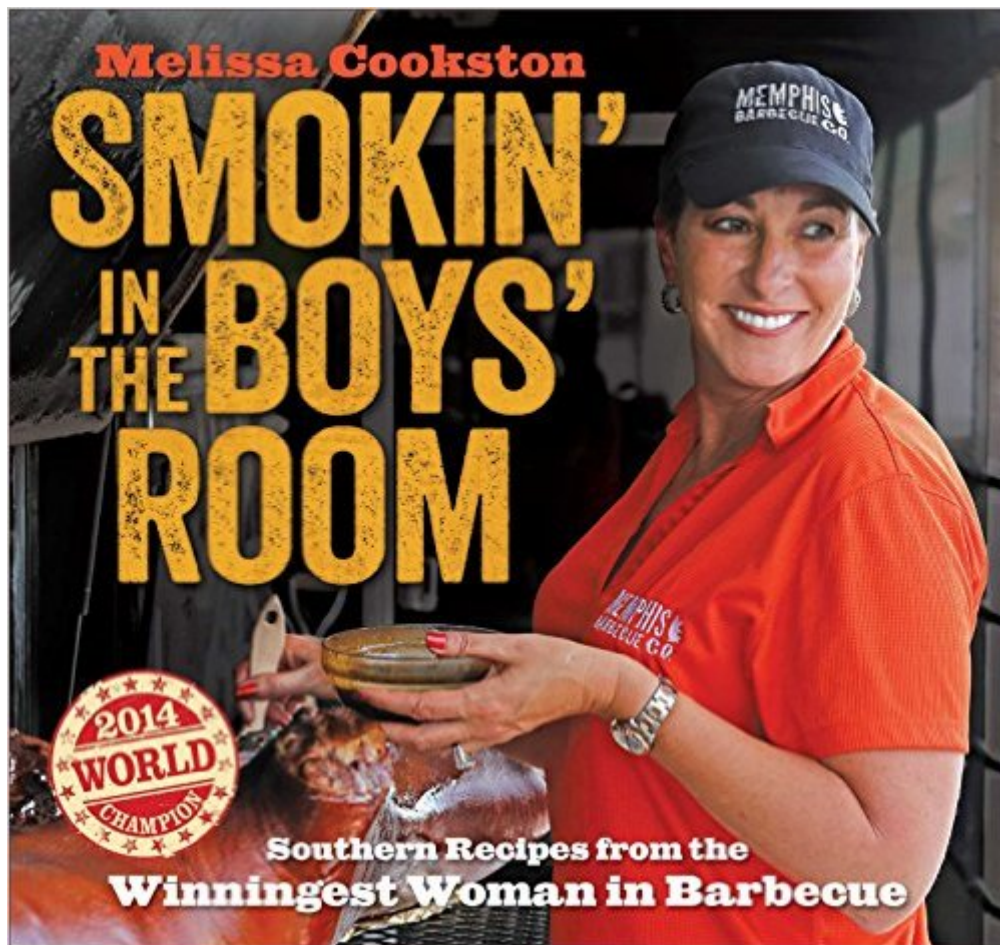


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# Smokin' In The Boys' Room: Southern Recipes From The Winningest Woman In Barbecue (Melissa Cookston)



## Synopsis

Top pitmaster and restaurateur Melissa Cookston, 2014 Memphis in May Whole Hog World Champion, two-time overall world champion and the winningest woman in barbecue, presents Southern Delta and barbecue recipes full of smoke and spice, as well as stories filled with the trademark fire and vinegar that make her a TV favorite, too. One of the world's top pitmasters and the 2014 Memphis in May Whole Hog World Champion, Melissa regularly smokes the competition on the barbecue contest circuit. Now, you can enjoy some of her best recipes for not only the barbecue that has made her famous, but also for baked and fried favorites, oh-so-good sides, and decadent desserts that will stick to your ribs. In *Smokin' in the Boys' Room*, Melissa shares the inspiring story of how she got into barbecue and worked her way to the top with grit and determination, even becoming known for smoking a whole hog like no one else--an uncommon feat in the barbecue world. She also shares tips and tricks for turning out great meals from the grill, from Slow-Smoked Competition Brisket, to Fire-Grilled Pork T-Bones with Hoe Cakes and Mississippi Caviar, and even Grilled Pineapple Upside Down Cake. And no true Southern cook would be without her Buttermilk Fried Chicken, BBQ Shrimp and Grits, and Red Beans and Rice. The recipes cover the gamut, from sauces and seasoning blends, to pork and bacon, beef, poultry, and seafood, as well as a few sides and desserts to round out the meal. Some are traditional favorites wherever you may live, and others are true to Melissa's Delta roots. Many have won contests, and all are top-notch, having been honed to perfection in competitions or in the kitchens of Melissa's restaurants, Memphis Barbecue Company. Whether you're a contest veteran or just getting started, there's something for everyone in *Smokin' in the Boys' Room*. As Melissa can tell you, anyone can learn to man the grill. To be really good at it, it just takes a little work and a little attitude.

