

Pitt Cue Co The Cookbook

PRIME: The Beef Cookbook Richard H Turner 2017-03-09 More than 150 brilliant beef recipes from Britain's king of meat.

Fire Food Christian Stevenson (DJ BBQ) 2018-04-19 From the world-renowned DJ BBQ comes Fire Food - a book that shows you how to ace the art of handling live fire so that you can grill, smoke and slow-roast meat, fish and veg that's out of this world. Pitmaster DJ BBQ covers all the basics of cooking over charcoal and shows you how to perfect classic recipes such as grilled chicken with Alabama white sauce or a succulent rib-eye steak, and delves into more inventive cookout delights including a BBQ spaghetti Bolognese, and poutine with bourbon- and maple syrup-spiked gravy. There are fish dishes (crab cakes, prawn tacos), veggie grills (mac & cheese pancakes, smoked potato salad), and enough madcap BBQ invention to see you through summer and well into winter. In fact, DJ BBQ takes inspiration from around the world (from Central America, via the Baltics, to North Africa), as well as the many BBQ chefs, gauchos, artisans and pitmasters he's met along the way. Your cookouts will never be the same again!

Hog Richard H. Turner 2015-04-02 'If you're after advice on what to do with any cut you can think of, look no further.' The Caterer 'Hog is a bible for pork fans everywhere...the book celebrates the versatility, appeal and - most importantly - the taste of the pig.' Great British Food Hog is a celebration of all things pig - from breeds and rearing, to butchering and preparing, with techniques, features and more than 150 recipes for nose to tail eating. The comprehensive range of dishes includes hams, bacon, sausages, charcuterie, pates, confits, roasts, grills, hotpots, ragouts, pies, casseroles, scratchings, crackling, trotters and much more - with a foreword from Josh Ozersky and guest contributions from a range of British, American and International chefs and cooks including Diana Henry, Meredith Erickson, Judy Joo, Valentine Warner, Neil Rankin, Mitch Tonks, Fergus Henderson and Aaron Franklin.

Shellfish Cynthia Nims 2022-03-01 These fifty delicious and approachable shellfish recipes--which includes shrimp, crab, scallops, oysters, clams, mussels, and lobster--are perfect for busy home cooks who want to create satisfying dishes and who also may be new to cooking with shellfish. Arranged by shellfish type, this collection of recipes incorporate varieties enjoyed around the country, including everyone's favorite: shrimp! Additionally, each chapter includes helpful tips and information about each species, including seasonality, sustainability, shopping for shellfish, as well as storing and handling. You'll find recipes for dinners and appetizers, as well as soups and salads. Written in a friendly voice, these fifty simple, nourishing recipes will have even novices feeling confident cooking shellfish in the kitchen. Recipes include: Fried Shrimp, Lemon, and Herbs Grilled Shrimp on Lentil-Arugula Salad Crab and Blistered Cherry Tomato Fettuccine Mini Pizzas with Clams Mussels with Winter Squash and Green Curry Seared Scallops with Capers and Lemon Horseradish and Bread Crumb Baked Oysters Stir-Fried Lobster with Shiitake and Celery Crab and Endive Gratin

Fire Feasts Christian Stevenson (DJ BBQ) 2022-05-12 DJ BBQ is BACK! This time with a feast of dishes for outdoor occasions - he wants YOU to get grilling for friends and family with a medley of new dishes that are perfect for sharing. Whether it's a "Breakfast of Legends", finger food that everyone can tuck into, like a Triple Wing Whammy, Sticky Baby Back Ribs or Deep Fried Tomato Pie Balls, or the ultimate DJBBQ Mixed Grill or Surf and Turf spread to feed a hungry crew - or special party pieces like a Whole Spit-Roasted Cow Leg or Hung Guard Pork of Honour - every occasion can centre around the barbecue! There are even sides, live fire cocktails and "So Sweet My Teeth Hurt" desserts, all made over fire. Christian provides a detailed introduction explaining the basics of setting up your grill, what fuel to use, and how to get the best from your cooking with hacks and tips for making the best fires, including "crazy mega awesome fires". You'll be "Grilling in the Name Of" in no time!

Rubs: 2nd Edition John Whalen III 2018-05-08 Spice things up in the kitchen! Rubs has been expanded to include bastes, butters, and glazes--so you can season any dish to create your own signature concoction. From dry seasonings and marinades to bastes, butters, and glazes, Rubs presents more than 150 ways to deliver maximum flavor. Whether you are looking for all-purpose rubs and sauces that will work for every type of meat, or step-by-step feature recipes for entire meals, Rubs has something to suit all tastes: *Southwestern Dry Rub *Horseradish Crust *Smoked Spiced Chicken Wings *Chipotle Rib Eye *Smoked Pulled Barbecue Chicken Sandwiches *Californian Coffee Prime Rib *Lemon-Rosemary Leg of Lamb *Bourbon and Brown Sugar Glaze *Red Wine and Dijon Marinade *Wasabi Butter *Grilled Roast Pineapple Pork Marinade *Indian Curry Rub *Skewered Shrimp with Tabasco Butter Baste *Grilled Lime Mahi-Mahi *Herbed Steak Butter *Spiced Honey Salmon *Prime Rib Gravy *Sun-Dried Tomato Pesto *Honey-Soy Seafood Baste *Chicken Under Brick with Apple Glaze *Memphis Ribs with All-American BBQ Mop

