


[DOWNLOAD](#)


Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat

By Myron Mixon, Kelly Alexander

Stewart, Tabori & Chang Inc. Hardback. Book Condition: new. BRAND NEW, Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat, Myron Mixon, Kelly Alexander, "New York Times" bestselling author and star of Destination America's "BBQ Pitmasters" Myron Mixon goes back to the basics of backyard pit barbecuing with "BBQ Rules," offering readers essential old-school barbecue techniques and 50 classic recipes. In barbecue, old-school means cooking on a homemade coal-fired masonry pit, where the first step is burning wood to make your own coals, followed by shoveling those coals beneath the meat and smoking that meat until it acquires the distinct flavor only true pit-smoking can infuse. With easy-to-follow, straightforward instruction, America's pitmaster shows you how and also demonstrates methods for cooking on traditional gas and charcoal grills common in most backyards. The book is divided into four parts Meat Helpers, The Hog, Birds, The Cow and features recipes and methods, including: Pit Smoked Pulled Pork, North Carolina Yella Mustard-Based Barbecue Sauce, Prize-winning Brisket, Smoked Baby Back Ribs, Thick and Smoky T-Bone Steaks. Presenting step-by-step illustrations on building a pit, managing a fire, selecting meats for the pit and the best wood to burn in it, and more, Mixon offers all of the...



READ ONLINE
[1.65 MB]

Reviews

Complete information for ebook fans. It is actually full of knowledge and wisdom I am pleased to inform you that this is basically the very best pdf we have read through inside my very own daily life and can be the very best ebook for ever.

-- **Gideon Morissette**

Comprehensive information for publication enthusiasts. I could possibly comprehend every little thing using this composed pdf. You can expect to like the way the article writer created this pdf.

-- **Abby Kozey IV**