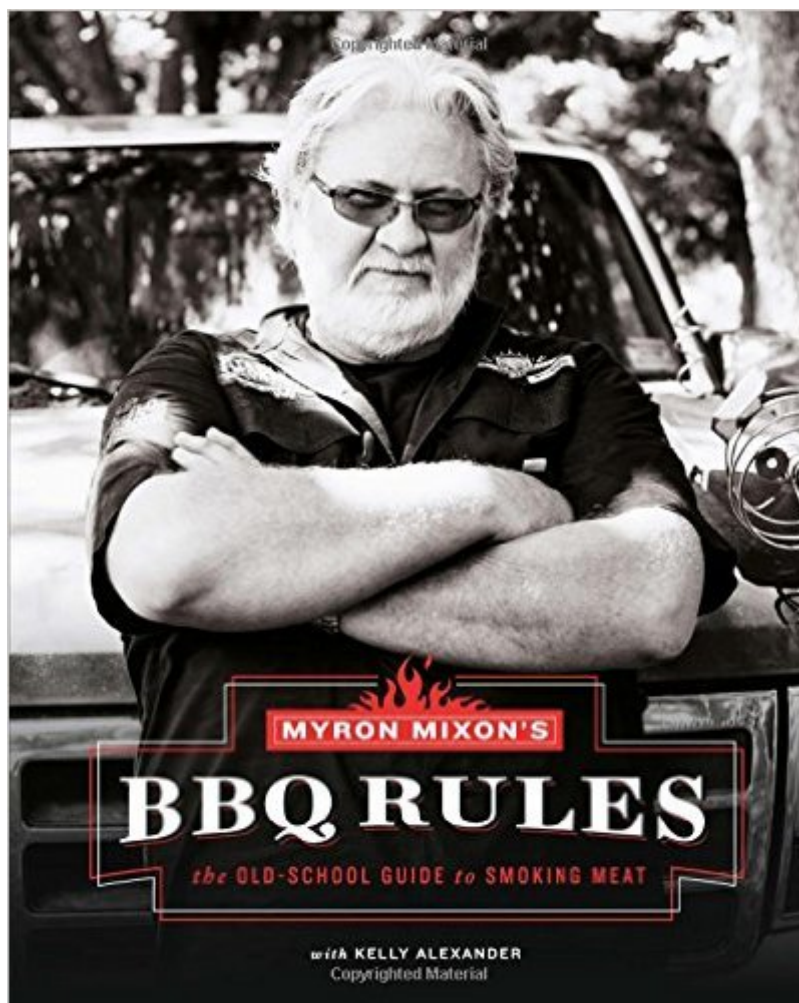


The book was found

Myron Mixon's BBQ Rules: The Old-School Guide To Smoking Meat



Synopsis

New York Times bestselling author and star of Destination America[™]s BBQ Pitmasters Myron Mixon goes back to the basics of backyard pit barbecuing with BBQ Rules, offering readers essential old-school barbecue techniques and 50 classic recipes. In barbecue, old-school means cooking on a homemade coal-fired masonry pit, where the first step is burning wood to make your own coals, followed by shoveling those coals beneath the meat and smoking that meat until it acquires the distinct flavor only true pit-smoking can infuse. With easy-to-follow, straightforward instruction, America[™]s pitmaster shows you how and also demonstrates methods for cooking on traditional gas and charcoal grills common in most backyards. The book is divided into four parts: "Meat Helpers, The Hog, Birds, The Cow" and features recipes and methods, including: Pit Smoked Pulled Pork, North Carolina Yellow Mustard-Based Barbecue Sauce, Prize-winning Brisket, Smoked Baby Back Ribs, Thick and Smoky T-Bone Steaks. Presenting step-by-step illustrations on building a pit, managing a fire, selecting meats for the pit and the best wood to burn in it, and more, Mixon offers all of the fundamental lessons to becoming a champion backyard pitmaster. Filled with Mixon's southern charm, personal stories, and never-before-shared methods, BBQ Rules is a down-home, accessible return to old-school pit smoked barbecue.