Thank You for Smoking Paula Disbrowe 2019-03-26 Award-winning author and grilling expert Paula Disbrowe shows home cooks how to elevate everyday meals with seductive, smoky flavors in this collection of 100 recipes for smoking meats, fish, poultry, vegetables, nuts, grains, pantry staples, and even cocktails on a smoker or grill in as little as 30 minutes. Featuring an impressive array of smoke-infused recipes that extend well beyond the realm of rib joints, Thank You for Smoking shows home cooks how easy it is to rig a gas or charcoal grill or use a backyard smoker to infuse everything you love to eat--from veggies and greens to meat and fish--with a smoky nuance. Encompassing a wide range of recipes easy enough for weeknight cooking like Ginger Garlic Chicken and San Antonio-Style Flank Steak Tacos, as well as longer smokes like Smoky Chuck Roast with Coffee and Whiskey or Holiday Ham with Red Boat Salt, this varied collection also includes ideas for smoking vegetables, grains, nuts, and seeds for the kind of fresh, plant-based dishes people want to eat right now: Smoked Farro with Wild Mushrooms and Halloumi, Swiss Chard Slab Pie with Smoked Peppercorn Crust, and Smoked Chickpeas with Spinach and Saffron Yogurt. And because firing up dinner is best enjoyed with an adult beverage, this complete guide also helps you set up your bar for modern smoke-kissed cocktails.

Peace, Love, & Barbecue Mike Mills 2005-05-20 An entertaining cookbook, memoir, and travelogue presents a behind-the-scenes glimpse of the barbecue contest circuit, with one hundred prize-winning recipes, as well as the author's own treasured family dishes and contributions from friends, that encompass all kinds of meat, fish, poultry, sauces and dry rubs, soups, side dishes, and tasty sweets. Original. 75,000 first printing.

Grillstock Jon Finch 2017-04-25 The pioneers of British barbecue bring you the ultimate guide to the grill. 'Everything you need for a BBQ blowout in your backyard' Evening Standard Grillstock know a thing or two about low 'n' slow barbecue. They have been pioneers of the American barbecue scene in the UK since 2010 with their original BBQ and music festival, Grillstock, which sees top pit-masters compete from the world over, and their chain of smokehouses bringing truly authentic BBQ to cities across the UK. Stacked with more than 100 recipes and revealing plenty of Grillstock secrets, Grillstock: The BBQ Book includes favourites from the Smokehouse menu, tips on mastering low 'n' slow style cooking, epic meaty feast ideas, and unique recipes from some of the world's best BBQ competition teams. With chapters focused on the core meats of any great BBQ meal (Pork, Beef, Chicken and Ribs), a guide to the art of smoking meat, plus further chapters on burgers, fixin's (sides), rubs 'n' sauces and finally 'slurps', the book provides all you need to create everything from smokin' dinners for two to the ultimate BBQ feast. Praise for Grillstock restaurants and events: 'I'm still amusedly flabbergasted by my majorly American weekend of downhome flavour from back home (then) near my London home (now) feasting. Grillstock London was BBQ blast and a low and slow experience I look forward savouring again' Chris Osburn Huffington Post 'Proper barbecue heaven' Daily Mail 'One of the 8 Best Rib Joints in Britain' Esquire 'You may as well accept that you will leave with sauce splattered down your shirt and chin' Mark Taylor Crumbs Magazine 'Not strictly the UK's only serious competition BBQ meet but, in my own hopelessly biased opinion, the best, and, for fans of American low-and-slow meat cooking, about as much fun as you can have with your clothes on. You could almost be in Kansas' Chris Pople, Cheese and Biscuits 'Music festivals are good and all, but have you ever been listening to a band and thought, "wow...I wish I was eating a big pile of meat." That's where Grillstock comes in, a magical place where hotdog eating contests, the best in bbq food, craft beer and live music come together' Topman 'The real spirit of barbecue' Macs BBQ

Launch! Advertising and Promotion in Real Time Michael R. Solomon 2009 "Launch! is written for advertising and promotions courses taught to students in the business school and journalism and mass communication students. This textbook is the first of its kind to teach advertising concepts by reverse engineering a real advertising campaign from beginning to end"--Open Textbook Library.

Franklin Barbecue Aaron Franklin 2015-04-07 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.

