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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

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Customer Reviews

Will Budiaman is a New York City-based food writer and recipe developer. He is the author of

Handcrafted Bitters and the forthcoming Be the BBQ Pitmaster (May 2016). He is a graduate of the International Culinary Center and is a recipe tester for the R&D kitchen at Maple. Previously, he served as a web producer for Bon Appétit and Epicurious, and as an editor at The Daily Meal, where he ran the test kitchen. For more information visit willbudiaman.com.

I totally feel like I could enter and win one of those BBQ competitions after reading this book. I know about those BBQ competitions because this book tells where they are and how much you can win. Clearly, I have been wasting my time in the kitchen. I need to be outside fiddling with a smoker and signing up to win big money. It has so much information and even some pictures. I liked that it explained the difference between smoking and grilling. Who knew? It gives smoker maintenance which I would have not thought about half of those things. Another wonderful part of this book is it lists different woods and tells what flavors they have for the meat. Again, who knew? I am not one to give books as gifts, but this would be a perfect book to give those newlyweds or a graduate. I did receive this book for free for review purposes.

I opened this book (digitally) with an open mind and I was eager to learn. This book has over 95 recipes and it teaches you how to smoke brisket, ribs, pulled pork, and more BBQ. The recipes are labeled beginner, intermediate and advanced so you know what you are getting into when you start a recipe. The illustrations are really nice and I like how the recipes are broken down so that you can easily follow the steps. Each recipe includes the serving size, prep time, cook time and the recommended wood to use in your smoker. It even has a troubleshooting section at the end of each recipe in case you come across an issue. I highly recommend this book to anyone looking to learn about smoking BBQ. I received this for free in exchange for my review but all opinions are my own!

Great book with tons of advice for a real barbecue talks on the difference between grilling and barbecuing and types of smokers and what meats are best for smoking. Tons of delicious looking recipes included for each type of meat as well as great marinades and sauces to pair with them. I have never used a smoker before and this book has opened me up to a new experience I'm now excited and motivated to get my own smoker and try out these delicious recipes with my husband. I love how detailed each recipe is and how the book guides you through the smoking process and gives you all the advice you need for the perfect real barbecue not grilling but a real smoker barbecue. disclaimer: I received this in exchange for my honest and unbiased review

This book is arguably an invaluable guide for anyone interested in mastering the art of barbecue, be they a novice or an expert. It contains a very diverse collection of recipes that one can undertake when barbecuing. These include everything from Smoked Thanksgiving Turkey with poultry, to Winner Take All Baby Back Ribs with pork, to Holiday Prime Rib with beef. Along with giving you the opportunity to make some great meals, the book also gives an interesting, informative history about barbecuing and how it came to be. Furthermore, it directs the reader to an understanding of the different styles of barbecue like Texas and Kansas City. Finally, it offers some extremely helpful tips from barbecue masters around the United States that are a great benefit to anyone who picks this book up. So, if you are eager to start barbecuing or want to improve your skills, you should get this book. You will be smoking your meat better than you imagined in no time.

What an incredible cookbook! Seriously, we LOVE BBQ, and we have never smoked anything before. This is GREAT! Not only does the cookbook go over everything you need to know about smoking meats, It even covers over the cuts of the meats that are better for smoking! Perfect for a beginner like my husband and I. I have to tell you, I have not used any of the recipe's in here as of yet, as we have been super busy. But, I have been reading and I am super excited to try really soon! I cannot wait to try the "Brined Bacon-Wrapped Chicken Breasts". We are all about Bacon here! The photos are great! Made me so hungry looking at them! I received this cookbook for review purposes, all opinions are mine!

This book is a very good introduction to the art of smoking. It is very versatile as it is good for beginners as well veteran smokers, who are looking for new recipes. I liked the way the book was organized with an introduction to smoking and how a smoker works and then leading into the recipes. I think this is a good book to pair along with any new smoker purchase as it talks about the process of smoking and would be good to read before you begin smoking. The recipes section of the book has uncommon smoking items like salmon, duck, and cheese as well as smoking staples like ribs, pulled pork, and brisket. It also includes side dishes which was part of the reason I purchased this book over others. The book itself is flexible in design and includes vibrant pictures and drawings which help to break up the recipes and instructions.

I love to BBQ, but I usually just guess and sometimes things just turn out horrible. I knew that I had to find something that would help me. Then I saw this Real BBQ by Rockridge Press and knew that this book would truly help me. This book is amazing, the first couple of chapters are there to help

you set up and show you the right way of grilling. Then there are so many great recipes in this book, for any occasion, and for any level of griller. There are so many tips, tricks and ideas in this book that I think any guy would love this for a Father's Day gift, or birthday gift, or just because, I promise that they will love it!!

if you're looking for a really easy guide to fixing some barbeque then this is a good book to get started on some praise worthy foods. There is some great background material on bbq from different regions to also give you some conversation starters when you have some friends over to sample your efforts. I tried the Carolina-style Picnic Shoulder recipe and my husband declared it to be our best pulled pork bbq ever! The simple cole slaw recipe does indeed go well with the smoked pork sandwiches and we also loved the Wild West baked beans as a side. Our neighbors as well as I were glad I received this wonderful cookbook to review!

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