


# 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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Amazon.com 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:**

**Gregory Mackenzie:**

Now a day people that Living in the era wherever everything reachable by interact with the internet and the resources included can be true or not need people to be aware of each details they get. How individuals to be smart in receiving any information nowadays? Of course the answer then is reading a book. Reading through a book can help persons out of this uncertainty Information particularly this Everyday Barbecue: At Home with America's Favorite Pitmaster book because book offers you rich details and knowledge. Of course the details in this book hundred pct guarantees there is no doubt in it as you know.

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and producing skill only for eliminate your hunger then you still skepticism Everyday Barbecue: At Home with America's Favorite Pitmaster as good book not just by the cover but also by the content. This is one guide that can break don't ascertain book by its handle, so do you still needing another sixth sense to pick this particular!? Oh come on your studying sixth sense already told you so why you have to listening to yet another sixth sense.

**Renee Chagnon:**

In this period globalization it is important to someone to obtain information. The information will make you to definitely understand the condition of the world. The healthiness of the world makes the information simpler to share. You can find a lot of referrals to get information example: internet, classifieds, book, and soon. You can see that now, a lot of publisher which print many kinds of book. The book that recommended to you personally is Everyday Barbecue: At Home with America's Favorite Pitmaster this publication consist a lot of the information in the condition of this world now. This specific book was represented so why is the world has grown up. The dialect styles that writer use for explain it is easy to understand. Often the writer made some exploration when he makes this book. Honestly, that is why this book ideal all of you.


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