Lavash Kate Leahy 2019-10-29 "A colorful culinary journey . . . This book explores what Armenian cuisine looks like today in a very authentic and beautiful way." —Marcus Samuelsson, award-winning chef and restaurateur This cookbook not only reveals how to make the ubiquitous and doable flatbread lavash, the UNESCO-recognized bread of Armenia, but also shares more than sixty recipes of what to eat with it, from soups and salads to hearty stews paired with lots of fresh herbs. Stunning photography and essays provide an insider's look at Armenia, a small but fascinating country comprising dramatic mountains, sun-drenched fields, and welcoming people. With influences from the Middle East and the Mediterranean as well as from Russia, the food of Armenia is the next cuisine to explore for people who want to dig deeper into the traditions formed at the crossroads between the East and West. "An incredibly complete book of foods from Armenia, part cookbook, part coffee-table photo journal, and part history book. The culinary culture of Armenia is ancient, profound, and a doorway to understanding the people and culture of that country—and this book and John Lee's incredible photos truly do justice to this culinary tradition." —Serj Tankian, poet, visual artist, activist, composer, and lead vocalist for System of a Down "At last, Armenian food gets its due! Lavash takes us on a captivating journey through Armenia, sharing stories of this ancient land's history and people, along with the secrets of its remarkable cuisine. The flatbread recipes alone are worth the price of the book, but there's so much more revealed here—piquant salads, whole-grain porridges, and soothing soups and stews." —Darra Goldstein, founding editor of *Gastronomica: The Journal of Food and Culture*

Chef Michael Smith's Kitchen Michael Smith 2011-09-06 Chef Michael Smith, Canada's most popular chef, is back with a brand-new cookbook for all his fans! Chef Michael Smith's Kitchen is a fabulous new collection of Michael's all-time favourite recipes that he regularly cooks at home. Simple, easy to make and packed with tips, all you have to do is follow the instructions and you will be making the best version of the recipe that Chef Michael Smith creates consistently in his own kitchen. Chef Michael Smith's Kitchen includes 100 recipes—from Oatmeal Crusted French Toast or Buttermilk Waffles, to Coconut Crusted Chicken or Honey Mustard Barbecue Baked Baby Back Ribs, or a great fish dish like Grilled Tuna Steak or Pan Seared Scallops. Also included are lots of recipes for delicious vegetables, grains, and side dishes like Nutmeg Roast Sweet Potatoes or Sausage Sage Bread Pudding—and, of course, Michael's favourite desserts including his Iron Chef Strawberry Shortcake!

Fire and Smoke: Get Grilling with 120 Delicious Barbecue Recipes Rich Harris 2018-11-05 Fire & Smoke shows how to barbecue mouthwatering recipes with smoky and succulent flavours that will see you through the summer and beyond in style. Organised into chapters on: * From the Sea - delicious fish and seafood dishes* Crowd-pleasers - food to impress friends, such as Beef Short Ribs and Sticky Pork Belly & Rice Noodle Salad* Hand-held - get messy with Chilli Dogs, Smoked Chicken Wings and Lamb Shish Kebabs* Smoking - featuring hot-smoked classics like Pulled Pork and Prawns with Dirty Romesco Sauce to Cold smoked Salmon* Veggies, Sides & Breads - barbecues aren't just about meat so indulge in Chargrilled Leaves with Burnt Lemon Dressing, Cauliflower Steaks and Chipotle Slaw* Sauces, Dips & Pickles - accompaniments to take your dishes to the next level* Cocktails & Coolers - drinks to wash down and complement your grilled dishes* Desserts - indulge in Toasted Marshmallow Ice Cream and what barbecue would be complete without s'Mores?* Restoke the Flames - ideas for the morning after including Buttermilk Pancakes and Brunch Pizzette. This is the ultimate guide to cooking with fire and smoke.

Myron Mixon's BBQ Rules Myron Mixon 2016-04-19 The New York Times-bestselling author & star of Destination America's BBQ Pitmasters offers essential old-school barbecue techniques & fifty classic recipes. In barbecue, "old-school" means cooking on a homemade coal-fired masonry pit, where the first step is burning wood to make your own coals, followed by shoveling those coals beneath the meat and smoking that meat until it acquires the distinct flavor only true pit-smoking can infuse. With easy-to-follow, straightforward instruction, America's pitmaster shows you how and also demonstrates methods for cooking on traditional gas and charcoal grills common in most backyards. The book is divided into four parts—Meat Helpers, The Hog, Birds, The Cow—and features recipes and methods, including: Pit Smoked Pulled Pork North Carolina Yella Mustard-Based Barbecue Sauce Prize-winning Brisket Smoked Baby Back Ribs Thick and Smoky T-Bone Steaks Presenting step-by-step illustrations on building a pit, managing a fire, selecting meats for the pit and the best wood to burn in it, and more, Mixon offers all of the fundamental lessons to becoming a champion backyard pitmaster. Filled with Mixon's southern charm, personal stories, and never-before-shared methods, BBQ Rules is a down-home, accessible return to old-school pit smoked barbecue. "When I'm out of my car, I'm a big fan of smoking BBQ. With Myron's help, my friends and family get to enjoy the world's best BBQ and all the credit goes to the advice Myron shares with you right in this book." —Dale Earnhardt Jr.

