

Bbq House 11

Myron Mixon,Kelly Alexander

Memphis Blues Barbecue House George Siu, Park Heffelfinger, 2008 After Siu and Heffelfinger, two well-known Vancouver foodies, fell in love with Southern barbecue they started the Memphis Blues Barbecue House. This recipe collection helps home cooks create some of the South's most legendary dishes.

BBQ&A with Myron Mixon Myron Mixon, Kelly Alexander, 2019-05-07 From a New York Times bestselling cookbook author and five time BBQ world champion, everything you need to know about preparing great barbecue. Have you ever wondered if you can make good barbecue without a smoker, pit, or grill? If you need to use a rub or marinade? Not sure what a brisket is, whether you need to trim it, and if so, how? In BBQ&A with Myron Mixon, bestselling author and TV personality Myron Mixon answers the questions most frequently asked of him during his many live cooking demos, TV appearances, and private cooking classes. Myron's lively, informative answers are paired with practical visuals and cover techniques and methods, flavors and preparations, recipes and formulas—all collected in one place for the first time by the winningest man in barbecue. “Get your MBA in BBQ from one of the MVPs in the business. The info is rock-solid—even I learned a thing or two.” —Steve Raichlen, New York Times bestselling author of the Barbecue! Bible cookbook series and host of Project Fire and Project Smoke on PBS “I’ve been waiting for this. Someone has finally written the book on how to cook championship barbecue, the kind that wins money in competitions. But not just someone: Myron Mixon could build a battleship if he melted his trophies. And, in case you are still hungry, he shares his secrets for sides and seafood and all of the essential dishes in the classic barbecue canon.” —Meathead Goldwyn, New York Times bestselling author of Meathead: The Science of Great Barbecue and Grilling

Wicked Good Barbecue Andy Husbands, Chris Hart, Andrea Pyenson, 2015-03-01 Live fire cooking at its wicked BEST! The IQUE team will raise your BBQ IQ. - Carolyn Wells, Ph.B., Executive Director and co-founder, Kansas City Barbecue Society A lot of serious barbecue champions have been waiting to see what secrets would be revealed in Chris and Andy's book, and they are not going to be disappointed! These guys are both finely tuned chefs and hardcore pitmasters, a rare combination, and they've shared it all. I now understand how they won the world championship. The barbecue cookbook bar has just been raised. - Ray Lampe, Dr. BBQ, author of Ribs, Chops, Steaks, and Wings If there were ever a book that personified the ethos of the chef and brings it right into your kitchen, it is Wicked Good Barbecue. The audacious and tasty recipes showcase everything from the modern classics to serious in-your face-barbeque. Wicked Good Barbecue is a must for every grill aficionado. - Chris Schlesinger, coauthor of Thrill of the Grill and owner of East Coast Grill & Raw Bar in Cambridge, MA How did two guys from Boston win hundreds of barbecue ribbons, thirty Kansas City Barbecue Society championships, and the biggest prize of them all, the Jack Daniel's World Championship Invitational Barbecue? By standing over glowing coals and smoking barrels for days on end to develop barbecue recipes not just good, but wicked good as they say in New England. Award-winning chefs Andy Husbands and Chris Hart reveal their secrets to competition-winning barbecue - from the actual recipe that won the Jack Daniel's World Championship Invitational, to the 25-Step Championship Chicken that melts in your mouth and the American Royal First Place Beef Brisket, king of them all, hardest to master and unforgettable to eat when it's done right. Wicked Good Barbecue ain't your daddy's barbecue. It's just the best you've ever tasted. So if you want to cook competition-worthy chow, and you think you've got what it takes or want inspiration from the best; crack this book, pick up your tongs, and fire away. Wicked Good Barbecue is your guide to fun, fearless, and fantastic barbecue no matter where you're from.

