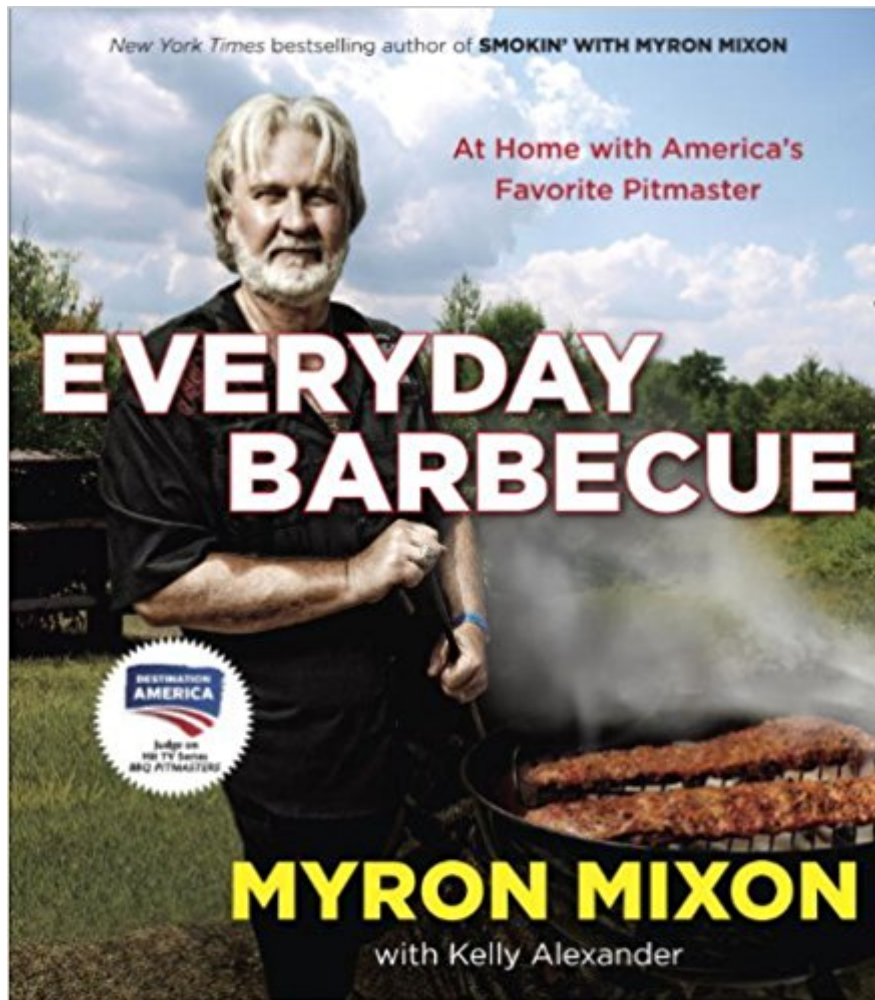




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Everyday Barbecue: At Home With America's Favorite Pitmaster



Synopsis

“Barbecue is a simple food. Don’t mess it up.” As the winningest man in barbecue, a New York Times bestselling cookbook author, and a judge on the hit show BBQ Pitmasters on Discovery’s Destination America, Myron Mixon knows more about smoking meat than any man alive. And now he’s on a mission to prove to home cooks everywhere that they can make great barbecue any day of the week—in the comfort of their own backyard or kitchen, no matter their skill level. Across the country at competitions and in his Pride & Joy Bar-B-Que restaurants, Mixon has proven that no other pitmaster’s food can touch his when he’s behind a smoker. But he doesn’t need fancy equipment to do it: He can cook delicious barbecue with any grill, smoker, or oven, even on the busiest weeknight, and you’ll be able to, too, with the nearly 150 recipes in *Everyday Barbecue*. Armed with Mixon’s advice and tips, you’ll discover that barbecue isn’t just for the Fourth of July and Labor Day; it’s for any day you feel like cooking it. So fire up your grill and get ready to cook incredible barbecue favorites such as Ribs the Easy Way, Myron’s Dr Pepper Can Chicken, and The King Rib sandwich and adventurous backyard fare like Pork Belly Sliders and Barbecue-Fried Baby Backs, plus leftover inspirations, delectable desserts, and even some drunken recipes! In *Everyday Barbecue*, you will find some seriously finger-lickin’ good barbecue recipes, including:

- The Essentials: Turning any backyard grill into a smoker
- Brisket the Easy Way, Ribs the Easy Way, The Only Barbecue Sauce You Need
- Burgers and Sandwiches: Classic Hickory Smoked Barbecue Burger, The King Rib, Barbecue Pork Belly Sliders, Brisket Cheesesteaks, Barbecued Veggie Sandwiches
- Smoked and Grilled: Perfect Grilled Rib Eyes, Whole Roasted Turkey with Bourbon Gravy, Myron’s Dr Pepper Can Chicken
- Barbecue-Fried: Yes, first you smoke it, then you fry it
- Baby Backs, Chicken Lollipops, Cap’n Crunch Chicken Tenders
- Swimmers: Finger-Lickin’ Barbecue Shrimp-and-Cheese Grits, Smoky Catfish Tacos
- Drunken Recipes: Bourbon Brown Sugar Chicken, Whiskey Grilled Shrimp
- Barbecue Brunch: Pitmaster’s Smoked Eggs Benedict with Pulled Pork Cakes, Backyard Bacon
- Plus, Salads and Sides, delectable Desserts, and Leftover inspirations! Baby Back Mac and Cheese, Tinga-Style Barbecue Tacos, Chocolate Cake on the Grill, and Grilled Skillet Apple Pie

