

Americas Best Bbq Homestyle What The Champions Cook In Their Own Backyards

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Discover the secrets to authentic American BBQ with 'America's Best BBQ Homestyle: What The Champions Cook In Their Own Backyards'. This cookbook reveals the cherished homestyle BBQ recipes and techniques used by champion BBQ chefs, allowing you to recreate mouthwatering BBQ flavors in your own backyard. Learn insider tips and tricks to elevate your BBQ game and impress your friends and family with competition-worthy dishes.

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America's Best BBQ—Homestyle

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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America's Best BBQ - Homestyle

Take your backyard barbecue to a whole new level! Davis and Kirk tossed out the rulebooks and collected the best backyard barbecue recipes from pitmasters who have gone pro. Some are competition winners, some are family recipes passed down for generations, and all are sure to win praise at your next barbecue.

America's Best BBQ

Hungry for something different? Then try America's Best BBQ. Here, two of the world's top barbecue experts present their favorite barbecue recipes from across America. 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, PhD, 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.

America's Best Ribs

In addition to 100 mouthwatering recipes for rock-your-world ribs and delicious sides and desserts to complement them, this more-than-a-cookbook also includes tips for competitive barbecuing, juicy stories and lore from backyards and competitions, and tons of full-color photographs that showcase America's barbecue scene at its best--

Dr. BBQ's Big-Time Barbecue Cookbook

Delicious slow-smoked barbecue is a star-spangled American specialty, and there's nobody who knows how to put a barbecue smile on people's faces like Ray Lampe, the barbecue chef better known as Dr. BBQ. In Dr. BBQ's Big-Time Barbecue Cookbook, Ray shows every backyard chef how to bring the slow-smoked goodness of real barbecue to the table with a minimum of fuss and a maximum of finger-lickin' goodness. In chapters devoted to equipment, tools, and fuel, he shows readers how easy it is to prepare authentic barbecue with the best rubs, marinades, and mops this side of Arthur Bryant's. Dr. BBQ parts with some of his most treasured recipes so that your picnic table can groan with the likes of: Dr. BBQ's Big-Time Competition Brisket Dirty Dick's Cajun Ribeye Roast Meat Loaf for Lisa Marie Kansas City--Style Pork Butt Backyard Championship Ribs Chicago-Style Rib Tips Cured and Pecan-Smoked King Salmon Dr. BBQ's Sweet and Spicy Pork Loin Paradise Ridge Stuffed Lobster Sherry Butter Turkey Pork Chops Rancheros In a book filled with great recipes, surefire techniques, and tall tales from the barbecue trail, Dr. BBQ brings the best of American barbecue to you and your family.

Best Backyard BBQ Recipes from Around the World

Be adventurous and bring the flavors of the World's best BBQ recipes in your own backyard! Barbecuing is the oldest cooking method that ever existed. Thousands of years ago, our ancestors roasted meat and vegetables over the campfire. Today, the situation is no different - we grill various foods and enjoy eating with our family and friends. This book offers 100 barbecue recipes from all the region of the World including: North America The Caribbean South America Asia Europe Africa Oceania Inside find: A brief description of barbecuing methods used around the World Meat safety measures Cooking tips for a successful barbecue Grilling charts for food safety 100 recipes from around the world such as: - Carolina Pulled Pork Sandwich - Mexican Fish Tacos - Barbecued Steak with Green Beans and Chimichurri Sauce - Hot and Sweet Barbecued Salmon - Caribbean Grilled Chicken - Traditional Drunken Grilled Chicken - Backyard Barbecue Jerk Grilled Chicken - Cuban Spicy Mojo Chicken - Argentinian Skewers with Steak Sauce - Vietnamese Grilled Pork with Noodles - Spicy Chicken Kebabs with Papaya Salad - Barbecued Prawns with Garlic and Soy Sauce - Korean-style barbecued Chicken - Adana-style Kebab - Grilled Fillets with Salt Koji - Traditional Malaysian Chicken Satay - Barbecued Chicken from Tuscany - Greek-style Barbecued Seafood - Spanish Shrimps with Garlic and Thyme - Barbecued Chicken with Piri-Piri Sauce - Moroccan-Style Lamb Kebabs - Grilled Lamb Sossatie - Grilled Mechoui with Yogurt and Mint - Traditional South African Braai - Whole Brined Fish with Ujeni Ndiwo and Nsima - Barbecued Swordfish - Filipino-style Pork Skewers - Australian Steak with Grilled Corn Cobs Let's grill! Scroll back up and click buy to order your copy now! "

