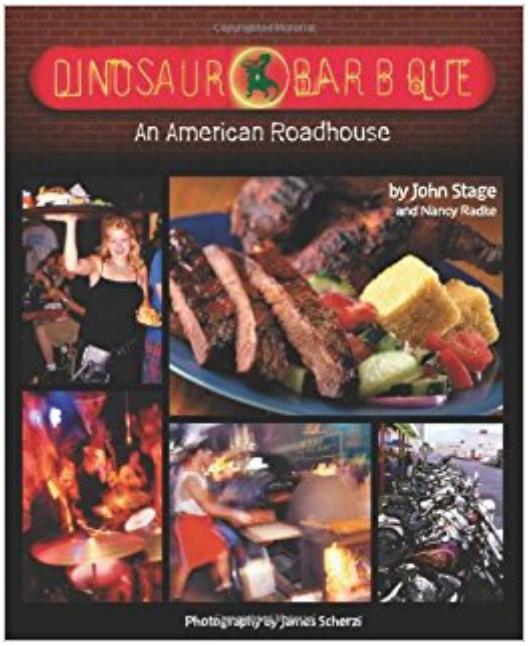
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Dinosaur Bar-B-Que: An American Roadhouse



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Synopsis

Where can you show up for world-class barbecue, stick around for the blues, and shut the place down philosophizing with some truly gritty characters? At Dinosaur Bar-B-Que, of courseÃ¢â ¬â •the renowned Syracuse-based honky-tonk rib joint just hankering to share its BBQ excellence with folks outside the state. In DINOSAUR BAR-B-QUE: AN AMERICAN ROADHOUSE you'll find the secrets to their succulent pit-smoked specialties in recipes you can fire up in your own backyard. Join Spiceman John Stage on a journey into the world of low and slow barbecue and fast and furious grillin'. Along the way, you'll soak up the Dino vibe as John shows you how to rev up traditional barbecue sauce to create such dishes as World Famous Dinosaur Ribs, Black & Blue Pan-Seared Beef Tenderloins, or Drunken Spicy Shameless Shrimp with Brazen Cocktail Sauce.Ã¢â ¬Â¢ Full-color photography struts the eclectic decor of this honky-tonk rib joint (world's best bathroom graffiti and tattoo art included), and brings you up close and personal with some of its most colorful denizens.Awards2002 National Barbecue Association Award WinnerReviewsÃ¢â ¬Å“There's good eatin' here. . .we're making the Sweet Potato-Crusted Mahi-Mahi tonight.Ã¢â ¬Â• Ã¢â ¬â •Tulsa WorldÃ¢â ¬Å“Top 25 Editor's Choice Picks for 2001Ã¢â ¬Â• Ã¢â ¬â •.comÃ¢â ¬Å“One last look at summer grilling cookbooks . . . John Stage's DINOSAUR BAR-B-QUE: AN AMERICAN ROADHOUSE captures the slow-cooked-barbecue smell that hits you two blocks away from his 'genuine honkyÃ¢â ¬â œtonk rib joint' in Syracuse, New York. . . . No matter the season, this cookbook (with more than 100 recipes) will quickly become a dog-eared, sauce-stained favorite.Ã¢â ¬Â• Ã¢â ¬â •.comÃ¢â ¬Å“I come from a place where barbecue is not food; it is a way of life. It is a philosophy of human nature. I have rarely had any as good as this.Ã¢â ¬Â• Ã¢â ¬â •President Clinton on Dinosaur Bar-B-Que (September 1, 2000)Ã¢â ¬Å“Though I learned to cook under the watchful eyes of several grandmothers in the apartment building where I lived in Rome, Italy, I now can smoke a mean pork butt thanks to John Stage.Ã¢â ¬Â• Ã¢â ¬â •Nancy RadkeÃ¢â ¬Å“Without a doubt, DINOSAUR BAR-B-QUE will quickly become a dog-eared favorite on your kitchen bookshelf.Ã¢â ¬Â• Ã¢â ¬â •.comÃ¢â ¬Å“So, what made this book take off faster than a Hog flying down Interstate 5? Get your copy and find out why everyone is snapping up this unique instruction manual.Ã¢â ¬Â• Ã¢â ¬â •Santa Cruz SentinelÃ¢â ¬Å“Real barbecue recipes for serious eaters.Ã¢â ¬Â• Ã¢â ¬â •Food NetworkÃ¢â ¬Å“Handsome yet funky . . . it's also a fun read.Ã¢â ¬Â• Ã¢â ¬â •Buffalo NewsÃ¢â ¬Å“Awesome!Ã¢â ¬Â•Ã¢â ¬â •Arlington AdvocateÃ¢â ¬Å“It looks like some folks are having a darn good time there.Ã¢â ¬Â• Ã¢â ¬â •Charleston Post & CourierÃ¢â ¬Å“[A] kicky book with attitude . . . the jived up flavors and combinations in this book are barbecue heaven!Ã¢â ¬Â•

