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Weber's New American Barbecue™: A Modern Spin On The Classics



Synopsis

From the most trusted name in grilling, the new definitive guide that blends traditional techniques and modern recipes To define American barbecue as à œribs and roasts cooked low and slow in the Southern styleâ • doesnâ™t do it justice. Traditional barbecue, in all its delicious glory, is a foundationâ™ an idea to be built upon. And all across the country, home grillers and restaurant chefs alike are doing just that. In this big melting-pot of a nation, we all bring something different to the tableâ™ flavors, spices, perspectivesâ™ and each time we do, the meaning of barbecue changes a little.Â Â Through stories and essays, hundreds of photos, crystal-clear techniques, and 100 exceptional and fool-proof recipes, Weberâ™s New American Barbecueâ„¢ celebrates whatâ™s happening at the grill today. From chefs creating new classics to everyday backyard heroes melding flavorsÂ to pitmasters setting new standards of excellence at competitions, this book explores the delicious evolution of our true American pastimeâ™ barbecue.

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Customer Reviews

Length: 0:02 Mins

What would compel me to preorder a cookbook four months in advance? Simple: When Iâ™m buying from an author I trust, I want to be first in line. And so it is with Jamie Purviance's NEW AMERICAN BARBECUE that continues the author's collaboration with Weber, the most trusted name in grilling and smoking. This book may be Purvianceâ™s best yetâ™ although three of his

previous titles are vying for that spot in my mind right now! Just buy the book and judge for yourself. But before launching into scrutinizing the recipes, you should first just bask in the beautiful photography, mostly from Tim Turner, and pause over Jamie's short essaysâessays of place and peopleâthat explain how American barbecue is evolving. Don't believe me? Then luxuriate in the section on seafood barbecue. Last night I made the Spatchcocked BBQ chicken with Alabama White Sauce. I should have bought three birds. My family devoured it with one inhale. The sauce was perfectly matched to the roasted chicken. And it was so easy to do. Purviance shows you through photographs and short text âhow to do itââspatchcocking, smoking, prepping, and the like. Thereâs a gallery of photographs, for example, that show Purviance grilling with a wok; it isnât some studio model faking you through the process. What makes the book unique is Purvianceâs take on each of these classics. Want to know how to make turkey behave like pastrami? Youâll find it here and so much more. Jamie Purvianceâs NEW AMERICAN BARBECUE deserves two things: first, the James Beard award and, second, your purchase.

As a cookbook collector, an outdoor cooking enthusiast and former BBQ competitor (I even got the gaudy trophies to prove it lol!) I have a number of Mr. Purviance's books. I concur with the other reviewers that this is far and away his best work yet. He has pushed the envelope beyond American BBQ, and is very much mirroring the trends of what is happening with the BBQ scene across the country. I was reading from the preface in the first Weber book I bought circa 1999, Art of the Grill. Even back then Mr. Purviance was providing the gentle nudge to expand the reader's culinary comfort zone, back then it was Greek style lamb chops with tzatziki and jerk chicken. This book goes way beyond to showcase influences of Korean, Vietnamese and even Filipino cuisines, yet still manages a very proper nod to good ol' American BBQ. The Weber books are always lusciously photographed and impeccably documented, arguably the perfect blend of art and science-not unlike cooking itself. I bought this as the Kindle edition but I think that I'm going to have to buy the printed version also, something about all the wonderful photography in an actual book. Guess I'm old school :) Tracy in PHX

This book covers what is happening in our country today, as the rise of BBQ's popularity grows more and more. While it is not dedicated to old school traditional styles of cooking, it contains excellent recipes from some of our best chef's in America, adding their own influences to the outcome of the food, which is why, in my opinion, Jamie named the book New American Barbeque. My wife and I are cooking many of these recipes together - I bought the hard copy to keep in our

cookbook collection. We are both avid food fans & BBQ fanatics. If you love cooking, BBQ, and eating, you won't be disappointed in my opinion.

I love Jamie P. in his online videos for Weber and this book provides tons of information like his videos. Recipes are tried, tested, and perfected before being added to his books. I enjoyed reading through the recipes and other information even though I don't currently own a Weber Kettle. If you do own one or plan to get one, do yourself a favor and consider getting Jamie's book. You'll be glad you did. Caveat: It must be noted that this book focusses mainly on recipes suited to the Weber charcoal grill. Very little on the Weber Smokey Mountain Cooker, which is what I mistakenly thought it was about.

Jamie Purviance does a great job (again) with his latest Weber cookbook. The iced cinnamon rolls are delicious! Has lots of details regarding grilling for the newbies but still great for those with more experience. Buy it, if you don't like it, use the pages to start your charcoal chimney.

This book contains some great recipes arranged by type of meat. I enjoy grilling and smoking but I felt I needed to take my hobby to the next level. Not only does this book have great recipes for meats but also some great ideas for appetizers and sides. Each rub or sauce has a recipe and there is a list in the back of the book. If you are stuck in a rut with your barbecuing I highly suggest this book.

I bought my husband a smoker for father's day and got this book to go along with it. We've made a few recipes already from it and each one has turned out great. Not all of the recipes are for use with a smoker, but there are quite a few. I would highly recommend this book to anyone who loves BBQ and smoking meat.

High quality book, I just ordered a few BBQ books for the summer, including Jamie's book and Project Smoke by Steven Raichlen. The superior quality of the binding and size of this book has just blown away the other books I purchased. For the price this is a must add to any library of cook books.

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