



Celebrating Barbecue: The Ultimate Guide to Americas 4 Regional Styles

By Dotty Griffith

Simon & Schuster. Paperback. Book Condition: New. Paperback. 192 pages. Dimensions: 9.2in. x 7.5in. x 0.6in.Like jazz, barbecue is a uniquely American original, and few subjects ignite more passion, excitement, controversy, and competition. In Celebrating Barbecue, Dotty Griffith, restaurant critic for The Dallas Morning News, gives readers the lowdown on real barbecue, identifying the four great regional styles of American cue (Carolina, Memphis, Texas, and Kansas City), as well as what Griffith calls micro-styles like Santa Maria Beef Barbecue or St. Louis Barbecued Snouts. Though reducing barbecue to a set of rules and specifications is, as Griffith says, like teaching a cat to bark, Celebrating Barbecue attempts (and succeeds!) in doing just that, beginning with the history of barbecue, defining each regions preferences for meat, fuel, and seasonings. There are classic authentic recipes for slow-cooked meats such as Texas Brisket and North Carolina-Style Pulled Pork, with cooking temperatures, seasonings, woods, and techniques (including failsafe techniques for bad weather or uncooperative equipment or fuels) explained in detail. Griffith includes recipes for mops, rubs, sauces, and marinades, as well as sources for ready-made flavor enhancers. A full complement of appetizers, sides, and desserts rounds out the more than 85 recipes. Menus are...



Reviews

An extremely wonderful book with lucid and perfect information. It is one of the most awesome publication i have read. Your life period will probably be enhance the instant you total looking at this pdf.

-- Prof. Dan Windler MD

It is really an amazing publication i actually have at any time read. It is really simplistic but unexpected situations inside the 50 percent of your pdf. Its been written in an exceptionally simple way in fact it is just right after i finished reading this ebook where actually transformed me, alter the way i really believe.

-- Dr. Celestino Spinka III