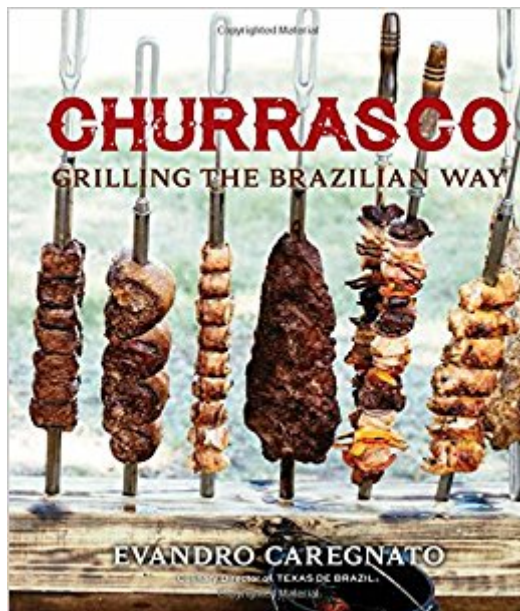


The book was found

Churrasco: Grilling The Brazilian Way



Synopsis

Learn the ancient art of the grill from a true gaucho. Join Chef Evandro Caregnato on a culinary journey to discover the authentic Gaucho way of living and their rustic traditional style of grilling meats called Churrasco. A native gaucho who grew up in Rio Grande do Sul, the birthplace of churrasco, Chef Caregnato has been the culinary director for the award-winning churrascaria Texas de Brazil since 1998. In *Churrasco: Grilling the Brazilian Way*, Caregnato shares stories of how the gauchos from southern Brazil prepare and cook meats over open fire, as well as over 70 savory recipes from his hometown and Texas de Brazil's restaurants that have never been released before. Featuring 216 pages of recipes, stories and over 100 mouth-watering photographs, *Churrasco: Grilling the Brazilian Way* teaches how to master the art of churrasco like a South American cowboy and shows why so many people are falling in love with picanha, chimichurri and caipirinhas!

Book Information

Hardcover: 216 pages

Publisher: Gibbs Smith (March 1, 2016)

Language: English

ISBN-10: 1423640683

ISBN-13: 978-1423640684

Product Dimensions: 8.5 x 0.9 x 10 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 29 customer reviews

Best Sellers Rank: #151,303 in Books (See Top 100 in Books) #40 in Books > Cookbooks, Food & Wine > Regional & International > Latin American #45 in Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern #111 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats

Customer Reviews

Evandro Caregnato's restaurant experience began at the Churrascaria Caregnato, his grandfather's restaurant, where he worked in his teens, but his cooking experience began long before that, learning about churrasco cooking in the traditional Brazilian way: watching his father, grandfather, and uncles grill traditional churrasco dishes. He opened Texas de Brazil in 1998, and is now Culinary Director of the restaurant's more than 40 locations.

So I recently ate at the restaurant Texas De Brazil and was so impressed with the food that I just had to have this cookbook! I'm absolutely thrilled over it! It has the recipes for all the different meats we ate that day in the restaurant as well as that fabulous Lobster bisque I had. Its very informative in the beginning about the different skewers to use for which cuts of meat. The special grill used to cook the meats, it has very detailed instructions on how to build your own, which my husband and I really loved because we are already planning on building it now! It also has instructions on how to build a 4 cross spit. This food is amazing using these recipes at home, just as it was in the restaurant! I'd buy this again if anything ever happened and have strongly recommended it to family and friends that love to grill, have been to the restaurant and loved it, or just like to try new and good food! This cookbook is absolutely amazing and saying I highly recommend it doesn't even cover how much I love this cookbook and food and think anyone should try it!

We love to eat at Texas de Brazil and the manager recommended this book to us when we were asking him how they cook their beef rib. We have tried several recipes and are very happy with the results. Of course nothing beats the atmosphere of actually going to the restaurant but when we are craving smoked and grilled Meats this book is a perfect reference for us. Just make sure you heed their advice and get the proper cuts of meat from a quality butcher.

i go to brazil alot, and the many thing i love about their food was answered in this book. in america, we don't use wine to cook our roasted chicken but it adds so much flavor,

Giving to my daughter tomorrow for her b-day!She is a BIG FAN & love's Texas de Brazil in downtown Fort Worth...took her & her husbandthere last year for her b-day. Absolutely FANTASTIC!!

Great instructions for preparing and grilling meat in this particular method. The only difficulty is in the limited number of butchers available who are willing to supply the cuts of meat suggested for the desired results.

I love all things Brazilian BBQ and this was a great addition to my tools.

Ok book i like more pictures!

Great, fast and as described... Excellent experience. !!!!!!!!!!!

[Download to continue reading...](#)

Churrasco: Grilling the Brazilian Way Easy Portuguese Cookbook: 50 Authentic Portuguese and Brazilian Recipes (Portuguese Cookbook, Portuguese Recipes, Portuguese Cooking, Brazilian Cookbook, Brazilian Recipes, Brazilian Cooking Book 1) Camping Cookbook 4 in 1 Book Set - Grilling Recipes (Vol. 1); Foil Packet Recipes (Vol. 2); Dutch Oven Recipes (Vol. 3) and: Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes (Vol 4) Brazil: Travel Guide for Men, Travel Brazil Like You Really Want to (Brazil Travel Book, Brazilian Escorts, Body Massages, Brazilian Girls, Rio De Janeiro Travel Guide) Mastering The 21 Immutable Principles Of Brazilian Jiu-Jitsu: The Ultimate Handbook for Brazilian Jiu-Jitsu Students Brazilian Jiu-Jitsu: The Ultimate Guide to Dominating Brazilian Jiu-Jitsu and Mixed Martial Arts Combat Weber's Way to Grill: The Step-by-Step Guide to Expert Grilling Seven Fires: Grilling the Argentine Way The Gracie Way: An Illustrated History of the World's Greatest Martial Arts Family (Brazilian Jiu-Jitsu series) Futebol: The Brazilian Way of Life Weber's Big Book of Burgers: The Ultimate Guide to Grilling Backyard Classics Meathead: The Science of Great Barbecue and Grilling Smoke It Like a Pro on the Big Green Egg & Other Ceramic Cookers: An Independent Guide with Master Recipes from a Competition Barbecue Team--Includes Smoking, Grilling and Roasting Techniques Weber's New Real Grilling: The Ultimate Cookbook for Every Backyard Griller Around the Fire: Recipes for Inspired Grilling and Seasonal Feasting from Ox Restaurant Weber's Big Book of Grilling Rotisserie Grilling: 50 Recipes For Your Grill's Rotisserie Salt Block Grilling: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks (Bitterman's) Southern Living Ultimate Book of BBQ: The Complete Year-Round Guide to Grilling and Smoking George Foreman's Indoor Grilling Made Easy: More Than 100 Simple, Healthy Ways to Feed Family and Friends

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)