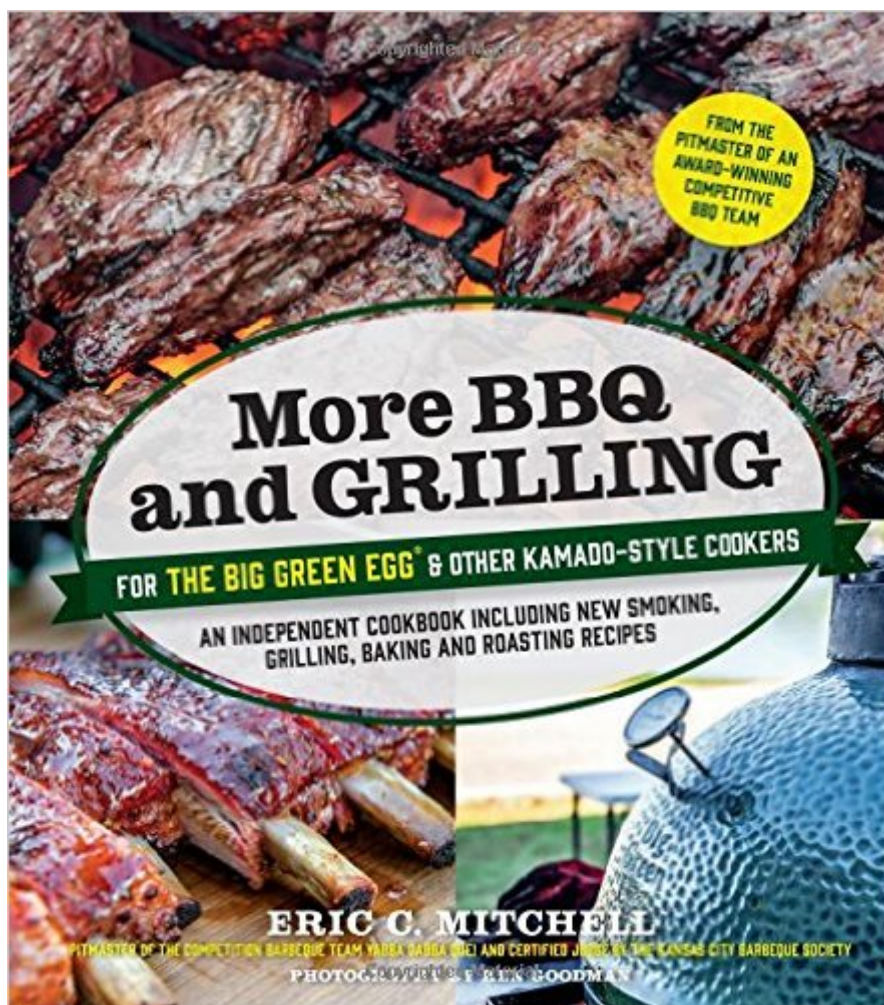


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# More BBQ And Grilling For The Big Green Egg And Other Kamado-Style Cookers: An Independent Cookbook Including New Smoking, Grilling, Baking And Roasting Recipes



## Synopsis

More Epic Recipes and Unique Techniques from an Award-Winning BBQ Pitmaster From the author who brought you the bestselling *Smoke It Like a Pro* comes Eric Mitchell's highly anticipated follow-up book that gives you more out-of-this-world, delicious barbecue dishes. This book will give you one hundred more great excuses to use your Big Green Egg® and other Kamado-style cookers. Your friends and family will be thrilled by the results. Eric Mitchell shares more lip-smackingly good recipes like Competition Pork Ribs Memphis Dry Style, Rib Eye Tomahawks with Horseradish Sauce, Marinated Mojo Spatchcock Chicken, and new twists on kabobs, pork loin and more. He also helps you bake homemade breads, sides and desserts on your ceramic cooker so you can wow a crowd with a complete meal all using one fire. Unlock the full potential of your Big Green Egg® with these daring recipes that will make you a talk-of-the-town champion barbequer and grill master.