The Smoke Shop's Backyard BBQ Andy Husbands, William Salazar, 2020-02-18 Every meal is better with BBQ! Make and enjoy recipes from Boston's popular Smoke Shop restaurant in your own backyard. Join Andy Husbands and Will Salazar as they share their secrets in The Smoke Shop's Backyard BBQ. Start off with a classic Backyard Barbecue featuring pulled pork, Twice-Smoked Pulled Chicken, deliciously simple brisket, and New Memphis Ribs. With a selection of the Smoke Shop's favorite sides, drinks, and desserts, it might seem like all you ever needed. Then they go further afield, as the following chapters bring smokehouse flavor home for every occasion: Make Taco Tuesday special with Brisket Ropa Vieja Tacos, Pulled Pork Quesadillas, BBQ Empanadas, Street Corn, The Smoke Shop Guac, and Tres Leches Minicakes. Amp up your next Cocktail Party with Pork Belly Pastrami Skewers, BBQ Peanuts, and smoked Oysters on the Half Shell, paired with a Downtown Derby cocktail. Get ready for Game Day at home, featuring Salt and Pepper Baby Back Ribs, Pork Belly Burnt Ends, The Smoke Shop's Famous Wings, and The Ultimate BLT Bar. Additional chapters include The Big Brunch, a Fancy Party, and even a Holiday Party to keep the BBQ going year round!

12 Bones Smokehouse Bryan King, Angela King, Mackensy Lunsford, 2018-10-16 Enjoy all the sought-after recipes from 12 Bones Smokehouse in Asheville, North Carolina, including their famous ribs, pulled pork, turkey, and chicken, plus iconic barbecue sauces like blueberry chipotle. In this newly updated edition of 12 Bones Smokehouse, you won't have to wait until your next trip to the restaurant to sample some of your favorite BBQ mains and sides. You'll find recipes that draw inspiration from all over the South (and sometimes the North), from old family favorites to new recipes invented on a whim. You'll enjoy page after page of the classics as well as 12 Bones' most popular specials and desserts, including: ·12 Bones' namesake ribs, pulled pork, smoked chicken, and other meaty goodness; ·more sides than you could possibly finish ·pies, cookies, and even a cake or two to satisfy any sweet tooth ·and—in this new edition—dozens of new recipes, including our best rib rubs and seasonal sauces! Spark the smoker and light up the grill; it's time to make the most flavorful meals you've ever had.

Diva Q's Barbecue Danielle Bennett, 2016-04-26 Diva Q, host of the hit TV show BBQ Crawl, brings us her backyard barbecue recipes, with more than 185 grilling favorites for absolutely everyone. Diva Q's (aka Danielle Bennett's) backyard barbecue book is packed with simple recipes for casual, down-to-earth family food. Get started with the six recipes you need to know most, then move to chapters on appetizers, pork, bacon (Diva Q's claim to fame), beef, fowl, seafood, sides, salads, slaws, breads and desserts, that take you from the basics to the best the barbecue world has to offer. Plenty of meatless options are included, including Portobello-Cheddar Burgers, Smokin' Good Sweet Potatoes with Bourbon Butter and The Ultimate Mac and Cheese. With more than just recipes, Diva Q takes all the guesswork out of grilling for you, with guidance on everything from getting great char marks, to picking the right meat--and even points you to her YouTube videos online for extra help. If it's got anything to do with barbecue, Diva Q has got you covered! Diva Q's Barbecue is an indispensable book for every backyard barbecuer, and the perfect companion when cooking for a crowd. So fire up the grill and invite your friends over--because life's too short for bad barbecue!

