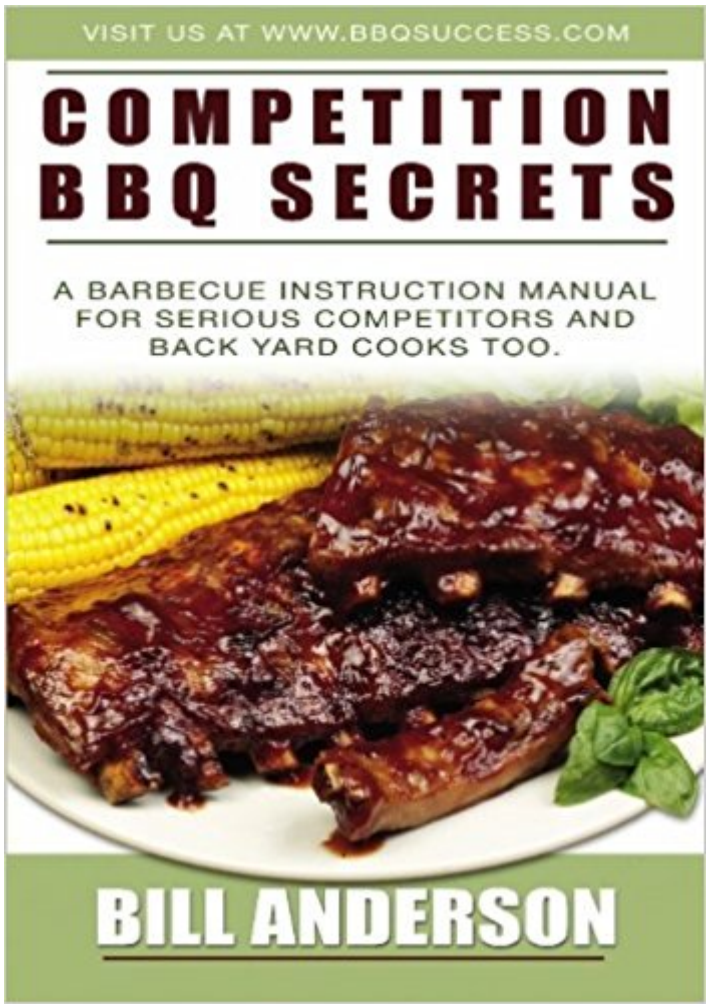
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Competition BBQ Secrets: A Barbecue Instruction Manual For Serious Competitors And Back Yard Cooks Too



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Synopsis

For serious competitors and backyard enthusiasts, Competition BBQ Secrets by Bill Anderson is a winning combination of expertly honed skills and hometown flare. Whether itÃ¢â ¬â„¢s chicken, ribs, butts or brisket, this cookbook has recipes, directives, insights and guidance on how to slow cook competition-quality meats. Better than any restaurant, these competition and backyard secrets will have beginning barbeque aficionados slow-cooking masterpieces in no time at all. In twenty easy to read chapters, with titles such as Ã¢â ¬Å“Regional Barbecue Sauce Variations,Ã¢â ¬Â• Ã¢â ¬Å“BBQ Competitions: What you need to get started,Ã¢â ¬Â• Ã¢â ¬Å“Barbecue Recipe ScienceÃ¢â ¬Â• and Ã¢â ¬Å“Collagen, Protein, and Fat,Ã¢â ¬Â• readers learn the details on exact times and temperatures so there is no room for errorÃ¢â ¬â •and thatÃ¢â ¬â„¢s the point. It is what distinguishes this barbequing cookbook from all othersÃ¢â ¬â •the author cuts away the bone and fat to get to the meat of the matter.

Book Information

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Customer Reviews

Bill Anderson has been a barbecue enthusiast for a quarter of a century. He began competing on the barbeque circuit in 2004 with the Chatham Artillery BBQ Team based in Savannah, Georgia. This is his first book.

