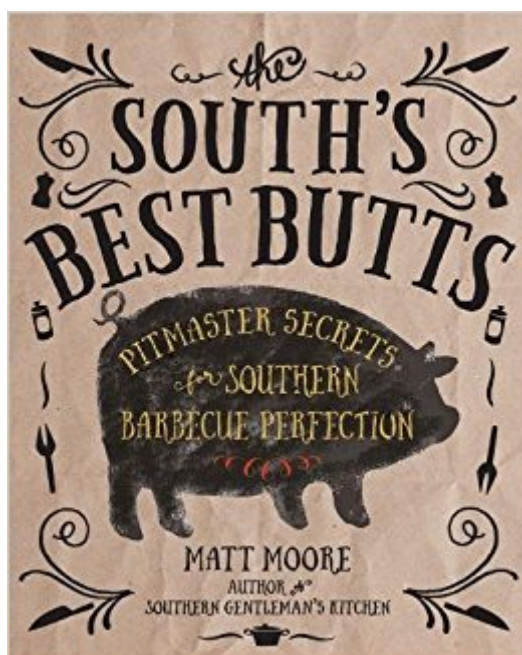


The book was found

The South's Best Butts: Pitmaster Secrets For Southern Barbecue Perfection



Synopsis

In *The South's Best Butts*, food writer and Southern gentleman, Matt Moore, waves away clouds of smoke to give barbecue-lovers a sneak peek into the kitchens and smokehouses of a handful of the Barbecue Belt's most revered pitmasters. He uncovers their tried-and-true techniques gleaned over hours, days, and years toiling by fire and spit, coaxing meltingly tender perfection from the humble pig-the foundation of Southern BBQ. More than a book of recipes, Matt explores how the marriage of meat, cooking method, and sauce varies from place to place based on history and culture, climate, available ingredients and wood, and always the closely-guarded, passed-down secrets followed like scripture. Because no meat plate is complete in the South without "all the fixin's" to round out the meal, Matt cues up patron-sanctioned recipes from every establishment he visits. One thing is for certain...this book will change the way you cook, smoke, grill, and eat, but be warned: Your own butt may suffer in the process.

Book Information

Flexibound: 288 pages

Publisher: Oxmoor House (April 25, 2017)

Language: English

ISBN-10: 084875185X

ISBN-13: 978-0848751852

Product Dimensions: 8.2 x 0.9 x 10.2 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 97 customer reviews

Best Sellers Rank: #6,148 in Books (See Top 100 in Books) #11 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South](#) #12 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

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Squealer's Pork Butt [View larger](#) Squealer's Original BBQ Sauce 1/2 cup Cattleman's BBQ Smoky Base Barbecue Sauce 1/2 cup ketchup (such as Hunt's) 1/2 cup yellow mustard 1/2 cup (2 ounces) white vinegar 1/2 cup (2 ounces) Worcestershire sauce 1 tablespoon garlic powder 1 tablespoon freshly ground black pepper 1/2 cup (4 ounces) water 1 tablespoon cornstarch Make 1 1/2 cups 1. Stir together the first 7 ingredients and 1/2 cup of the water in a small saucepan. Bring to a boil over medium-high,

stirring occasionally. 2. Stir together the cornstarch and remaining $\frac{1}{2}$ cup water in a small bowl. Add to the boiling sauce, and stir to combine. Return to a boil, and remove from heat. Cool before serving. Serves 10, Hands-on: 20 minutes Long, slow cooking and a methodical rub yield moist, tender pork. The hickory smoke really penetrate Ingredients: Hickory wood chunks 1 (8 $\frac{1}{2}$ 10-pound) bone-in pork butt (Boston butt) $\frac{1}{2}$ cup Creole seasoning (such as Tony's Chachere's) Kaiser buns, toasted Squealer's Original BBQ Sauce Total: 14 hours, 50 minutes, including sauce 1. Prepare smoker according to manufacturer's instructions, bringing internal temperature to 275°F. Maintain temperature 15 to 20 minutes. 2. Rinse the pork in cold running water, and pat dry. Rub the Creole seasoning on pork until liberally coated, making sure the fat cap is most liberally coated. 3. Smoke the pork, covered, over indirect heat, maintaining temperature inside smoker around 275°F, for about 14 hours or until a meat thermometer inserted in thickest portion registers 200°F. 4. Remove the pork from smoker; let stand 30 minutes. Remove and discard the bone and fat cap. Pull the pork by hand. Serve on the toasted buns with barbecue sauce.

"Moore acts as a guide and mentor, explaining why certain ingredients and techniques work, offering a handful of iconic regional sauces, and addressing the unforgivable sin of including liquid smoke. This terrific tour is sure to inspire readers to fire up the smoker." — Publishers Weekly

Matt Moore's work has garnered critical acclaim far and wide, from the BBC to The New York Times. Moore's narrative style, hosting skills, and recipes have been featured in The Wall Street Journal, Chicago Tribune, Southern Living, and Esquire, as well as on TODAY, VH1, and FOX, among other outlets. His most recent book was A Southern Gentleman's Kitchen.

Good for some southern bbq recipes. Quite a few of the recipes used bottle sauces. Several recipes were copycat recipes. Was hoping for some great tips from the greats, more fine details, and less recipes with processed ingredients.

Well written book and some great recipes for sauces

Many good recipes.

Great recipes!

I am new to the green egg smoking and couldn't wait to try this cookbook for Boston Butts. So many good recipes to choose from. The first one I tried was. amazing. We even used their recipe for homemade BBQ sauce. Can't wait to try them all!

great recipes

Very pleased

Lots of great recipes! Bought it for hubby and he has tried several recipes. Great Father's Day gift.

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