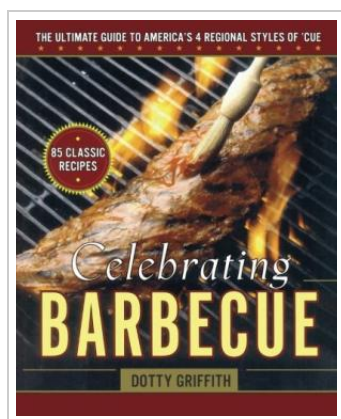



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Celebrating Barbecue: The Ultimate Guide to Americas 4 Regional Styles

By Dotty Griffith

Simon & Schuster. Paperback. Book Condition: New. Paperback. 192 pages. Dimensions: 9.2in. x 7.5in. x 0.6in. Like jazz, barbecue is a uniquely American original, and few subjects ignite more passion, excitement, controversy, and competition. In *Celebrating Barbecue*, Dotty Griffith, restaurant critic for *The Dallas Morning News*, gives readers the lowdown on real barbecue, identifying the four great regional styles of American cue (Carolina, Memphis, Texas, and Kansas City), as well as what Griffith calls micro-styles like Santa Maria Beef Barbecue or St. Louis Barbecued Snouts. Though reducing barbecue to a set of rules and specifications is, as Griffith says, like teaching a cat to bark, *Celebrating Barbecue* attempts (and succeeds!) in doing just that, beginning with the history of barbecue, defining each region's preferences for meat, fuel, and seasonings. There are classic authentic recipes for slow-cooked meats such as Texas Brisket and North Carolina-Style Pulled Pork, with cooking temperatures, seasonings, woods, and techniques (including fail-safe techniques for bad weather or uncooperative equipment or fuels) explained in detail. Griffith includes recipes for mops, rubs, sauces, and marinades, as well as sources for ready-made flavor enhancers. A full complement of appetizers, sides, and desserts rounds out the more than 85 recipes. Menus are...



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