GQ Eats CONDE NAST INDEPENDENT MAGAZIN 2014-02-20 'If food is the new Rock 'N' Roll, this recipe book is Sgt. Pepper's.' - Heston Blumenthal. From the magazine synonymous with style comes the ultimate cookbook for men with discerning taste. Featuring recipes from the UK's best restaurants, plus tips and techniques from the country's top chefs, GQ Eats is an indispensable guide for enthusiastic home cooks, sophisticated diners and good-food fanatics. This is the best of British food for men who want to cook and for women who want to know what to feed them. With contributions from leading chefs and food writers including: Jason Atherton; Raymond Blanc; Heston Blumenthal; Fergus Henderson; Giorgio Locatelli; Yotam Ottolenghi; Oliver Peyton; Gordon Ramsay; Mark Hix; Michel Roux Jnr; Marcus Wareing and Bryn Williams. The recipes provide inspiration for any occasion, from Brilliant Breakfasts to food for a Boys' Night In (Daniel Boulud's Coq au Vin), Michelin-star Meals such as Giorgio Locatelli's Tomato and Chilli Pasta with Prawns and Gordon Ramsay's Honey and Cider Roast Leg of Lamb, and Rock 'n' Roll Roasts - from Pitt Cue's pulled pork to Mark Hix's Roast Chicken. Remember to save room for alfresco feasts, delectable desserts and killer cocktails. Accompanied by images from brilliant photographers Romas Ford and Tom Schierlitz, GQ has created a cutting-edge compendium of recipes to cook again and again.

Contents Includes: BRILLIANT BREAKFASTS Start the day the GQ way with American pancakes, eggs Benedict, or the best bacon sandwich. BEST OF BRITISH Including Mark Hix' bubble and squeak, Fergus Henderson's veal and pea soup, Simon Wadham's potted shrimps and Billy Reid's Lancashire hotpot. BOYS' NIGHT IN Man-sized meals best served with beer, wine, or both, including Daniel Boulud's coq au vin, Karam Sethi's seekh kebabs and William Leigh's fried chicken nuggets. HEALTH-CONSCIOUS CLASSICS Make-overs of food favourites for men who want a healthy option, including chicken korma, a healthy burger and Stuart Gillies' shepherd's pie. MICHELIN-STAR MEALS Michelin-star chefs demonstrate their talents, including John Campbell's wild mushroom risotto, Giorgio Locatelli's tomato and chilli pasta with prawns, Daniel Boulud's steak tartare and Michel Roux Jnr's lobster mango salad. ALFRESCO FEASTS The great outdoors gets even greater thanks to GQ. Includes recipes for sandwiches, burgers, kebabs, salads and wraps, plus advice on how to become the king of the barbecue. PUB FOOD FAVOURITES Whether it is Claude Bosi's sausage roll, Jason Atherton's salt and pepper squid, Heston Blumenthal's Scotch egg or Ramond Blanc's French onion soup, these recipes will have everyone coming back for more. ROCK 'N' ROLL ROASTS You can't beat our meat. Chicken, beef, pork, lamb, even a guide to smoking your own Pitt Cue pulled pork. JUST DESSERTS Because real men do eat mousse, syllabub and sorbet... sometimes. COCKTAIL HOUR Creations from bar legends.

Mallmann on Fire Francis Mallmann 2014-09-23 Featured on the Netflix documentary series Chef's Table "Elemental, fundamental, and delicious" is how Anthony Bourdain describes the trailblazing live-fire cooking of Francis Mallmann. The New York Times called Mallmann's first book, *Seven Fires*, "captivating" and "inspiring." And now, in *Mallmann on Fire*, the passionate master of the Argentine grill takes us grilling in magical places—in winter's snow, on mountaintops, on the beach, on the crowded streets of Manhattan, on a deserted island in Patagonia, in Paris, Brooklyn, Bolinas, Brazil—each locale inspiring new discoveries as revealed in 100 recipes for meals both intimate and outsized. We encounter legs of lamb and chicken hung from strings, coal-roasted delicata squash, roasted herbs, a parrillada of many fish, and all sorts of griddled and charred meats, vegetables, and

fruits, plus rustic desserts cooked on the chapa and baked in wood-fired ovens. At every stop along the way there is something delicious to eat and a lesson to be learned about slowing down and enjoying the process, not just the result.

Nanban Tim Anderson 2016-04-26 Ramen, gyoza, fried chicken, udon, pork belly buns, and other boldly flavored, stick-to-your ribs dishes comprise Southern Japanese soul food. The antidote to typical refined restaurant fare, this hearty comfort food has become popular in the US as street food and in ramen bars. In a unique package that includes a cool exposed binding, Nanban brings home cooks the best of these crave-inducing treats. From pungent kimchi to three types of Japanese fried chicken, and with a primer on Japanese ingredients and substitutions, Nanban is the perfect cookbook for any lover of Asian food.

