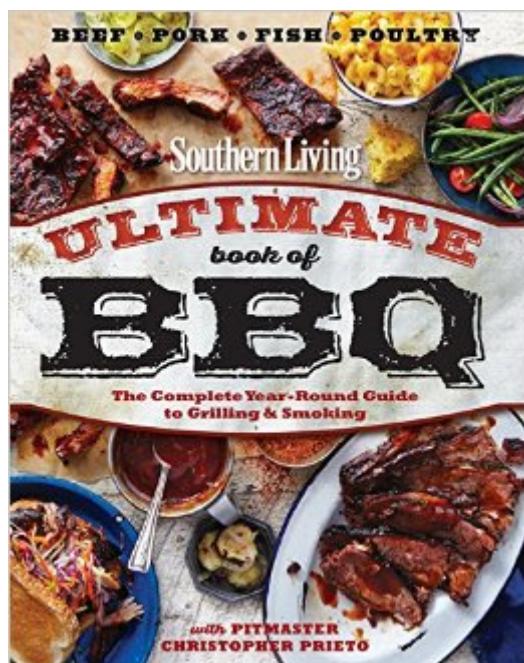


The book was found

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

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Average Customer Review: 4.8 out of 5 stars 129 customer reviews

Best Sellers Rank: #65,957 in Books (See Top 100 in Books) #70 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #70 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

"...the Southern Living Ultimate Book of BBQ is another smash hit by Southern Living and a must have barbecue and grilling cookbook for any serious barbecue bookshelf collection." [GrillingwithRich.com](#) "Christmas came early this year. The good people at "Southern Living" have published a brand new book called "Ultimate Book of BBQ"... I need to warn you that you may acquire an undeniable urge to eat bbq after thumbing through this book. The illustrations speak thousands of silent words tempting your appetite. I do not like the phrase "Food Porn" but, the images do titillate, seduce, entice and provide plenty of temptation." [MadMeatGenius.com](#) "Who could be a more trustworthy source of barbecue knowledge than the editors of Southern Living? That's pretty much a rhetorical question, and the new Southern Living Ultimate Book of BBQ: The Complete Year-Round Guide to Grilling and

Smoking proves the point... Well illustrated and quite instructional, Southern Living Ultimate Book of BBQ offers step-by-step techniques for making excellent barbecue at home."Ã¢â€šFood Republic

Chris Prieto is a champion pitmaster and owner of Prime Barbecue in Wendell, North Carolina. His journey into cooking and the world of barbecue began when he was a child in Houston. Prieto's fond memories of Texas barbecue and desire to search out the "soul" of real barbecue sent him on his own personal quest to perfect slow smoked meats. Today, after many years of cooking on the professional barbecue circuit, Prieto has finally achieved what he considers barbecue excellence. This is his first book.

My copy of Southern LivingÃ¢â€šs 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 doesnÃ¢â€št know all of the cuts of meats and doesnÃ¢â€št 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 didnÃ¢â€št 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 doesnÃ¢â€št have to be a Ã¢â€šmeat eaterÃ¢â€š 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 LivingÃ¢â€šs Ultimate Book of BBQ with Pitmaster Christopher Prieto has breathed new life into our kitchen and grill and it has become myÃ¢â€šgo toÃ¢â€šÃ¢â€š gift - no better gift than good food shared between family and friends!

I work in the cooking field and had the pleasure of working with Chris. This book is, without a doubt, one of the best barbecue books written and the photography and food styling is the best I've

seen. Many chefs have ghost writers, not this one, Chris is a man about fire and layers of flavor. If you only want one barbecue book, this is it!!!!

Must have book. I got my copy and can say it has outstanding quality of content and format with something for everyone. This book can take you to the next level whether you are in the competition circuit or at home. I participate in the BBQ competition circuit and can say the wealth of information and tips will help in that regard. I like that it is very easy to follow and includes plenty of other dishes that inspire culinary creativity beyond the smoker. This is indeed a very well done book that will be used often. Christopher Prieto and Southern Living have delivered an outstanding book.

Love this book. Much bigger than I was expecting!

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.

This BBQ book is well put together! It gives you different ways to cook your items from start to finish! It provides little tips, that will help your BBQ be a success!

Wow. Great cookbook with easy to follow recipes. If you're like me and love cookbooks with great pics, get this one now. Chris has a passion for BBQ second to none and it shows in this great book. I can't recommend it enough. This one is a WINNER!

I purchased this for my husband and he loves it! I can already tell that this is going to bring us many years of cooking and grilling together.

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