## Book Information

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## Customer Reviews

All I can Say is "WOW" - Honestly - A Huge Thank you to the author Eric Mitchell! His first book walked me through the steps of getting familiar with my Kamado and this follow up is just mind blowing! It is absolutely Beautiful!! The entire book is Magical and the photography is gorgeous! All of the recipes are Over-the-top Awesome! - P82 Tandoori Chicken!!! (I Just Knew it was going to be in there!!) I'm an avid BBQ enthusiast who came across the Big Green Egg two years ago for the first time. I am in Texas and have tried just about every type of outdoor cooking. I purchased an egg and a few cookbooks and started a passionate venture that really feels more like a calling. I haven't touched my barrel smoker, my weber, or my propane Viking grill since my discovery of the Egg.

When I started to use this author's first book I immediately became a student. I first took notice to the fact that each recipe includes instructions from start to finish including how to set up the egg each and every time. His techniques are easy to follow and adapt to and he consistently makes it easy to check (and recheck) the entire process without having to reference anything other than the page you are working off of. I quickly went from being "Green" (Had to say it) - to becoming widely known as the best cook in my circle of friends and family. I have recently completed each and every recipe in the first book "Smoke It like a Pro" and this new book proves to be another amazing adventure. The techniques and instructions in this edition are very straight forward and are never hard to follow - I have never failed on a single recipe I have gone after and I feel like a pro each and every time. Seriously - I'm writing this review with pure gratitude. I purchased the first book six times over to give to friends as a gift and I have already purchased this one again ;)

This book is perfect for the new Egger because all the guess work is taken out of cooking your dish/meat. The entire book is recipes. It includes the basic meat smoking recipes to the more exotic. He directs you how to exactly set your lower vent and daisy opening for the desired temperature necessary to achieve the perfect results. The author instructs you how long the dish will take and has an accompanying photo of the completed dish. This is the perfect book for someone who does not have the fancy temperature probe where you set the temp and the controller achieves your desire temp. That has always been a tricky part for the new Egger. The author takes a lot of the guess work out of it for you. The other step that is hard for the new cook is just how long will the roast will take to cook. He gives you the time it should take to make the dish. His first book "Smoke It Like A Pro" is another great book for beginners, Eggheads having some technique questions, etc. Both books are great "go to" books and well worth their purchase price.

I received the first book as a gift with my Big Green Egg last year and I can tell you, I would not have been able to utilize the Egg to its full potential like I have without it. I felt like a became an expert myself with the way the book instilled both fundamental and pro techniques into my cooking process. When I realized Eric had written a follow up to the first book I jumped on it and preordered my copy. This book does not disappoint. It's really expands on the capabilities of the Egg. The instructions, like the first book, are on point and guide you through every step in the process to ensure a pro result for every recipe. It's obvious the author is an engineer with the way he breaks down all the elements of the processes so that they are not misunderstood. Very important when you have a \$120 cut of meat and hungry guests with high expectations. These books have made me a

hero.

I have both of these books by Eric Mitchell, both great books. The first one for me is a must have, some super recipes. While this book also has some great recipes I just feel the first one was better, a much better read relating to the BGE. Many of the same details from the first book are also in here.

I was given the first of the two books by Eric Mitchell as a birthday gift, the first one impressed me so much that I bought the second of the two! Lots of great recipes for grilling outside the egg. Enables you to think outside of the box when preparing and grilling!

Even though I own a Char-Griller Akorn, this recipe book doesn't know it. Folks actually believe that I know how to cook.

excellent reference for using the egg- much more useful than anything from the maker

Great addition to the first book ... looking forward to cooking all items!!

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Celebrating the Ultimate Cooking Experience Ray Lampe's Big Green Egg Cookbook: Grill, Smoke, Bake & Roast Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! It Starts with the Egg: How the Science of Egg Quality Can Help You Get Pregnant Naturally, Prevent Miscarriage, and Improve Your Odds in IVF Big Bob Gibson's BBQ Book: Recipes and Secrets from a Legendary Barbecue Joint The Essential New York Times Grilling Cookbook: More Than 100 Years of Sizzling Food Writing and Recipes The Ultimate Rice Cooker Cookbook: Delicious Flavors for Today's Easy-to-Use Rice Cookers Green Smoothie Recipe Bible: 80+ Green Smoothie Recipes for Weight Loss and Wellbeing for your Bullet Style Blender The Real Goods Independent Builder: Designing & Building a House Your Own Way (Real Goods Independent Living Books)

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