



# Slow Fires: Mastering New Ways to Braise, Roast, and Grill

*Justin Smillie, Kitty Greenwald*

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A diligent crisping, a murmuring simmer, a slow roast, a ripping hot sear: mastery of the subtleties of heat and time is Justin Smillie's hallmark. In this book, the celebrated chef of Upland explores the fundamental techniques of braising, roasting, and grilling--and shows you how to see them in new ways, to learn the rules to break them.

The chapters begin with thorough lessons on these basic methods. From there, the recipes evolve to feature variations on the techniques, altering ratios of moisture, intensities of heat, reversing expected processes. Sometimes the techniques are surprising, like braising chicken legs in the juices created by overcrowding a pan of peppers. And sometimes the results are unbelievable, like tender peppercorn-crust short ribs, made by first steaming the ribs before searing them to a spicy crisp.

This is a book about delighting in the details, about cooking by hand, about learning to see and smell and touch like a modern master. It's a book you will keep, read, learn, and cook from for years to come.

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