

New Cookbook Unlocks The Secrets Of Smoke Cooking

(NAPSA)—New York Times best-selling author Jamie Purviance wants to teach grillers that smoke cooking doesn't have to be complicated or intimidating with his latest cookbook, "Weber's Smoke—A Guide to Smoke Cooking for Everyone and Any Grill."

"Smoke cooking can seem overwhelming to many people—even experienced grillers," said Purviance. "Our goal is to take the mystery out of smoke cooking and walk people through every step—from setting up their grill to adding the best kind of smoke at the right times."

A few of Purviance's insider secrets include:

• **Go Low and Slow (Most of the Time).** Real barbecue is cooked slowly over low, indirect heat, but don't miss easy opportunities for adding sweet wood aromas to foods that are grilled over a hot fire for just minutes, like steaks, shrimp and vegetables.

• **White Smoke Is Good; Black Smoke Is Bad.** Clean streams of whitish smoke can layer your food with the intoxicating scents of smoldering wood. But if your fire lacks enough ventilation, or your food is directly over the fire and the juices are burning, blackish smoke can taint your food or lead to unpleasant surprises when you lift the lid.

• **Keep the Air Moving.** Keep the vent on the top of your grill open at least halfway. The open vent will draw smoke from the charcoal and wood below so that it swirls over your food and out the top properly.

Try your hand at smoking with this recipe from "Weber's Smoke."

Mesquite-Grilled Cheeseburgers With Warm Chipotle Salsa

1½ pounds ground chuck (80% lean)



Mesquite-grilled cheeseburgers can be easy to make.

- 2 teaspoons ground cumin
- 1½ teaspoons ground black pepper
- Kosher salt
- 2 tablespoons extra-virgin olive oil, divided
- 1 small red onion, finely chopped
- 1 garlic clove, minced
- 4 plum tomatoes, each cut in half lengthwise
- 2 large handfuls mesquite wood chips, soaked in water for at least 30 minutes
- 3 tablespoons finely chopped fresh cilantro leaves
- 1 canned chipotle chile pepper in adobo sauce, minced
- 1 tablespoon fresh lime juice
- 4 slices smoked cheddar or smoked Gouda cheese, each about 1 ounce
- 4 hamburger rolls

1. In a large bowl, gently combine the ground chuck, cumin, pepper and 1½ teaspoons salt. Shape into 4 patties of equal size, each about ¾-inch thick. With your thumb or the back of a spoon, make a shallow indentation about 1-inch wide in the center of

each patty. This will help the patties cook evenly and prevent them from puffing on the grill. Cover and refrigerate until ready to cook.

2. Prepare a two-zone fire for high heat (450° to 550° F).

3. In a medium skillet over medium heat, warm 1 tablespoon of the oil. Add the onion and garlic and cook until the onion is tender, about 3 minutes, stirring occasionally. Transfer to a medium bowl. Brush the tomatoes with the remaining 1 tablespoon of oil.

4. Brush the cooking grate clean. Drain and add half of the wood chips to the charcoal and put the lid on the grill. When smoke appears, place the tomato halves, cut side up, over **INDIRECT HIGH HEAT**. Close the lid and cook until the tomato juices are bubbling and the skins split, about 12 minutes. Remove from the grill. Remove and discard the tomato skins and roughly chop the tomatoes. Add the tomatoes, cilantro, chile and lime juice to the onion mixture. Season with salt. Set aside.

5. Drain and add the remaining wood chips to the charcoal and put the lid on the grill. When the wood starts to smoke, cook the patties over **DIRECT HIGH HEAT**, with the lid closed as much as possible, until cooked to medium doneness, 8 to 10 minutes, turning once. During the last minute of cooking time, place a slice of cheese on each patty to melt and toast the rolls, cut side down. Remove from the grill and build each burger with the salsa. Serve warm.

For more information, visit www.weber.com.