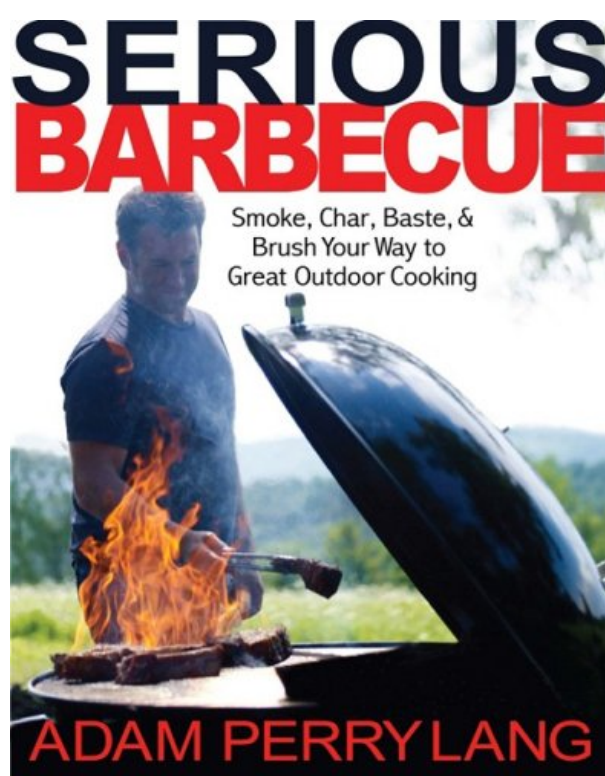


**SERIOUS BARBECUE: SMOKE, CHAR,  
BASTE, AND BRUSH YOUR WAY TO GREAT  
OUTDOOR COOKING BY ADAM PERRY  
LANG**

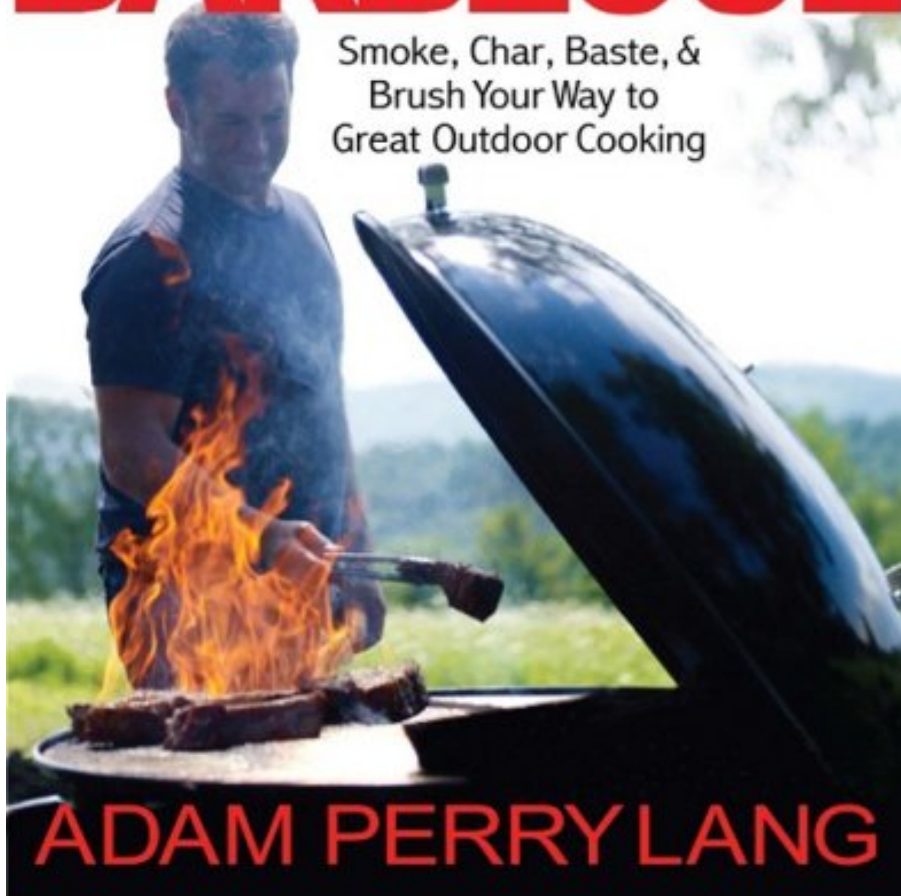


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**ADAM PERRY LANG**

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From Publishers Weekly

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From Booklist

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Adam Perry Lang trained with the world's best chefs before giving up four-star kitchens for the thrill of cooking with just meat and fire. Now he's on a mission to turn everyone into an expert.

In *Serious Barbecue*, Adam Perry Lang has translated his intimate understanding of culinary technique into easy-to-follow advice to help a nation of backyard cooks unleash the raw power of one of the most flavor-packed cuisines around: American barbecue.

Perry Lang begins by breaking down the fundamentals of barbecue--what tools you'll need to begin, how to master cooking with charcoal and wood, how to choose the perfect grill, and more. Then he takes readers on a trip through the butcher's case, describing exactly what makes each kind of meat special, explaining how to select with the skill of a master, and providing his favorite recipes for almost every available cut of pork, beef, veal, lamb, chicken, and turkey.