Championship BBQ Secrets for Real Smoked Food

A complete guide to the popular favorite of BBQ fans everywhere. This comprehensive guide to the art of slow smoking on the BBQ will appeal to any outdoor chef. How-to instructions introduce lovers of all things barbecued to smoking methods while the recipes reflect the rich diversity of smoked foods, showing how to smoke almost anything from fruit, nuts and cheese to ribs, brisket and fish. Smoking takes longer than simple grilling, and requires new techniques to be mastered for best results. The book tells how to use any type of barbecue equipment for smoking, whether a simple kettle grill, a competition smoker, or a cold smoker. It also addresses: *Using various types of woods *Building an indirect fire *Preparing food for smoking *Avoiding the Seven Sins of Smoking *Using brines, marinades, rubs, slathers, bastes, glazes, and sauces The 300 carefully selected recipes are organized by ingredients to provide easy access and offer new inspirations for the ultimate in smoked foods: *Flower of the Flames Rib Rub *Blackberry Merlot Marinade *Stuffed Smoked Tomatoes *Cold-Smoked Fruit Salsa *Apple-Smoked Salmon with Green Grape Sauce *Pecan-Smoked Apricot Chicken Wings *Smoked Flank Steak with Beefy Barbecue Mop With its mouthwatering recipes plus handy smoking and doneness charts, timetables, and instructions for various foods types, Championship BBQ Secrets for Real Smoked Food is a superb guide to an increasingly popular method of backyard cooking. AUTHOR: Karen Putman is a prize-winning chef and dedicated barbecuer who has won many contests on the competition barbecue circuit, including a grand championship in The American Royal and several world championships. She has her own line of barbecue sauces and lives in Kansas City. 16 pages of colour photographs

Barbecue Cookbook

Enjoy simple and delicious barbecue meat and fish recipes. Featuring 140 of the best ever barbecue recipes from various cultures. It includes a step by step guide on preparing these meals and how to make each dish special. These recipes will make you a master of the grill, a true champion in their own backyard. Includes a recipe journal for your own barbecue recipes.

John Willingham's World Champion Bar-B-q

Bar-B-Q aficionados from around the world pilgrimage to Memphis for John Willingham's famous, braggin' rights Bar-B-Q Feisty debates have erupted right there, in the midst of fire and smoke, over whether Willingham's ribs with Memphis-style sauce or his World Champion Brisket rubbed with Hot Seasoning are his best. And no one goes home before they've had his gooey, rich shoofly pie. Authentic Bar-B-Q is as American as the Fourth of July, but often it takes a search party to find the real thing. Now, for the first time, John Willingham, winner of more major grand champion Bar-B-Q awards than anyone else in history, shares his celebrated recipes for a complete Bar-B-Q feast. At the heart of this book are Willingham's acclaimed recipes for mouthwatering beef, pork, fish, and chicken Bar-B-Q. Here are clear instructions for determining what type of cooker to use; laying a perfect fire to minimize smoke and maximize taste; preparing and using assorted dry rubs and marinades; getting a rich,

marbled taste out of any cut of meat. The result is such triumphs as Grilled Pork Loin Roast, tender on the inside, golden on the outside; fresh, subtle Herbed Shrimp with Basil; Honey Mustard-Glazed Ribs that can be prepared in a snap; and Hot Sauce-Marinaded Chicken. But it's not just the perfectly prepared meats and sauces on which Willingham lavishes special attention. No Bar-B-Q feast would be complete without starters, salads, fixin's, slaws, and dessert. And Willingham has the blue ribbon recipes for them all. Take, for example, his Smokin' Fastball Wings cooked overhickory or apple wood, melt-in-your-mouth Angel Biscuits, or stand-up spicy Cajun Coleslaw. To cool off, there's Grandma's Raisin Bread Pudd'n with Rum Sauce, Old-Fashioned Custard Pie, or rich Maple Sauce spooned over ice cream to mention just a few, for dessert. John Willingham explains what real Bar-B-Q is and isn't--and provides the techniques and tips that have won him accolades but are so simple even a backyard 'cuer can use them. Down-home and authentic, John Willingham's World Champion Bar-B-Q is the sourcebook for weekend enthusiasts and world-class chefs ready to follow in the Willingham tradition of creating delicious Bar-B-Q masterpieces.

