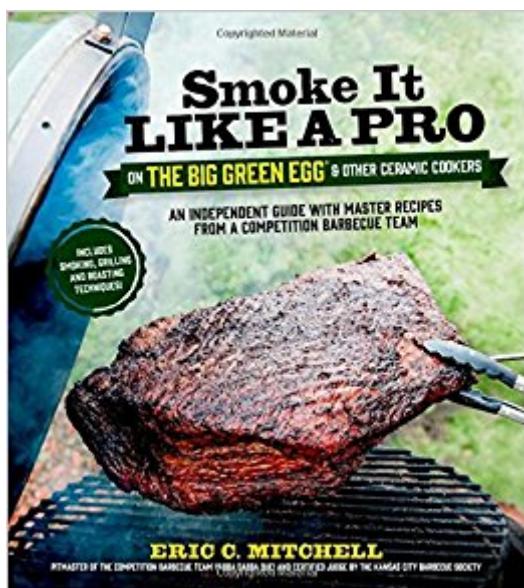


The book was found

Smoke It Like A Pro On The Big Green Egg & Other Ceramic Cookers: An Independent Guide With Master Recipes From A Competition Barbecue Team--Includes Smoking, Grilling And Roasting Techniques



Synopsis

Make the Best Barbecue Out ThereIn Smoke It Like a Pro, barbecue pitmaster, Eric Mitchell, teaches you how to smoke, grill, roast, cure, fry and sear unbelievable, melt-in-your-mouth barbecue dishes that will blow your competition out of the water and make you the talk of the block. He is a certified Kansas City Barbeque Society judge and was the director of the New England Barbecue Society for three terms. He has competed at both the Jack Daniel's World Championship Barbecue Invitational and the American Royal Invitational using his seven Big Green Eggs®. With his help, you'll learn to make barbecue staples like a perfectly seared steak and competition-worthy smoked pulled pork. Plus, you'll get one-of-a-kind showstoppers, like Eric's MarylandStyle Pit Beef, Coffee-Encrusted Lamb Chops and Bourbon Moxie® Meatballs. Along the way, Eric walks you through the ins-and-outs of the Big Green Egg® and other ceramic cookers, sharing lessons that will improve every meal you cook outdoors.

Book Information

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Customer Reviews

âœlf you own a Big Green Egg® or other ceramic cooker, then this cookbook is the one you need. Eric has won numerous awards and is a master at cooking on the Egg! He's going to show you things on the Egg you never dreamed of doing.â•â•Bill Gillespie, Grand Champion of the Kansas City Royal BBQ Competition and author of Secrets to Smoking on the Weber Smokey Mountain Cooker and Other SmokersâœEric Mitchell is a widely acknowledged expert on the incredible versatility of the Big Green Egg®. Eric delves into all of the must-know Big Green Egg® cooking techniques and has compiled a wicked collection of tasty, creative recipes.â•â•Chris Hart, BBQ World Champion, author of Grill to PerfectionâœEric Mitchell is one of the most

accomplished BBQ cooks I know. His skill level and expertise is unprecedented for all things Big Green Egg®. I am thrilled for him and this cookbook. It belongs in every Eggheads™ houseâ•mine included.â• Chris Hart, BBQ World Champion, author of Grill to PerfectionâœI can't think of anyone more knowledgeable about the Big Green Egg® than Eric Mitchell.â• â• Scottie Johnson, World Champion pitmaster of CancerSucksChicago.comâœAs a great competitor, and avid enthusiast; I have always loved Yabba Dabba Que's creative grilling entries! Eric's book is a welcome addition to any Egghead's arsenal!â• Andy Groneman, World Champion pitmaster, and producer of award-winning Smoke on Wheels BBQ productsâœWithin these pages, experienced Egger, Eric Mitchell, hits just about every aspect of cooking on the versatile Egg. Complemented by drool-inducing photographs by Ken Goodman, this book is sure to elevate anyone's cooking. I already have some ideas for stepping up my game!â• Chris Capell, Dizzy Pig BBQ Company

Eric Mitchell is a member of the competitive BBQ team, Yabba Dabba Que. He has competed in the Jack Daniel's World Champion Invitational Barbecue competition twice and has competed in the American Royal Invitational. Yabba Dabba Que has won Big Green Egg's Iron Chef and People's Choice awards. Eric is also a certified judge by the Kansas City Barbecue Society. He owns six Big Green Eggs. Eric lives in Bedford, New Hampshire.

This is a BIBLE for the big green egg. A must have! I'm cooking my way through this book. It is the only cookbook I cherish as a true resource. Mitchell has NAILED tempature regulation on the large eggs down to a science. I was really struggling with temp until I sat down and read all of chapter one in its entirety, it really helped a great deal. I've gotten SO many compliments on brisket, ribs, pork loin that I've made. The rub recipies are fantastic, not overpowering at all, and the resource list provided is really helpful too! Happy eating!

I was looking for a book that would teach me how to use my new Big Green Egg. This one is great. He covers everything, along with many great recipes.

I'm almost a year in now with my Big Green Egg as well as using this book. I'm a big fan of both. Great recipes and detail....and the author isn't trying to sell you anything additional either. The book stays in my kitchen and we refer to it often.

Great book for familiarizing yourself with the egg, I have made it my mission to complete every recipe and I have already pre-ordered Eric's next book. Very detailed and simple instruction for operating your Kamado Grill. As far as the recipes - I found that there are actually quite a few that I would take down the "Flavor" and I simply use salt and pepper in most of my cooking - so I didn't follow a lot of the seasoning recommendations... But, I love the instructions! I prefer simple seasoning versus the extensive selection of marinades in this book. That being said, I have learned so much from the author and this cookbook has now been repurchased more than once as a gift to friends.

Bought this cookbook upon purchasing a Big Green Egg. Not only is it a great cookbook, Eric Mitchell explains about cooking on a BGE, which I desperately needed as a newcomer. Highly recommend.

Excellent book for a beginner like me. I want to explore and try so many recipes and techniques. I paid a lot of money for my Big Green Egg and I want to get the most out of it that I can. Mr. Mitchell has put together a very comprehensive book with beautiful and mouth watering photographs. He really has gone in depth so that no step is left out, which I truly appreciate. I recommend.

This is a great book with a lot of useful information and delicious recipes!

I have purchased a lot of BBQ books...I took a chance on this book after reading the reviews. I am a BGE owner, some great tips in this book. What I like are the recipes, the photos and the easy read. This book is a keeper and highly recommended to fellow BBQ'ers out there, you won't be disappointed.

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