BBQ Revolution Mitch Benjamin, 2021-05-18 From classic, competition-winning recipes to boundary-pushing 'que, join the founder of Meat Mitch competition BBQ team and Char Bar Smoked Meat and Amusements for a BBQ Revolution! Mitch Benjamin has helped open BBQ restaurants in Paris, served his smoked meat to baseball legends at Yankee Stadium, and taken home some serious hardware from just about every major BBQ competition. In this book, he throws open the doors to his kitchen (or as he calls it, his “Mitchen”) and takes BBQ on a wild ride! The book starts with his behind the scenes look at competition BBQ and smoking, then winds its way through chapters both classic and creative: Learn the ins and outs of competition BBQ, including some of Mitch's award-winning recipes for sauces, rubs, and meats from brisket and burnt ends to short ribs and pork butt. Take a trip behind the scenes of Kansas City's Char Bar, with some of their most popular recipes like their burnt heaven and smoked chicken nuggets. Mitch even breaks out the smoking gun for some smoked cocktails! Next up, some truly revolutionary BBQ. Leave your expectations at home as Mitch showcases recipes with reverse smoking, sous vide, and other techniques. Master non-traditional mains including smoked salmon, jackfruit, bone marrow, and much

more. There's never "que" much of a good thing! In a full chapter on making the most of smoked meat, Mitch whips up Japanese steamed buns; candied pork belly; and barbeque-stuffed tacos, quiche, and poutine. Last but not least, Mitch shares some of his legendary sides and "amusements." Think addictive pimiento cheese, deviled eggs, whoopie pies, and more! Whether you're relatively new to BBQ or a seasoned pitmaster, you're sure to find new ideas, techniques, and flavors if you hang around with Mitch. What are you waiting for? Join the revolution!

Great Vegan BBQ Without a Grill Linda Meyer,Alex Meyer,2018-03-20 *Named one of the best new cookbooks for summer by The Washington Post!* All Your Favorite BBQ Dishes Made Deliciously Plant-Based! Great Vegan BBQ Without a Grill is the easy and convenient way to BBQ anywhere, anytime while keeping to your healthy vegan lifestyle. Linda Meyer and her daughter Alex take you on a tour of America's best BBQ, inspired by their family road trips to South Carolina, Louisiana, Texas and more. They'll show you how to easily replicate the smoky flavors and textures of classic BBQ meats using a grill pan or cast iron skillet—no outdoor grill or smoker required! Sink your teeth into Texas BBQ Brisket dripping with Big Mama's Homemade BBQ Sauce, and win the war on bland, crumbling veggie burgers with Smoky Chipotle BBQ Black Bean Burgers. Featuring more than 70 recipes, each paired with a mouthwatering photo, you can create a real hoedown with dishes such as "Honey" BBQ Ribz, Beer Braised Pulled "Pork" Sandwiches, BBQ Jerk Chick'n and Carolina Coleslaw. These amazing recipes will become your go-to vegan choices for all your BBQ cravings.

America's Best BBQ Ardie A. Davis,Chef Paul Kirk,2009-05-01 Only Ardie and Paul, the go-to sources on barbecue, can earn the trust--and the secret recipes--from some of the nation's barbecue legends. Tasty sides include tips, tricks, techniques, fun memorabilia, full-color photos, and firsthand recollections of tales from the pits culled from over a century of combined barbecue experience. With more than 100 recipes for mouthwatering starters, moist and flavorful meats, classic side dishes, sauces and rubs, and decadent desserts, this book should come with its own wet- nap. * Whether it's spicy or sweet, Texas or Memphis, this is the best collection of American barbecue recipes. * Ardie's BBQ alter ego, Remus Powers, PhB, has earned profiles in many barbecue books, tons of magazines, and more than a few national newspapers. He's graced the Food Network and PBS, appearing in various documentaries on 'cue and great American cuisine. * Paul has appeared on The Today Show, Discovery Channel, CBS This Morning, Talk Soup, and Anthony Bourdain's A Cook's Tour: In Search of the Perfect Meal. He was also featured in AARP's Modern Maturity Magazine, Saveur, and The Calgary Herald, and he has written articles for Food and Wine, Fine Cooking, and Chili Pepper magazine.

