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Smokin' Hot In The South: New Grilling Recipes From The Winningest Woman In Barbecue (Melissa Cookston)



Synopsis

Melissa Cookston, the "winningest woman in barbecue," the only female barbecue world champion, and author of *Smokin' in the Boys' Room*, is bringing the heat with her second cookbook. *Smokin' Hot in the South* explores how to use fire in all its forms to craft more than 85 Southern-influenced recipes enhanced with the cultural flavors of Mexico, France, and Asia. With the grill and smoker as her go-to tools, chef Melissa Cookston is "named "One of the most influential pitmasters in America" by Fox News, and one of the "25 Super Women in Business" by the Memphis Business Journal in 2015." She shares her all-new, modern interpretations of traditional Southern ingredients and recipes. Melissa explains how the culinary traditions of the South, "long a bastion of slow-simmered vegetables and deep-fried everything," have expanded in the last decade to embrace Southwestern flavors, Asian spices, and the French palate. The nine chapters venture beyond the competition and barbecue principles of her first book and focus on instilling flavor with fire, using fresh herbs, and diversifying seasoning components in recipes that reflect the New South. She fire-roasts homegrown green tomatoes for a spicy take on a traditional pizza sauce and uses a barbecue smoker to add Southern nuance to porchetta. Also includes recipes for Butterbean Pate, Asian Pork Tenderloin with Watermelon Rind Pickles and Minted Watermelon Salad, Deep South Burgers with Pimento Cheese and Fried Green Tomatoes, Bacon-Wrapped Scallops with Blood Orange-Jalapeno Glaze, Mini Sage Biscuits with Homemade Sage Butter, and Caramelized Fig Clafoutis. She also covers the tools, techniques, and ingredients needed to be successful grilling or smoking at home. This book will not leave you hungry!

Book Information

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Customer Reviews

Melissa Cookston is a two-time Memphis in May Grand Champion (2010, 2012) and four-time World Hog Champion (2010, 2011, 2013, 2014), something no one else, especially female, has accomplished. The "winningest woman in barbecue," she is generally regarded as one of the best barbecue cooks in the country. She co-owns and is the pitmaster at Memphis Barbecue Company restaurants (3 locations across the Southeast), headquartered in Horn Lake, Mississippi. She was a judge on Destination America's BBQ Pitmasters. She also has appeared on the Food Network's Diners, Drive-Ins and Dives, as well as Chopped, Last Call Food Brawl, the Today show, The Chew, Fox News, and on many other shows and in a variety of periodicals. Â

Andrews McMeel is my favorite cookbook publisher to review for and this cookbook is a prime example of why. BTW...I am reviewing this book through Netgalley for an honest review...10/5 Stars!Er. Mer. Gawd. Where do I start? My mouth started watering at page one and I had visible drool by the end. I seriously don't think there is one recipe I wouldn't make in this book. In fact, I see this book becoming a regular in our menu planning. While pictures weren't given for every recipe, the ones that were included were just plain GORGEOUS! Her tips were practical advice that were actually usable. This book is worth every penny. In fact, normally once I review I move on. I might make a recipe or two, but my MO is to move on after identifying what I look for in a cookbook. With this book, I loved it so much, I even purchased a copy for myself and a family member.

Some good recipes in this cookbook although I don't think I will ever want to explore half of them. The author owns and operates one or more restaurants so she's into impressing patrons with creative originals.

Really appreciate the excellence of the recipe's and sharing the philosophy of making BBQ dishes. Course we are from Mississippi and love to support fellow Mississippians.

I'm giving this book five stars even though I purchased it as a gift for my brother. I glanced through it prior to giving it away and it looked like a wonderful cookbook filled with mouth-watering recipes. Now I just wish my brother would invite me over for some barbecue!

A really nice addition to my collection of barbecuing cook books. Neat, clean and clear presentation. Great pictures and nice graphics. What a cook book should look like. Really interesting range and set of recipes.

Ok but Not as good as her first book more like a home cookbook not a bbq book.

The burger was great, the one on the Chew. It took me a long time to get everything ready, but everyone thought it was worth it. Am anxious to try more recipes, I will look for the easy ones.

This cookbook is amazing. Normally, there would be a few recipes I wouldn't like or try just by reading the recipe but so far have liked every recipe whether being read or tried.

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