## Book Information

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## Customer Reviews

I have seen and read about Melissa Cookston quite often over the past few years, so when I saw a cookbook with her name on it I figured I should give it a try. The book arrived a few days ago and I figured its time to test it out. I asked the family and BBQ chicken was the answer. I cooked the Perfect Smoked Chicken on my egg. This was a good choice to test the book because it also needs the Ultimate BBQ Rub and the BBQ Mother Sauce from the book. So basically this one meal uses three recipes from the book. The chicken was pretty easy to make, and it came out fantastic. I will be adding it to my cooking rotation and it will be great for our backyard parties. Everybody loves a good smoked chicken. The book goes into some detail about Melissa's story and she speaks on Memphis-Style barbecue and foods from the Delta. It also has chapters on the "basics" and one on seasonings, injections, and sauces. Overall I feel it is a welcome addition to my cookbook collection. It has a decent amount of pictures, I personally love a cookbook that has a great picture of every recipe, and while this one does not, the pictures it does have will make you hungry to cook. Speaking of the pictures, I came across the recipe for Competition Pork Baby Back Ribs. They look fantastic! While I sometimes cook my ribs dry, because my wife is from Texas and she likes those better, my favorite way to cook ribs is with sauce. And the picture in this book is possibly the best rib picture I have ever seen. They look cooked to perfection and are covered in a glaze of sauce that makes my mouth water. I will be making those this weekend. Three other recipes caught my eye and will be tried over the next two weeks. The Cucumber Salad, the Macaroni and Cheese, and the BBQ Meatloaf. I have been wanting to try a meatloaf on my egg for some time now, and this looks like a good one.

I am an old BBQer and have many books on Slow Smoking meats. So I look carefully before I purchase any new book anymore. This book by Cookston is a keeper. It is genuine and is about a particular region and style of cooking from a highly successful competition cooker. She knows her stuff and the best thing she does things in a simple and direct manner and turns out fantastic food. I love it when highly intelligent gals take part in any business--we all improve with their insight and management. This book would make a fine gift for anyone that loves fine Que.

My butt is awesome! No, no, not that butt. My pork butt! I injected the marinade; I rubbed the rub; I spent the day with wisps of smoke drifting into my house. The results were absolutely delicious. I'm an XY by both biology and self identification, so I feel qualified to generalize about all of us men. We think "more complicated" means "more better" (sic), so it was hard for me to keep it simple and do as I was told. I kept it simple and did as I was told (mostly), and I was rewarded with fantastic results. (I did add just a bit of vinegar to her injection recipe 'cuz I like it tangy. Not too much though because it already has a fair amount of Worcestershire sauce.) I've worked from a few other hard core BBQ books by the likes of Mixon, Kirk, and Lilly, but I always have a feeling that they're leaving out their "secret" ingredient or just making up slather recipes on the fly (Kirk). Not so with "Smokin' in the Boys' Room." This book seems to tell me the whole story and even differentiates between cooking Q for the family versus cooking Q for the judges at a competition. Looking for a starting point for your Q? This is the book. Looking to elevate your game? This is still the book. I think Ms. Cookston has a BBQ masterpiece on her hands and I can't wait to try some more of her methods. One minor issue: The book is really well written and has a great index in the print version, however the Kindle version doesn't seem to have the index. There are also a few duplicated sentences throughout the book. I'm not dinging any stars off the review for those trifles though, because that's a conversion problem by the publisher or . The author did a fantastic job.

I have a half dozen or so BBQ books, but I haven't really been totally satisfied with the ones I have, and always want to learn more, so I picked up this one. I'm very glad I did! What makes this one different to me is that it is a really nice combination of techniques and recipes. I also really like how the author relates little stories and commentary about each recipe and technique, that makes it more relate-able. And she includes both recipes and instructions for doing different cuts of chicken, pork, beef, and seafood, but also sauces and rubs. And it's very down-to-earth stuff. Family-BBQ sorts of things. In other words things that you won't mind making (and modifying perfecting) over and over, as opposed to some really oddball recipes that other books have that you might try once just for the novelty of it and then never do it again. I really like this book. It's both a great reference to pull out when you are trying to remember how to cook/prepare something as well as a book you can read from cover to cover to learn. Also unlike many of the other top selling BBQ book, it is very quality in terms of excellent color pictures, nice binding, and so forth. Very professionally done. So far I've cooked a chicken following one of her recipes/instructions using one of her "from scratch" BBQ sauces (the spicy mustard one) and OMG, best...chicken...ever! I also cooked the cayenne peaches desert recipe which was also excellent. I'm really looking forward to trying her red beans

and rice recipe, and several of the other sauces and rubs. It's going to be a fun summer BBQing with my new Traeger and this book :)

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