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Serious Barbecue: Smoke, Char, Baste & Brush Your Way To Great Outdoor Cooking.



Synopsis

Adam Perry Lang trained with the world's best chefs before giving up four-star kitchens for the thrill of cooking with just meat and fire. Now he's on a mission to turn everyone into an expert. In *Serious Barbecue*, Adam Perry Lang has translated his intimate understanding of culinary technique into easy-to-follow advice to help a nation of backyard cooks unleash the raw power of one of the most flavor-packed cuisines around: American barbecue. Perry Lang begins by breaking down the fundamentals of barbecue--what tools you'll need to begin, how to master cooking with charcoal and wood, how to choose the perfect grill, and more. Then he takes readers on a trip through the butcher's case, describing exactly what makes each kind of meat special, explaining how to select with the skill of a master, and providing his favorite recipes for almost every available cut of pork, beef, veal, lamb, chicken, and turkey. These original, mouthwatering recipes, which include step-by-step seasoning instructions and a flip-by-flip grilling or smoking guide, will have amateur and expert cooks firing up their barbecues and enjoying perfect results every time--whether they're impressing a group of friends with Perry Lang's insanely delicious Salt and Pepper Dry-Aged Cowboy-Cut Rib Eye or wowing half the neighborhood with his massive, slow-cooking, succulent "Get a Book" Whole Pork Shoulder. Whatever the recipe, his goal is for everyone to achieve the holy grail of barbecuing: bragging rights.

Book Information

Hardcover: 390 pages

Publisher: APL Publishing; 2 edition (August 12, 2013)

Language: English

ISBN-10: 0986042501

ISBN-13: 978-0986042508

Product Dimensions: 7.8 x 1.1 x 10.2 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 71 customer reviews

Best Sellers Rank: #127,582 in Books (See Top 100 in Books) #123 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

Praise for the first edition: From *Publishers Weekly* Lang is serious about being serious, and that starts with his credentials. His career began at Le Cirque; he then moved on to Daniel, Carnevino in Las Vegas, and a stint as a private chef. Along the way, he opened Daisy May's BBQ, one of

Manhattan's best barbecue shacks. Thus, with four-star knowledge, he brings pork, beef, lamb and the lowly chicken to the open flame with a mix of science, anecdote and a wide array of seasonings. The chapter on pork begins not only with a look at the importance of fat but also the importance of collagen and the differences between commodity and heirloom pork. There's an interview with Dave Arnold of the French Culinary Institute that explores the relation between heat and meat and why foods stick to hot surfaces. His recipe for a marinated wet-aged rib eye explains that the wonders of Worcestershire sauce have to do with the flavor-enhancing qualities of anchovies and tamarind. Nearly every entry is composed of several brief preparation recipes, since each meat is uniquely paired with a seasoning combination for specific reasons. Before cooking the spit-roasted spring lamb, for instance, one must make a basting butter, seasoning blend, herb bundle and glaze. Even something that looks simple, like the delicious classic, burnt ends (a take on barbecued brisket), involves a mustard paste, a seasoning blend, a wrapping mixture and a finishing sauce. Seriously.

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From Booklist In his introduction, Lang immediately lays out some confrontational assertions: "Barbecue does not just mean the slow-cooked, smoke perfumed meats of the South. It also means the charred, juicy direct-grilled meats . . . what I'll call "Yankee barbecue." • He applies himself just as rigorously to this high-heat, backyard grilling as he does the indirect, leisurely methods of traditional barbecue, which leads to a nicely balanced book that may offend some purists but could well become the go-to resource for those who only care about the divine marriage of meat and fire, no matter the form. He goes on to outline the fundamentals in a remarkably thorough manner, covering grill types, differences in smoking woods, and blueprints for marinades, brines, and sauces. Each subsequent chapters focuses on a certain meat, including a discussion of their barbecue-friendly characteristics, tips on selecting the best cuts, and a wealth of recipes that should be comfortable for most dabblers in outdoor cooking. An enlightened guide that cares more about killer food than long-held beliefs. --Ian Chipman

