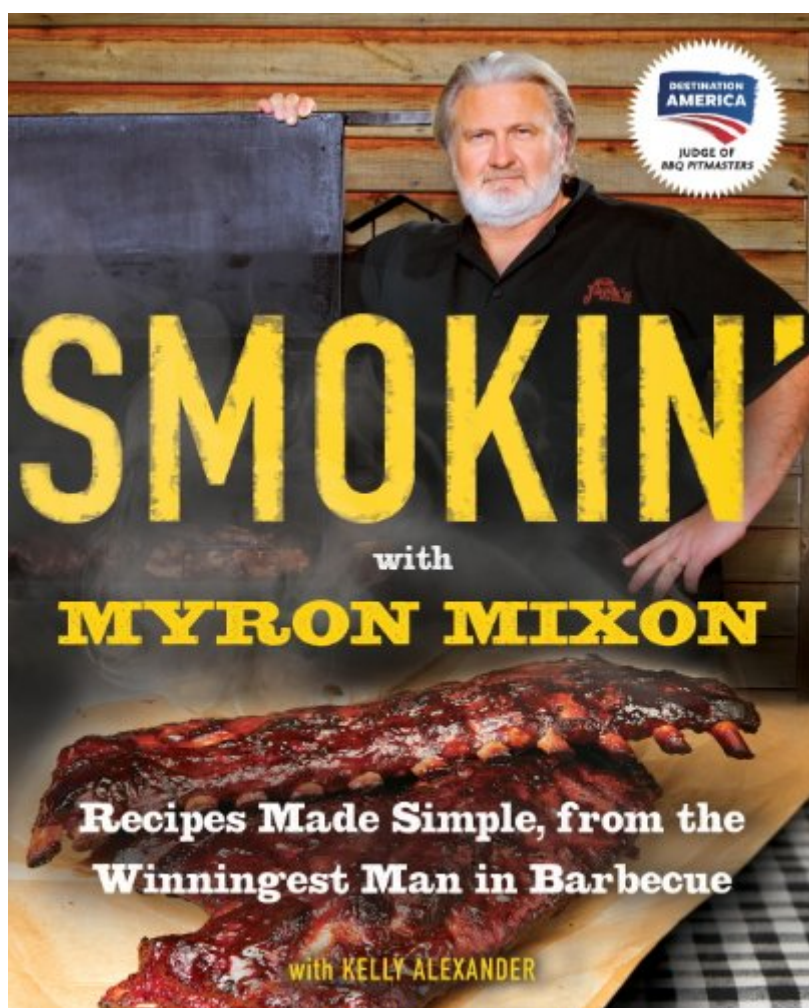


The book was found

Smokin' With Myron Mixon: Backyard 'Cue Made Simple From The Winningest Man In Barbecue



Synopsis

The secret to the best barbecue from the man who barbecues the best: Keep it simple! In the world of competitive barbecue, nobody's won more prize money, more trophies, or more adulation than Myron Mixon. And he comes by it honestly: From the time he was old enough to stoke a pit, Mixon learned the art of barbecue at his father's side. He grew up to expand his parent's sauce business, Jack's Old South, and in the process became the leader of the winningest team in competitive barbecue. It's Mixon's combination of killer instinct and killer recipes that has led him to three world championships and more than 180 grand championships and made him the breakout star of TLC's BBQ Pitmasters. Now, for the first time, Mixon's stepping out from behind his rig to teach you how he does it. Rule number one: People always try to overthink barbecue and make it complicated. Don't do it! Mixon will show you how you can apply his "keep it simple" mantra in your own backyard. He'll take you to the front lines of barbecue and teach you how to turn out barbecue like a seasoned pro. You'll learn to cook like Mixon does when he's on the road competing and when he's at home, with great tips on the basics, from choosing the right wood to getting the best smoker or grill the formulas for the marinades, rubs, injections, and sauces you'll need the perfect ways to cook up hog, ribs, brisket, and chicken, including Mixon's famous Cupcake Chicken Mixon shares more than 75 of his award-winning recipes including one for the most sinful burger you'll ever eat and advice that will end any anxiety over cooking times and temps and change your backyard barbecues forever. He also fills you in on how he rose to the top of the competitive barbecue universe and his secrets for succulent success. Complete with mouth-watering photos, Smokin' with Myron Mixon will fire you up for a tasty time. From the Trade Paperback edition.

Book Information

File Size: 25651 KB

Print Length: 192 pages

Publisher: Ballantine Books; Original edition (May 10, 2011)

Publication Date: May 10, 2011

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B004MME6MK

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #188,817 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #89

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S.

Regional > South #98 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Culinary

Arts & Techniques #102 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine >

Outdoor Cooking

Customer Reviews

I bought this based on several reviews that gave high praise to the recipes and story of Mr. Mixon. I was expecting a lot more from these recipes, even though the book clearly says "simple" right on the front of it. I get that Mr. Mixon is the "winningest man blah blah blah" and that his ego is understandably large. But, I don't want to read about how incredibly awesome this guy thinks he is when he provides zero recipes that back that up. I don't want to read a sales book that repeatedly says "use my xxx rub or xyz sauce that's available on my website" and gives a horrible alternative if you don't use his rub/sauce. I don't know where the folks who gave this book 4 stars and such high praise have found their other bbq recipes. But I don't want those books either if "Smokin" is such a massive improvement. The 3 recipes I've tried have been poor examples of BBQ. I've been smoking meat for 14 years and am not a novice. If you want a great cook book, with an excellent story as well, buy Chris Lilly's book Big Bob Gibson BBQ. If you want a ton of recipes, simple to extreme (to test yourself), get Paul Kirks Championship bbq. You will be way better off without adding any of your hard earned money to the bank account of the "uber Q master". He's going to keep on kickin' ass anyway, so he'll be fine. Update: Returned the book to

If you like over seasoned and sticky sweet BBQ then this recipe book is for you. Almost every recipe is either over marinated, over injected, over seasoned, or over sauced/glazed (or all of the above). This book may be good for the novice smoker because it would be almost impossible to have a dry piece of meat if you follow these recipes - however the texture and taste would be like mushy meat candy. I personally don't like the uber sweet competition style BBQ but I hoped this book would offer

a few insightful bits of advice or effective techniques from "the winningest man in barbecue". Nope, This is just a mediocre basic recipe book that will be donated.