The book is a waste of money and paper. It’s completely over-hyped in the largely inaccurate description. First, it’s not for serious BBQers much less "Serious Competitors" as the title says. This book is for you ONLY if ALL of the following are true:1) you have absolutely no experience using a

smoker,2) you don’t want to buy a quality BBQ book like Peace, Love and Barbecue (or any of the other books listed on that books "Customers Who Bought This Item Also Bought" link,3) you don’t know how to use google to do a simple search to figure out the most basic information in the book, and4) you are willing to learn google to look up the inconsistencies in the book.Here are some highlights: There’s a chapter on food science that includes paragraphs on things like the boiling point of water. The author’s point is that, if you keep the smoker temp below the boiling point (212 or so at sea level), it won’t dry out as fast. And he says at a higher altitude maybe you would change that. Is he really suggesting cooking a pork butt at 212?!! Even in his pork shoulder section, he says to cook it at 230 or so. Most telling is the description of the book in that says it includes a chapter on "Collagen, Protein, and Fat". The chapter doesn’t say very much (a google search would reveal everything in the chapter) and is one page long. Some "chapter"! At a 12 pt font, it’s more like a paragraph. In fact the book is more like a pamphlet. My favorite is the section on marinades and injection. The author describes that marinades will consist of two to three parts oil and one part acid. Then he gives a sample recipe for pulled pork that is basically apple juice. The sample recipe is correct. You would never marinate a pork butt in oil. The list goes on and on. The author’s food may taste good, but even the photos look awful. The pork butt has a black bark and the brisket looks dry as can be. You get the idea.

Been reading all the negative reviews. I have to admit Bill’s writing style is a little rough, so if you’re looking for a great literary work, you’ll be disappointed. But - I actually read the book all the way through and I’ve actually tried the recipes in competition. I can tell you that my pork went from running at the back of the pack to solidly within the top ten on a consistent basis. Bill is a winning Competition BBQ cook and I’ve found him to be a really nice guy who has been open and accessible. When you’re good and you have proof of that from other people, good people share what they know.So consider what these people are saying. If they would approach their learning with a little more Shoshin and know that everyone has something to teach you, maybe they would have greater success in learning from Bill.I found a lot to learn in this book and I am grateful I found it.Sincerely,David ChildersHead Cook, Ad Astra Competition BBQ Team

This author cuts right to the basic techniques of pit cooking brisket and other meats as well.He writes plenty of information gained from his actual pit cooking experiences. Unlike most other books, there are a few recipes but mostly just cooking and pit design tips. I’m not one who doctors up brisket prior to throwing it on the pit, no injection, no marinade, no special rubs, just black pepper

rubbed hard into the fat. Following the authors suggestions, I've turned pretty good briskets into very good table fare. I would recommend this book to anyone interested in starting or inproving their BBQ cooking. In my opinion it's the best 100 pages on BBQ cooking for the money.

This was a very well writen book and helped inprove BBQ

The book's great...jammed full of info. Cooking skills are still required to be successful. The book's a tool, the same as all your utensils, your smoker, as well as wood or charcoal type and outdoor temperature. Get all this right and you have a place to start.I did good BBQ before I purchased the book, but there were things that I did learn and I'm an improved and in demand BBQ'er now. Thank's alot Bill!Also check outÃ Â Paul Kirk's Championship Barbecue: Barbecue Your Way to Greatness With 575 Lip-Smackin' Recipes from the Baron of Barbecue

Too expensive for what you get. All information is in other BBQ books that are far more reasonably priced. Would not recommend.

All the information in this book can be found online. Its all BBQ theory and relies on using a lot of store bought products which is a crutch. I bought this to learn about authentic BBQ for competitions and was sorely disappointed.

This book cost 29.99 this is the cheapest I could find it for. The size is about the size of your ordinary store food magazine. For 30 dollars I was expecting a book not a pamphlet don't wast your money

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