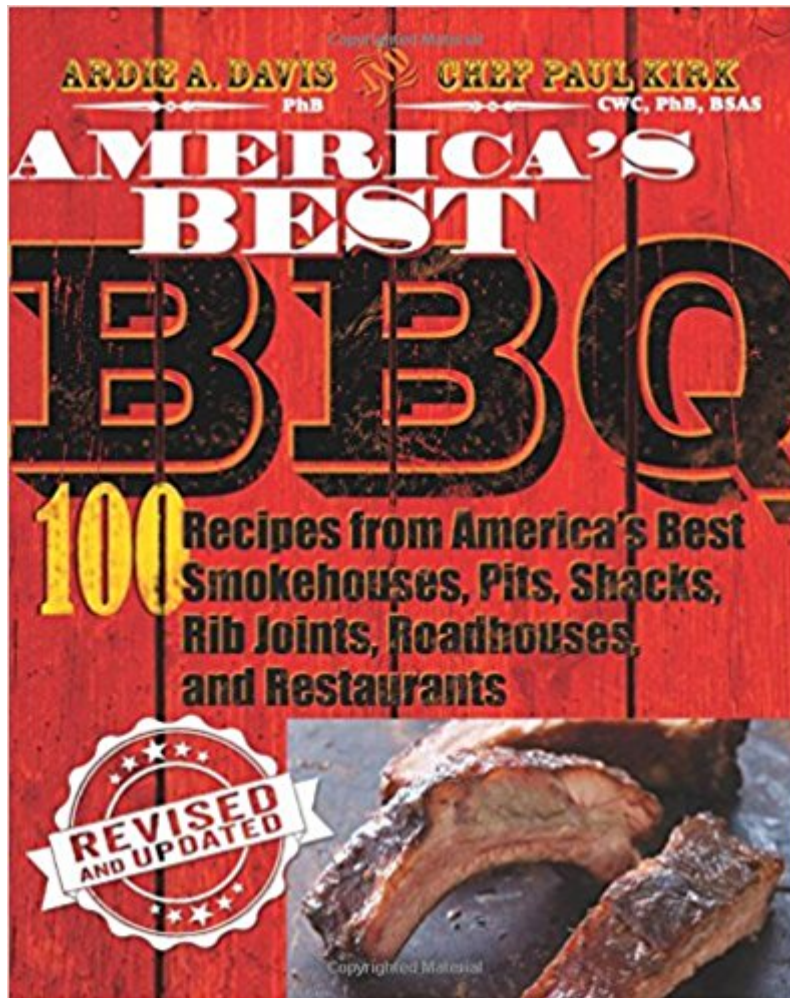




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America's Best BBQ (revised Edition)



Synopsis

This completely revised edition of America's Best BBQ takes you through the back doors of some of the most popular American barbecue restaurants as two of the world's top barbecue experts share the secrets---and once-secret recipes---of the best pitmasters in the business. The original edition was first published in 2009. Only Ardie A. Davis and Paul Kirk, the go-to sources on barbecue, can earn the trust and the recipes from the nation's barbecue legends, from Texas to Memphis, the Deep South, Kansas City, Oklahoma, and even a few joints outside of the traditional barbecue belt. Tasty sides include tips, tricks, techniques, fun memorabilia, 365 full-color photos of the joints and their food, and firsthand recollections of tales from the pits culled from over a century of combined barbecue experience. There is even a section of barbecue basics for those who are just getting started. With more than 100 recipes for mouthwatering starters (Fried Cheese Stick Grits, BBQ Egg Rolls), moist and flavorful meats, both classic and inventive side dishes (BBQ Cornbread, Grilled Potato Salad), a slew of sauces and rubs, and even some decadent desserts (Fried Pies, Root Beer Cake, Pig Candy), this book should come with its own wet-nap.

Book Information

Paperback: 256 pages

Publisher: Andrews McMeel Publishing; Rev Upd edition (March 17, 2015)

Language: English

ISBN-10: 1449458343

ISBN-13: 978-1449458348

Product Dimensions: 8 x 0.8 x 10 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 3 customer reviews

Best Sellers Rank: #856,679 in Books (See Top 100 in Books) #133 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest](#) #564 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

Customer Reviews

Archie A. Davis is a charter member of the Kansas City Barbeque Society and former three-term member of the Board of Directors. Ardie A. Davis founded the American Royal International BBQ Sauce, Rub, and Baste Contest and the Great American Barbecue Sauce, Baste, and Rub Contest. In 2012, he received the Pioneer of Barbeque award at the Jack Daniel's World Championship Invitational Barbecue. He is the author of nine barbecue cookbooks. Paul Kirk, a charter member of the Kansas

City Barbeque Society and member of the Board of Directors for 23 years, operates the Baron's School of Pitmasters. The author of twelve barbecue cookbooks, he has won more than 530 cooking and barbecuing awards, among them seven world barbecue championships, including the prestigious American Royal Open, the world's largest barbecue contest.

Excellent BBQ book by guys who really know their stuff!

Thank you for the prompt service. The item was just as expected. I will order from you again. I am 100% satisfied.

The recipes in this book are adapted directly from the BBQ joints highlighted in the text and I found nothing particularly new or interesting. I don't like this style of cookbook and found myself dismissing the contents outright. That's awfully harsh, but I own some really good barbecue books and this one is not even close to their league. I was irrationally irritated by the page of barbecue postcard kitsch and by a paragraph on plates that disses butcher paper and that should recall, for the serious barbecue enthusiast, Calvin Trillin's ancient wisdom that if a barbecue joint has plates, pass it by. Mr. Trillin walked that rule back in recent years, but this book's bias shows. The text is straightforward, not lyrical, but also not instructive. Some of it is awfully like advertising pitch for the highlighted joints. Quite a bit of the text is brainless, like the recommendation to drink what tastes good with BBQ, or to make another batch of breading mix if you run out. Obvious stuff, like meat should be cooked to the proper degree of doneness. The book design is somewhat garish, with harsh colors, and a lot of graphics in a rusty red that is color-tuned to the sauce photos. Some of the photos are a bit out of focus. There are lots of better barbecue cookery books out there. I received a review copy of "America's Best BBQ (revised edition)" by Ardie A. Davis and Chef Paul Kirk (Andrews McMeel) through NetGalley.com.

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