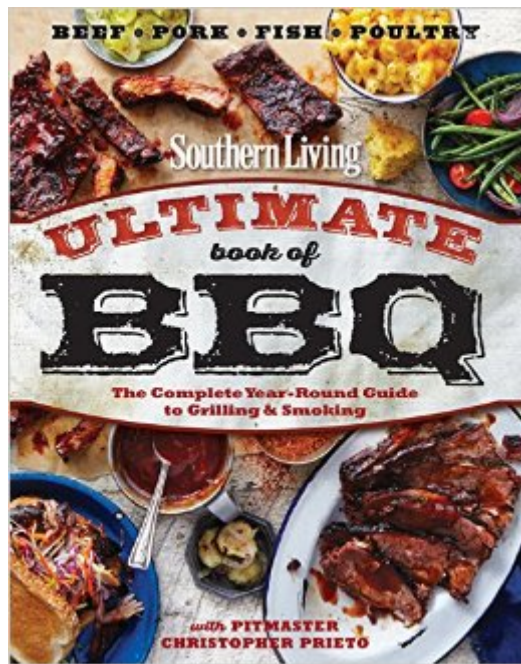


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Southern Living Ultimate Book Of BBQ: The Complete Year-Round Guide To Grilling And Smoking



Synopsis

The Ultimate Book of BBQ builds on the expertise of Southern Living magazine to create the definitive barbecue and outdoor grilling guide. The book features more than 200 of the highest-rated Southern Living recipes for barbecued meats and sides, plus pit-proven tips, techniques, and secrets for year-round smoking, grilling and barbecuing. With full color, step-by-step photos and mouthwatering recipes, this book includes everything the home cook needs to achieve first-rate backyard barbecue. Proven cooking techniques and equipment, expert advice from award-winning pitmasters, and a Rainy Day BBQ chapter with stovetop, oven, and slow-cooker options make this Southern Living's most definitive book on barbecue.

Book Information

Flexibound: 368 pages

Publisher: Oxmoor House (April 7, 2015)

Language: English

ISBN-10: 0848744802

ISBN-13: 978-0848744809

Product Dimensions: 8.2 x 1.1 x 10.2 inches

Shipping Weight: 6.5 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (109 customer reviews)

Best Sellers Rank: #34,095 in Books (See Top 100 in Books) #41 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#) #45 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

Customer Reviews

My mom got me a signed copy of this book when Chris was doing a book signing at Savory Spice Shop in Raleigh, NC. She knows that I am always on the lookout for BBQ, smoking and charcuterie cook books. I have to be honest and say I am super picky about which books I buy on the subject as I am not just a casual weekend griller. I make my own fresh sausage, cure hams, smoke bacon, and think pork is the finest animal on the planet :) So, I want something that is going to hone my skills and is not just another basic book. First off the photography in this book is exceptional. Very well presented and makes my mouth water when I look at. So far I have tried 10 different recipes from his book and all have been phenomenal. While my smoking techniques vary a little from Chris's, he has shed some light on quite a few ways to do things I had not thought of before. Also, probably one of the biggest revelations for me was switching over to competition briquettes! The

difference is like night and day from any other lump or hardwood charcoal I have ever used. Bottom line, buy the book if you are a beginner, casual griller or hardcore. Chris knows his stuff, and he should, he has won countless competitions. Everything is easy to follow and ingredients are easy to find. Looking forward to going to Chris's restaurant in Wendell!

Often I am disappointed in cookbooks because all they do is recite some recipes. I can get that off a quick Google search. I am someone who uses cookbooks to learn, not just strictly follow recipes. As such, I love books that teach you about the food. What cuts of meat or what sauces are used and why. Once I learn, I can have fun in the kitchen creating food to my tastes based loosely on the recipes given. As such, I love books like this one. It does so much more than recite recipes... although its got some great ones. It explains the different styles of BBQ, different sauces, different meats, heck even the different ways of serving pulled/chopped pork. I was surprised to see its not all about the meat either. There are some great sides in there. Lots of knowledge and lots of inspiration here. This is one cookbook you won't regret buying.

My copy of Southern Living's Ultimate Book of BBQ, the Complete Year-Round Guide to Grilling and Smoking, with Pitmaster Christopher Prieto arrived this week! What a great cookbook! It is a fusion of spice, ideas, techniques, and inspiration. It is a book filled with some old secrets of Southern BBQ and adventurous sauces, salsa, and sides for the modern cook. The Ultimate Book of BBQ is extremely helpful for the average person who doesn't know all of the cuts of meats and doesn't feel like they have time to spend in the meat market asking the butcher numerous questions about types of meat, how to cook it, and where to find it. Chris Prieto does a masterful job of explaining all of this; he is a born teacher with a drooling audience. These recipes are exciting and easy. We just needed the explanation so that we could have confidence at the grill! Prieto is an inspiring teacher! Grilling fish and anything past steak, chicken, and hamburgers didn't happen in our backyard; we stayed with what we knew how to do. We no longer need to eat out to have delicious, adventurous, and easy seafood, ribs, and roasts. What an inspiration! One doesn't have to be a "meat eater" to enjoy this book and the recipes. There are incredible recipes for grilled vegetables and fruit, side dishes, sauces, and salsas! There are even recipes for slow cookers and the stovetop. Southern Living's Ultimate Book of BBQ with Pitmaster Christopher Prieto has breathed new life into our kitchen and grill and it has become my "go to" gift - no better gift than good food shared between family and friends!

The Holy Grail of BBQ Cookbooks. Pitmaster Chris Prieto has taken cookbooks to a new plateau with this creation. If you do not know how to BBQ and want to learn this is the text book for you. Great recipes, pictures, easy to read and understand and a book just full of flavor. This is a must have for everyone!!

Southern Living has always been one of my favorite magazines, and I've prepared numerous recipes with great results. So I had no problem purchasing one of their cookbooks for a wedding shower gift. The recipes looked delicious, using mostly ingredients I usually have on hand. Paired with some BBQ utensils, it made the perfect gift. The recipients were thrilled, and had good results with the recipes they've tried.

My PitMeister son-in-law was very impressed by his gift! The nice thing about the book is all the sidebars that offer quick advice, alternatives, and go-withs (including many go-with recipes). It's a book for all seasons with ways to bring summer grilling inside. It's a great book for its variety and its authenticity.

After purchasing this cookbook and sharing with other family members I am sure more than one will be floating around the family. Wow...this guy can put it all together. Not loaded with ingredients that you have never heard of...the ingredients are all what you can get at your local market and meat shop. He covers it all from the side dishes to the great sounding rubs. We are looking forward to the weekend and firing up the grill.

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