

197 WORDS, 60 SECONDS

SMOKE COOKING

(START SOUND BITE): "HI, THIS IS JAMIE PURVIANCE, AUTHOR OF THE NEW COOKBOOK 'WEBER'S SMOKE—A GUIDE TO SMOKE COOKING FOR EVERYONE AND ANY GRILL.' A LOT OF PEOPLE ARE INTIMIDATED BY SMOKE COOKING AND THEY ASSUME IT'S JUST TOO COMPLICATED TO TRY. I WROTE 'WEBER'S SMOKE' TO CLEAR UP THE CONFUSION AND SHOW EVERYONE HOW EASY IT CAN BE TO CREATE LAYERS OF FLAVORS IN A WIDE VARIETY OF DISHES—INCLUDING ALL KINDS OF SLOW-COOKED BARBECUE DISHES LIKE CHAMPIONSHIP SPARERIBS AND QUINTESSENTIAL PULLED PORK SANDWICHES, BUT ALSO IN A LOT OF QUICK DISHES—LIKE MY RECIPE FOR GRILL-ROASTED ARTICHOKES WITH SMOKED GARLIC AIOLI. IN A MATTER OF MINUTES YOU CAN SEASON ARTICHOKES AND ROASTED GARLIC WITH THE INTOXICATING AROMAS OF OAK WOOD CHIPS FOR A SIDE DISH THAT WILL AMAZE YOUR GUESTS. EACH AND EVERY RECIPE IN 'WEBER'S SMOKE' IS ACCOMPANIED BY A BEAUTIFUL PHOTO OF THE PLATED DISH AND THE BOOK ALSO INCLUDES MY TOP TEN TIPS FOR SMOKING—AS WELL AS COMPLETE INSTRUCTIONS ON HOW TO USE ANY GRILL FOR SMOKING, WHETHER IT IS GAS OR CHARCOAL. TO TRY MY RECIPE FOR CHAMPIONSHIP SPARERIBS OR GRILL-ROASTED ARTICHOKES, VISIT WEBER--DOT--COM--SLASH--SMOKE." (END SOUND BITE)

Note To Broadcasters: Sound Bite available on CD. For more information, please call the Media Relations Department at 1-800-222-5551.