

BARBECUE: THE BACKYARD

NBN's 2016 Barbecue Book of the Year

By **Doug Mosley**
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Ten Years. 10. A decade. TEN YEARS!

This month marks the 10th year that we have had the privilege to present to you the one and only the *National*

Barbecue News Barbecue Book of the Year Award. My goodness, it seems like it was just yesterday I was praising Ray Lampe for his wonderful book, *Dr. BBQ's Big-Time Barbecue Road Trip*, making it the very first honoree of this award.

Speaking of past awards, let's do our prerequisite review of the previous nine winners:

2007 - *Dr. BBQ's Big-Time Barbecue Road Trip* by Ray Lampe (\$16.95, St. Martin's Griffin, 272 pp.)

2008 - *The Best Barbecue on Earth: Grilling Across 6 Continents and 26 Countries With 170 Recipes* by Rick Browne (\$22.95, Ten Speed Press, 254 pp.)

2009 - *Big Bob Gibson's BBQ Book: Recipes and Secrets from a Legendary Barbecue Joint* by Chris Lilly (\$24.99, Clarkson Potter, 256 pp.)

2010 - *The Kansas City Barbeque Society Cookbook 25th Anniversary Edition* by Ardie Davis, Paul Kirk and Carolyn Wells (\$24.99, Andrews McMeel, 318 pp.)

2011 - *Smokin' with Myron Mixon: Recipes Made Simple from the Winningest Man in Barbecue* by Mixon and Kelly Alexander (\$22, Ballantine, 192 pp.)

2012 - *Wicked Good Barbecue: Fearless Recipes from Two Damn Yankees Who Won the Biggest, Baddest BBQ Competition in the World* by Andy Husbands and Chris Hart (\$21.99, Fair Winds Press, 224 pp.)

2013 - *America's Best BBQ Homestyle: What the Champions Cook in Their Own Backyard* by Ardie Davis and Paul Kirk (\$19.99, Andrews McMeel Publishing, 180 pp.)

2014 - *Wiley's Championship BBQ: Secrets That Old Men Take to the Grave* by Wiley McCrary, Janet McCrary and Amy Paige Condon (\$19.99, Gibbs Smith, 216 pp.)

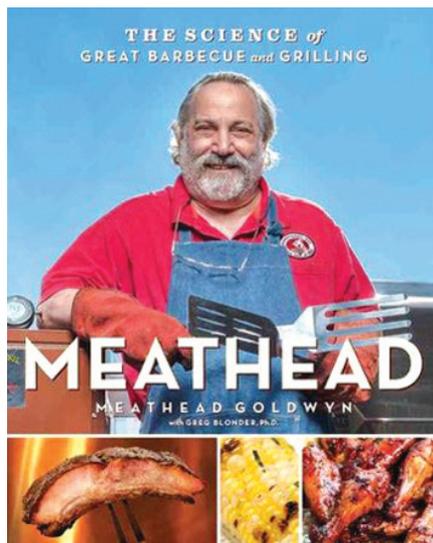
2015 - *Franklin Barbecue: A Meat-Smoking Manifesto* by Aaron Franklin and Jordan Mackay (\$29.99, Ten Speed Press, 224 pp.)

Great books stand the test of time and I'd still today recommend every one of those to be part of every respectable bookshelf of barbecue books. That list is well-represented by some of the biggest names in barbecue, a mix of

restauranters and competition circuit regulars. To demonstrate just how competitive this is every year, we've only had one two-time winner – co-authors Ardie Davis and Paul Kirk – although others have come very close. Two publishers have won twice – Andrews McMeel and Ten Speed Press – which is likely indicative of the great barbecue books each one turns out every year.

Well, enough with the nostalgia, let's move on to this year's nominees. First, let's review the rules that determine eligibility for The National Barbecue News Barbecue Book of the Year Award. To be considered, a book must come from the genre of outdoor cooking. Second, a book has to have been printed within the 12 months beginning with the November of the previous year to the November of the current year. This is simply to allow for when this publication goes to press for each December edition in November, but in reality there aren't many eligible books that are released during those months. Once we've arrived at a list of books that meet those qualifications, we whittle down the number until we come up with just a handful which we call our finalists. And then, after a good night's sleep, careful reflection and prayers, one of those books is picked to be the winner. So now, without further ado, here are the books that made finalist this year, or in other words: Put each one of these books in your letter to Santa Claus this year.

