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Smokin' In The Boys' Room: Southern Recipes From The Winningest Woman In Barbecue (Melissa Cookston)



Synopsis

Top pitmaster and restaurateur Melissa Cookston, 2014 Memphis in May Whole Hog World Champion, two-time overall world champion and the winningest woman in barbecue, presents Southern Delta and barbecue recipes full of smoke and spice, as well as stories filled with the trademark fire and vinegar that make her a TV favorite, too. One of the world's top pitmasters and the 2014 Memphis in May Whole Hog World Champion, Melissa regularly smokes the competition on the barbecue contest circuit. Now, you can enjoy some of her best recipes for not only the barbecue that has made her famous, but also for baked and fried favorites, oh-so-good sides, and decadent desserts that will stick to your ribs. In *Smokin' in the Boys' Room*, Melissa shares the inspiring story of how she got into barbecue and worked her way to the top with grit and determination, even becoming known for smoking a whole hog like no one else--an uncommon feat in the barbecue world. She also shares tips and tricks for turning out great meals from the grill, from Slow-Smoked Competition Brisket, to Fire-Grilled Pork T-Bones with Hoe Cakes and Mississippi Caviar, and even Grilled Pineapple Upside Down Cake. And no true Southern cook would be without her Buttermilk Fried Chicken, BBQ Shrimp and Grits, and Red Beans and Rice. The recipes cover the gamut, from sauces and seasoning blends, to pork and bacon, beef, poultry, and seafood, as well as a few sides and desserts to round out the meal. Some are traditional favorites wherever you may live, and others are true to Melissa's Delta roots. Many have won contests, and all are top-notch, having been honed to perfection in competitions or in the kitchens of Melissa's restaurants, Memphis Barbecue Company. Whether you're a contest veteran or just getting started, there's something for everyone in *Smokin' in the Boys' Room*. As Melissa can tell you, anyone can learn to man the grill. To be really good at it, it just takes a little work and a little attitude.

Book Information

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Customer Reviews

â fMelissa Cookston is a two-time Memphis in May Grand Champion and a four-time winner of the World Hog Championship (including 2014). She co-owns Memphis Barbecue Company restaurants in Mississippi and North Carolina, and she has appeared on TLC's BBQ Pitmasters, the Food Networks' Diners, Drive-In's, and Dives, and ABC's The Chew.

I am an old BBQer and have many books on Slow Smoking meats. So I look carefully before I purchase any new book anymore. This book by Cookston is a keeper. It is genuine and is about a particular region and style of cooking from a highly successful competition cooker. She knows her stuff and the best thing she does things in a simple and direct manner and turns out fantastic food. I love it when highly intelligent gals take part in any business--we all improve with their insight and management. This book would make a fine gift for anyone that loves fine Que.

I have a half dozen or so BBQ books, but I haven't really been totally satisfied with the ones I have, and always want to learn more, so I picked up this one. I'm very glad I did! What makes this one different to me is that it is a really nice combination of techniques and recipes. I also really like how the author relates little stories and commentary about each recipe and technique, that makes it more relate-able. And she includes both recipes and instructions for doing different cuts of chicken, pork, beef, and seafood, but also sauces and rubs. And it's very down-to-earth stuff. Family-BBQ sorts of things. In other words things that you won't mind making (and modifying perfecting) over and over, as opposed to some really oddball recipes that other books have that you might try once just for the novelty of it and then never do it again. I really like this book. It's both a great reference to pull out when you are trying to remember how to cook/prepare something as well as a book you can read from cover to cover to learn. Also unlike many of the other top selling BBQ book, it is very quality in terms of excellent color pictures, nice binding, and so forth. Very professionally done. So far I've cooked a chicken following one of her recipes/instructions using one of her "from scratch" BBQ sauces (the spicy mustard one) and OMG, best...chicken...ever! I also cooked the cayenne peaches desert recipe which was also excellent. I'm really looking forward to trying her red beans and rice recipe, and several of the other sauces and rubs. It's going to be a fun summer BBQing

with my new Traeger and this book :)

I read a lot of reviews and what stuck into my mind is when it was repeatedly stated that Melissa does't hold back and the fact the this was a women sharing her recipes. I have had good success on my Pit Barrel Cooker up to this book but this book kicked it up . Memorial Day weekend the family was getting together for their mothers birthday and she is 82. So I volunteered to bring food. I bought a 14 lb. pork butt and a 4 lb pork butt and the night before I made Melissa's injection juice and her rub and I injected the meat and rubbed it and let it sit over night. I soaked a very small amount of cherry and apple wood. Melissa says her preference is not for a lot of smoke. Well eight in the morning I fired up the cooker until the coals were white and I through the wood foiled bag on the coals and I put the meat on the rack. I took it to 161 then I foiled it with apple juice and took it to 191 and let it rest. I made Melissa's Memphis vinegar barbecue sauce and I made her grape salad. I shredded all the pork and put in a crockpot. I made coleslaw and off we went to Grandmas. Wow did it disappear with unsolicited thank yous and compliments. I even shredded carrots by hand for her carrot cake. I even brought along my new Jack Russell named Ruth. She was an absolute hit and was a an absolute lady. She gave Melissas recipes two paws up because she caught a lot of the fat that accidentally fell Out of four pounds of red and green grapes I only had a handful of the salad left. I had both male and female make positive comments about the sauce.

Having enjoyed watching Melissa Cookston on her numerous television appearances as well as having learned quite a bit from her, I was very excited to purchase her book in order to add some recipes and techniques to my BBQ repertoire. However, while there are numerous useful recipes, particularly in the sauces and rubs chapter, there are too many recipes that have nothing to do with barbecue, like hamburgers, BLTs, and even pastrami. I like all of these dishes but when I buy a barbecue cookbook I want barbecue recipes. I don't want to read about the author's superstitions and good luck charms. Then there are the pictures. I understand the need to put in a few pictures of the author doing what she does best. I don't see the need to include stock photos of ingredients or even more baffling, images of live animals. Instead I would like to have seen more pictures like the great and extremely helpful layout which shows how to prepare brisket burnt ends step by step. It should be noted that the photos of the prepared food are beautiful and useful. In short, this book is adequate but could have been a lot better. There is a fair amount of useful knowledge to be gained in the pages. Unfortunately, there is also a lot of filler.

My wife bought me a smoker for Christmas last year and when the snow melted, I wanted to put it into use. I am not an experienced BBQ chef (I grill a ton, but we know that is very different...) so I do what any smart person does...I went to to search for BBQ cookbooks. I bought several, including this one. Very simple, very easy to read and follow...I started with making her BBQ rub and then tackling a brisket. At the end of the day, the entire family and guests had the same reaction: "How is it possible that this was made here?" It was, hands down, as good as if not better than any BBQ's brisket we have ever eaten (and I lived in Texas and North Carolina for a spell). "Beginner's luck" I thought. So i smoked another one a month later. Same result. Tried the pork butt for pulled pork. Same result - unbelievably good BBQ and pleas from diners to expand my repertoire and to be invited back to share. If you are interested in turning out world-class BBQ for friends and family and only buy one cookbook, make sure it is this one!

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