



Everyday Barbecue: At Home with America's Favorite Pitmaster

By Myron Mixon, Kelly Alexander

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“Barbecue is a simple food. Don’t mess it up.”

As the winningest man in barbecue, a *New York Times* bestselling cookbook author, and a judge on the hit show *BBQ Pitmasters* on Discovery’s Destination America, Myron Mixon knows more about smoking meat than any man alive. And now he’s on a mission to prove to home cooks everywhere that they can make great barbecue any day of the week—in the comfort of their own backyard or kitchen, no matter their skill level. Across the country at competitions and in his Pride & Joy Bar-B-Que restaurants, Mixon has proven that no other pitmaster’s food can touch his when he’s behind a smoker. But he doesn’t need fancy equipment to do it: He can cook delicious barbecue with any grill, smoker, or oven, even on the busiest weeknight, and you’ll be able to, too, with the nearly 150 recipes in *Everyday Barbecue*. Armed with Mixon’s advice and tips, you’ll discover that barbecue isn’t just for the Fourth of July and Labor Day; it’s for any day you feel like cooking it. So fire up your grill and get ready to cook incredible barbecue favorites such as Ribs the Easy Way, Myron’s Dr Pepper Can Chicken, and The King Rib sandwich and adventurous backyard fare like Pork Belly Sliders and Barbecue-Fried Baby Backs, plus leftover inspirations, delectable deserts, and even some *drunken* recipes!

In *Everyday Barbecue*, you will find some seriously finger-lickin’ good barbecue recipes, including:

- **The Essentials:** Turning any backyard grill into a smoker—Brisket the Easy Way, Ribs the Easy Way, The Only Barbecue Sauce You Need
- **Burgers and Sandwiches:** Classic Hickory Smoked Barbecue Burger, The King Rib, Barbecue Pork Belly Sliders, Brisket Cheesesteaks, Barbecued Veggie Sandwiches
- **Smoked and Grilled:** Perfect Grilled Rib Eyes, Whole Roasted Turkey with Bourbon Gravy, Myron’s Dr Pepper Can Chicken
- **Barbecue-Fried:** Yes, first you smoke it, then you fry it—Baby Backs, Chicken Lollipops, Cap’n Crunch Chicken Tenders
- **Swimmers:** Finger-Lickin’ Barbecue Shrimp-and-Cheese Grits, Smoky Catfish

Tacos

- **Drunken Recipes:** Bourbon Brown Sugar Chicken, Whiskey Grilled Shrimp
- **Barbecue Brunch:** Pitmaster's Smoked Eggs Benedict with Pulled Pork Cakes, Backyard Bacon
- **Plus, Salads and Sides, delectable Desserts, and Leftover inspirations!** Baby Back Mac and Cheese, Tinga-Style Barbecue Tacos, Chocolate Cake on the Grill, and Grilled Skillet Apple Pie

Loaded with nearly 150 recipes and mouthwatering photographs throughout, *Everyday Barbecue* serves up barbecue's greatest hits (and more) in a fast, efficient way that you've never seen before.

Praise for *Everyday Barbecue*

"Mixon does an admirable job of showing grillers, smokers, and barbecuers how they can turn labor and time-intensive grilling and barbecue projects into weekday meals with a minimum of fuss in this to-the-point collection of 150 smoke-centered recipes. . . . It's his ingenious use of leftovers that will make readers take notice as he offers suggestions for mountains of leftover brisket, pulled pork, or chicken. This approach—rather than a multitude of variations on ribs, pulled pork and a bevy of sauces—sets the book apart and make it a keeper."—*Publishers Weekly*

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Editorial Review

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Download the recipe for Tinga-style Barbecue Pork Tacos



Download the recipe for The Only Other Side Dish You Need

Review

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About the Author

Myron Mixon is the star of Destination America’s *BBQ Pitmasters*. He has appeared on the *Today* show, *Good Morning America*, *Conan*, *The Tonight Show with Jay Leno*, *The Late, Late Show with Craig Ferguson*, and QVC.

Kelly Alexander is a former editor at *Food & Wine* and *Saveur* magazines and co-author of *Smokin’ with Myron Mixon*. Her work has appeared in *The New York Times*, *The New York Times Magazine*, *Gourmet*, and *Newsweek*, among other publications. She also teaches food writing at Duke University, and is a graduate of Northwestern’s Medill School of Journalism.

Users Review

From reader reviews:

Jay Burke:

Do you have favorite book? When you have, what is your favorite's book? E-book is very important thing for us to find out everything in the world. Each publication has different aim as well as goal; it means that book has different type. Some people feel enjoy to spend their time for you to read a book. These are reading whatever they have because their hobby is reading a book. How about the person who don't like reading a book? Sometime, man feel need book once they found difficult problem or even exercise. Well, probably you'll have this Everyday Barbecue: At Home with America's Favorite Pitmaster.

Clemencia Torres:

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Carl Moss:

A lot of people always spent their particular free time to vacation as well as go to the outside with them household or their friend. Are you aware? Many a lot of people spent they will free time just watching TV, or perhaps playing video games all day long. If you wish to try to find a new activity honestly, that is look

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