These original, mouthwatering recipes, which include step-by-step seasoning instructions and a flip-by-flip grilling or smoking guide, will have amateur and expert cooks firing up their barbecues and enjoying perfect results every time--whether they're impressing a group of friends with Perry Lang's insanely delicious Salt and Pepper Dry-Aged Cowboy-Cut Rib Eye or wowing half the neighborhood with his massive, slow-cooking, succulent "Get a Book" Whole Pork Shoulder. Whatever the recipe, his goal is for everyone to achieve the holy grail of barbecuing: bragging rights.

- Sales Rank: #536419 in Books
- Published on: 2009-05-05
- Released on: 2009-05-05
- Ingredients: Example Ingredients
- Original language: English
- Number of items: 1
- Dimensions: 9.69" h x .0" w x 7.44" l, 3.00 pounds
- Binding: Hardcover
- 400 pages

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#### Most helpful customer reviews

108 of 112 people found the following review helpful.

I think this is a great book

By RayB

I have read enough of this book, to be able to say; "I think it's a great book." I own a lot of barbecue related cookbooks and I have had the great good fortune, as the moderator of BBQForum.com, to have read over 700,000 posts to the forum by BBQ people. So I have been exposed to a lot of barbecue. This is one of the best books, about barbecue and outdoor cooking in general.

In 2005 I did a podcast interview with Adam and I have read his detailed posts to the forum. I have never actually meet Adam in person. However, I know a little bit about Adam. He knows how to cook and not only that, he knows what happens to food when it's cooking and can explain it to you. The book really focuses on layering flavors. So, when people taste food cooked the way he explains it, they are in for taste treats, one after another.

With all my 14 years of daily exposure to the wisdom of some of the top barbecue cooks in the country and all the cookbooks I have read, you would think I would have a good grasp of the situation. But, in reading this book I am learning a lot of new things.

I don't hand out these compliments lightly. This is not just a "low and slow pure barbecue" cookbook but he carries his knowledge of "pure barbecue" (he has won prestigious "pure barbecue" awards to back this up) into all levels of outdoor cooking. There is a lot of direct grilling and indirect smoking information. I don't care if you're an expert cook or a beginner, you will get a lot out of reading this book.

4 of 4 people found the following review helpful.

Grilling is not BBQ, regardless!

By Richard Rowe

Serious Barbecue Serious Barbecue: Smoke, Char, Baste, and Brush Your Way to Great Outdoor Cooking is a terrific book, I am glad that I own it, I have used it, and will use it again. I find the recipes easy to follow, if a bit complex at times, but the results are well worth the "pain". Mr. Lang does an excellent job of explaining what you need to do and why you do it... without that knowledge, you cannot expect to ever jump out and try your own ideas for creating new (dare I say) delicacies from your fire! I actually think that this book is almost as good as Francis Mallmann's "Seven Fires" Seven Fires: Grilling the Argentine Way, which is my "cooking with fire bible".

I do take issue, however, with Mr. Lang's assertion that grilling is BBQing. I've been BBQing (cooking in low smoky heat for long periods) for over 50 years, judging BBQ contests for quite a while, and have been grilling even longer. How he decided to unilaterally decide to redefine a centuries old art sort of escapes me. On virtually every weekend, there are hundreds, if not thousands, of devotees to the art out there cooking over low heat and using their favorite blends of smoking woods, many of them in BBQ competitions, and every one of them will tell you that grilled meats are NOT BBQ. ::shrug:: My opinion, anyway! Thousands of BBQists just thanked me. ::laughing::

This small bugaboo (in my opinion) should not, however, take away from the craftsmanship of his work, it is first rate. Some of his recipes are variations on recipes that I have used over the years and I must say that Mr. Lang's variations do not disappoint. I would add that if you are only going to have one book devoted to cooking mostly over a hot fire and you don't want to work as hard as Francis Mallmann will require (I actually had to rebuild my firepit so that I could duplicate Mallmann's antics... well worth the efforts, though), this is the book for you. Ideally, you will have both. I suggest a trip to your local library or bookstore (if you're lucky enough to have one that carries both books) to examine both and make your determination based on your needs and desires, stacked up against your reviews.

If you're retired, like me, or otherwise have a sufficiency of time and inclination AND space, creating an open fire cooking area next to your BBQ pit, smoker, whatever you BBQ with, is fun and a great time-consuming project. I actually found that because I carefully planned my firepit, I no longer need my BBQ pit, since the firepit can produce the same slow cooking with smoke product and a lot more of it!

Serious Barbecue is definitely a must have for outdoor cooks who want to turn out a quality product for their family and friends, while enjoying the process.

0 of 0 people found the following review helpful.

Great book, even used!

By Richard W.

Several reviewers mentioned that this book was one on the short list of "must-reads" if you want to improve your BBQ skills. I couldn't agree more. I paid triple the original \$35 cover price to obtain it in used condition since it's out of print; it is worth every penny.

APL (as Mr. Lang likes to call himself) spent considerable time describing how he uses his master chef skills to improve long-standing BBQ techniques. It all makes sense and really works! His reference material and



recipes give plenty of new ideas to try that will carry over into your every day cooking, both on the grill and smoker. For example, my first attempt at one of his recipes was what most of us know as 3-2-1 Spare Ribs (book pg 66). His rib recipe includes a homemade rub and BBQ sauce. I've made 3-2-1's dozens of times but his assembly of layered flavors was clearly better than any of mine...very impressive. His 10 "basic recipes" in the index are great starting points for creating your own unique flavors in sauces and dressings.

APL's latest book (Charred & Scruffed) seems similarly impressive but Serious BBQ is The Bible to the current-day backyard chef!

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