Brother Jimmy's BBQ

"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.

Daily Soup Cookbook

The meal-in-a-bowl brews at the Daily Soup, a Manhattan food chain, excite customer devotion. Now Leslie Kaul, the stores' executive chef, along with the owners, offer The Daily Soup Cookbook, a collection of 200 favorite recipes for soups, stews, and stocks. These straightforward formulas, drawn from a globe-spanning repertoire, will please cooks of all kinds, from beginners to the accomplished. Organized by ingredients such as vegetables, beans, grains, and fruit, the recipes include old favorites like French Onion and Chicken Matzoh Ball soups, as well as less familiar brews such as Jamaican Pumpkin soup, Shrimp and Scallop Seviche, and Poblano Corn Chowder. In addition to a chapter devoted to chilis--Braised Pork Chili with Black Beans and Corn is a particular winner--the authors provide notes on ingredients and techniques, historical asides, and a series of tongue-in-cheek sidebars, offering, for example, the Periodic Table of Soups and Baby Names for the New Millennium ("Art E. Choke" is one). If these digressions aren't always apt, there are always the soups, with several pi+ce de r+sistance examples--Peking Duck; Lamb, Artichoke, and Rosemary Stew; and Saffron Mussel soup--guaranteed to please. A final section on stocks provides basic soup building-block information, and Things to Do with Leftover Soups offers next-day options, should any of the delicious bowls not be devoured instantly. --Arthur Boehm

Bobby Flay's Barbecue Addiction

The man who got America fired up about grilling now extends his serious outdoor skills to low and slow barbecue and the intoxicating flavors of wood smoke. You've always known the best grilling recipes come from chef-restaurateur and Food Network star Bobby Flay. Now, just as on his Emmy award-winning show of the same name, Bobby turns his attention to true barbecue in Bobby Flay's Barbecue Addiction. With this book you get the best of both worlds and can decide whether to barbecue Tuscan Rosemary Smoked Whole Chickens or quickly grill some Pimiento Cheese-Bacon Burgers, depending upon your craving. Here is everything you need for a great backyard bash: pitchers of cold drinks, such as Sparkling Bourbon Lemonade, and platters of starters to share, like Grilled Shrimp Skewers with Cilantro-Mint Chutney, and inventive sides, including New Potato-Corn Chowder Salad. You'll also find tons of helpful information on the pros and cons of different cookers, fuels, woods, and grilling gear; how to light and tend a fire; how to tell when your steaks are done; as well as Bobby's top ten tips for the perfect cookout. With 150 recipes and 100 color photographs, Bobby Flay's Barbecue Addiction is the new outdoor cooking manifesto for fellow worshippers of smoke, fire, and good times.

Big Bob Gibson's BBQ Book

Winners of the World Championship BBQ Cook-Off for six years in a row and with hundreds of other contest ribbons as well, nobody does barbecue better than Big Bob Gibson Bar-B-Q in Decatur, Alabama. Chris Lilly, executive chef of Big Bob Gibson Bar-B-Q and great-grandson-in-law of Big Bob himself, now passes on the family secrets in this quintessential guide to barbecue. From dry rubs to glazes and from sauces to slathers, Lilly gives the lowdown on Big Bob Gibson Bar-B-Q's award-winning seasonings and combinations. You'll learn the unique flavors of different woods and you'll get insider tips on creating the right heat—be it in a charcoal grill, home oven, or backyard ground pit. Then, get the scoop on pulled pork, smoked beef brisket, pit-fired poultry, and, of course, ribs. Complete the feast with sides like red-skin potato salad and black-eyed peas. And surely you'll want to save room for Lilly's dessert recipes such as Big Mama's Pound Cake. Loaded with succulent photographs, easy-to-follow instructions, and colorful stories, Big Bob Gibson's BBQ Book honors the legacy of Big Bob Gibson—and of great barbeque.

