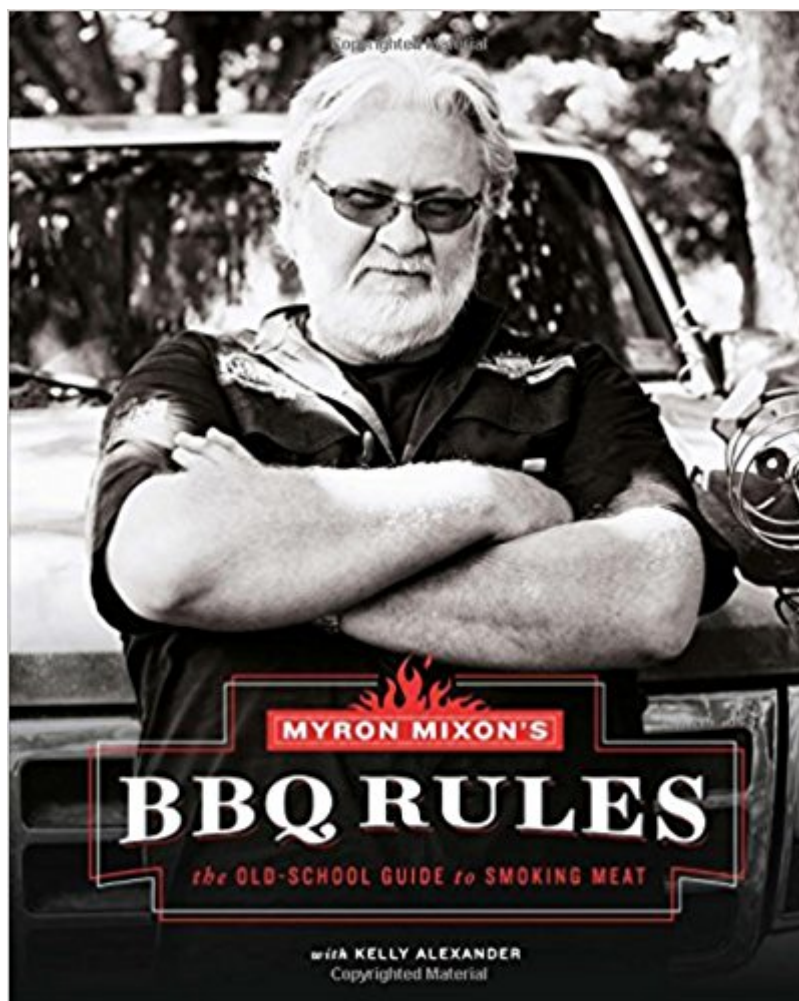


The book was found

# Myron Mixon's BBQ Rules: The Old-School Guide To Smoking Meat



## Synopsis

New York Times bestselling author and star of *Destination America*'s *BBQ Pitmasters* Myron Mixon goes back to the basics of backyard pit barbecuing with *BBQ Rules*, offering readers essential old-school barbecue techniques and 50 classic recipes. In barbecue, "old-school" means cooking on a homemade coal-fired masonry pit, where the first step is burning wood to make your own coals, followed by shoveling those coals beneath the meat and smoking that meat until it acquires the distinct flavor only true pit-smoking can infuse. With easy-to-follow, straightforward instruction, *BBQ Rules*' pitmaster shows you how and also demonstrates methods for cooking on traditional gas and charcoal grills common in most backyards. The book is divided into four parts: Meat Helpers, The Hog, Birds, The Cow, and features recipes and methods, including: Pit Smoked Pulled Pork, North Carolina Yella Mustard-Based Barbecue Sauce, Prize-winning Brisket, Smoked Baby Back Ribs, Thick and Smoky T-Bone Steaks. Presenting step-by-step illustrations on building a pit, managing a fire, selecting meats for the pit and the best wood to burn in it, and more, Mixon offers all of the fundamental lessons to becoming a champion backyard pitmaster. Filled with Mixon's southern charm, personal stories, and never-before-shared methods, *BBQ Rules* is a down-home, accessible return to old-school pit smoked barbecue.

## Book Information

Hardcover: 240 pages

Publisher: Harry N. Abrams (April 19, 2016)

Language: English

ISBN-10: 1617691844

ISBN-13: 978-1617691843

Product Dimensions: 7.9 x 1 x 9.8 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 131 customer reviews

Best Sellers Rank: #82,085 in Books (See Top 100 in Books) #80 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #94 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #203 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

## Customer Reviews

Myron Mixon has won more than 200 grand BBQ championships. He is the New York Times

bestselling author of *Smokin' with Myron Mixon* and *Everyday Barbecue* and the star of *Destination America's BBQ Rules*, *BBQ Pitmasters*, and *BBQ Pit Wars*. He lives in Unadilla, Georgia. Kelly Alexander is a former *Saveur* senior editor and the winner of a James Beard Journalism Award. She lives in Durham, North Carolina, and teaches food writing at Duke University.