The Great Lobster Cookbook Matt Dean Pettit 2014-10-28 Lobster has long been thought of as a staple of haute cuisine and a dish of indulgence, something that only a true expert in the kitchen can perfectly execute. From Matt Dean Pettit, chef and owner of Rock Lobster Food Co., comes a collection of more than 100 simple and delicious lobster recipes showing how fun, easy, and stress-free cooking with lobster can be. A lobster lover since he was a little boy, Matt Dean Pettit started Rock Lobster Food Co. after an eye-opening experience on the East Coast. He had eaten lobster everywhere he could find it, from fresh-off-the-dock to dive bars, and was left wondering why lobster could be so readily available (and so reasonably priced) at the source but reserved for high-end restaurants across the rest of the country. He pledged then and there to bring lobster to the masses. The Great Lobster Cookbook includes more than 100 of Matt's best recipes—from the famous Rock Lobster Roll and the Classic Lobster Boil to Lobster Eggs Benny, Lobster Poutine, and even a mouthwatering recipe for Vanilla Bean Lobster Ice Cream. Star chefs, such as Mark McEwan and Roger Mooking, also share their favorite lobster dishes. With easy-to-follow recipes, notes on lobster anatomy, and basic cooking techniques, Matt demystifies the lobster, highlighting its versatility and taking readers on a cross-country journey into its world, from claw to tail. A new cookbook classic for every lobster lover, The Great Lobster Cookbook shows that lobster doesn't need to be reserved for special occasions. Join the Crustacean Nation and get cracking.

Low and Slow Neil Rankin 2016-05-05 No kitchen dramas or barbecue fails ever again. Just perfectly cooked meat. OFM award-winner Neil Rankin knows how to cook meat. In this book he explains how he does it, using the foolproof methods he has honed to perfection and relies on in the kitchens of Temper in London. "If you have ever cooked a steak medium-well instead of medium-rare, a chicken that ends up dry, a stew that's tough or stringy or a rack of ribs that fall too much off the bone then this book will make your life that little bit better." Neil Rankin 'You've cost me a bloody fortune. Steak on four nights...Perfect every time. My boys - steak mad - are so happy.' Diana Henry 'Simply put: Rankin's book will make you 100% more brilliant behind the stove.' Grace Dent 'The first time I ate Neil's food, I was blown away' Tom Kerridge 'Fire-cooking is unavoidably tactile 'real' cooking and Neil is one of the heroes leading the charge. He eschews sterility and embraces flame.' Adam Perry Lang 'Meat hates to be overcooked, says Neil, so low and slow is the way to go which obviates brining, resting, letting joints come to room temperature and other shibboleths learned at our mothers' knee. There is a great deal useful and inspiring to be absorbed here from a battle-scarred Scotsman in a trucker's cap... and tongs as an extension of his fingers.' Fay Maschler 'Without any doubts the best meat/bbq book I've read! Everything about it is just spot on.' @artisanbaker 'The book is fantastic. Managed not to overcook a beef joint for the first time ever!' @KungFuBBQ

Grill Smoke BBQ Ben Tish 2016-04-21 There's so much more to barbecues than sausages and burgers. At Ember Yard, chef director Ben Tish excels in creating stunning grilled, barbecued, smoked, charred and slow-roasted dishes that enhance the flavour of meat, fish and vegetables. You can make fantastic food on a barbecue, be it in a country garden, on a tiny urban balcony or on a campsite. All you need is the simplest barbecue with a lid and some charcoal, and you can make everything from pizzas to ribs, desserts and even Sunday roasts on a rainy winter's day; there's no need to wait for the summer to get the barbecue out. Try Chargrilled Duck Breast with Peas, Broad Beans and Hot Mint Sauce, Paella, Crispy Artichokes with Lemon and Sage, and amazing Smoky Bitter-Chocolate Puddings. The smoky, rich taste of food cooked over an open fire is one of life's true pleasures and these recipes will inspire you to use your barbecue for much, much more than just steak.

Pitmaster Andy Husbards 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 Husbards 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)

Cooking with Fire Paula Marcoux 2014-05-16 Revel in the fun of cooking with live fire. This hot collection from food historian and archaeologist Paula Marcoux includes more than 100 fire-cooked recipes that range from cheese on a stick to roasted rabbit and naan bread. Marcoux's straightforward instructions and inspired musings on cooking with fire are paired with mouthwatering photographs that will have you building primitive bread ovens and turning pork on a homemade spit. Gather all your friends around a fire and start the feast.