BBQ Makes Everything Better Aaron Chronister,Jason Day,2010-04-21 WINNER OF THE 2010 GOURMAND WORLD COOKBOOK AWARD FOR BEST BARBECUE BOOK Barbecue, the beloved cooking method of chefs and home cooks alike, yields delicious slow-cooked, aromatic meats, charred, juicy burgers, and tender, delectable vegetables. In BBQ Makes Everything Better, Aaron Chronister and Jason Day—two masters of the grill who were catapulted from their backyards to international fame with their invention of the Bacon Explosion—present mouthwatering, easy-to-follow barbecue recipes for any occasion. Including a thorough discussion of equipment, methods, and techniques for cooking well beyond the "Holy Trinity of BBQ" (ribs, pork, and brisket), BBQ Makes Everything Better shows that you can also make a perfect meal out of the "Ugly Stepchild of Barbecue"—chicken. Lighthearted in tone and full of clear, straight- forward instructions, BBQ Makes Everything Better is the complete barbecue cookbook. Find recipes and tips for: Burgers, Bacon, Fatties Party food and tailgates Barbecue and booze International barbecue Leftovers and lighter fare Desserts

Rodney Scott's World of BBQ Rodney Scott,Lolis Eric Elie,2021-03-16 IACP COOKBOOK OF THE YEAR AWARD WINNER • In the first cookbook by a Black pitmaster, James Beard Award-winning chef Rodney Scott celebrates an incredible culinary legacy through his life story, family traditions, and unmatched dedication to his craft. "BBQ is such an important part of African American history, and no one is better at BBQ than Rodney."—Marcus Samuelsson, chef and restaurateur ONE OF THE BEST COOKBOOKS OF THE YEAR: The New York Times, The Washington Post, Time Out, Food52, Taste of Home, Garden & Gun, Epicurious, Vice, Salon, Southern Living, Wired, Library Journal Rodney Scott was born with barbecue in his blood. He cooked his first whole hog, a specialty of South Carolina barbecue, when he was just eleven years old. At the time, he was cooking at Scott's Bar-B-Q, his family's barbecue spot in Hemingway, South Carolina. Now, four decades later, he owns one of the country's most awarded and talked-about barbecue joints, Rodney Scott's Whole Hog BBQ in Charleston. In this cookbook, co-written by award-winning writer Lolis Eric Elie, Rodney spills what makes his pit-smoked turkey, barbecued spare ribs, smoked chicken wings, hush puppies, Ella's Banana Puddin', and award-winning whole hog so special. Moreover, his recipes make it possible to achieve these special flavors yourself, whether you're a barbecue pro or a novice. From the ins and outs of building your own pit to poignant essays on South Carolinian foodways and traditions, this stunningly photographed cookbook is the ultimate barbecue reference. It is also a powerful work of storytelling. In this modern American success story, Rodney details how he made his way from the small town where he worked for his father in the tobacco fields and in the smokehouse, to the sacrifices he made to grow his family's business, and the tough decisions he made to venture out on his own in Charleston. Rodney Scott's World of BBQ is an uplifting story that speaks to how hope, hard work, and a whole lot of optimism built a rich celebration of his heritage—and of unforgettable barbecue.

BBQ Grill Thomas Ramsay,2019-08-09 BBQ Grill - The Secret That BBQ Masters Chef Doesn't Tell You, Barbeque Smoking, Barbecue Sauce, BBQ Menu If you are need of some great BBQ cookbook, this BBQ Grill - The Secret That BBQ Masters Chef Doesn't Tell You, Barbeque Smoking, Barbecue Sauce, BBQ Menu suit for you. In the book, you get to sample recipe for BBQ, barbecue menu, BBQ smoker, BBQ chicken, BBQ sauce etc. What this means is that you have variety and an opportunity to pick what works for you. If you are not feeling a certain recipe, no problem. You get full instructions on how to create great meals. You also get to be comfortable since the BBQ mission recipes are aimed at being healthy. It's simple BBQ cookbook is in high demand due to people wanting to eat healthier and have an easy time making the barbecue. With BBQ Grill - The Secret That BBQ Masters Chef Doesn't Tell You, Barbeque Smoking, Barbecue Sauce, BBQ Menu have meats of any great BBQ grill (Pork, Beef, Chicken and Ribs), a BBQ cookbook to the art of smoking meat, BBQ korean, BBQ chicken. And provides all you need to create everything from smokin' dinners to the ultimate BBQ feast. Certain foods are better suited for BBQ grill while others truly become magical during smoking. And then there are foods that can be cooked using either method. Those foods will have different flavors and textures depending on how you have cooked them. You get better tasting food and huge variety when it comes to making meals.