Damn Delicious

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'—each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Fire and Smoke

Grill like a pro with 100 expert recipes—and tips—in this cookbook from Big Bob Gilson Bar-B-Q's executive chef, Chris Lilly. World champion pitmaster Chris Lilly combines the speed of grilling with the smoky flavors of low-and-slow barbecue for great meals any night of the week, no fancy equipment required. Cook trout in a cast-iron skillet nestled right in smoldering coals for a crispy yet tender and flaky finish. Roast chicken halves in a pan on a hot grill, charring the skin while capturing every bit of delicious juice. Infuse delicious smoke flavors into fruits and vegetables, even cocktails and desserts. Fire and Smoke gives you 100 great reasons to fire up your grill or smoker tonight.

Sally's Baking Addiction

Updated with a brand-new selection of desserts and treats, the Sally's Baking Addiction Cookbook is fully illustrated and offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss!

Sugar Rebels

Crazy, fun, colourful baking powered by positivity and strength – that's Sugar Rebels! Sugar Rebels is the book that fans of The Scrان Line have been waiting for. It features its host and creator Nick Makrides' signature delicious and sometimes outrageous cupcakes, macarons and cakes – some old favourites, some exciting new recipes – presented alongside the story of The Scrان Line and Nick's path to success online and as a role model for the LGBTQI+ community.

Barbecue Sauces, Rubs, and Marinades--Bastes, Butters & Glazes, Too

Every griller's secret weapon! Transform meats and seafood, vegetables and desserts into world-class barbecue with the flavor foundations, wet and dry, that give grilled food its character, personality, depth, and soul. Chile-fired rubs, citrusy marinades, buttery bastes, pack-a-wallop sauces, plus mops, slaters, sambals, and chutneys—this cornucopia of more than 200 recipes draws on irresistible Thai, Mexican, Indian, Cajun, Jamaican, Italian, and French cuisines, plus those big flavor building blocks from America's barbecue belt. Barbecue Hall of Famer Steven Raichlen shows how to add the expert touch to every dish in your repertoire, from transforming a simple steak to electrifying an exotic kebab. Includes a step-by-step guide to building a signature barbecue sauce and recipes for more than 30 outrageous main dishes.

Melba's American Comfort

Wilson invites you to experience the delicious foods of her heritage. She melds the down-home country cooking of her Southern roots with the urban cultural influences of New York City. Also included is a treasure trove of delightful stories and wisdom from the heart of her bustling kitchen.

Cool Smoke

Five time Barbecue World Champion Tuffy Stone's complete guide to barbeque Flame, smoke, and meat—these simple elements combine to make great barbecue. Creating the perfect bite of tender, spicy, smoky barbecue is a science and an art form, and Tuffy Stone—five time World Champion Pitmaster, co-host and judge of Destination America's BBQ Pitmasters, and co-owner of the award-winning Q Barbecue restaurants—has mastered it. Cool Smoke is the distillation of all his years of experience and wisdom. Inside you'll find a wealth of barbecue information including: - How to choose the right cooker - The best way to trim a cut of meat - How to prepare your own brines, rubs, and sauces - Insider tips and hints for taking on the competition circuit - Over 100 creative, delicious recipes to make you a barbecue master The recipes include classic barbecue dishes with updated preparations like Smoked Ribs with Cherry Barbecue Sauce, Dove Breasts with Crispy Bacon and Chipotle White Sauce, and even the Holy Grail of barbecue: the Whole Hog. As no plate of 'cue is complete without a generous helping of sides, there are also recipes for Corn Pudding with Poblano Pepper, Collard Greens with Pepper Relish, and Pineapple Hot Pot, along with delicious desserts like Frozen Coconut Lime Pie. For backyard barbecuers who are interested in taking on the competition circuit, Cool Smoke offers tips and tricks from one of the best in the business. Stone's competition secrets—gleaned from more than a decade of success on the circuit—have never before been shared beyond the walls of his cook school in Richmond, Virginia. Cool Smoke gives an insider's look behind the scenes and offers advice on creating perfect competition turn-ins that have made Stone a World Champion five times over. With mouthwatering recipes, over 200 hundred color photos, essential guides to cookers and equipment, and expert advice, Tuffy Stone's Cool Smoke is the definitive guide to all things barbecue.