Berber & Q Josh Katz 2018-05-31 Ditch burnt, joyless burgers for bold, flavoursome and wonderfully surprising barbecue food 'Packed with over 120 tasty and tantalising barbecue recipes' - Great British Food Here are over 120 of the very best, lip-smackingly good barbecue recipes from ex-Ottolenghi chef, Josh Katz. Perfect for sharing and pairing in different combinations, all of the recipes are a celebration of flavour. A book that is not just for meat-lovers, equal status is given to vegetables so that they are never treated like a sideshow. Instead each and every component of the meal is big, bold and completely unforgettable. Meats, fish and vegetables are left to marinate and are then smoked, grilled, slow cooked or burnt (on purpose); while essential extras such as punchy pickles, fiery sauces, creamy dips and fresh salads are prepared ahead and ready to be heaped onto the plate. Taking inspiration from East to West, from the modern to the traditional, these barbecue recipes are like nothing you have ever encountered before - mashing tastes and techniques from New York, the Middle East, London, North Africa and beyond. With recipes including Cauliflower shawarma with pomegranate, pine nuts and rose; Harissa hot wings; Blackened hispi cabbage with lemon crème fraiche; Honeyed pork belly with pineapple salsa; Monster prawns with a pil pil sauce and Saffron buttermilk-fried chicken with tahini gravy, you will be inspired to grab a bag of charcoal and a lighter, and create your very own barbecue feast.

Rodney Scott's World of BBQ Rodney Scott 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.

Shakespeare in Print Andrew Murphy 2021-05-13 Described by the TLS as 'a formidable bibliographical achievement ... destined to become a key reference work for Shakespeareans', Shakespeare in Print is now issued in a revised and expanded edition offering a wealth of new material, including a chapter which maps the history of digital editions from the earliest computer-generated texts to the very latest digital resources.

Murphy's narrative offers a masterful overview of the history of Shakespeare publishing and editing, teasing out the greater cultural significance of the ways in which the plays and poems have been disseminated and received over the centuries from Shakespeare's time to our own. The opening chapters have been completely rewritten to offer close engagement with the careers of the network of publishers and printers who first brought Shakespeare to print, additional material has been added to all chapters, and the chronological appendix has been updated and expanded.

Pick a Pickle Hugh Acheson 2014-03-25 From Hugh Acheson's Southern kitchen, a swatchbook containing 50 tangy pickle, condiment, relish, and fermented recipes, to put up seasonal produce and fill the pantry. Simply fan out the pages for recipes including: Classic Bread 'n' Butter Pickles, Icebox Dill Pickles, Pickled Peaches, Classic Chow Chow, Green Tomoato Relish, Classic Cabbage Kimchi, and more!

Moonwalking with Einstein Joshua Foer 2011-03-03 "Highly entertaining." —Adam Gopnik, The New Yorker "Funny, curious, erudite, and full of useful details about ancient techniques of training memory." —The Boston Globe The blockbuster phenomenon that charts an amazing journey of the mind while revolutionizing our concept of memory An instant bestseller that is poised to become a classic, Moonwalking with Einstein recounts Joshua Foer's yearlong quest to improve his memory under the tutelage of top "mental athletes." He draws on cutting-edge research, a surprising cultural history of remembering, and venerable tricks of the mentalist's trade to transform our understanding of human memory. From the United States Memory Championship to deep within the author's own mind, this is an electrifying work of journalism that reminds us that, in every way that matters, we are the sum of our memories.

Pitt Cue Co. - The Cookbook Tom Adams 2013-09-02 With great recipes for meats, sauces and rubs mixed with ideas for pickles, slaws, puddings and cocktails, plus features on meats, equipment and methods, the Pitt Cue Co. Cookbook is your guide to enjoying the best hot, smoky, sticky, spicy grub all year round. From Pitt Cue's legendary Pickle backs and bourbon cocktails, to their acclaimed Pulled pork shoulder; Burnt ends mash; Smoked ox cheek toasts with pickled walnuts; Lamb rib with molasses mop and onion salad; Chipotle & confit garlic slaw; Crispy pickled shiitake mushrooms; Toffee apple grunt; Sticky bourbon & cola pudding and so much more, it's all irresistibly delicious food to savour and share.

A Girl and Her Pig April Bloomfield 2012-04-10 In A Girl and Her Pig, April Bloomfield takes home cooks on an intimate tour of the food that has made her a star. Thoughtful, voice-driven recipes go behind the scenes of Bloomfield's lauded restaurants—The Spotted Pig, The Breslin, and The John Dory—and into her own home kitchen, where her attention to detail and reverence for honest ingredients result in unforgettable dishes that reflect her love for the tactile pleasures of cooking and eating. Bloomfield's innovative yet refreshingly straightforward recipes, which pair her English roots with a deeply Italian influence, offer an unfailingly modern and fresh sensibility and showcase her bold flavors, sensitive handling of seasonal produce, and nose-to-tail ethos. A cookbook as delightful and lacking in pretention as Bloomfield herself, A Girl and Her Pig combines exquisite food with charming narratives on Bloomfield's journey from working-class England to the apex of the culinary world, along with loving portraits of the people who have guided her along the way.

