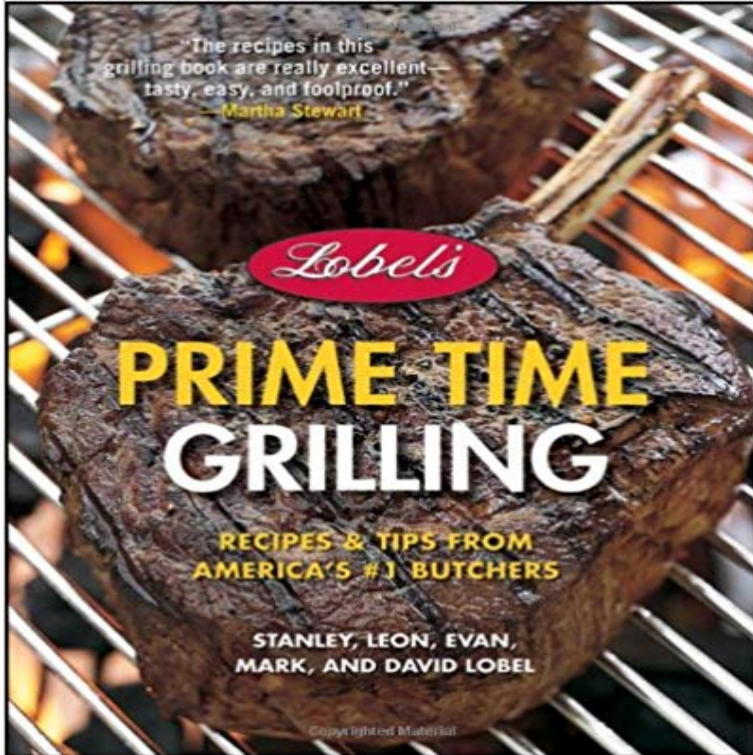


Lobels Prime Time Grilling: Recipes and Tips from Americas #1 Butchers



Praise for Prime Time There's no better place in the world for meat, conversation, and good old friendship. --Whoopi Goldberg For generations, the Lobel brothers have been New York's preferred meat purveyors and trusted authorities to the carriage trade, with a staunch following among the city's top hosts, caterers, and chefs. Now, with the tell-all publication of Prime Time, the Lobels make it possible for any literate carnivore to reach master status at the grill, whether one is in the mood for the best of all classic burgers or more cosmopolitan main events such as Honey Mustard Chicken Kabobs. Fire up! --Michael and Ariane Batterberry Founding Editors of Food Arts and Food & Wine magazines One of the best reasons I can think of for staying home is to cook myself a steak from Lobels. The quality is always great. They are among the nicest institutions on the East Side, and it's fun to see a bunch of guys waving butcher knives at me every time I pass their window. --Tony Roberts

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