Paul Kirks Championship Barbecue

The secret's in the sauce! Every backyard chef yearns to be known for that special brew that earns him or her a reputation as a barbecue pro. Paul Kirk's Championship Barbecue Sauces gives the outdoor cook a tasty head start. At its heart are over 50 sauces, from Granddad's Hotshot Sauce, Sweet Kansas City Sauce, and The Rib Doctor's Sauce to Smoky Peach Sauce and Berry Berry Sauce. Dozens of marinades get any food ready for the fire, and a bounty of rubs and mops will turn the most casual griller into a certified pitmaster. For extra pleasures once the food is served, there are zesty salsas and relishes, and even homemade mustards and ketchups. Each recipe points to the meats, fish, or vegetables it complements best. And, in several sections called "Master Classes," readers learn how to concoct their own signature rubs and sauces out of the basic components: sugars, salts, acids, and spices.

Franklin Steak

The be-all, end-all guide to cooking the perfect steak—from buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel—from the James Beard Award-winning team behind the New York Times bestseller Franklin Barbecue. "This book will have you salivating by the end of the introduction."—Nick Offerman Aaron Franklin may be the reigning king of brisket, but in his off-time, what he really loves to cook and eat at home is steak. And it's no surprise that his steak is perfect, every time—he is a fire whisperer, after all, and as good at grilling beef as he is at smoking it. In Franklin Steak, Aaron and coauthor Jordan Mackay go deeper into the art and science of cooking

steak than anyone has gone before. Want the real story behind grass-fed cattle? Or to talk confidently with your butcher about cuts and marbling? Interested in setting up your own dry-aging fridge at home? Want to know which grill Aaron swears by? Looking for some tricks on building an amazing all-wood fire? Curious about which steak cuts work well in a pan indoors? Franklin Steak has you covered. For any meat lover, backyard grill master, or fan of Franklin's fun yet authoritative approach, this book is a must-have.

The Chicago Food Encyclopedia

The Chicago Food Encyclopedia is a far-ranging portrait of an American culinary paradise. Hundreds of entries deliver all of the visionary restaurateurs, Michelin superstars, beloved haunts, and food companies of today and yesterday. More than 100 sumptuous images include thirty full-color photographs that transport readers to dining rooms and food stands across the city. Throughout, a roster of writers, scholars, and industry experts pays tribute to an expansive--and still expanding--food history that not only helped build Chicago but fed a growing nation. Pizza. Alinea. Wrigley Spearmint. Soul food. Rick Bayless. Hot Dogs. Koreatown. Everest. All served up A-Z, and all part of the ultimate reference on Chicago and its food.

L.A. Mexicano

Richly photographed and authentically local, LA Mexicano showcases LA's famously rich and complex Mexican-food culture, including recipes; profiles of chefs, bakers, restaurateurs, and vendors; and neighborhood guides. Part cookbook, part food journalism, and part love song to LA, it's the definitive resource for home cooks, hungry Angelenos, and food-loving visitors. With a foreword by Taco USA's Gustavo Arellano.

Franklin Barbecue

NEW YORK TIMES BESTSELLER • A complete meat and brisket-cooking education from the country's most celebrated pitmaster and owner of the wildly popular Austin restaurant Franklin Barbecue. When Aaron Franklin and his wife, Stacy, opened up a small barbecue trailer on the side of an Austin, Texas, interstate in 2009, they had no idea what they'd gotten themselves into. Today, Franklin Barbecue has grown into the most popular, critically lauded, and obsessed-over barbecue joint in the country (if not the world)—and Franklin is the winner of every major barbecue award there is. In this much-anticipated debut, Franklin and coauthor Jordan Mackay unlock the secrets behind truly great barbecue, and share years' worth of hard-won knowledge. Franklin Barbecue is a definitive resource for the backyard pitmaster, with chapters dedicated to building or customizing your own smoker; finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and of course, cooking mind-blowing, ridiculously delicious barbecue, better than you ever thought possible.

SOUTHERN LIVING Slow Cooker

Southern Living Magazine presents Slow Cooker.

Michigan's Upper Peninsula

"Winner of MasterChef Season 7 on Fox"--Cover.