Ã¢â ¬â •Scott Fine’s Great Grilling Recipes (formerly On The Grill)

Book Information

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Customer Reviews

Dinosaur Bar-B-Que kicked into gear in 1983 when John Stage, a Harley-loving biker with a taste for barbecue, took to the road cooking sandwiches on a sawed-in-half 55-gallon drum at "biker gigs" up and down the East Coast. Stage sampled world-class barbecue in Virginia, Texas, North Carolina, and Memphis, soaking up "the Southern barbecue vibe" (and picking up Creole, Asian, and Cuban influences along the way) before setting up shop in Syracuse, New York, in 1988. Dinosaur Bar-B-Que: An American Roadhouse captures the reach-out-and-taste-it smell of slow-cooked barbecue that hits you two blocks away from the "genuine honky-tonk rib joint," where outfront a row of gleaming Harleys stand at attention and inside a sassy, ready-to-bust-your-chops wait staff cuts through the eclectic crowd of bikers, students, suits, and blues lovers (there’s live music almost nightly), serving up half-racks of Dinosaur-Style Ribs, Texas Beef Brisket, and Honey Hush Corn Bread. Between recipes for Drunken Spicy Shameless Shrimp with Brazen Cocktail Sauce and Not Your Mama’s Meatloaf are samples of the restaurant’s infamous restroom graffiti ("When life gives you lemons... add vodka") and photos of staff tattoos. Stage and coauthor Nancy Radke realize that not all backyard grill masters own smokers, let alone the kind of hickory-log-fueled industrial pits at the Dinosaur (nicknamed "The Coffin" and "The Doghouse"), so they present home cooks with a helpful Techniques of Outdoor Cookin’ section that offers advice on how to grill and smoke with wood chips. And no matter the season, this cookbook will quickly

become a dog-eared favorite, as many of the more than 100 recipes are perfect for indoor cooking anytime of the year. Whip up a batch of the all-purpose Mutha Sauce (a versatile starting off point for many of the dishes) and you'll have enough ammunition for a weekend's worth of recipes. If you want to come any closer to living the complete Dinosaur experience at home, you'll need a Harley out front, a cold beer in hand, and Roosevelt Dean and the Spellbinders jammin' in the living room. --Brad Thomas Parsons

* Features more than 100 flavor-packed recipes from Dinosaur Bar-B-Que, the perennially popular, Syracuse-based, honky-tonk rib joint.

For those who do not know, Dinosaur is a top BBQ joint that originated in Syracuse, NY as a biker bar with Bad A** BBQ. They have since expanded to both Rochester & Troy, NY, as well as adding a bottled product line of their sauces for purchase in grocery stores.We actually used them to cater our wedding reception because we love their food so much: Dinosaur's mac n cheese is the greatest thing you will ever put in your mouth.On to The Book:The man beast went out and bought a smoker and we have since been experimenting with the Wonderful World of Smoked Meats.This bad boy was suggested to me as we were stumbling through our endeavor and it has pretty much changed my life. They writers break everything down so even a novice cook can create fantastic food and while some of it is a little involved, nothing is particularly difficult to work your way through. Their recipes have so much Flavor! And they have a solid cornbread recipe, which I had been struggling to find for awhile.I will say the book itself is a little odd with the choice of photos they have throughout it- not sure what a tramp stamp has to do with ribs, but the ribs were delightful so I suppose it is what it is, just not what I would have picked.If you are not convinced on this purchase, go google Drunken Shameless Spicy Shrimp Dinosaur - make it - and know that most of their recipes are equally TASTY!