This Is My Meat Smoking Journal Black Stars Press,2019-06-14 No matter what kind of smoker you've got - Weber grill, Kamado Joe, Pit Boss grill, Traeger grill or Pit Barrel Cooker. No matter which ones you prefer - charcoal, woods, pellets, propane or electricity ... It's time to start keeping a record! This LARGE 8.5'x 8.5' logbook is a must-have accessory for every smoker & BBQ enthusiast. Journal is as important as a meat thermometer, butcher paper, brisket slicing knife, or even Traeger rubs. This is the handy, portable 6x9 pocket-sized notebook with 106 formatted log sheets. Whether you're a seasoned pro or a beginner, The Meat Smoking Journal will help you achieve your best barbeque yet! It also makes the perfect thoughtful gift for your favorite BBQ lover, grill or pitmaster.

Brother Jimmy's BBQ Josh Lebowitz,Eva Pesantez,Sean Evans,2013-03-01 "New York's favorite go-to barbecue chain is revealing its best-kept secrets" (New York Daily News). According to

owner Josh Lebowitz and executive chef Eva Pesantez, the foundation of Brother Jimmy’s success is the food. Incredible ribs. Country-fried steak. Pulled pork sandwiches. Blackened chicken. And of course, the delicious sides: from mac ‘n’ cheese to black-eyed peas. But beyond the food, there’s something more—Brother Jimmy’s is the place where people go to have a good time. Now, the restaurant’s recipes are presented for the first time, with more than one hundred recipes for starters, sides, beef, pork, chicken, seafood, rubs & sauces, and drinks & cocktails. From Hush Puppies with Maple Butter to Shrimp and Corn Fritters to Classic Pulled Pork with Slaw, these are the only recipes you’ll need to re-create your favorite restaurant recipes in your own kitchen.

