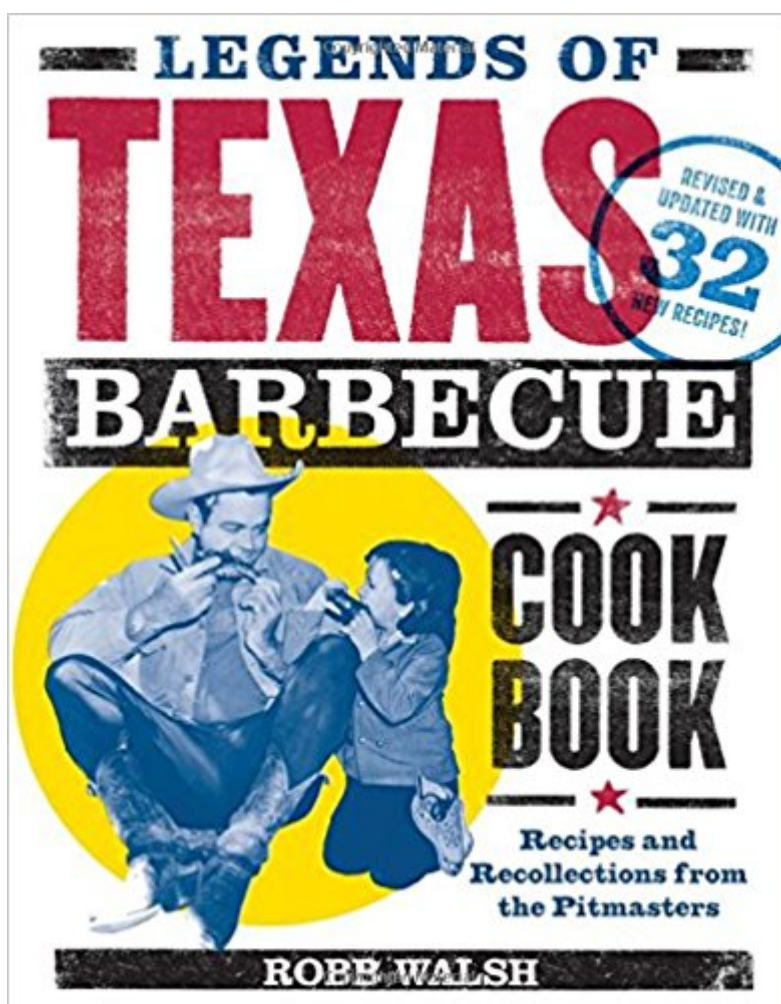


The book was found

Legends Of Texas Barbecue Cookbook: Recipes And Recollections From The Pitmasters, Revised & Updated With 32 New Recipes!





Synopsis

Texas barbecue is hotter than ever! Alongside the veteran Texas pitmasters that made tender smoked brisket, juicy sausage links and succulent beef ribs famous; a new generation of young pitmasters have created a modern style of Texas barbecue that is being imitated across the nation. You'll find the classic methods and the latest techniques all together in this new updated edition – along with cutting edge smokers, pits, tools and accessories, and some innovative new recipes – like Trimmed Brisket, Cook-off Ribs, and luscious double-decker BBQ Sandwiches.

Book Information

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Customer Reviews

Not every cookbook would include a recipe that begins, Dig a pit 3-feet-deep, 4-feet-wide, and 40-feet-long. But this is Texas and, given 300 pounds of brisket, there is no more invigorating an experience than this kind of open pit barbecuing as championed by Walsh in his collection of barbecue memoirs, trivia and history. A newspaperman at heart, Walsh interviews the top pit bosses across the state and shares their secrets: Harley Goerlitz instructs beginners on a simple Pork Shoulder while Bubba Hodges offers Egypt Brisket with a mop sauce of vinegar, ranch dressing and Lone Star beer. For the politically astute, there are Barbecue Sauce offerings from both Lady Bird Johnson and Barbara Bush, not to mention Senator Lloyd Bentsen Highway Rice Salad, a democratic blend of Texmati rice, chopped vegetables, yogurt, pecans and cilantro. Most interesting is the exploration of cultural influences across the prairie, including a surprising look at the German

and Czech political radicals who landed in Texas in the mid-1800s, and the smoked meats they brought with them. For those who prefer motoring to grilling, Walsh includes a fine list of barbecue joints all along the Barbecue Belt, as well as different meat markets and a calendar of some of the major cook-offs held throughout the state. Copyright 2002 Cahners Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

