

Fabulous DAILY

TUCK IN TO A MEATY READ

THERE is nothing like a baking bank holiday to get you in the mood for a summer of al fresco dining. So as the barbecues get dusted off, here NATASHA HARDING lends a helping hand with her round-up of the best barbie books.



FIRED, by Jon Finch & Ben Merrington (*Sphere*, £16.99): Pioneers of the American barbecue scene in the UK, the authors created the Grillstock festival, which draws 20,000 fans to a weekend of meat, music and mayhem in June. Their latest book teaches cooking on outside wood ovens and caters for every budget and space.



BERBER & Q, by Josh Katz (*Ebury*, £25): Included are 120 Middle Eastern barbecue and mezze recipes, as well as methods for grilling, smoking and slow cooking. Favourites include honey barbecue pork belly and marinated monster prawns. With lots of tips included, you'll soon learn how to become a better barbecue cook.



PLAYING WITH FIRE, by Michael Symon (*Clarkson Potter*, £25): Meat fans will want to devour the recipes in restaurateur Michael's book. There are 72 to try out, including dry ribs, wet ribs, brisket and pork stew. There's also advice on choosing and cooking various meat cuts and how to prepare sauces, sides and marinades.



THE WICKED HEALTHY COOKBOOK, by Chad and Derek Sarno (*Sphere*, £20): Vegetarians can often miss out at barbecue time, but not with this book. The authors promise flavoursome dishes and highlights include cauliflower ribs, sloppy BBQ jackfruit sliders with 'slaw and grilled peaches with vanilla spiced gelato.



KOREAN BBQ, by Bill Kim (*Ten Speed Press*, £25): The 80 recipes have been inspired by the author's Korean-US heritage. Learn how to make sauces and spice rubs that will see you whipping up Kori-can pork chops, barbie-spiced chicken thighs and honey soy flank steak. Snacks, desserts and sides are also included.



FIRE FOOD, by Christian Stevenson (*Quadrille*, £15): The author started cooking when he was just six years old and believes that food tastes better when it's cooked over fire – not gas. Recipes include grilled chicken with Alabama white sauce, rib-eye steak, crab cakes, mac and cheese and smoked potato salad.