I am really enjoying Myron's latest book, both for the recipes as well as the stories of his father Jack and South Georgia. The book gives good advice and techniques whether you are cooking a simple dish or a whole hog. Remember, low and slow!

I am new to smoking meat and this book gets 5-stars for covering the basics. Lots of the instructions for cooking the various meats on a charcoal pit, which nobody really uses, but Myron also includes instructions for smokers. Myron is giving us a lot of step by step instructions for choosing, preparing and smoking meat, which I like, but don't expect to see any of his award-winning secrets. There's also not a peep said about injecting. When he gives instructions for smoking brisket, he says to smoke it for 4 hours then lets it rest for 2. Yet I just watched an episode of *BBQ Pitmaster* where he put the brisket in his H2O smoker at 3:30am for a 1:30pm turn-in. Definitely more than 4 hours in the smoker! For a beginning like me, I love the book. My biggest reason for giving it 4 stars is that the print in the hardcover is so dang small. Should have maybe ordered the download version but I like having the book in my hand when I'm standing in my kitchen or at my smoker.

Excellent book by one of the leading pit masters. This is both a good read (with lots of tribute to Myron's father who led him on his path to professional BBQ) and excellent advice on building your own pit and creating excellent backyard BBQ. This is a great book which celebrates the wonderful art of BBQ. This and *Smokin* are his two best books in my opinion.

Didn't expect much from the book. But Myron reinforcement of old school masonry style pits are the best. The reading and advice are simple techniques most often lost in the world of the next and greatest technique/tools for BBQing. You don't need the latest and greatest to produce good BBQ, KISS method.

The book is a wonderful blend of bbq history, instruction, clarity and personal growth of Myron. I love it and recommend you add it to your bbq repertoire. I plan to buy a few folks copies this year for

gifts!!

Unfortunately I don't have sufficient room in my yard to build a BBQ pit as designed in this book nor do I have the funds to buy a top-notch smoker. Still, this is a useful book to have which contains many suggestions concerning the preparation of meats and use of spices.

I did not expect Myron to give away the store so to speak since he sells his products -BUT - like humor me a little bit and give me AT LEAST ONE RUB RECIPE???? Come on - very disappointing -

Old school BBQ pit (cinder block) approach and instructions with great recipes. What else do you need. He also covers more modern smokers too, but his love of an old school pit is beyond doubt.

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

Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish Recipes Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) Quit Smoking Now and Forever: Methods to Quit Smoking And Live A Healthier Life (Quit Smoking, Stop Smoking Forever, Stop Smoking Addiction, Quit Smoking ... Methods to Quit Smoking, Healthier Life) Smoking Meat: Fish Edition: Top 25 Amazing Smoked Fish Recipes (Smoked Fish Recipes, Smoked Fish Cookbook, Smoked Fish Guide, Unique Smoking Fish Recipe Book, Smoking Meat, BBQ Cookbook) 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 ) Smoking: Stop Smoking for Life! - The Easiest Way to Finally Quit Smoking: Stop Smoking, Quit Smoking (Addictions, Addiction Recovery, Quit Smoking, Cigarettes, Tobacco) BBQ Recipes Cookbook: 58 Grill and Barbeque Recipes, Marinades and Brines (grilled chicken recipes, smoking meat, franklin bbq, texas bbq, argentine grill, indoor grilling) Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker 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] What's Your Excuse? Proven Step-by-Step Guide on How to Finally Quit

Smoking!: Quit Smoking tips, Stop Smoking timeline, How to Quit Smoking easy, How to Stop Smoking for life Quit Smoking Today!: The Most Painless Ways To Permanently Stop Smoking (Smoking, Quit Smoking, Stop Smoking, Addiction) Stop Smoking: Now!! Stop Smoking the Easy Way!: Bonus Chapter on the electronic cigarette! (Quit Smoking, Stop Smoking, Blood Pressure, Heart Disease, Lung Cancer, Smoking, Stop) BBQ Party: 50 Essential Smoking Meat Recipes For Your Low-and-Slow Gathering (Rory's Meat Kitchen) Quit Smoking: Naturally: How To Break Free From Nicotine Addiction For Life Without Side Effects (Stop The Smoking Habit Permanently, The Easy Way, No ... Smoking Hypnosis, Stop Smoking Now, Cancer) Smoking Food at Home with Smoky Jo: Hot Smoking and Cold Smoking; Different Types of Smokers; Smoking Using a Wok, Filing Cabinet, Wardrobe or Shed; ... Herbs and Spices; Wood Varieties; Food Safety Smokin' with Myron Mixon: Recipes Made Simple, from the Winningest Man in Barbecue Smokin' with Myron Mixon: Backyard 'Cue Made Simple from the Winningest Man in Barbecue Fade Away: A Myron Bolitar Novel (Myron Bolitar Mysteries (Audio)) The Joy of Smoking and Salt Curing: The Complete Guide to Smoking and Curing Meat, Fish, Game, and More (The Joy of Series)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)