I know there will be somebody out there who will send me another email



about my man-crush for Steve Raichlen, but his new book *Project Smoke: Seven Steps to Smoked Food Nirvana* (\$22.95, Workman Publishing, 294 pp.) was easily one of the best books of the year. When you write as many books as Raichlen has it becomes a challenge just to stay fresh and somehow he overcomes that with each new release. *Project Smoke* is much like his prior books and much different from them as well. If there's a Mount Rushmore to be sculpted of barbecue book authors, I'm making a strong case for his inclusion (yeah yeah yeah, include that in your email of ridicule as well!).

From Raichlen, let's just go ahead and cover my other bromance as well – Guy Fieri. I know he can be a polarizing

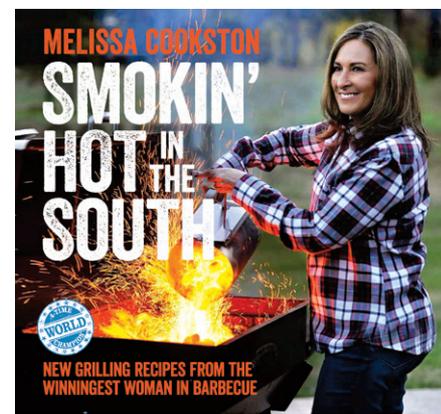


figure to many but I still love every one of his books. And his shows. And his restaurants. And his donkey sauce. I found a reason to review most of his previous books in this space even when he didn't talk much about barbecue, so it was a relief to me when he made it easy this time with *Guy on Fire: 130 Recipes for Adventures in Outdoor Cooking* (\$14.99, William Morrow Cookbooks, 352 pp.). It's pages full of his useful flair; edgy recipes and, of course, wild hairdo and tats. Pure Fieri.

You know I always wax poetic when I find books that tell the great stories of barbecue, as I did when I reviewed *The One True Barbecue: Fire, Smoke, and the Pitmasters Who Cook the Whole Hog* by Rien Fertel (\$25, Touchstone, 274 pp.). I don't mind when they skip on the recipes when you have a talented author like Fertel telling a wonderful and wondrous story like this one.

America's Test Kitchen TV show and *Cooks Illustrated* magazine have always been favorites of those on the competition circuit so I knew right away that *Master of the Grill: Foolproof Recipes, Top-Rated Gadgets, Gear & Ingredients Plus Clever Test Kitchen Tips & Fascinating Food Science* by America's Test Kitchen (\$29.95, America's Test Kitchen, 454 pp.) would be very positive-

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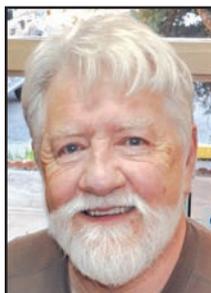


BARBECUE: THE BACKYARD

Smoked Prime Rib with Honey Bourbon Marinade & Dried Cherry Sauce

FIRE UP THE GRILL

By Steve Collins
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Sharing this festive dinner with close friends is a great way to enjoy the holidays. This roast is cooked indirectly, meaning the fires are on either side of the roast which smokes directly over a pan of water. (Complete instructions for indirect grilling are included in the recipe below.) For best results, prep and marinate the roast the day before. If you aren't able to do that, allow at least four hours to marinate it. Ask your butcher to "French" the bones, or do it yourself if you have a sharp knife. "Frenching" means to remove the meat and fat from the outer two inches of the bone; it's a very elegant presentation. Have a wonderful holiday season; enjoy this special time!

