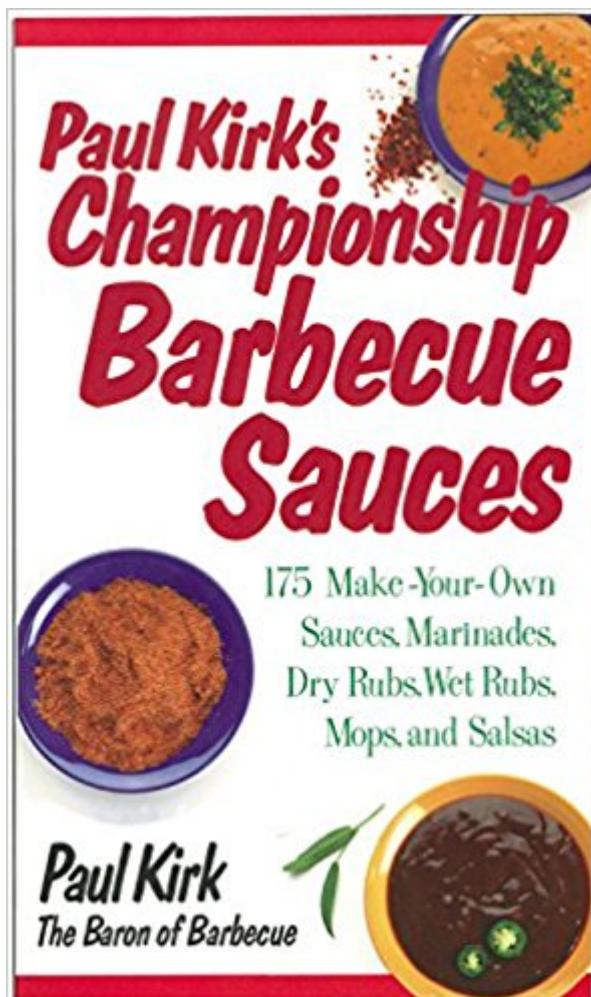


The book was found

Paul Kirk's Championship Barbecue Sauces: 175 Make-Your-Own Sauces, Marinades, Dry Rubs, Wet Rubs, Mops And Salsas (Non)



Synopsis

It's easy for any backyard chef to serve up tantalizing food from the grill! Paul Kirk offers 175 winning recipes that impart bold, zesty flavor to every cut of meat. Kirk covers the classic American sauces - with tomatoes, mustard, sugar, or vinegar at their base - and offers up a wealth of fresh and creative brews flavored with such things as raspberries, pineapple, ginger, chile peppers, and more. In special Master Classes and elsewhere, Kirk reveals the basic building blocks of spice mixtures, rubs, marinades, bastes, and sauces. He explains how to layer them during the cooking process, so that grilled or barbecued food not only smacks of flavor, but brisket is more tender, steaks form a crispy crust, and ribs melt in the mouth.

Book Information

Series: Non

Paperback: 272 pages

Publisher: Harvard Common Press; Non edition (December 3, 1997)

Language: English

ISBN-10: 155832125X

ISBN-13: 978-1558321250

Product Dimensions: 5 x 0.6 x 8.5 inches

Shipping Weight: 12.8 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ See all reviewsÂ (134 customer reviews)

Best Sellers Rank: #145,687 in Books (See Top 100 in Books) #36 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #133 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

This is by far my favorite barbecue sauce book on my cookbook shelf! Paul Kirk knows barbecue and how to make delicious sauce. I love his Sweet Kansas City Barbecue Sauce recipe. It has a sweet, robust flavor and a nice spicy kick. I have a favorite bottled barbecue sauce that I've bought for years, but this sauce made it seem bland in comparison! I also love his Chicken Rub recipe. I always have a batch of this ready for grilling. It's designed to season poultry, but it's great on beef and pork too! I am eager to try more of the great recipes in this book. He has recipes for rubs, mops, marinades and sauces and explains how and when to use them to create a flavor sensation every time. If you love barbecue like me, this is one book you won't want to be without.

