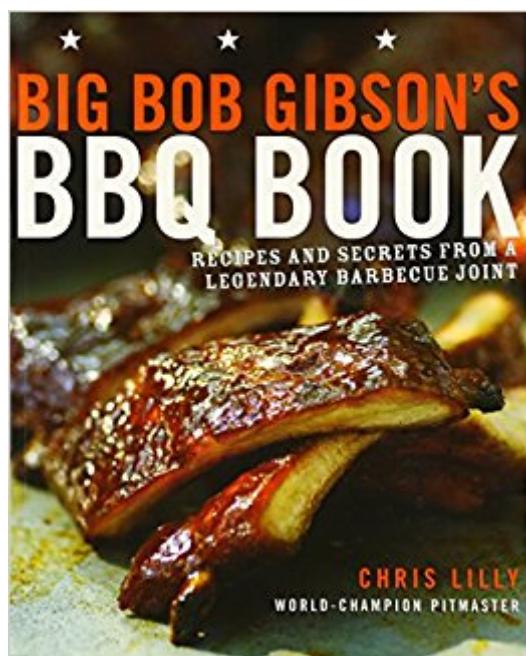


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Big Bob Gibson's BBQ Book: Recipes And Secrets From A Legendary Barbecue Joint



Synopsis

Winners of the World Championship BBQ Cook-Off for six years in a row and with hundreds of other contest ribbons as well, nobody does barbecue better than Big Bob Gibson Bar-B-Q in Decatur, Alabama. Chris Lilly, executive chef of Big Bob Gibson Bar-B-Q and great-grandson-in-law of Big Bob himself, now passes on the family secrets in this quintessential guide to barbecue. From dry rubs to glazes and from sauces to slathers, Lilly gives the lowdown on Big Bob Gibson Bar-B-Q's award-winning seasonings and combinations. You'll learn the unique flavors of different woods and you'll get insider tips on creating the right heat?be it in a charcoal grill, home oven, or backyard ground pit. Then, get the scoop on pulled pork, smoked beef brisket, pit-fired poultry, and, of course, ribs. Complete the feast with sides like red-skin potato salad and black-eyed peas. And surely you'll want to save room for Lilly's dessert recipes such as Big Mama's Pound Cake. Loaded with succulent photographs, easy-to-follow instructions, and colorful stories, Big Bob Gibson's BBQ Book honors the legacy of Big Bob Gibson?and of great barbecue. From the Trade Paperback edition.

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Ingredients

2 cups mayonnaise	1 cup distilled white vinegar	1/2 cup apple juice	2 teaspoons prepared horseradish	2 teaspoons ground black pepper	2 teaspoons fresh lemon juice	1 teaspoon salt	1/2 teaspoon cayenne pepper
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(Makes 4 cups)

Directions

In a large bowl, combine all the ingredients and blend well. Use as a marinade, baste, or dipping sauce. Store refrigerated in an airtight container for up to 2 weeks.

Lilly, a world-champion pit master and executive chef of Alabama's Big Bob Gibson's Bar-B-Q, shares long-held family secrets from the restaurant's founder in this homage to pure barbecue tradition. Lilly covers the process from beginning to end, starting with the setup, varieties of grills and cookers, wood selection and seasoning. Throughout, he provides valuable tips on everything from temperature gauges to positioning chicken on the grill. As acknowledgment that flavor is important but the true measure of barbecue is the tenderness and moistness of the meat, many of Lilly's recipes focus on slow cooking and include more than meat. Bell pepper bundles, big mama's

pound cake, honey-garlic tomato sauce and grilled marinated mushrooms show the breadth of his expertise. Beef, pork and chicken are, as expected and deserved, the focus of much of his attention. Mushroom-crusted beef tenderloin, pork shoulder and barbecue ribs are among the gems he includes. 75 full-color photos. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Northern Alabama is one of the great capitals of American barbecue. Big Bob Gibson's BBQ restaurant in Decatur, Alabama is like ground zero for this style of cooking. With this excellent cookbook Chris Lilly shares with the reader how they do BBQ at Big Bob Gibson's. Mr. Lilly instructs you how to build fires, construct BBQ rubs, and make delicious sauces. However, like a good teacher he encourages you to do whatever works best for you. Recipes include traditional BBQ items like pork shoulder, beef brisket, brined chicken, turkey breast, and pork ribs. There are also some unusual recipes like head of beef, grilled rabbit, and barbecue goat. Chris Lilly includes some excellent side dishes like coleslaw, turnip greens, and Brunswick stew. Desserts are also included like "Big Mama's Apple Nut Cake" and apple rolls. Big Bob Gibson's BBQ Book has totally changed my eating and cooking habits. I can no longer enjoy chicken without Alabama White Sauce. If you're looking for a Holy Grail of BBQ cookbooks there isn't one. However, if I had to have just one barbecue cookbook in my collection then Big Bob Gibson's BBQ Book would be it!

