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Real BBQ: The Ultimate Step-By-Step Smoker Cookbook



Synopsis

Prep It, Smoke It, Savor It - A Start-to-Finish Meat Smoking Guide There is no tried-and-true formula to smoke mouthwatering barbecue, which is part of the fun and part of the challenge. Don't be fooled, though. With Real BBQ, mastering your smoker may take time and patience, but it won't be complicated. Insider advice from celebrated pitmasters, step-by-step guidelines, and plenty of barbecue lore and wisdom demystify the art of smoking meat. With over 95 recipes to start cooking up your very own brisket, ribs, pulled pork, and other incredibly delicious barbecue, this trusty guide also boasts: Handy smoker illustrations and dozens of invaluable tips for smoking beef, pork, poultry, seafood, and other meats Beginner, intermediate, and advanced recipe labels so that you can start simple and work your way to a challenge Inspired ideas for amazing barbecue sides to round out your meals, including Summer Bean Salad, Dijon Potato Salad, and Southern-Style Collard Greens All the sauces, rubs, brines, and marinades you need to move beyond a recipe A closer look at the regional barbecue styles of Texas, the Carolinas, Memphis, and Kansas City Whether you are just breaking in your new smoker or looking to go beyond the basics, Real BBQ will give you the tools and tips you need to start smoking some brag-worthy 'cue. Recipes include: Beer Can Chicken, Hickory-Smoked Pork Belly, "All Day Long" Smoked Beef Brisket, Beach Barbecue Lobster Tails, Coffee-Rubbed Buffalo Steak

Book Information

Paperback: 172 pages

Publisher: Rockridge Press; Gld edition (May 8, 2015)

Language: English

ISBN-10: 1623156009

ISBN-13: 978-1623156008

Product Dimensions: 7.5 x 0.5 x 9.2 inches

Shipping Weight: 14.4 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (216 customer reviews)

Best Sellers Rank: #33,317 in Books (See Top 100 in Books) #2 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Tailgating #9 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #18 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

My husband and I love that good southern BBQ, and wanted to be able to make it ourselves at

home. After looking at a few smokers, I decided to buy this book to learn more about what we were getting ourselves into! This book was such a big help in every aspect of the meat smoking process! The first 2 chapters of the book go over the basics of real BBQ and everything you need to know to get started. It talks about the 4 general types of BBQ (Texas, Carolina, Memphis, and Kansas). Then the book goes on to talk about the 4 main components of hot meat smoking- the cooker, your protein choice, wood selection, and marinades/rubs. To be honest I never realized that meat smoking was such an art, and after reading this book I am so excited to be a part of it! I really enjoyed how it broke down exactly what we needed for what we wanted to do. There are several different kinds of smokers, and this book laid out clearly what kind of smoker we should buy for what sort of meats we wanted to cook. One of my favorite parts was when the book said to grab a six pack and sit back and relax! It followed the same breakdown for the other 3 important considerations for smoking. I now feel very well informed of the choices I need to make to get started! After those first 2 chapters there are tons of delicious, mouth-watering recipes for you to choose from! They are sorted by meat choice. Each recipe begins with a level of difficulty (marked by number of cows!), serving size, prep time, cook time, and recommended wood choice. The recipes were all very detailed and easy to follow.

I wanted to like this book, I was provided a free copy to give an unbiased review, but it just didn't work out. This book would work best for the absolute novice wanting a very light survey of barbecue topics. Even then, though, there's a fair bit of old wives tales in here that you'll want to unlearn as you go deeper into your BBQ journey and learned things soaking wood chips doesn't help much if at all (p21 and nearly every recipe in this book say you should), spices don't penetrate the meat except salt (p23's pitmaster tip suggests they do), and that you shouldn't prefer choice over prime for beef bbq (p29 says prime is overkill - which directly conflicts with Michael Ollier's pitmaster tip on p78). I think sites like amazingribs.com are a much better starting point for most serious beginners. The book is split into 2 areas: Pages 13-33 are the general how-to of barbecuing, 80% of it is right on and a good, if shallow, overview but there's a few things I consider errors like I list above, some omissions (why not talk about kamados in grill types even though the appendix lists biggreenegg.com as a resource? Why not talk about the 40-140-4 danger zone rule? and you only give a small nod in a single sentence of a pitmaster tip to the Texas crutch?), and some stuff covered in a way that seems odd ("the stall" is hinted at on p33 but in the context of "too much information being a bad thing" - look up the article on amazingribs.com about the stall if you're looking for in depth info). Page 33-157 are devoted to recipes. The chicken/pork/beef ones seem

very basic and there's some "recipes" that should be footnotes of other recipes instead of stand on their own.

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