My Modern American Table

The Ultimate Wood Pellet Grill Smoker Cookbook is the backyard bible for perfect smoking with over 100 classic BBQ recipes and a user-friendly reference to popular pellet grills. Succulent meats, sizzling sides, and smokin' good flavor--you don't need to be a pro to barbecue like one. For the backyard cook who wants to bring more heat to their grilling game, The Ultimate Wood Pellet Grill Smoker Cookbook gives you everything you need to master wood pellet smoking. This smoker cookbook gets things fired up with a fool-proof guide on how to use your wood pellet grill, including pellet pairing advice to get the best wood-fired flavor for every cut of meat. With 110 downright delicious recipes for classic and modern favorites like Baby Back Ribs and Smoke-Fried Chicken, The Ultimate Wood Pellet Grill Smoker Cookbook is your go-to reference for great grilling made easy. The Ultimate Wood Pellet Grill Smoker Cookbook brings sweet and savory wood-fired flavor to your table, with: A how-to guide that covers everything from buying your wood pellet grill to preparing for some seriously savory barbecue action. 100 + recipes that include classic and new BBQ favorites for poultry, pork, beef, fish and seafood,

vegetables, sides, cheese, nuts, breads, desserts, rubs and sauces. Handy charts that help guide timing and temperature, pellet pairing for flavor, plus diagrams of popular beef and pork cuts. For game days, holidays, or everyday grilling with family or friends, The Ultimate Wood Pellet Grill Smoker Cookbook makes mouthwatering BBQ easy for everyone to enjoy.

The Ultimate Wood Pellet Grill Smoker Cookbook

From two-lane highways and interstates, to dirt roads and quaint downtowns, every road leads to delicious food when traveling across Alabama the Beautiful. In this new cookbook from Great American Publishers, Anita Musgrove serves up a well-researched and charming guide to the state's best back road restaurants. This is not your usual guide to high-priced, white-tablecloth restaurants. These are hidden gems that most people would never discover unless they lived in these little small towns. Musgrove surveyed the people who know these restaurants best... locals! Using their suggestions, she invited only the most established, well-known, highly-rated restaurants to participate in this unique guide to Alabama diners, eateries, drive-ins, hole-in-the-wall restaurants, and unique dives.

Alabama Back Road Restaurant Recipes

"From back-of-an-envelope list to flower-filled paradise - Brilliant and Wild: A Garden from Scratch in a Year gives even the most inexperienced gardener the chance to create a beautiful and wildlife-friendly outdoor space - from nothing - in just twelve months. This highly practical book shows how satisfying and surprisingly simple growing a garden from scratch can be, by: Providing clear step-by-step instructions for making a low-maintenance garden that will flourish within months and be fully established within a year. Focusing on perennial plants that are easy to grow, loved by wildlife and look more beautiful every year. Illustrating the text with photographs showing the author making her new perennial garden in just one year"--Publisher's description

Brilliant and Wild

The answer to better balance, health and vitality is in your hands: with a few simple steps discover improved energy levels, better sleep, healthy weight, clear skin and more! The human body is complex – it is a delicate balance of systems working together to keep us at optimal health. And we are disrupting it. Instead of working with our bodies, we are constantly stressing them, with toxins and pollutants, with unhealthy lifestyles and high stress levels, with nutrition-poor diets and sedentary lifestyles. We have become hopelessly out of sync with our natural rhythms. By following a simple nutritional plan and easy lifestyle principles, we can bring our bodies back in tune and reap the rewards of uninterrupted mother nature. Sumptuous vegan recipes ranging from Cherry Cacao Teff Pancakes, Beetroot and Carrot Burgers and Healing Shiitake Mushroom Miso Soup, to Yellow Ayurvedic Dahl, Delicata Squash and Black Rice Salad and Salted Maca Caramel Nourish Balls help balance our bodies and improve our nutritional health. With expert advice, lifestyle tips, and delicious plant-based recipes, let The Happy Balance be your trusted guide to a vital and energized life. Put you back in control of you.

The Happy Balance

Combining the winning elements of proven training approaches, motivational stories, and innovative recipes, No Meat Athlete is a unique guidebook, healthy-living cookbook, and nutrition primer for the beginner, every day, and serious athlete who wants to live a meatless lifestyle. Author and popular blogger, Matt Frazier, will show you that there are many benefits to embracing a meat-free athletic lifestyle, including: - Weight loss, which often leads to increased speed- Easier digestion and faster recovery after workouts- Improved energy levels to help with not just athletic performance but your day-to-day life - Reduced impact on the planet Whatever your motivation for choosing a meat-free lifestyle, this book will take you through everything you need to know to apply your lifestyle to your training. Matt Frazier provides practical advice and tips on how to transition to a plant-based diet while getting all the nutrition you need; uses the power of habit to make those changes last; and offers up menu plans for high performance, endurance, and recovery. Once you've mastered the basics, Matt delivers a training manual of his own design for runners of all abilities and ambitions. The manual provides training plans for common race distances and shows runners how to create healthy habits, improve performance, and avoid injuries. No Meat Athlete will take you from the start to finish line, giving you encouraging tips, tricks, and advice along the way.

