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Serious Barbecue: Smoke, Char, Baste & Brush Your Way To Great Outdoor Cooking.



Synopsis

Adam Perry Lang trained with the world's best chefs before giving up four-star kitchens for the thrill of cooking with just meat and fire. Now he's on a mission to turn everyone into an expert. In *Serious Barbecue*, Adam Perry Lang has translated his intimate understanding of culinary technique into easy-to-follow advice to help a nation of backyard cooks unleash the raw power of one of the most flavor-packed cuisines around: American barbecue. Perry Lang begins by breaking down the fundamentals of barbecue--what tools you'll need to begin, how to master cooking with charcoal and wood, how to choose the perfect grill, and more. Then he takes readers on a trip through the butcher's case, describing exactly what makes each kind of meat special, explaining how to select with the skill of a master, and providing his favorite recipes for almost every available cut of pork, beef, veal, lamb, chicken, and turkey. These original, mouthwatering recipes, which include step-by-step seasoning instructions and a flip-by-flip grilling or smoking guide, will have amateur and expert cooks firing up their barbecues and enjoying perfect results every time--whether they're impressing a group of friends with Perry Lang's insanely delicious Salt and Pepper Dry-Aged Cowboy-Cut Rib Eye or wowing half the neighborhood with his massive, slow-cooking, succulent "Get a Book" Whole Pork Shoulder. Whatever the recipe, his goal is for everyone to achieve the holy grail of barbecuing: bragging rights.

Book Information

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Customer Reviews

This book is different from most of the BBQ and grilling related cookbooks I have on my shelf. That's saying something when I look over the books I actually have here. When it comes to defining what makes it different, we have to take a look at Adam Perry Lang himself to help create this

differentiation. I have books by Ray "Dr. BBQ" Lampe, Chris Lilly, Myron Mixon, Jamie Purviance, Steven Raichlen, and a host of other big guns in the world of barbecue and grilling. Each has its great stuff, but "Serious BBQ" is still different. I think the major difference that separates this book from the others is the author's approach to the food. Lang didn't grow up in a BBQ family. His interest in this topic came later in his life. When I read about Adam Perry Lang's background in cooking, I'd expect to see his book endeavors alongside the other fine food authors in the world of the culinary arts. Lang was educated at the Culinary Institute of America and began his career in the world of five-star dining. This is what makes his interest in barbecue and his approach to the food significantly different than those I'm used to seeing. In the opening sections of "Serious BBQ" Lang talks about the equipment, tools, ingredients, fuel, and a host of other materials needed to produce great barbecue. He also spends a little time talking about semantics, which I found refreshing. Yankee vs Southern BBQ! As a pure born and bred southern boy, I'm proud of my heritage but I'm also not in the least interested in arguing about the term "Barbecue" and what it means. It's all about the food that goes on the plate, and Lang's agreement with this is quite on spot. There is also an interesting section on dispelling myths about BBQ and grilling that is right on target.

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