Everyday Barbecue Myron Mixon,Kelly Alexander,2013-05-07 “Barbecue is a simple food. Don’t mess it up.” As the winningest man in barbecue, a New York Times bestselling cookbook author, and a judge on the hit show BBQ Pitmasters on Discovery’s Destination America, Myron Mixon knows more about smoking meat than any man alive. And now he’s on a mission to prove to home cooks everywhere that they can make great barbecue any day of the week—in the comfort of their own backyard or kitchen, no matter their skill level. Across the country at competitions and in his Pride & Joy Bar-B-Que restaurants, Mixon has proven that no other pitmaster’s food can touch his when he’s behind a smoker. But he doesn’t need fancy equipment to do it: He can cook delicious barbecue with any grill, smoker, or oven, even on the busiest weeknight, and you’ll be able to, too, with the nearly 150 recipes in Everyday Barbecue. Armed with Mixon’s advice and tips, you’ll discover that barbecue isn’t just for the Fourth of July and Labor Day; it’s for any day you feel like cooking it. So fire up your grill and get ready to cook incredible barbecue favorites such as Ribs the Easy Way, Myron’s Dr Pepper Can Chicken, and The King Rib sandwich and adventurous backyard fare like Pork Belly Sliders and Barbecue-Fried Baby Backs, plus leftover inspirations, delectable deserts, and even some drunken recipes! In Everyday Barbecue, you will find some seriously finger-lickin’ good barbecue recipes, including: • The Essentials: Turning any backyard grill into a smoker—Brisket the Easy Way, Ribs the Easy Way, The Only Barbecue Sauce You Need • Burgers and Sandwiches: Classic Hickory Smoked Barbecue Burger, The King Rib, Barbecue Pork Belly Sliders, Brisket Cheesesteaks, Barbecued Veggie Sandwiches • Smoked and Grilled: Perfect Grilled Rib Eyes, Whole Roasted Turkey with Bourbon Gravy, Myron’s Dr Pepper Can Chicken • Barbecue-Fried: Yes, first you smoke it, then you fry it—Baby Backs, Chicken Lollipops, Cap’n Crunch Chicken Tenders • Swimmers: Finger-Lickin’ Barbecue Shrimp-and-Cheese Grits, Smoky Catfish Tacos • Drunken Recipes: Bourbon Brown Sugar Chicken, Whiskey Grilled Shrimp • Barbecue Brunch: Pitmaster’s Smoked Eggs Benedict with Pulled Pork Cakes, Backyard Bacon • Plus, Salads and Sides, delectable Desserts, and Leftover inspirations! Baby Back Mac and Cheese, Tinga-Style Barbecue Tacos, Chocolate Cake on the Grill, and Grilled Skillet Apple Pie Loaded with nearly 150 recipes and mouthwatering photographs throughout, Everyday Barbecue serves up barbecue’s greatest hits (and more) in a fast, efficient way that you’ve never seen before. Praise for Everyday Barbecue “Mixon does an admirable job of showing grillers, smokers, and barbecuers how they can turn labor and time-intensive grilling and barbecue projects into weekday meals with a minimum of fuss in this to-the-point collection of 150 smoke-centered recipes. . . . It’s his ingenious use of leftovers that will make readers take notice as he offers suggestions for mountains of leftover brisket, pulled pork, or chicken. This approach—rather than a multitude of variations on ribs, pulled pork and a bevy of sauces—sets the book apart and make it a keeper.”—Publishers Weekly

101 Things To Do With A BBQ Steve Tillett,2005-02-14 This comprehensive guide to grilling includes 101 barbecue recipes from perfect steaks and burgers to appetizers, desserts and vegetarian options. Grill It Up author Steve Tillet is a master of the backyard cookout. In 101 Things To Do With a BBQ, he shares his secrets, tips, and a wide range of recipes that will inspire you to go beyond the ordinary barbecue offerings. Covering an array of barbecue sauces and rubs as well as seafood, side dishes, vegetables, and even pizzas, Tillett proves that the grill is your ideal summertime cooking option. This volume includes irresistible yet surprisingly simple recipes like Poppin' BBQ Popcorn, Blue Cheese Stuffed Mushrooms, Stuffed Tomatoes on the Grill, Grilled Onion Bloom, Seafood Pesto Pizza, Doc's Dry-Rub T-Bone Steak, Roberto's South American Lime Ribs, Andie's Angelic BBQ Burgers, Scott's Tantalizing Dry Rub Chicken, Grant's Monday Night Special Buffalo Wings, Parmesan Grilled Halibut, and even desserts like Chocolate Banana Bang-a-rang.

Wiley's Championship BBQ Wiley McCrary,Janet McCrary,Amy Paige Condon,2014-03-05 Recipes for ribs, rubs, and much more from Savannah’s legendary “BBQ General.” Wiley McCrary has spent more than thirty years preaching the gospel of the Church of the Holy Smoke. As a dedicated evangelist of the ‘cue and prize-winning owner of Wiley’s Championship BBQ in Savannah, Georgia, he hopes that this photo-filled cookbook will successfully dispel the myths and mysteries behind good barbecue and teach everyone what they’re capable of doing on their own. The techniques and recipes in this cookbook don’t favor one region over another, and cover all manner of animal—from cow, pig, and sheep to bird, fish, and shellfish—along with the best marinades, rubs, sauces, sides, drinks, and desserts to go on ‘em, along with ‘em, or after ‘em. Also includes info on grills, smokers, Wiley’s favorite suppliers and cookbooks, and more