Of barbecue and grilling expert Adam Perry Lang, Food & Wine magazine wrote, "What do you get when you put a French-trained chef from New York City in charge of the barbecue pit on a Wild West ranch? Some of the best baby back ribs and pulled pork the locals have ever tasted." • Baby back ribs and pulled pork are just a taste of Adam Perry Lang's repertoire, though. Adam's experience and expertise extends to barbecue and grilling in both the professional and home kitchens. After graduating with distinction from the Culinary Institute of America and working his way through the kitchens of top-rated French restaurants including Le Cirque and Daniel in New York

City; and Restaurant Guy Savoy in France, Adam left his pursuit of reviewer's stars to follow his passion for barbecue. Realizing that New York City lacked a great rib shack, Adam opened his first restaurant Daisy May's BBQ and became a pioneer in urban barbecue. Knowing that credibility in the barbecue world only comes from winning competitions, Adam set off to make his mark. In his first year on the national barbecue circuit, Adam won Grand Champion honors at the World Pork Expo and first place for his Pork Shoulder at the Kansas City American Royal, a.k.a. "The World Series of BBQ." • While working in barbecue, Adam began avid study of beef and animal husbandry. His learnings led him to add "meat maestro" to his resume. He is a consulting partner in Mario Batali's Carnevino in Las Vegas, where he is responsible for sourcing all the beef and training the staff on proper cooking techniques. His latest restaurant project takes him across the pond where he is creating a completely unique grilling concept in London with celebrity chef Jamie Oliver called Barbecoia and opening in October 2010. Desiring to make barbecue and grilling as accessible for the home cook as he had for the customers in his restaurant, Adam's first book, *Serious Barbecue: Smoke, Char, Baste and Brush Your Way to Great Outdoor Cooking*, was a New York Times bestseller. Adam was also featured on The Oprah Winfrey Show, Good Morning America, The Today Show, CBS Early Show, Fox and Friends, Power Lunch; The Food Network's Iron Chef America, What's Hot, What's Cool and BBQ with Bobby Flay.

I have to say that I expected more from the book. It has great recipes, but I expected more techniques and more pictures. We have a lot of pictures of the author, him in action, his family etc. All good, but I really expected more step-by-step pictures from a Chef like him. And pictures of more relevant dishes. I know that's personal. But come on! There are some five new dishes without pictures, and then a picture of a burger? No pictures for a lot of exciting recipes and then a picture of grilled onions? Again in peaches after tons of unique desserts and sides with no picture? Or a picture of his beautiful wife (no complaints here) holding a cup of what seems to be his peach compote? Got to tell you, this is the kind of book that seems like the guy created the bulk of the recipes just for the book, and never really prepared them; or the editor did a poor job in deciding what dishes should have pictures, or a bad job in selecting them. That said, I have books without pictures, and I'm OK with it. But I expected this one to have more from the previews, from him being a big name and all. You may not have a problem with the things that I didn't like in the book. But be warned if you are looking for a book with pictures, step-by-step instructions with pictures and the likes. This is not this kind of book.

He is obviously well trained, experienced, knowledgeable, and innovative. There is much here to digest. Overall a great book and lots to try. My negative is that he often has too much embellishment, too many layers of flavor, too much overthinking. He often just overdoes it. But he is so good that you can take away the basics and let the over-the-top stuff be left aside. He really, really is serious.

Excellent for educating yourself on different techniques. My BF is an experienced griller but there was lots of things in here even he has never tried!

I gifted my husband this cookbook a couple of years ago. It has become his smoking bible. Every single thing he has made out of this book has been beyond incredible. Best meats I've ever eaten. We have since gifted this book to everyone we know who is interested in BBQ and smoking. You will not be disappointed in this book!

Adam's charred and scruffed book was a solid 5 stars, this one goes over the same stuff like other books. Buy Adam's charred and scruffed for grilling since he really enters new territory of crust development not available on any other book. As far as barbecue, this one is fine but so are others (Aaron Frankling is one) that are better. The science chapter is a short Q&A, there is more in modernist cuisine sources or online. The recipes are awesome!

The book is good, but his later effort, 'Charred and Scruffed', is MUCH better. That book is so good that I've purchased and given away six of them, every one of which was very well received.

Best barbecue recipes ever. I haven't made one we didn't love.

My husband bought this book and the only reason I know that this book is good because he will NOT shut up about how AWESOME this book is! He says he has learned more from this book than any google search has ever taught him. I would recommend this book based on my husband's rave reviews.

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