



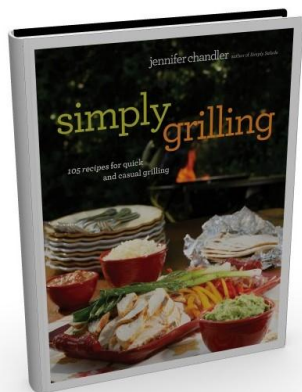
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Bringing the Sizzle

Third book in highly-successful 'Simply' series set to hit shelves in April

Unique combination of classical training, southern charm and practicality has Memphis' Jennifer Chandler poised to be a go-to-voice in the kitchen

Publication date:

April 17, 2012

\$24.99 Jacketed hardcover

Author, images, excerpts available

Two years after her spectacular first release (*Simply Salads*, Thomas Nelson, 2008) hit shelves, author Jennifer Chandler returned to the table with a second course – *Simply Suppers* (Thomas Nelson, August 2010). Now, the Memphis mother of two is stepping out of the kitchen altogether ... and firing up the grill. Her third book, *Simply Grilling*, is scheduled to hit shelves just in time for summer (April 17).

"Firing up the grill makes every meal with family and friends feel like a celebration," says Chandler. "Fragrant smoke wafting from the fire, juicy steaks sizzling on the grill, friends gathered on the back porch . . . there's just something magical about meals cooked outdoors over a hot grill."

A magical experience indeed, though one that many people have shied away from creating. Chandler hopes her new book will change that.

"I have to admit it. I used to be intimidated by a grill," says Chandler. "My childhood memories of grilling were of monstrous grills and smokers used in barbecue contests. When someone hosted a backyard barbecue, it meant they'd been out there for hours stoking the fire to create the perfect slow-and-low flame for some smoky, fall-off-the-bone pork or chicken."

But this is '**Simply**' and Chandler proves that doesn't have to be the case.

"That type of long and slow grilling works well on weekends, but it's just not practical for weeknight meals. And, truth is, most people don't have that type of equipment, anyhow," she says. "This book is about easy, no-fuss grilling ... quick-cooking items that anyone can make and dress up with a simple sauce or marinade. Grilling is not just about slow-cooked meats."

Chandler includes step-by-step instructions for preparing food on either a gas or charcoal grill. And readers won't need the aforementioned monster grill or smoker to create mouthwatering appetizers and entrees, flame-kissed sides and salads, or decadent desserts, as she even includes instructions on cooking many of the recipes indoors on a grill pan.

. Recipes include:

- *Buffalo Sliders with Blue Cheese Slaw*
- *Weekday Ribs*
- *Grilled Chicken Salad with Asparagus and Blue Cheese*
- *Cajun Grilled Okra*
- *Grilled Tomatoes with Sweet Basil Vinaigrette*
- *Chocolate-Hazelnut and Banana Panini*

Those expecting the hallmarks of Chandler's previous books won't be disappointed with **Simply Grilling**, as it, too, will include the **easy-to-find ingredients, beautiful photography, simple step-by-step instructions and masterful time-saving, preparation, freezing and substitution tips** they've come to love.

The book, scheduled to hit stores across the country on April 17, will be available just as busy families are finishing school and hitting the outdoors for the summer.

"This book is a compilation of my favorite recipes for creating simple, versatile and delicious dishes hot off the grill," says Chandler. "Even those people that are pros on a grill don't always have time, or so they believe, to cook on a grill. They relegate that to the weekends. Others are intimidated and stay away from it altogether. Neither has to be the case. So I'd say, with this book, get out of the kitchen and fire up the grill!"



About the Author

Jennifer Chandler graduated at the top of her class with Le Grand Diplome and a Mention Tres Bien in Pastry from Le Cordon Bleu in Paris. She moved back to her hometown of Memphis in 1999 and opened the highly-acclaimed and award-winning (including Best New Restaurant in Memphis) Cheffie's Market and More - a prepared foods market and bakery. A former national spokesperson for French's Mustard™, Chandler's motto is: "Good Food Simply. Dinnertime can be stress-free and an enjoyable experience for all, even the home chef!"



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