"In 2002, Robb Walsh's Legends of Texas Barbecue Cookbook hit the sweet spot for lovers of smoked meat. The book was part travelogue, part instruction manual, with a side of history thrown in. Texans hit the road, book in hand, searching out the pitmasters profiled in its pages. Then they went home and attempted to master the smoke ring. Now Walsh is back with a new edition (Legends of Texas Barbecue Cookbook, updated edition, by Robb Walsh, Chronicle Books, \$22.95), promising updates and 32 new recipes. If your old copy is worn, tattered and splashed, it's time to trade up. If you are late to the barbecue and don't know the likes of Bryan Bracewell, Vencil Mares and Lorenzo Vences, consider it an investment in your education." -Cathy Barber, Dallas Morning News

"The original edition was valuable and groundbreaking. This updated version is even better." -Jim Shahin, Washington Post

"My original copy of Legends of Texas Barbecue has been with me since the beginning. It's badly worn with dog-eared pages and plenty of grease and BBQ sauce stains. A lot has changed since those days, and Robb Walsh has been there to help shape and document the evolution of Texas barbecue. This new edition is a must-have." -Aaron Franklin

I love good BBQ. Seriously, who doesn't? I made a number of business trips to Texas starting about 19 years ago. It was on these trips that I was first introduced to real BBQ. Since I live in New Jersey, a state that until a few years ago barely had a single halfway decent BBQ restaurant, I had to learn to cook my own. I bought my first smoker, and built my second one. Now I have great BBQ whenever I feel the urge to start up one of the smokers. I know how to make a wicked set of ribs. My brisket is pretty fair. And pork is hard to mess up unless you dry it out or burn it. But I am always looking for inspiration, and that is an area where this book excels. While this book is a very good recipe book, it is also much more. It is a history of Texas BBQ. The pictures are awesome and so are the stories at the start of every chapter. The sidebars on many pages give insight, wisdom, and just some cool stories about BBQ. You almost feel like you are sitting down listening to these BBQ legends as they share their secrets of cooking great BBQ. Now most people familiar with BBQ know that you cook it "low and slow", using temps in the 200 to 250 degree range and you do that cooking using indirect heat. It would seem that is not always the case for good BBQ. Many of the pictures

show pits dug in the ground and they are cooking over direct heat. They tell of cooking beef shoulder clods at 500 degrees for 4 hours. What? Too hot? Too fast? I guess not. There are some pages in the book that discuss the important topic of "sauce, or no sauce"? Well I love sauce, but I have also eaten a lot of really good BBQ that did not have a drop of sauce. Then there are the dry rubs to add flavor. Sometimes simple, sometimes complicated, usually a secret recipe, and they all taste great. Some of these legends from the book only use a little salt and pepper to season the meat. And it still tastes good! The one thing I am taking away from this book is there are many ways to cook good BBQ. And they all turn out some great BBQ. Chris

This book IS, or should be, the bible of TX BBQ. And not just because I have a photograph published in it. Author Robb Walsh takes readers through the amazingly convoluted history of bbq in TX, and manages to make it a) very interesting, b) rich with detail, and c) replete with wonderful recipes us modern-day wanna-be bbq cooks can use. Successfully. I have the original copy from 2002; this updated copy has more recipes; and still proves to be a very worthwhile read. (IF you don't like BBQ, smoked meat of all kinds, you should skip on to the Walsh book on TX BBQ for Vegans. Coming to your bookseller, soon.)

I just love this book. I ordered it with "Salt Lick Cookbook" and they both arrived in the same box...super fast shipping. rarely disappoints in the shipping department. It's not a flashy cookbook but has some great history, stories, and best of all...recipes, from the great BBQ houses in our wondrous state of Texas. I have fond memories of going to Joe Cotten's in Robstown 50 years ago with my family on the way to Padre Island, eating on butcher paper. Life was simpler back then, when you were a kid and your biggest worry at that moment was if the waves were going to be big enough when you got to the beach. My husband and I are going to use some of these recipes to hone our barbequeing skills, especially with brisket. We need a lot of help and I think these books are just the thing!

I first bought this book at Cavender's in Tyler TX in I believe 2006 or 07 on our way to Brownsville. Since we winter in TX we have used it to explore and visit some of the "joints" mentioned and of course to cook with. .Lost it in our total house fire in 2011 and have mourned it's loss ever since. Could not find another one in book stores or the many western stores in Texas Then I thought, lets see if I can find it on .com. It should be here shortly and I'm excited to explore with it again.

If you grew up in Texas, did BBQ, and love BBQ, this is a good book for you.

Great book for any BBQ fanatic.

This is another great book on a Texas BBQ. It gives you the history of lots of the old time favorite BBQ joints as well as some of the newer ones that are fast becoming legends. Also lots of recipes worth trying and then using as a base to develop your own.

A fantastic read. Both for its historical perspective and its in-depth discussion of real Texas BBQ joints and pitmasters. A very well written, engaging and enjoyable book.

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