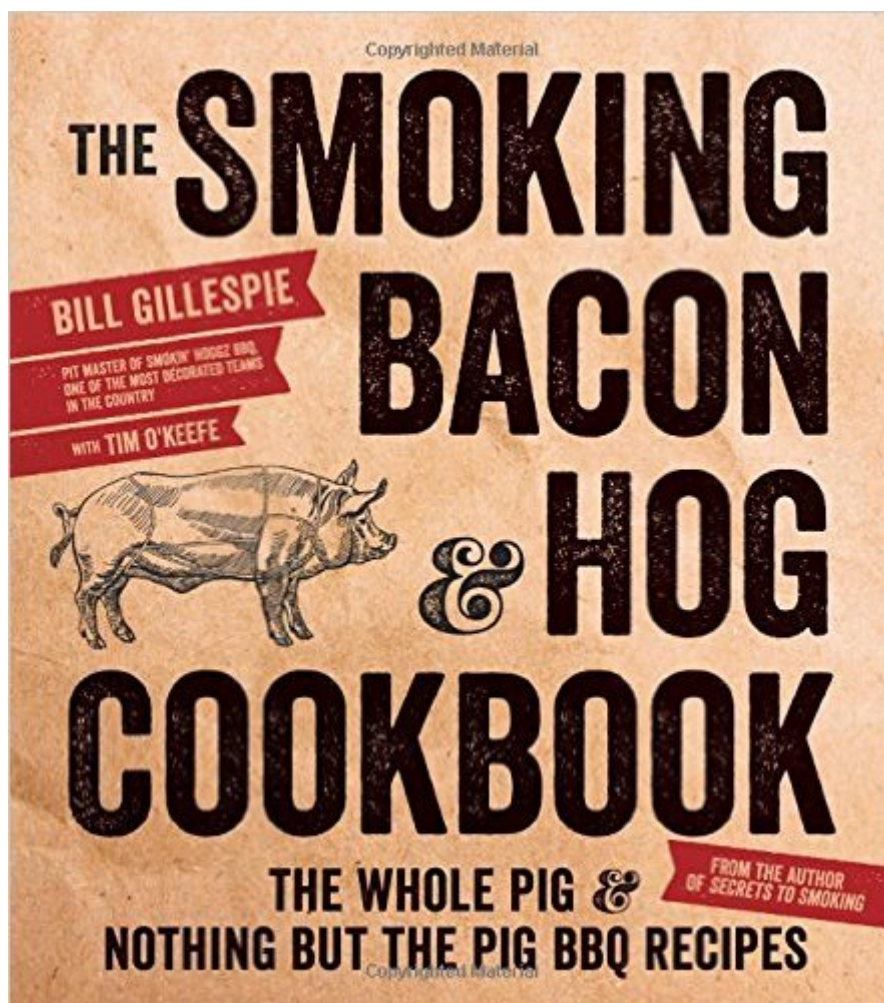


The book was found

The Smoking Bacon & Hog Cookbook: The Whole Pig & Nothing But The Pig BBQ Recipes



Synopsis

Award-Winning Smoker Recipes for Ribs, Pulled Pork, Bacon and More For a Weber Smokey Mountain Cooker, Insulated Vertical Smokers Like a Humphrey's BBQ, as well as Barrel Smokers Bill Gillespie, whose barbecue team was named Grand Champion of the prestigious American Royal Barbecue Invitational, also won the Jack Daniel's Invitational with his pulled pork recipe. In short, Bill is passionate about and good at smoking pork. In his second book, Bill shares new versions of his award-winning competition pork recipes, as well as easy homemade bacon, unique fatties (stuffed and smoked sausages), incredible chops and roasts, and then takes it to the next level with his outstanding whole hog cooking technique. Bill explains all the secrets that elevate his smoking to the top of the game. His recipes are simple and easy to follow; the results are amazing. If you like smoking or know someone who does, you need to have or gift this exceptional collection of recipes from one of the top pitmasters of BBQ.

Book Information

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Customer Reviews

Maybe the best book I've purchased for my smoking fanatic fiancé! He can't put it down! He's already made several of the recipes and has several more on tap for our families. Best purchase in awhile.

I'm a big time BBQ nerd and I own several of the popular BBQ cookbooks on the market including the last book the Bill came out with. This is a book that focuses on the different things that you can do with pork, mainly pork belly. Personally I bought the book because I am very interested in whole

hog BBQ and wanted to know Bill's take on whole hog. While the information was helpful and the illustrations were nice I feel that some information that I would've like to know wasn't in the book which isn't the end of the world but would've been nice. Overall, the bacon/pork belly recipes, the side dishes that can be used with bacon, and the sauce recipes are definitely worth trying. I did like his last book better however I would recommend this book to the BBQ nerd like me as well as the beginning pitmaster.

I got my copy somewhere other than . However, this book was a great read. I have tried several of the recipes (including the bacon one) and found that it was easy to follow, Very well written, and the end product was perfect. I have recommended this book on several links in social media and recommend it here as well.

From beginner to expert, these recipes in Bill Gillespie's book really are well written, easy to follow and make amazing food. I also love that some of it is local to New England where I am from. This can help guide some ideas of what judges may want for our BBQ team. My husband and I got this book at a local book store and were even happier to find out Bill Gillespie is local to where we are from. We really enjoy the pork belly recipes for bacon. They work perfectly as written. We even found a dessert that is now a house hold favorite for family events.

The book itself is excellent however the binding has already come apart and I have only had the product approx a week. I have tried several of the recipes and they are spot on. I have been competing in bbq for 6 years now and will definitely incorporate some of the techniques into my bbq tool box. I will be cooking a whole hog in about 3 weeks and am very happy for the pictures detailing the procedure. This book is excellent however as stated the factory that bound the book could use some help.

This is an outstanding book written by one of the best BBQ cooks in the country. As a BBQ competitor who has purchased many BBQ cookbooks over the years I can tell you that this book is among the best I have seen, with excellent production quality and very detailed and interesting recipes.

Absolutely awesome book! Fabulous recipes!!! Just what I was wanting and looking for!! A book dedicated to hog with lots of bacon and pork belly recipes!!! A+++

Awesome book. I am a novice to BBQ and have never done any smoking but having enjoyed Smokin Hoggz work I new I could not go wrong. Book provides details that a novice can learn from. Can't wait to enjoy my homework.

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