6 lb. beef rib roast, bone-in
Olive oil
Salt
Freshly ground black pepper

MARINADE

2 cloves garlic, minced
1 medium onion, finely chopped
1 Tbsp. ginger, peeled and minced
1/2 c. rice wine vinegar
1/2 c. bourbon
1/4 c. honey

DRIED CHERRY SAUCE

2 c. dried cherries
1 cup bourbon or brandy



1 Tbsp. fresh ginger, peeled and minced
3 Tbsp. shallots, finely chopped
Zest of 1 orange
Sea salt
Freshly ground pepper
Optional: 1/2 habañero pepper, seeds removed, and finely chopped

1 c. hickory or pecan wood chips, soaked in water for an hour

Marinate the rib roast. Rub the roast with olive oil and then season to taste with salt and pepper and place it in a baking dish. Mix the marinade ingredients and pour them over the roast. Cover the pan with cling wrap or foil and refrigerate for four hours to overnight. Turn the roast a couple of times so that all surfaces are covered.

Prepare a hot fire on either side of the cooking area of the grill. Fill an aluminum baking pan with water and place it between the two fires. When the fires are ready put the soaked wood chips on top of each one. Remove the roast from the marinade and place,

bone side down, on the grill grate directly over the pan of water. If you're using charcoal add more coals about every hour to hour-and-a-half. As you cook the roast keep an eye on the bones of the roast. If they begin to burn cover the tips of the bones with aluminum foil.

After three hours, check the temperature with an instant read thermometer to determine how much longer the roast needs to cook. A smaller rib roast may be ready at that point. For a rare middle you want an internal temperature of 130 degrees. Add more charcoal as needed, continuing to cook until the desired internal temperature is reached.



Remove the roast from the grill and allow to rest for 15 to 20 minutes, loosely tented with foil. Slice the roast and serve with the dried cherry sauce.

TO MAKE THE SAUCE:

You can make the dried cherry sauce anytime while cooking the roast and warm it up at serving time.

Put all the ingredients in a saucepan, and bring them to a boil. Reduce the heat and simmer until the cherries begin to plump and the liquid thickens (about 20 minutes). Remove the sauce from the heat and serve it over the sliced beef tenderloin. Makes 8 to 10 servings.

Book of the Year cont...

ly received. It is an impeccably well-done book, as it is with everything from ATK.

A great friend to all of us, the only surprise from Dr. BBQ in the book he released this month is that he authored it under his actual name. *Ray Lampe's Big Green Egg Cookbook* (\$25, Andrews McMeel Publishing, 160 pp.) is an excellent book that is nearly as entertaining as it was on the message boards back when he was trolling the BGE crowd.

That brings us to two final books. I have gone back and forth on this decision for over a week now. I'd considered making co-honorees but then realized that's just a cop-out. I thought I'd bought myself another month to decide when the lovely Melissa let me know I'd strayed well past deadline for turn-in (but then she gave me a short extension with the unsaid threat that I would be letting her down if I failed to comply, and we do not want to be letting down lovely Melissa!). So the time has come, I have to decide...and the decision is...

I absolutely loved Meathead Goldwyn's new book, *Meathead: The Science of Great Barbecue and Grilling* (\$35, Houghton Mifflin Harcourt, 512 pp.). I loved his brash style, his willingness to be boastful while at the same time having the know-how to back up his claims, even ones that were long-held as gospel. Goldwyn wrote an outstanding book, really one of the best I've ever had the privilege to enjoy. It was so doggone good that it finished as the runner-up to this year's winner.

Smokin' Hot in the South: New Grilling Recipes from the Winningest Woman in Barbecue by Melissa Cookston (\$22.99, Andrews McMeel Publishing, 192 pp.) is the year's the *National Barbecue News* Barbecue Book of the Year Award winner. In a year of great books, this one was the greatest. That is likely no surprise to anyone who knows Cookston because she holds herself to an incredibly high standard. In this instance, her first book was super and finished as a finalist for this award. This year she came back with an even better book and clearly earned this honor. So congratulations to Melissa Cookston as this year's honoree and to Andrews McMeel for becoming our first three-time winning publisher.

So with the minutes past deadline clicking away, it is time to say thank you once again for permitting me the privilege to tell you about these books each month. Special thanks to my wonderful editor, Kell, and of course the lovely Melissa Lott.

Enjoy the upcoming holidays, watch some football (Boca Raton Bowl, Tuesday, December 20, 7 p.m. ET on ESPN), ring in the New Year and come back here in January for many more great books on barbecue.

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