Pitmaster Andy Husbands,Chris Hart,2017-03-15 Step up your barbeque game. Pitmaster is the definitive guide to becoming a barbecue aficionado and top-shelf cook from renowned chefs Andy Husbands and Chris Hart. Barbecue is more than a great way to cook a tasty dinner. For a true pitmaster, barbecue is a way of life. Whether you're new to the grill or a seasoned vet, Pitmaster is here to show you what it takes to truly put your barbeque game on point. Recipes begin with basics, like cooking Memphis-style ribs, and expand to smoking whole hogs North Carolina style. There is no single path to becoming a pitmaster. Barbecue lovers are equally inspired by restaurants with a commitment to regional traditions, competition barbecue champions, families with a multi-generational tradition of roasting whole hogs, and even amateur backyard fanatics. This definitive collection of barbecue expertise will leave you in no doubt why expert chefs and backyard cooks alike eat, live, and breathe barbecue. Pitmaster features: Specific tips and techniques for proper smoker operation—the cornerstone of all successful barbecue recipes—using Weber, Offset, Kamado, and other classic smoker styles A backyard cooking chapter offering the basics of becoming a successful barbecue cook Spotlights on specific regional barbecue styles, such as Texas, Kansas City, and the Carolinas, which set the stage for more advanced barbecue techniques and recipes, such as Butterfly Pork Butt Burnt Ends and Central Texas Beef Ribs An exploration of new styles of barbecue developing in the North Chris and Andy’s secret competition barbecue recipes that have won them hundreds of awards Regional side dishes, cocktails, and simple desserts A guest pitmaster in each chapter who is an expert in their given region or style of barbecue cooking. Guest pitmasters include: Steve Raichlen (author and host of Project Smoke on PBS), Jake Jacobs, Sam Jones (Skylight Inn and Sam Jones Barbecue), Elizabeth Karmel (Carolina Cue To Go), Tuffy Stone (Q Barbecue), Rod Gray (eat bbq), John Lewis (Lewis Barbecue), Jamie Geer (owner of Jambo Pits) and Billy Durney (Hometown Bar-B-Que)

Grilling with House of Q Brian Misko,2015-02-23 Grilling with House of Q is part handsome cookbook, part instruction manual and part story collection. The result is that rare volume that entertains and becomes your go-to for delicious, no-fail smoked ribs, shrimp tacos, pulled pork and pit beans - or burritos, mac 'n' cheese and baklava - all prepared on your grill and all eagerly anticipated by friends, backyard neighbours and barbecue judges. Brian Misko is co-owner of House of Q, a competition BBQ team based in Surrey, BC. His BBQ Tips segment is now seen regularly on Global TV BC's Morning News.

America's Best BBQ—Homestyle Ardie A. Davis,Paul Kirk,2013-05-07 Take your backyard cookouts to a new level. “Davis and Kirk explore the world of competition barbecue and share tips and recipes straight from the champs.” —The Edwardsville Intelligencer It began with one simple question: What do championship barbecuers love to cook for themselves, when there are no rules but

the simple laws of physics and basic chemistry? With more than thirty years of barbecue contest experience apiece, Ardie A. Davis, professional barbecue judge and barbecue historian extraordinaire, and KC Baron of Barbeque Paul Kirk, with a slew of awards under his belt—including seven world championships—were just the guys to ask it. America’s Best BBQ—Homestyle collects the best backyard cookout recipes from people who have gone pro. Some of the recipes are former competition winners that have earned a constant place at the family table. Others are foods that teams like to make (and share) while they tend their fires on contest day. A few are old family recipes passed down for generations. And some are even the result of ingenious experiments in the kitchen and at the grill. Most are easy. All are sure to win the hearts of friends and neighbors at your next family cookout. Also included are tips and advice on everything from meal prep to gadgets, some basics to get you started, a few tall tales from the pits, and tons of photos of the dishes and the pitmasters who make them. This is the only book you need to become “the envy of the subdivision, the pride of the campground, and the host with the most at the next tailgate party” (The Self Taught Cook).

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Bbq House 11 Introduction

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