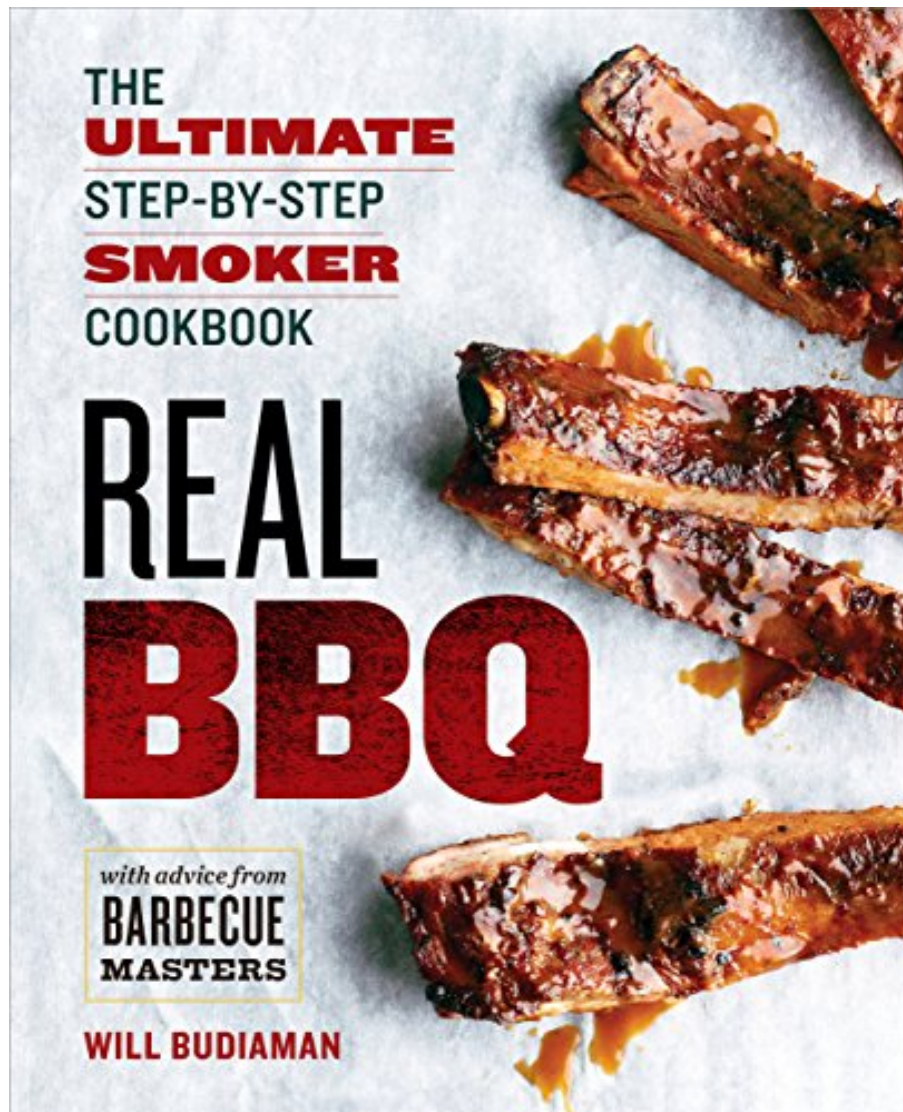


REAL BBQ: THE ULTIMATE STEP-BY-STEP SMOKER COOKBOOK BY WILL BUDIAMAN



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About the Author

Will Budiaman is a New York City-based food writer and recipe developer. He is the author of Handcrafted Bitters and the forthcoming Be the BBQ Pitmaster (May 2016). He is a graduate of the International Culinary Center and is a recipe tester for the R&D kitchen at Maple. Previously, he served as a web producer for Bon Appétit and Epicurious, and as an editor at The Daily Meal, where he ran the test kitchen. For more information visit willbudiaman.com.

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Prep It, Smoke It, Savor It - A Start-to-Finish Meat Smoking Guide

There is no tried-and-true formula to smoke mouthwatering barbecue, which is part of the fun and part of the challenge. Don't be fooled, though. With Real BBQ, mastering your smoker may take time and patience, but it won't be complicated. Insider advice from celebrated pitmasters, step-by-step guidelines, and plenty of barbecue lore and wisdom demystify the art of smoking meat.

With over 95 recipes to start cooking up your very own brisket, ribs, pulled pork, and other incredibly delicious barbecue, this trusty guide also boasts:

- Handy smoker illustrations and dozens of invaluable tips for smoking beef, pork, poultry, seafood, and other meats
- Beginner, intermediate, and advanced recipe labels so that you can start simple and work your way to a challenge
- Inspired ideas for amazing barbecue sides to round out your meals, including Summer Bean Salad, Dijon Potato Salad, and Southern-Style Collard Greens
- All the sauces, rubs, brines, and marinades you need to move beyond a recipe
- A closer look at the regional barbecue styles of Texas, the Carolinas, Memphis, and Kansas City

Whether you are just breaking in your new smoker or looking to go beyond the basics, Real BBQ will give you the tools and tips you need to start smoking some brag-worthy 'cue.

Recipes include: Beer Can Chicken, Hickory-Smoked Pork Belly, "All Day Long" Smoked Beef Brisket, Beach Barbecue Lobster Tails, Coffee-Rubbed Buffalo Steak

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27 of 30 people found the following review helpful.

Enjoyable and informative, this is the everything you need to know book of hot meat smoking!

