



BBQ - A Party

Peter de Clercq

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- Mouth-watering recipes and practical information about barbecues and barbecuing techniques
- By the Barbeque World Champion, Peter De Clercq

“Peter de Clercq is simply one of the world’s most innovative grill artists (I use the term deliberately) and his restaurant Elckerlijc in Maldegem is a must visit for anyone with a serious interest in climbing the ladder of barbecue enlightenment. It gives me great pleasure to announce the publication... BBQ – A Party (Lannoo). Themed by occasion and filled with stunning photographs and startlingly innovative recipes (the pork tenderloin grilled in pine tree bark with garden herb pesto alone is worth the price of the book), BBQ – A Party will educate you, make your mouth water, and fire up your imagination.” – Steven Raichlen

Barbecuing remains a hot topic, in every sense of the word. This book shows how easy it is to prepare more exquisite and refined dishes on your barbecue. Crisp white plates and delicious fresh produce turn any barbecue into an unforgettable experience, be it a summery cocktail do, a kids’ party, a formal family gathering or a reunion of old classmates. **BBQ – A Party** offers practical information about barbecues and barbecuing techniques and tells you about tasty beef varieties and the importance of well-aged meat. It also contains great tips on safety and accessories. The book is divided into clear sections: snacks, fish, meat, vegetarian and desserts, making it easy to put together your favourite menu. It also provides you with a seasonal overview of BBQ-friendly vegetables, herbs and fruits you can grow at home. In short, **BBQ – A Party** contains all the ingredients for hours and hours of grilling fun.

In 2003, Peter De Clercq became the Barbecue World Champion, making him Belgium’s most famous grilling expert.