No Meat Athlete

Four-time undefeated boxing world champion, cooking personality, and passionate health advocate, Laila Ali's Food For Life features over 100 sassy recipes that will help you "swap it out." In Laila's kitchen, nutrition is King, but flavor is Queen! In her debut cookbook, Laila shows you how to make knockout meals in ways that work with your busy and demanding life, so you can eat healthy, delicious food without feeling hungry! Food for Life shares more than 100 of Laila's favorite recipes. Whether you're new to cooking, busy feeding a family, or ready to eat healthier, Food for Life will be your guidebook! In Food for Life, you'll find real-life recipes to bring simple, healthy, hearty, and satisfying food to the table, such as: - Stovetop Ratatouille - Oven-"Fried" Chicken - West Coast Southern Greens - The Greatest of All Time Burger (her father's favorite) - Heavenly Lemon Yogurt Cake

Food for Life

Hosting a party is overwhelming enough; let the experts at Cook's Illustrated reduce some of the strain with this perfectly curated selection of "only the best": the 75 best appetizer recipes ever to come out of the test kitchen. An innovative organization makes it simple to put together a well-balanced spread that hits all the high points, from something dipable to snacks to munch by the handful to elegant two-bite treats. Chapters mix cocktail party classics and modern finger foods and satisfy a variety of menus, abilities, and styles. Invite Cook's Illustrated to your next soiree to guarantee the all-time best party for you and your guests.

All Time Best Appetizers

This bento cookbook contains 30 recipes to make your lunchtime colorful and full of nutrition. These bento box recipes will help you maintain your daily calorie intake as these recipes are healthy and free from unhealthy fats with each bento recipe containing a balanced amount of carbohydrates and proteins. These bento recipes are suitable for both kids and adults. There are clear instructions given where you can substitute one ingredient with another or the tools that are required to make a particular recipe and the substitute if you don't have that tool available. All in all this cookbook is your complete guide towards portion control.

Bento Cookbook

Everybody has one in their collection. You know—one of those old, spiral- or plastic-tooth-bound cookbooks sold to support a high school marching band, a church, or the local chapter of the Junior League. These recipe collections reflect, with unimpeachable authenticity, the dishes that define communities: chicken and dumplings, macaroni and cheese, chess pie. When the Southern Foodways Alliance began curating a cookbook, it was to these spiral-bound, sauce-splattered pages that they turned for their model. Including more than 170 tested recipes, this cookbook is a true reflection of southern foodways and the people, regardless of residence or birthplace, who claim this food as their own. Traditional and adapted, fancy and unapologetically plain, these recipes are powerful expressions of collective identity. There is something from—and something for—everyone. The recipes and the stories that accompany them came from academics, writers, catfish farmers, ham curers, attorneys, toqued chefs, and people who just like to cook—spiritual Southerners of myriad ethnicities, origins, and culinary skill levels. Edited by Sara Roahen and John T. Edge, written, collaboratively, by Sheri Castle, Timothy C. Davis, April McGreger, Angie Mosier, and Fred Sauceman, the book is divided into chapters that represent the region's iconic foods: Gravy, Garden Goods, Roots, Greens, Rice, Grist, Yardbird, Pig, The Hook, The Hunt, Put Up, and Cane. Therein you'll find recipes for pimento cheese, country ham with redeye gravy, tomato pie, oyster stew, gumbo z'herbes, and apple stack cake. You'll learn traditional ways of preserving green beans, and you'll come to love refried black-eyed peas. Are you hungry yet?

The Southern Foodways Alliance Community Cookbook

Presents a collection of barbeque recipes, provides a history of the Kansas City Barbeque Society, and includes tips for competitive barbequing.

The Kansas City Barbeque Society Cookbook

"Filled with 500 mouthwatering recipes for barbecue dishes"--Jacket

500 Barbecue Dishes