When I purchased this book I didn't have great expectations for its contents. However, with the credentials that Paul Kirk has I thought it might be interesting reading. I also expected it to contain 175 recipes with little or no explanation of how or why they work, oh and of course the first three chapters would be on how to start my smoker. I admit, I was wrong! It starts with the basics and teaches you how to build from there. If you are a mustard lover this is definitely a must buy. Every ingredient listed serves a purpose and he tells you why. Paul Kirk may not give you his secret recipe, but he sets you up to make your own. Oh, only the introduction covers the cooking methods so the whole book is dedicated to Barbecue Sauces. My only problem with the book is the pages should be laminated. It's already getting stained. I love BBQ and this book.

I am always searching for good marinade and rub recipes. Now that I have this book, the search is over. Paul Kirk really shares his secrets on how to best season grilled/barbecued foods. I have used quite a few of these recipes already. My favorites (as well as my guest's) are Bill's beef power rub and Paul's Teriyaki marinade (using the sesame oil). Paul Kirk focuses on teaching you how to make your own marinades/rubs, etc. but offers plenty of good recipes and variations on such. I highly recommend purchasing this book if you use your grill as much as we do.

This glorious paperback is a once-in-a-decade event in the world of cookbooks: someone who genuinely understands his subject clearly and succinctly explains it in a way that is easy for anyone to understand, even complete novices. Several times, the author uses the term "master class". This term is usually reserved when an acknowledged master of the subject decides to transfer his skills and abilities to others via a special class. At first, I thought that the use of this term was a little overblown. How wrong I was. He goes through these subjects: ingredients, rubs, marinades, mops, sauces, and other (salsa, relish, ketchup). Each subject is expertly covered, and tells you everything you need to know. He explains the principle and structure of each one, and then gives instructions on how to create it for yourself. Recipes are then presented for those who do not wish to do the experiments on their own. My only complaint is the table of contents: more detail would be a great help. This book is the only one you really need when it comes to barbecue sauces. If you don't already have it, I suggest you get it and throw away the other barbecue books you have.

If you occasionally throw a slab of ribs on a grill and just need a recipe or two for a marinade or rub, skip this book and buy Ron Lutz's book "Whatcha Need to Know to Barbecue Like a Pro" or just pick up a general-purpose cookbook. If you're into true Barbecue (temperatures below 250 degrees,

5+ hours' cooking time, and barrel smokers, water smokers, and the like) and you like guests to 'Oooh' and 'Aaaah' over your Barbecue prowess; or if you'd like to know enough to make up your own rub, mop, marinade and finishing sauce recipes, definitely buy Paul Kirk's book. He explains how to create your own recipes for each of these categories, then throws in a bunch of standard and exotic recipes to use as a starting point.

"Paul Kirk's Championship Barbecue Sauces" is a must-have for anyone who's serious about creating great barbecue. The book contains much of the same information that Chef Paul teaches in his Pitmaster BBQ classes all over the U.S. Lots of flavorful recipes for sauces, rubs, and marinades that are easy to make, plus tips on creating your own signature sauce or rub. Your barbecue book library is not complete without this book!

I picked this book up a couple of years ago for the purpose of having a few sauce recipes on hand to lend variety to my BBQ. This book is all that and much, much more! The depth of explanation about seasoning, rubs, marinades, mops, & sauces gives one the power to create not just follow. It's got the recipes if you're a follower and the knowledge to create a masterpiece BBQ on your own. So what if he is alledged to omit "secret" ingredients - this book will give you the know-how and the encouragement to come up with your own (isn't that what "secret" ingredients and great BBQ are all about?).

This book is a lot of fun to read and very educational. While it contains a number of excellent recipes for sauces, mops, and rubs, the book's focus is on teaching the reader how to construct his or her own unique recipes. Of the 8-10 barbecue books on my shelf, this is my favorite. Highly recommended.

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