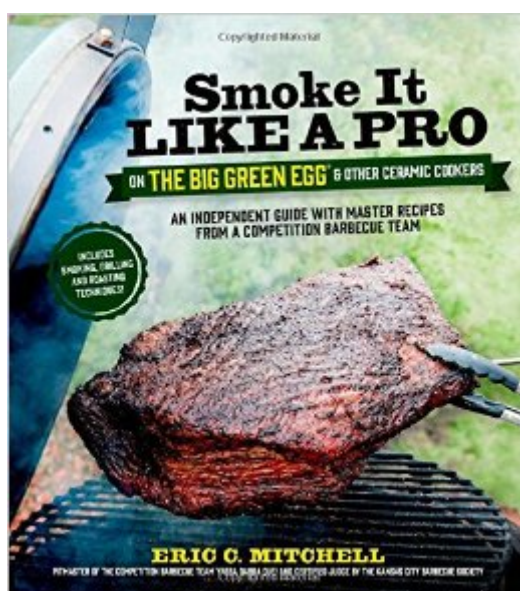


The book was found

Smoke It Like A Pro On The Big Green Egg & Other Ceramic Cookers: An Independent Guide With Master Recipes From A Competition Barbecue Team--Includes Smoking, Grilling And Roasting Techniques



Synopsis

Make the Best Barbecue Out There! In *In Smoke It Like a Pro*, barbecue pitmaster, Eric Mitchell, teaches you how to smoke, grill, roast, cure, fry and sear unbelievable, melt-in-your-mouth barbecue dishes that will blow your competition out of the water and make you the talk of the block. He is a certified Kansas City Barbeque Society judge and was the director of the New England Barbecue Society for three terms. He has competed at both the Jack Daniel's World Championship Barbecue Invitational and the American Royal Invitational using his seven Big Green Eggs®. With his help, you'll learn to make barbecue staples like a perfectly seared steak and competition-worthy smoked pulled pork. Plus, you'll get one-of-a-kind showstoppers, like Eric's Maryland Style Pit Beef, Coffee-Encrusted Lamb Chops and Bourbon Moxie® Meatballs. Along the way, Eric walks you through the ins-and-outs of the Big Green Egg® and other ceramic cookers, sharing lessons that will improve every meal you cook outdoors.

Book Information

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Customer Reviews

If you are interested enough to be checking out this product page and reading through the "Look Inside" feature of this cookbook, this is a book you should seriously consider. (I'm saying, you should grab this book even if you don't have an Egg.) If you do have a Big Green Egg, a take-off on a Big Green Egg, or a Japanese Kamado and you don't have a firm understanding of how to use it, this book is a must. If you have a different type of smoker—wood charcoal or even an electric smoker, and you are looking for new sauces and recipes, you will enjoy this book, too. I am lucky enough to have an old Kamado, imported from Japan, probably in the 1970s. Amazingly, I came upon it at a garage sale—yeah, lucky is absolutely right! While it makes the

best pork ribs imaginable, I obviously did not know how to finesse it to get the most out of it. Well, that will end this summerâ. There is a lot to learn from this book. And it's going to be a fun, lip-smacking experience! This book begins with very explicit instructions/advice/tipsâ whatever you want to call this wealth of information. I am grateful that Mr. Mitchell is willing to share his knowledge. There is definitely enough info here to let the aficionado finesse his/her ceramic cooker to achieve amazing results. (Just his willingness to name his preferred hardwood lump charcoal is worth the price of this book.) The book is about more than smoking. Just looking through the âLook Insideâ feature and checking out the Contents and Index pages will alert you to that fact. The chapters cover cooking methods at quite a variety of temperatures.

This cookbook by a pitmaster not only gives recipes but it teaches everything you need to know about proper and best use of The Big Green Egg. We have owned and been experimenting with an Egg for five years. In reading this book we see it teaches and provides information in a concise manner which we had to learn after hours of combing online Egg forums and trying to adapt non-Egg recipes to work with The Egg. So this cookbook is perfect for a newbie as it tells you everything. Although we are less experienced than Egg enthusiast Eric Mitchell everything we read is exactly what we know to be right and true. Some things explained are: use of the cast iron daisy wheel top, how to use the air vent at the bottom, proper use of the plate setter, how and why to use a drip pan, and use of indirect and direct heat. The concept of low temperature cooking versus high are explained and taught as well as special techniques using combinations of different processes to get the best outcome. For example, cooking at low temperature, then removing and putting into aluminum foil wrapper with dry rub and juices then cooking that way then removing the foil and putting it back on for another round of heat. The chapters are how to light the fire, safety, how to regulate temperature and how to smoke, low temp barbecuing, roasting, grilling (high heat), using it as an oven (baked goods, desserts, etc.), curing meat in the Egg, deep frying and other cooking methods with The Egg as the heat source, rubs and sauce recipes, and taking care of the equipment. I am really enjoying the cookbooks by Page Street Publishing. They focus on enthusiasts writing about their passion. This is the fifth cookbook of theirs I have read and used and I'm impressed.

I'm going on two years with my Big Green Egg and though in that time I've learned the basics I'm still always looking for additional tips and tricks as well as recipes. I was excited to have the chance to review this since there aren't many books for the Big Green Egg that I've come across and I

already bought the other book I could find, Big Green Egg Cookbook: Celebrating the World's Best Smoker and Grill. I've found this book to be another great addition to my collection because it suits my needs exactly. As a beginner I love that the introduction to the book has tips and tricks for using the grill, including information on temperature regulation. Those experienced with the Big Green Egg may find it unnecessary, but I found it welcome. I also loved the recipes themselves. I thought this book did a good job of giving you the kinds of recipes one expects with a Big Green Egg - classic BBQ and grill recipes - as well as recipes that showcase the versatility of the BGE. Though I like the recipes in my previous cookbook for the BGE, The Big Green Egg Cookbook, it seemed like the majority of complaints about that book stemmed from people feeling like the recipes were too glamorous or not what they expected to make on a BGE. I think people who feel that way about the other book will appreciate that classic BBQ recipes are covered here. I also appreciate that the recipes were intuitively laid out and clearly written, making this book straightforward to follow. The only thing that left a little to be desired for me were the photos.

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