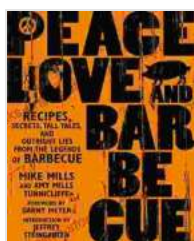


Recipes, Secrets, Tall Tales, and Outright Lies from the Legends of Barbecue

Barbecue, that smoky, succulent art of cooking meat over an open flame, has a rich and storied history filled with legendary figures, secret recipes, and tall tales that have been passed down for generations. From the pitmasters of the American South to the maestros of Argentina's parrillas, the world of barbecue is a tapestry woven with the threads of tradition, innovation, and a whole lot of smoke.

The Keepers of the Flame

In the annals of barbecue, there are a few names that stand out like beacons of smoky excellence. These legendary pitmasters have dedicated their lives to crafting mouthwatering creations that have left an indelible mark on the culinary landscape.



Peace, Love & Barbecue: Recipes, Secrets, Tall Tales, and Outright Lies from the Legends of Barbecue: A Cookbook by Mike Mills

★★★★☆ 4.6 out of 5

Language	: English
File size	: 14205 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 547 pages



Franklin Barbecue, Aaron Franklin: Franklin's Austin, Texas, establishment is a mecca for barbecue enthusiasts worldwide. His brisket, smoked for hours over post oak, has been hailed as "the best in the world" by critics and food lovers alike.

Salt Lick BBQ, Thurman Roberts: Located in Driftwood, Texas, Salt Lick has been serving up legendary barbecue since 1967. Their secret recipe rub, applied with a heavy hand, gives their meats a distinctive, savory flavor that keeps customers coming back for more.

Central BBQ, Craig Blondis: Central BBQ has three locations in Memphis, Tennessee, the undisputed barbecue capital of the world. Their ribs, smoked over hickory, are a symphony of flavors, with a crispy exterior and fall-off-the-bone tenderness inside.

Fette Sau, Joe Carroll and Adam Perry Lang: In Brooklyn, New York, Fette Sau is a modern barbecue joint that pushes the boundaries of the genre. Their smoked pig's head sandwich, a cult favorite, is a testament to their culinary creativity.

Secret Recipes and Magic Dust

Every pitmaster has their own closely guarded secrets when it comes to barbecue. These recipes, passed down through generations or developed through years of experimentation, are the heart and soul of their craft.

Some of these secret ingredients are as simple as a unique blend of spices, while others are downright arcane. The legendary barbecue sauce from Big Bob Gibson Bar-B-Q in Decatur, Alabama, is said to contain over a dozen ingredients, including vinegar, molasses, and a dash of coffee.

But it's not just the ingredients that make these recipes so special. It's the time, patience, and love that goes into each dish. Pitmasters tend to their smokers like devoted parents, carefully monitoring the temperature, adding wood chips, and spritzing their meats with a variety of liquids.

Tall Tales and Outright Lies

The world of barbecue is not without its share of tall tales and outright lies. From heroic feats of grilling to bizarre claims about the healing powers of smoke, the folklore surrounding barbecue is as thick as the smoke itself.

One of the most enduring tall tales is the story of the "pitmaster with the secret ingredient." This mythical figure is rumored to have a magical ingredient that makes his barbecue so delicious, people will sell their souls for a bite.

Another common lie is that a true barbecue must be cooked over a wood fire. While wood smoke certainly adds a distinctive flavor, there are plenty of delicious barbecue joints that use gas or electric smokers.

The Truth About Barbecue

Behind the tall tales and secret recipes, there is a simple truth about barbecue: it's all about good meat, cooked with love and care. Of course, there's a little bit of art and a little bit of science involved, but at its core, barbecue is about bringing people together and enjoying the simple pleasure of a great meal.

So, whether you're a seasoned pitmaster or just a barbecue enthusiast, embrace the secrets, the tall tales, and the outright lies. But remember, the

best barbecue is the one that you make yourself, with your own unique blend of ingredients, time, and love.

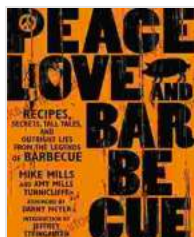
Additional Tips and Tricks

Here are a few additional tips and tricks to help you elevate your barbecue game:

- **Start with high-quality meat.** The better the meat, the better the barbecue.
- **Season liberally.** Don't be afraid to use a generous amount of your favorite spices and rubs.
- **Cook over indirect heat.** This will help prevent your meat from drying out.
- **Monitor the temperature carefully.** Use a meat thermometer to ensure that your meat is cooked to the desired doneness.
- **Let your meat rest.** This will allow the juices to redistribute, resulting in a more tender and flavorful bite.

And most importantly, have fun! Barbecue is all about enjoying the process and creating memories with friends and family.

Image credits: Franklin Barbecue, Salt Lick BBQ, Central BBQ, Fette Sau



Peace, Love & Barbecue: Recipes, Secrets, Tall Tales, and Outright Lies from the Legends of Barbecue: A

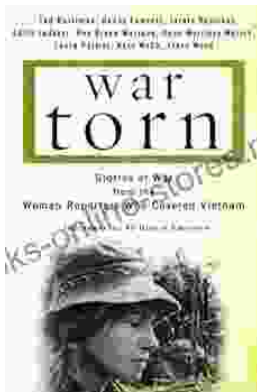
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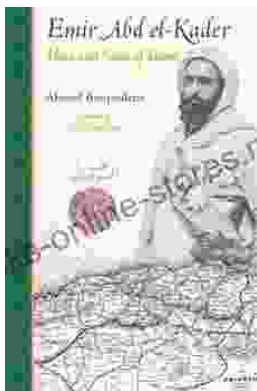
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