By Jewel

My husband and I love that good southern BBQ, and wanted to be able to make it ourselves at home. After looking at a few smokers, I decided to buy this book to learn more about what we were getting ourselves into! This book was such a big help in every aspect of the meat smoking process! The first 2 chapters of the book go over the basics of real BBQ and everything you need to know to get started. It talks about the 4 general types of BBQ (Texas, Carolina, Memphis, and Kansas). Then the book goes on to talk about the 4 main components of hot meat smoking- the cooker, your protein choice, wood selection, and marinades/rubs. To be honest I never realized that meat smoking was such an art, and after reading this book I am so excited to be a part of it!

I really enjoyed how it broke down exactly what we needed for what we wanted to do. There are several different kinds of smokers, and this book laid out clearly what kind of smoker we should buy for what sort of meats we wanted to cook. One of my favorite parts was when the book said to grab a six pack and sit back and relax! It followed the same breakdown for the other 3 important considerations for smoking. I now feel very well informed of the choices I need to make to get started!

After those first 2 chapters there are tons of delicious, mouth-watering recipes for you to choose from! They are sorted by meat choice. Each recipe begins with a level of difficulty (marked by number of cows!), serving size, prep time, cook time, and recommended wood choice. The recipes were all very detailed and easy to follow. While the book does encourage you to be creative and experiment with different types and flavors of wood with different meats, for those of us just getting started it's always nice to have a laid out recipe in front of you!

Overall I definitely enjoyed this book and learned so much from it. It had a nice flow to it, and the author threw in interesting facts about the world of BBQ and smoking throughout, keeping it interesting!!

I received this book for free in exchange for my honest and unbiased opinion. All viewpoints are my own

11 of 11 people found the following review helpful.

I wanted to like this book

By DavidB

I wanted to like this book, I was provided a free copy to give an unbiased review, but it just didn't work out. This book would work best for the absolute novice wanting a very light survey of barbecue topics. Even then, though, there's a fair bit of old wives tales in here that you'll want to unlearn as you go deeper into your BBQ journey and learned things soaking wood chips doesn't help much if at all (p21 and nearly every recipe in this book say you should), spices don't penetrate the meat except salt (p23's pitmaster tip suggests they do), and that you shouldn't prefer choice over prime for beef bbq (p29 says prime is overkill - which directly conflicts with Michael Ollier's pitmaster tip on p78). I think sites like amazingribs.com are a much better starting point for most serious beginners.

The book is split into 2 areas:

Pages 13-33 are the general how-to of barbecuing, 80% of it is right on and a good, if shallow, overview but there's a few things I consider errors like I list above, some omissions (why not talk about kamados in grill types even though the appendix lists biggreenegg.com as a resource? Why not talk about the 40-140-4 danger zone rule? and you only give a small nod in a single sentence of a pitmaster tip to the Texas crutch?), and some stuff covered in a way that seems odd ("the stall" is hinted at on p33 but in the context of "too much information being a bad thing" - look up the article on amazingribs.com about the stall if you're

looking for in depth info).

Page 33-157 are devoted to recipes. The chicken/pork/beef ones seem very basic and there's some "recipes" that should be footnotes of other recipes instead of stand on their own. For example, page 61 offers a recipe for pulled pork and page 65 is a recipe for pulled pork sandwiches that essentially says put the pork from page 61 on a bun and top with sauce and coleslaw. Page 66 is a pulled pork taco recipe that says put meat on the tortillas and top with salsa and other taco condiments. I also got tired of the same 3 steps in almost every recipe. They all ask you to let the meat come to room temperature (please read about the 4-140-4 danger zone rule before you follow this instruction to the letter for large cuts of meat), oil the grates, and add more wood if you don't see smoke (which is slightly misleading in my opinion and might lead to over smoked meat).

There were some good things though. You don't see much fish/bison/duck/frog leg recipes in BBQ books and they're covered here. There's a few sides like the honey-soy glaze cauliflower that sound good and I'll probably try a few of the rubs/brines/marinades as well. I've never heard of air-chilled chicken, so that's on my radar now and there were a few woods like Olive wood that I hadn't seen get any coverage in other BBQ books.

If you've got much experience or read any other BBQ books, I'm not sure I'd recommend this one over books like Aaron Franklin's, Chris Lilly's, or Adam Perry Lang's books. If you're just getting started this provides a good, if sometimes flawed and mostly shallow, overview of several BBQ topics that deserve your attention.

I received this product for free in exchange for my honest and unbiased review.

14 of 16 people found the following review helpful.

If you are a REAL BBQ lover, this book is for you!

By Amazon Addict!

I was really happy to read this book as I am a huge foodie and love to eat and prepare big barbeque meals. I am always on the lookout for learning new techniques and recipes about barbecue and smoking. This book is aptly titled "Real BBQ: The Ultimate Step-by-Step Smoker Cookbook". It gives some great information about smoking including interesting tidbits and historical facts. It also gives clear instructions on how to smoke meat. The process of cooking meat with smoke is time and effort consuming but this book is not. It has been written in such a way that even a newbie can easily grasp the process and involved steps in no time. Besides explaining all the basics and How-Tos, this book also gives a lot of recipes. I especially enjoyed Chapter three where the author mentions several recipes involving poultry. I found most of them to be very interesting and something that I can look forward to make myself. I also enjoyed Chapter nine which is devoted to some wonderful BBQ sides. As BBQ lovers would agree, no BBQ meal is complete without some tasty sides, I found this chapter very interesting. It features some great recipes on sides and I learned a lot of new pairings, which I had not thought of before. The book also covers in detail various recipes for sauces, rubs, marinades etc that I found useful. I really like the fact that this book features recipes that gradually incorporate more techniques. This helped me gain confidence as I go from a relatively easier recipe to a tougher one. Overall, a wonderfully written book for Barbecue lovers and a great gift idea too!

Note: I received this book complimentary in exchange for my honest and unbiased opinion.

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