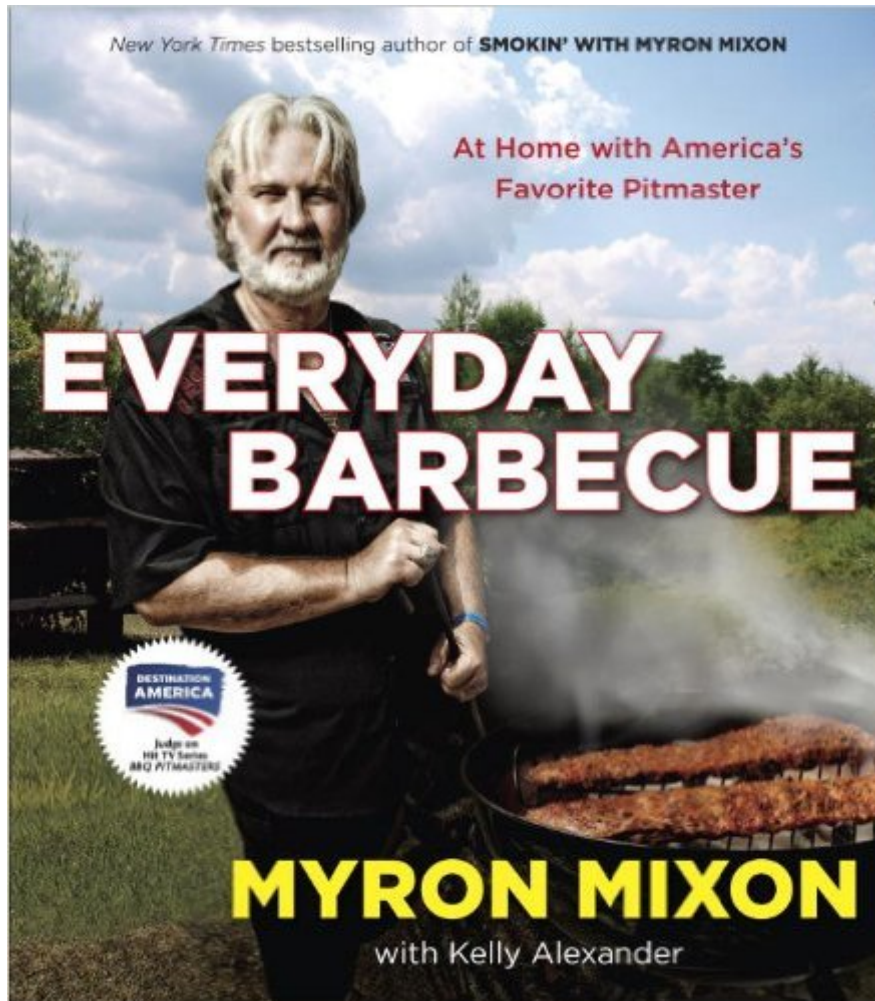


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# Everyday Barbecue: At Home With America's Favorite Pitmaster



## 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 deserts, 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 approachâ€”rather than a multitude of variations on ribs, pulled pork and a bevy of saucesâ€”sets the book apart and make it a keeper.â€”Publishers Weekly

## Book Information

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## Customer Reviews

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.

I've been a fan of Myron for years. He's cocky and he's good! Most of all he knows BBQ! This book does not give up any secrets to his award winning food but rather gets you close to it. You can't expect him to give away all his secrets and then have everyone making the same things he does at competitions now. Right? What you can expect are recipes that are 'almost' what he'd do in your place. The sauces and rubs have key components withheld from them for this reason and you have to wonder if they're as good as what he would use. This point makes me wonder why I bought the book if I'm to get almost maybe used recipes and ingredients. I noticed that one key ingredient is missing from his rubs and that's Cumin. Cumin IS BBQ, but not in this book. I recommend Steve Raichlen books for exact recipes that have been used and proven good. Sorry Myron, not today.

Bought his other book about smoking meat and expected a little more from this book. The recipes are for a lot of leftover bbq meats as well as some other dishes which I thought were uninteresting as we already know how to cook most of them. The author also cooks at a higher temperature and uses equipment I could not afford to own.

It is mostly just recipes. I would like to have know the whys and reasoning behind the recipes. Myron only gives two different rub and two different sauce recipes which he uses in all the meat recipes throughout the book.

Great recipes and humor in this book, this is the second book of his I bought the first delt more with low and slow cooking. This book is more for weeknights or when you dont have a long time to commit. Excellent recipes for burgers, ribs, chicken, lamb and beef as well as great side dishes and

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.

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