Weber's American Barbecue Jamie Purviance 2017-09-27 Inspired by tradition. Freed by creativity. This is Barbecue, American Style. Go beyond the traditional and get a taste of the new, authentic American barbecue. Weber's American Barbecue is an exciting, hands-on exploration of how barbecue is evolving. Fresh, modern and totally original, this book tours some of the most interesting trends in barbecue today. Featuring places of interest, local experts, over 120 recipes and the history behind them—you'll feel like you're taking a road trip across America. Over 120 innovative new recipes—from starters and main dishes, to sides and sauces. Step-by-step instruction on the latest techniques with hundreds of photos to show you how to get the most from your barbecue. The stories behind the trends, the recipes and their creators. This definitive cookbook shares what's happening in American barbecue and brings contemporary, extraordinary barbecue within everyone's reach.

A Bird in the Hand Diana Henry 2016-10-06 Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In A Bird in the Hand, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

Hawksmoor: Restaurants & Recipes Huw Gott 2017-10-26 'Hawksmoor has redefined the steakhouse. It's brought great food, an amazing vibe and great cocktails together all under one roof to make it one of the best restaurants, not just in London, but in all of Britain.' Gordon Ramsay From inauspicious beginnings, Hawksmoor has become a restaurant institution. Both the company and the restaurants have won numerous awards, and the distinctly British food, revolving around charcoal-grilled steaks and seafood, has made Hawksmoor amongst the busiest restaurants in the country. Now with seven restaurants, including a dedicated cocktail bar, Hawksmoor brings you Restaurants & Recipes, an essential read for anyone interested in the realities of restaurants, revealing the trials and tribulations faced along the way, as well as the people, places and plates that have made it so successful. From refined, tweaked and perfected Hawksmoor favourites like Mac 'n' Cheese to the Steak Slice that caused a social media storm, and from a light and elegant Lobster Slaw to big carnivorous sharing feasts, this book will make you look at the classics anew and fall in love with a whole new collection of dishes for the first time. Bringing together recipes from all the Hawksmoor restaurants, and with insights like how to cook the titans of steaks like the Tomahawk, and the intricate cocktail spec sheets used by the bar staff, Hawksmoor: Restaurants & Recipes is the ultimate bible for booze and beefy perfection - an immaculately researched, sometimes irreverent look into Hawksmoor's obsessions and inspirations.

Cooking on the Big Green Egg James Whetlor 2021-04-29 Big Green Egg has a cult following amongst BBQ experts due to its high-performance cooking at a range of temperatures and NASA specification ceramics. As more and more enthusiasts realise what a versatile and practical bit of cooking kit the EGG is, experts and amateurs alike are looking for recipes to test out their skills and maximise the EGG's capabilities. Cooking on the Big Green Egg showcases this vital piece of outdoor cooking equipment and offers instructions and recipes for everything you'd ever want to cook in it. Award-winning author of Goat, James Whetlor, guides the reader through the basics of using your Big Green Egg, with a full explanation of how it works and how to get the best out of it, whether you're cooking on the grill or plancha, oven roasting, smoking, baking, cooking 'dirty' directly on the coals, or taking it low and slow. With James's cooking advice and tips, you'll then be ready to cook your way through 70 amazing recipes including all the basic meats and joints, whole fish, vegetables and jaw-dropping BBQ feasts. With this outstanding book by your side you'll go from beginner to EGG expert in no time, and enjoy delicious food in the process all year round.

Hawksmoor at Home Huw Gott 2011 'When we started out we had a simple plan - to open the best steak restaurant in London. We travelled the world searching for the perfect steak, but discovered that beef from traditional breeds, reared the old-fashioned way right here in Britain, and cooked simply over real charcoal, packed more flavour than anything we tried on our travels'. The critics have hailed Hawksmoor as one of the great restaurant openings of recent years. Their credo is simple: the best ingredients - dictionary-thick steaks from Longhorn cattle traditionally reared in North Yorkshire by multi-award-winners The Ginger Pig, dry-aged for at least thirty-five days, simply cooked on a real charcoal grill. Their cocktails,

wines and desserts too have been applauded to the echo. Hawksmoor at Home is a practical cookbook which shows you how to buy and cook great steak and seafood and indeed much else (including how to cook the both the 'best burger in Britain' and the 'best roast beef in Britain'); how to mix terrific cocktails and choose wine to accompany your meal. Above all Hawksmoor at Home entertains and informs in the inimitable 'Hawksmoor' way.

