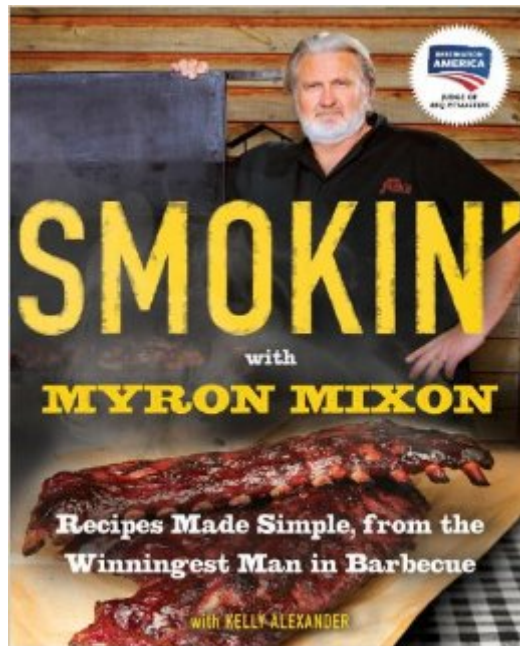


The book was found

Smokin' With Myron Mixon: Recipes Made Simple, From The Winningest Man In Barbecue



Synopsis

The secret to the best barbecue from the man who barbecues the best: Keep it simple! In the world of competitive barbecue, nobody's won more prize money, more trophies, or more adulation than Myron Mixon. And he comes by it honestly: From the time he was old enough to stoke a pit, Mixon learned the art of barbecue at his father's side. He grew up to expand his parent's sauce business, Jack's Old South, and in the process became the leader of the winningest team in competitive barbecue. It's Mixon's combination of killer instinct and killer recipes that has led him to three world championships and more than 180 grand championships and made him the breakout star of TLC's BBQ Pitmasters. Now, for the first time, Mixon's stepping out from behind his rig to teach you how he does it. Rule number one: People always try to overthink barbecue and make it complicated. Don't do it! Mixon will show you how you can apply his "keep it simple" mantra in your own backyard. He'll take you to the front lines of barbecue and teach you how to turn out a barbecue like a seasoned pro. You'll learn to cook like Mixon does when he's on the road competing and when he's at home, with great tips on the basics, from choosing the right wood to getting the best smoker or grill the formulas for the marinades, rubs, injections, and sauces you'll need the perfect ways to cook up hog, ribs, brisket, and chicken, including Mixon's famous Cupcake Chicken. Mixon shares more than 75 of his award-winning recipes including one for the most sinful burger you'll ever eat and advice that will end any anxiety over cooking times and temps and change your backyard barbecues forever. He also fills you in on how he rose to the top of the competitive barbecue universe and his secrets for succulent success. Complete with mouth-watering photos, Smokin' with Myron Mixon will fire you up for a tasty time.

Book Information

Paperback: 192 pages

Publisher: Ballantine Books; Original edition (May 10, 2011)

Language: English

ISBN-10: 0345528530

ISBN-13: 978-0345528537

Product Dimensions: 7.5 x 0.4 x 9 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars See all reviews (1,021 customer reviews)

Best Sellers Rank: #7,464 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food &

Wine > Regional & International > U.S. Regional > South #12 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #114 in Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

He keeps it simple and real. I love the way the book flows as a cookbook and a story. As soon as you get into it, there's no doubt this is Myron's cookbook. His language is what you'd expect and it's absolutely appreciated. There are a good number of recipes and all of which are easy to follow. I can't wait to try the cupcake chicken! The best part is how he explains the different recipes and techniques. You may not agree with some of what he says, but he does.. and it's made him tons of money. What you'll find: Recipes for Rubs, Marinade, Injections, Glazes and Sauces. All or most recipes of his famous dishes (ribs, cupcake chicken, brisket, etc.) Cooking temps and techniques (tools, types of wood, etc) Super easy to follow recipes and real simple ingredients. Great stories about Myron and his dad. Good information about the BBQ competition circuit. Who it's for: Beginners/Intermediate/Pros
Beginners: You will learn some of basics and find easy to follow, awesome recipes.
Intermediates: My category. It will make you feel good. It will bring you back down to earth and remind you to not over-think the BBQ process.
Pros: Good info on the BBQ competitions. And of course, Myron's award winning recipes. I'll update this review as I try out the different recipes.
Update May 21, 2011 Last week I tried the pork shoulder recipe. It called for an 18lb whole shoulder (picnic + boston butt I only had the butt (9lbs I followed the recipe to the letter, except I had to alter a bit because of the smaller cut of meat. I essentially did a 3-2-1 method at 275. I used all the ingredients from the recipe and in the end a perfect boston butt. It was moist and flavorful. Just perfect.

[Download to continue reading...](#)

Smokin' with Myron Mixon: Recipes Made Simple, from the Winningest Man in Barbecue
Smokin' in the Boys' Room: Southern Recipes from the Winningest Woman in Barbecue (Melissa Cookston)
Smokin' Hot in the South: New Grilling Recipes from the Winningest Woman in Barbecue (Melissa Cookston)
Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat
How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible!
Cookbook
Smokin': Recipes for Smoking Ribs, Salmon, Chicken, Mozzarella, and More with Your Stovetop Smoker
Don't Flinch - Barry Alvarez: The Autobiography
The Story of Wisconsin's All-Time Winningest Coach
Delphi Made Simple (Programming Made Simple)
Delphi Version 5 Made Simple, Second Edition (Made Simple Computer)
Spray Finishing Made Simple: A Book and Step-by-Step Companion DVD (Made

Simple (Taunton Press)) Traveling in the Spirit Made Simple (The Kingdom of God Made Simple)
(Volume 4) Seeing in the Spirit Made Simple (The Kingdom of God Made Simple) (Volume 2)
Seeing in the Spirit Made Simple (The Kingdom of God Made Simple Book 2) Traveling in the Spirit
Made Simple (The Kingdom of God Made Simple Book 4) Home: Myron Bolitar Series, Book 11
Back Spin (Myron Bolitar Mysteries (Audio)) Deal Breaker: The First Myron Bolitar Novel Smokin'
Sports Cars (Fast Wheels!) 400 Smokin' Bluegrass Mandolin Licks Come Out Smokin': Joe Frazier -
The Champ Nobody Knew

[Dmca](#)