It is a very well documented book on smoking meats. Now set aside the hype and the marketing which is the current BBQ rage. His recipe for St. Louis ribs sounded great until I tried it.....seriously, dude, marinade the ribs with, of course, YOUR rub and recipe for BBQ sauce?? Yes, followed his recipe and turned out crappola. So I decided to give MM another chance and ordered his ribs via his online website (in addition to his brisket which I will review separately. Once again, crappola.....huge spice infusion, not tender ribs (yes, I cooked according to his instructions). This guy is all hype and no hog.....oh sure he won BBQ competitions, but that is a totally different space and time from us regular folks eating some good food. Did taste comparison 6 times.....even with my frozen, then sous vide'd pork ribs.....if this is the Master then I am Mistaken.

There is very little explanation of WHY one does anything in this book. A great deal of word-count is spent with the author confirming to himself how excellent at barbecue he is. While the recipes may be good, they certainly are a profound departure from a lot of other barbecue wisdom. If you just want recipes that probably taste good- go for it. If you want to understand the how and why of cooking, opt for something like *Franklin Barbecue: A Meat-Smoking Manifesto*, which has the benefit of being an amusing and not narcissistic read.

I was expecting some fantastic recipes and sauces and glazing..Everything is basic recipe so that means it is not his award winning recipes. Anyone can get the basic rub recipe anywhere on the internet. I understand his recipes are to be protected but I think that you can give someone the secret sauce recipe and if they are not good bbq people they will probably screw it up anyway. I am 65 and love to cook and was hoping to get some knockout sauces etc. Just was not there. Thanks anyway Mike

In a good way I felt Myron wrote this book for dummies like me - heck I can cook & have been BBQing for years - just never really gave it much thought. "Throw the meat on the grill & hope for the best." That was until I read this book. In it, Myron is very straightforward in simplifying the mysteries of getting into proper meat prep, grilling & smoking, & he tells it like it is - or like it should be. I almost felt like he was standing behind me coaching me when I was following his instructions - probably a VERY little bit like when his dad was schooling him. His recipe's are great & I am

constantly grabbing my Kindle to refer to his book when attempting to prepare one of the meals he describes. I think one of the main things I learned was to have confidence in the finished product - something he refers to a lot when talking about how to win in competitions. This is a great starter book or an even better reference book to add to your library.

Ok book. I picked up a thing or two. However it's very simplistic. Didn't like the rubs or bbq recipes which means they were made up or simplified for the book. Myron is very respected in bbq but this book took him down a peg in my eyes. Maybe I expected more due to the name. There are no secrets in this book and it's very apparent. Check out Big Bob Gibson (great recipes) and Aaron Franklin (detailed technique).

We absolutely love this book! I bought this for my husband who spends a lot of time smoking meat and perfecting recipes. He has spent hours reading through this and is thoroughly enjoying learning some of Myron's tricks and tips. The book is well printed with nicely done photos and recipes with all the info needed to make your own version of Myron's recipes. There is a great selection of different recipes from Fried Chicken, Ribs, to briskets and more! This was the perfect gift for my husband and I am thinking of purchasing more for friends and family!

[Download to continue reading...](#)

Smokin' with Myron Mixon: Backyard 'Cue Made Simple from the Winningest Man in Barbecue
Smokin' with Myron Mixon: Recipes Made Simple, from the Winningest Man in Barbecue Smokin'
Hot in the South: New Grilling Recipes from the Winningest Woman in Barbecue (Melissa
Cookston) Smokin' in the Boys' Room: Southern Recipes from the Winningest Woman in Barbecue
(Melissa Cookston) Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat Fade Away:
A Myron Bolitar Novel (Myron Bolitar Mysteries (Audio)) backyard farming: The beginner's
guide to create your own self sufficient backyard (Backyard Farming Essentials - Mini Farming -
Urban Gardening - Self Sustainability - Backyard Homestead) Backyard Farming: Your Guide to
Building the Ultimate Self Sustainable Backyard Mini Farm (Backyard Farming Essentials - Mini
Farming - Urban Gardening - Self Sustainability - Backyard Homestead) Backyard Chickens: The
Essential Backyard Chickens Guide for Beginners: Choosing the Right Breed, Raising Chickens,
Feeding, Care, and Troubleshooting (Backyard Chickens, Raising Chickens) BACKYARD
GARDENING: No Space Left Behind - Turn a 1/4 Acre Backyard Into a Mega-Garden; Raised beds,
hydroponic grow system, backyard vegetable garden Love on Cue (The Romantic Comedies)
Barbecue Recipes: 70 Of The Best Ever Barbecue Fish Recipes...Revealed! How to Grill: The

Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Smoking Fish vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes, Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes) Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook –œ Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue (Barbecue Cookbook) Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker Cookbook) Kansas City Bbq: The How to and Where to of Kansas City Barbecue/Special Barbecue Spices Included Great American Grilling: The Ultimate Backyard Barbecue & Tailgating Cookbook The Messiah Method: The Seven Disciplines of the Winningest College Soccer Program in America

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)