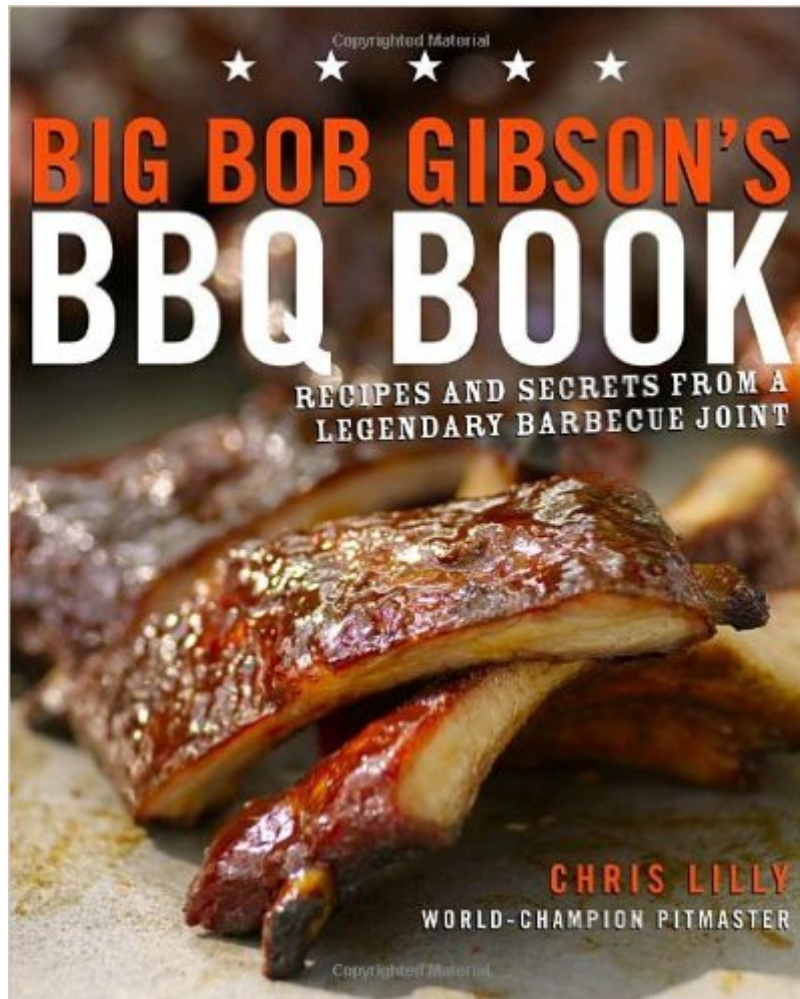


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Big Bob Gibson's BBQ Book: Recipes And Secrets From A Legendary Barbecue Joint



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.

Book Information

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Customer Reviews

I did not grow up in northern Alabama, but in southern Alabama, and so I was not familiar with the Big Bob Gibson's BBQ legacy. I read about the book in "Garden and Gun" magazine and knew I had to see what the fuss was about. If you love to barbecue this book is worth the money and time to read it. Not only will it give you a new approach to outdoor cooking, it will inform you as to the

cultural heritage of southern barbecue. First of all the book is well written, interesting and informative. Secondly, the recipes are the best I have EVER reproduced from a book. I have to admit that I was a little skeptical about "white sauce" on barbecued chicken (or anything else cooked outdoors) but when I followed the recipe the result was absolutely astounding. The longer the white sauce soaks in the chicken, the better it gets - like magic. My wife followed the recipe for a rub and bourbon sauce for pork loin and the result was the best tasting pork I have ever eaten. The sauce was fantastic, the rub gave the pork a delicious flavor that anyone could be proud of, but the step-by-step instructions regarding the cooking process resulted in a properly "barbecued" ("low and slow") pork loin - and smoked...on a propane gas grill! My wife is an excellent cook, but previously her "grill skill" was somewhat underdeveloped. Now she is becoming quite accomplished in the sacred art of barbecue. This author's attention to detail in the instruction of the most closely guarded secrets of the "Southern old guard" grill masters is what sets this book apart from any other out there. Recipes range from meats to veggies to deserts.

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