Great book for a recreational smoker like me. One of the things I like the most is that it pretty much only has the tried and true recipes, which means you tend to get one recipe for each cut and type of meat. That way it limits your choices and encourages you to tweak the recipes if they are not to your liking rather than browse a wide array of possibilities. The other great part is that it talks a lot about the practical things you need to do for a successful smoke, as well as addressing many of the pitfalls and challenges.

Good BBQ book, good story about Big Bob Gibson and his barbecue, and well written to boot. The author knows barbecue and is involved with the restaurant. Good recipes as well as a good story. Every barbecue aficionado should have a copy, even if you don't like white sauce.

I've bought and cooked out of several BBQ books (self-taught BBQ guy) and this is by far the best. The recipes are simple, you don't need a hundred ingredients, and the results extenuate the meat instead of being all complex and sweet sauces and rubs. I prefer the BBQ sauce, the chicken, The

chicken dip, the ribs, everything i've tried has worked to perfection. Considering how much money i spend on meat everytime I fire up the smoker it's great to finally have a go-to book. Don't hesitate to buy if you need some great recipes.

If you take your barbecuing seriously this book is a great addition to your collection. Chris Lilly cooks, hands-down, the best pulled pork I have ever tasted. I have literally heard hundreds of people tell him the same thing when tasting his pork and ribs at the South Beach Wine and Food Festival. No matter how much you think you know about barbecue this book will still have something to offer you. Plus, he has plenty of barbecue championships and awards to prove it. The book contains more than just great barbecue recipes. It intersperses that with the history of Big Bob Gibson BBQ, from the restaurant's beginning as a backyard labor of love to its present level of success as a world-renowned maker of barbecue food, sauces and rubs and competitive barbecue team. The story of Big Bob Gibson and his restaurant help barbecue chefs of any experience level remember the most important lesson of great meat - patience. Like great barbecue, Big Bob's personal quest to perfect his craft proves that the best results take time, effort and practice. Any cook book can provide recipes and any chef can follow directions. But Chris Lilly gives you more than just recipe directions in this book. He masterfully explains the other things; the little details that recipes can't teach you but that are crucial to their success. He tells you what only a true pit master would teach you. Don't let this endorsement scare you if you consider yourself a novice or too inexperienced to benefit from such sage advice. There are recipes in this book I have made with grade school children helping me. They are simple to read and understand but take a time and practice to master. This is a great resource for starting that quest. I can't stress this enough. If you want a barbecue cook book, I can't imagine how this book could possibly disappoint you!

Looking for a BBQ cookbook. This is a great one. Chris Lily knows what he is talking about and explains technique in an easy to understand/ follow. I get this for everyone I know who gets into smoking. Also check out Dr. BBQs books.

This book contains a variety of recipes along with ample history of Big Bob Gibson's barbecue. At present, I have tried from the book:(1) the pork shoulder recipe, served with the Memphis style sauce(2) the whole butterflied chicken, served with Bob Gibson's famous white sauce. Both were outstanding and each was easily worth the price of the entire book, particularly the white sauce-WOW.both followed classic barbecue techniques and did not require excessive preparation

or a half dozen steps. In addition to covering the most common types of barbecue, the book also includes side dishes, an occasional dessert, and a variety of sauces--most derived from something done at Big Bob Gibson's or by Chris Lilly in competition. There are lots of great barbecue books out there, what this book brings is (1) recipes that have routinely won awards at barbecue competitions--lots of awards, (2) some unique Bob Gibson sauces that are terrific (3) a enjoyable history of the man and the restaurant. I look forward to trying more recipes in the future. NOTE: I tried these on the big green egg, which is well suited for long cooking sessions. Even though the book does not address ceramic cookers, the recipes are not equipment specific. But the obviously amazing results possible (and amply described) with a true barbecue pit and 100% hickory make it clear there is another level of barbecue out there.

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