Dinosaur Bar-B-Que started out in Syracuse, NY and then opened it's second location in Rochester, NY where I live. They now have many restaurants in the northeast United States. I would say it's a family friendly biker restaurant. I have been all over the USA and a few countries and Dinosaur Bar-B-Que by far has the best BBQ food around. I encourage you to visit one if you can.The cover of this cookbook can be deceiving. It is not clear that it is a cookbook until you open it up and very few of the recipes are actually served in the restaurants. That said, even though they're not receipes from the restaurant, they are still high quality and tasty. Dinosaur Bar-B-Que also sells several

different kinds of BBQ sauce and rubs. This cookbook has recipes to make the sauces and rubs from scratch, but has a resource section in the back that recommeds substitutions using the brand name Dinosaur Bar-B-Que sauces and rubs.I highly recommend this cookbook to any BBQ or American Roadhouse type food fans.

This is a wonderful cookbook. John Stage doesn’t hold anything back and lets you in on his methods and secrets to great BBQ. And he doesn’t say "Use Dinosaur Rub", thus making you go out and buy his product, he gives you the recipes for all his rubs, spices and sauces. Its educational and informative as much as its talks about recipes.I like asking people who have the book what their favorite recipe is and you’d be surprised at how many different answers you will get and this is because there are SO many outstanding in this book. Buy this book, it is so worth it!!!One word of caution, buy the hard cover. My paperback fell apart within a month or two.

As a hardcore, year round outdoor cook, I thought I would like this cookbook.Sadly, nearly all of the recipes call for mutha sauce, and/or one of two rubs/seasonings (recipes for all 3 are provided)I tried to give my copy to a fellow grilling friend, he didn’t want it, said he had made the mutha sauce before and was not overly impressed.My personal opinion only.Others seem to love the book, mainly it seems by folks who have eaten at the restaurant.

Seriously, I can’t write a review that hasn’t already been written before. The book is fantastic and the food is accessible and delicious. If you don’t already have a couple quarts of mother sauce in your fridge already, you’re doing something wrong.

Love it and the price was awesome

Growing up just South of Syracuse, I love to visit the restaurants on my vacations back home. The Dinosaur was discovered by my uncle, who loves biker hangouts, and soon became a family favorite. I received this cookbook when it was originally published and have faithfully used it again and again. I usually make recipes for parties or visitors, but occasionally you want something that makes you eat with gusto and leave the table wishing there was more. This cookbook does it all. If you are lucky enough to have the Dinosaur sauces in your grocery store, these recipes become very easy. I’ve introduced many friends to the Dinosaur Sensuous Slathering Sauce, which has converted many to use this as a condiment. Price Chopper carries their line of sauces.Very fun and

isn’t just about smoking and grilling. They have many recipes for the oven or the skillet. The desserts are easy and to die for!

While on a trip to Rochester, NY for businesss a few years back with some coworkers from there, they raved about Dinosaur BBQ. Having grown up in Texas, I admit I was a bit skeptical. Up to the point I actually tasted it. I was so impressed I searched out and bought this cookbook. It makes a nice balance between recipes, Dinosaur BBQ history and lore, and explainations on what and why certain recipes are the way they are. So far pretty much everything my wife and I have tried from this cookbook has been a winner. The only thing I would say in criticisim is we tend to up the spiciness of a lot of the recipes, but we seem to like things hotter than most folks, so bear that in mind. If I ever find myself in Rochester again, at least I don’t have to worry about where to eat, and with this book in hand, much of the fare I enjoyed there is easily in reach from my own kitchen.

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