Black Axe Mangal Lee Tiernan 2020-01-06 The much-anticipated first cookbook from one of London's most-loved cult restaurants Chef Lee Tiernan's Black Axe Mangal is a sensual riot, combining innovative open-fire cooking and underused ingredients with a bold aesthetic, influenced by his love of music and skate culture. This, the London restaurant's first cookbook, brings together Tiernan's signature recipes - including Pig's Cheek and Prune Doughnuts, Squid Ink Flatbreads with Smoked Cod's Roe and Shrimp-encrusted Pigs' Tails - along with step-by-step instructions for the three fundamentals of Black Axe Mangal cooking: bread, smoking and grilling.

The Hungry Brain Stephan J. Guyenet, Ph.D. 2017-02-07 A Publishers Weekly Best Book of the Year From an obesity and neuroscience researcher with a knack for engaging, humorous storytelling, The Hungry Brain uses cutting-edge science to answer the questions: why do we overeat, and what can we do about it? No one wants to overeat. And certainly no one wants to overeat for years, become overweight, and end up with a high risk of diabetes or heart disease--yet two thirds of Americans do precisely that. Even though we know better, we often eat too much. Why does our behavior betray our own intentions to be lean and healthy? The problem, argues obesity and neuroscience researcher Stephan J. Guyenet, is not necessarily a lack of willpower or an incorrect understanding of what to eat. Rather, our appetites and food choices are led astray by ancient, instinctive brain circuits that play by the rules of a survival game that no longer exists. And these circuits don't care about how you look in a bathing suit next summer. To make the case, The Hungry Brain takes readers on an eye-opening journey through cutting-edge neuroscience that has never before been available to a general audience. The Hungry Brain delivers profound insights into why the brain undermines our weight goals and transforms these insights into practical guidelines for eating well and staying slim. Along the way, it explores how the human brain works, revealing how this mysterious organ makes us who we are.

The Brownie Diaries Leah Hyslop 2022-02-17 'Quite simply, it filled me with delight' NIGELLA LAWSON Whether you prefer a rich fudgy brownie or a comforting cakey blondie, dive into these 50-plus brownie-based solutions to all of life's challenges, big or small. From recipes to cheer you up, like the 'Lonesome Tonight' brownie (an indulgent concoction made from store cupboard staples like peanut butter and crumbled cookies), to bakes for celebration, such as the 'I Think I Love You' brownie (with raspberry cheesecake swirl) or even the 'Payday' brownie (a caramel confection inspired by Millionaire's shortbread), you'll find the perfect treat among these pages. Stuck indoors on a rainy Sunday afternoon? There's a brownie for that, too... Filled with humour, inspiration and cocoa-dusted tips and tricks to make sure your bakes never let you down, this is the ultimate book for brownie and blondie lovers everywhere.

Matching Food & Wine Michel Roux 2005 This is Michel's very personal view of pairing food and wine, experience honed over the last 25 years by an appreciation of the classic combinations and experimenting with new and different ones. The right combinations, he explains, will make both taste better. Michel advises on how to store wine at home, at which temperatures it should be served, when to decant, which glasses to use, and how to pick a corked wine. MATCHING FOOD AND WINE covers pre-dinner drinks, starters, the main course, cheese and dessert. With each recipe Michel recommends three or four accompanying wines or drinks and explains why he has chosen them. His recipes will appeal to the modern cook - simple, elegant and delicious. He mentions the foods which react badly to wine, and the drinks which do no favours to food. The wines chosen come from around the world with the emphasis on styles of wine and predominant grape varieties. Occasionally he selects a grand chateau or vintage. Michel also selects 15 great wines and creates the ideal meal around them. MATCHING FOOD AND WINE will introduce you to a whole new dimension of enjoying yourself at the table.

Slow Fire Ray Lampe 2012-03-30 The Hall of Fame pitmaster and author of Flavorize "does a great job of explaining the hows and whys behind this particular cooking method" (Epicurious). Great barbecue is as simple as meat, fire, smoke, and time. This ode to authentic meaty goodness gives barbecue beginners an essential guide to the tools, techniques, and recipes needed to make smoky, mouthwatering, fall-off-the-bone meats. And seasoned smokers will learn a thing or two, too! Ray Lampe, a.k.a. Dr. BBQ, brings decades of expertise as a barbecue master, providing indispensable wisdom alongside 68 of the best recipes he has encountered in his long and wide-ranging career, from tantalizing mains such as Competition-Style Beef Brisket to lip-smacking sides such as Bacon and Blue Cheese Coleslaw. For both stove-top smokers and regular backyard grills, Slow Fire makes it easy to cook irresistible slow-cooked barbecue right at home. "If you're a beginner looking to expand your cooking skills into the fine art of barbecue, Slow Fire will surely set you in the right direction. The book is not intimidating in stature, but complete in guidance. I firmly believe Ray Lampe can teach you to barbecue with just one book." —Top Ribs "Anyone with a penchant for perfecting their barbecue techniques can benefit . . . there is more than enough information here to have an endless number of feasts." —Tap into Morristown "A fun book . . . This one takes a much more laid back approach. That's to my liking. The recipes here could keep your grill happy all summer long." —Foodamental

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