Book Information

Hardcover: 240 pages

Publisher: Stewart, Tabori and Chang (April 19, 2016)

Language: English

ISBN-10: 1617691844

ISBN-13: 978-1617691843

Product Dimensions: 7.9 x 1 x 9.2 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (86 customer reviews)

Best Sellers Rank: #10,586 in Books (See Top 100 in Books) #12 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #17 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #29 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

I am really enjoying Myron's latest book, both for the recipes as well as the stories of his father Jack and South Georgia. The book gives good advice and techniques whether you are cooking a simple

dish or a whole hog. Remember, low and slow!

I am new to smoking meat and this book gets 5-stars for covering the basics. Lots of the instructions for cooking the various meats on a charcoal pit, which nobody really uses, but Myron also includes instructions for smokers. Myron is giving us a lot of step by step instructions for choosing, preparing and smoking meat, which I like, but don't expect to see any of his award-winning secrets. There's also not a peep said about injecting. When he gives instructions for smoking brisket, he says to smoke it for 4 hours then lets it rest for 2. Yet I just watched an episode of BBQ Pitmaster where he put the brisket in his H2O smoker at 3:30am for a 1:30pm turn-in. Definitely more than 4 hours in the smoker! For a beginning like me, I love the book. My biggest reason for giving it 4 stars is that the print in the hardcover is so dang small. Should have maybe ordered the download version but I like having the book in my hand when I'm standing in my kitchen or at my smoker.

Excellent book by one of the leading pit masters. This is both a good read (with lots of tribute to Myron's father who led him on his path to professional BBQ) and excellent advice on building your own pit and creating excellent backyard BBQ. This is a great book which celebrates the wonderful art of BBQ. This and Smokin are his two best books in my opinion.

The book is a wonderful blend of bbq history, instruction, clarity and personal growth of Myron. I love it and recommend you add it to your bbq repertoire. I plan to buy a few folks copies this year for gifts!!

This is a great book as expected from Miron. Lots of great recipes Lot of barbecue basics. The book is nicer than I had expected very high-quality the pages are thick and full of color the photography is excellent and lay out better than expected. If you love barbecue or know someone that does this is a great book for any gifts or personal use. Great job Miron

Didn't expect much from the book. But Myron reinforcement of old school masonry style pits are the best. The reading and advice are simple techniques most often lost in the world of the next and greatest technique/tools for BBQing. You don't need the latest and greatest to produce good BBQ, KISS method.

Myself has been wanting this book for some time. I love the fact that it can be downloaded

immediately rather than having to try and find it in a store. He has been looking for it for about a month. Once he told me about his search I purchase the book and he was reading it within 5 minutes.

Okay, I am a sucker for any and all barbecue cookbooks!!Myron does not disappoint with his latest book. Although, his discussions of his early barbecue years is repeated in other books, this is still a worthwhile reference. You can't go wrong picking up a copy!

[Download to continue reading...](#)

Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat Smokin' with Myron Mixon: Recipes Made Simple, from the Winningest Man in Barbecue Southern Living Ultimate Book of BBQ: The Complete Year-Round Guide to Grilling and Smoking Secrets to Smoking on the Weber Smokey Mountain Cooker and Other Smokers: An Independent Guide with Master Recipes from a BBQ Champion The Unofficial Masterbuilt Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Masterbuilt Smoker Series) (Volume 1) The Smoking Bacon & Hog Cookbook: The Whole Pig & Nothing But the Pig BBQ Recipes 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 A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game Smoking Meat: The Essential Guide to Real Barbecue The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) Franklin Barbecue: A Meat-Smoking Manifesto Meat Smoking And Smokehouse Design The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game (Complete Meat) Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game The Great Meat Cookbook: Everything You Need to Know to Buy and Cook Today's Meat Crafted Meat: The New Meat Culture: Craft and Recipes Home: Myron Bolitar Series, Book 11 Back Spin (Myron Bolitar Mysteries (Audio)) Deal Breaker: The First Myron Bolitar Novel Real BBQ: The Ultimate Step-By-Step Smoker Cookbook

[Dmca](#)