Loaded with nearly 150 recipes and mouthwatering photographs throughout, *Everyday Barbecue* serves up barbecue’s greatest hits (and more) in a fast, efficient way that you’ve never seen before. Praise for *Everyday Barbecue*

“Mixon does an admirable job of showing grillers, smokers, and barbecuers how they can turn labor and

time-intensive grilling and barbecue projects into weekday meals with a minimum of fuss in this to-the-point collection of 150 smoke-centered recipes. . . . It's his ingenious use of leftovers that will make readers take notice as he offers suggestions for mountains of leftover brisket, pulled pork, or chicken. This approach is rather than a multitude of variations on ribs, pulled pork and a bevy of sauces sets the book apart and make it a keeper. Publishers Weekly

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Other Side Dish You Need

"Mixon does an admirable job of showing grillers, smokers, and barbecuers how they can turn labor and time-intensive grilling and barbecue projects into weekday meals with a minimum of fuss in this to-the-point collection of 150 smoke-centered recipes. . . . It's his ingenious use of leftovers that will make readers take notice as he offers suggestions for mountains of leftover brisket, pulled pork, or chicken. This approach is rather than a multitude of variations on ribs, pulled pork and a bevy of sauces sets the book apart and make it a keeper. Publishers Weekly

I have several of Myron's cookbooks. They are well organized, detailed and the instructions are

pretty good. His 'style' of BBQ is very different than mine - I like very very simple BBQ with very little sugar. I like to let the flavor of the meat speak. Having said that, I have learned a lot about technique from reading his books. I think he and Aaron Franklin are the two hottest BBQ chefs in the country. If you can't learn anything from Myron's books you are not being open-minded. Separately, I made his cornbread recipe not once, but twice. Both times it turned out like a rock. My better half confirmed all the ingredients I put in against the recipe. I am convinced the recipe is missing something - namely a leavening agent. If you make this recipe I recommend adding a tsp of baking powder. Overall he writes great books, but let's be honest, you didn't buy the book for his baking skills :-)

Follow-up: I wrote Myron's team at jacksoldsouth.com (via the 'contact us' function) about the cornbread recipe. I was most impressed that they wrote back immediately and admitted the recipe was missing a leavening agent...the recipe needs 1.5 tsp of baking powder and 0.5 tsp of baking soda. They will fix the recipe in future editions. So refreshing to deal with an organization that admits its errors so readily. My kind of people.

I just bought this book because of the "Only Sauce" and "Whiskey Grilled Shrimp" recipes. A friend made them last summer and they were great, even my husband loved them, not too hot or spicy. the sauce may be thick, but if you read the recipes, it is used as a marinade as is and mixed with more liquid as a sauce. I hope this is helpful. Our friend is from Kentucky, we are from Tennessee, and Myron Mixon is from Georgia, it has to be good.

I'm currently on his first cookbook. his recipies are all great the only thing I do recommend is when cooking with this man especially be sure to use a traditional wood/charcoal smoker as a electric smoker will not keep enough heat to cook your meat for and to provide you time to add basting. If you remember his recipies you can easily win any cookoff at your local fair pending he is not around.

My DH LOVES to BBQ. He's started a collection of BBQ Cookbooks, utensils, gear, etc. This was a perfect edition full of recipes and helpful hints for a newer BBQer. My husband's a reader so he particularly enjoyed this book by one of the stars from one of his favorite cooking shows. It gives lots of details and little stories about the author and his experiences. A great gift for a starter BBQer.

On certain BBQ forums, I've read negative reviews about Myrons books; however, in my opinion, they can't be more wrong. What I like about this book is, the recipes are simple. A lot of BBQ

"experts" will make simple BBQ complicated. Even the ingredients that Myron recommends are those found in most homes. I checked this book out from my local library and was so impressed that I bought it for use on my Ipad. I may have mis-read something but the only issue that I have from one of his suggestions is to cover meats (with aluminum foil) which are being smoked. If so, foil will block the smoke. Maybe I made a mistake. But this is a great book. Thanks Myron

This was a gift and she uses it a lot with great success.

At the age of 58, I have taken up the art of smoking meat. Without the use of this book, I would still be struggling. In almost every endeavor, I have had success. In fact, I not only use the book as a reference guide for meat but for side dishes that compliment as well. I found the Only Rub to be a great blend. The Only Other Rub didn't impress me as much but to each his own. My only complaint is I found the two sauces to be lacking. I have switched to a Memphis sauce and the dishes are much better in my opinion. Again, to each his own. I really appreciated Myron putting this book out for us neophytes. It has been a great help! Michael L. Gooch

Have used many of the recipes & recommended the book to others. Good Stuff!

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