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**SIZZLE**

**Sensational Barbecue Food**

**By Julie Biuso**

*Cookbook author introduces the flavors of New Zealand to Americans at the grill*

**/24-7PressRelease/** - BOSTON, MA, April 06, 2008 - Most Americans think of New Zealand as being "down there" somewhere, a country producing quality produce and exceptional wines. While it's New Zealand's neighbor, Australia, that has grabbed most of the attention with "throw another shrimp on the barbie", the culture of New Zealand has evolved the art of the barbecue to a higher level. It's not just hamburgers, steaks and chicken skewers anymore. Now it's breakfast, brunch, lunch and dinner that can be enlivened by the warmth and aroma that only a grill can bring. Now, award-winning New Zealand cookbook author, Julie Biuso, has arrived stateside to show us just how to do it.

SIZZLE: Sensational Barbecue Food (Julie Biuso Publications, April 2008, \$19.95) is the ultimate barbecue cookbook, offering tempting and contemporary international food with fresh New Zealand flavor. This delicious selection includes more than one hundred inspirational and easy-to-follow recipes fit for midweek meals, al fresco feasts, weekend brunches and special occasions — in other words, all you need to make outdoor (and indoor!) living fun, affordable and utterly irresistible.

Chapters include: Beginnings (starters), Main events, From the Sea, Sides, Salads, Sauces and Salsas, and Sweet Endings. At the back of the book there are invaluable hot tips on everything from choosing and using a barbecue to cooking meat to perfection, adding flavor, and judging cooking times. Recipes include:

- Green Tomato, Avocado and Orange Salad
- Pork Satay with Fresh Pineapple Chutney
- Asparagus and Mint Prosciutto Wraps
- Seared Scallops with Chili Pepper Dressing
- Char-grilled Lamb Rumps with Balsamic Tomatoes
- Fluffy Pancakes with Maple Syrup

Perfect for those looking to break away from the old grilling standards and shake it up in front of the fire this season, SIZZLE will introduce Americans to a flavor explosion from New Zealand. The best part of all...all the ingredients can be found in our own local grocery stores and markets.

Books are available online at [www.juliebiuso.com](http://www.juliebiuso.com) or through Amazon.

About the Author

Julie Biuso began her career at the Cordon Bleu School of Cookery in London and later became Principal of the franchised Cordon Bleu Cookery School in New Zealand. She went on to open her own cooking school, La Dolce Vita, but eventually shifted gears to pursue her writing career. A frequent guest on New Zealand news and talk shows, she is a well-recognized cooking personality in her home country and abroad. She is the author of 13 books, many of which have won international awards. In 2007 Gourmand awarded her a Special Prize of the Jury to mark her achievements in her career. Visit her online at [www.juliebiuso.com](http://www.juliebiuso.com)

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#### About Dalyn Miller Public Relations

Dalyn Miller Public Relations is a full service communications group delivering a blend of public relations, communications and branding expertise. Our focus is on helping new and well-established authors and publishing houses promote their lifestyle titles on a national level. Through creative positioning, solid media relationships and tailor-made campaigns in categories ranging from food to fitness to relationships we work with experts to help them develop their brand and increase their profiles within the industry.

Please contact us to discuss further how we might help you with your communications and PR needs.