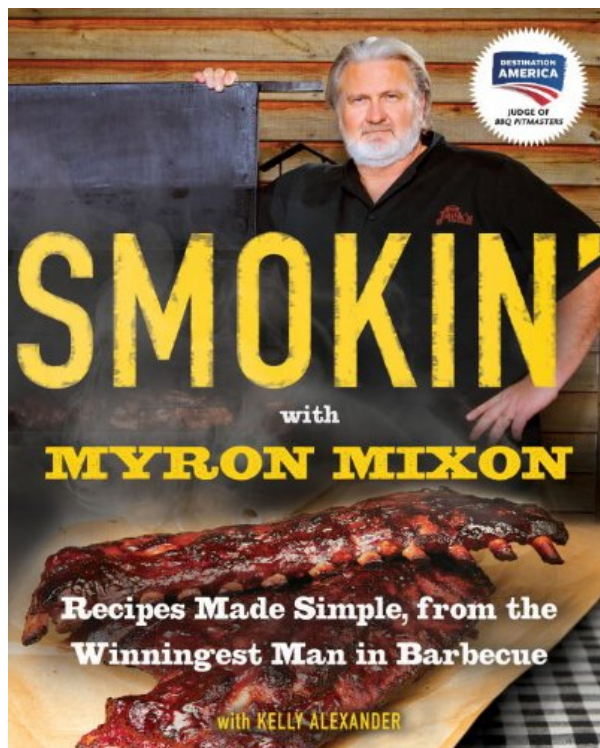
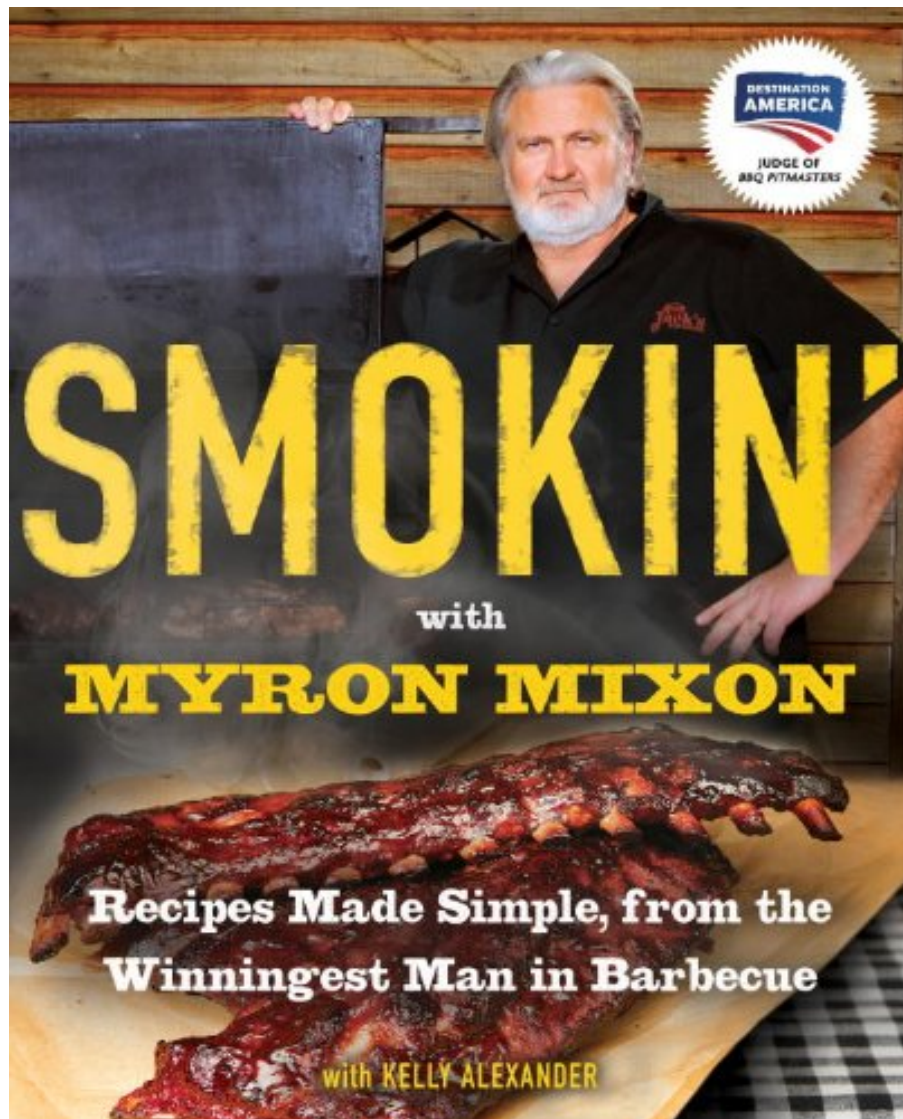


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MADE SIMPLE, FROM THE WINNINGEST
MAN IN BARBECUE BY MYRON MIXON,
KELLY ALEXANDER**



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SMOKIN' WITH MYRON MIXON: RECIPES MADE SIMPLE, FROM THE WINNINGEST MAN IN BARBECUE BY MYRON MIXON, KELLY ALEXANDER PDF

The secret to the best barbecue from the man who barbecues the best: Keep it simple!

In the world of competitive barbecue, nobody's won more prize money, more trophies, or more adulation than Myron Mixon. And he comes by it honestly: From the time he was old enough to stoke a pit, Mixon learned the art of barbecue at his father's side. He grew up to expand his parent's sauce business, Jack's Old South, and in the process became the leader of the winningest team in competitive barbecue. It's Mixon's combination of killer instinct and killer recipes that has led him to three world championships and more than 180 grand championships and made him the breakout star of TLC's BBQ Pitmasters.

Now, for the first time, Mixon's stepping out from behind his rig to teach you how he does it. Rule number one: People always try to overthink barbecue and make it complicated. Don't do it! Mixon will show you how you can apply his "keep it simple" mantra in your own backyard. He'll take you to the front lines of barbecue and teach you how to turn out 'cue like a seasoned pro. You'll learn to cook like Mixon does when he's on the road competing and when he's at home, with great tips on

- the basics, from choosing the right wood to getting the best smoker or grill
- the formulas for the marinades, rubs, injections, and sauces you'll need
- the perfect ways to cook up hog, ribs, brisket, and chicken, including Mixon's famous Cupcake Chicken

Mixon shares more than 75 of his award-winning recipes—including one for the most sinful burger you'll ever eat—and advice that will end any anxiety over cooking times and temps and change your backyard barbecues forever. He also fills you in on how he rose to the top of the competitive barbecue universe and his secrets for succulent success. Complete with mouth-watering photos, Smokin' with Myron Mixon will fire you up for a tasty time.

- Sales Rank: #2981 in Books
- Brand: Mixon, Myron/ Alexander, Kelly/ Deen, Paula H. (FRW)
- Published on: 2011-05-10
- Released on: 2011-05-10
- Original language: English
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- 192 pages

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Most helpful customer reviews

348 of 360 people found the following review helpful.

Not at the level I expected.

By Longbow guy

I bought this based on several reviews that gave high praise to the recipes and story of Mr. Mixon. I was expecting a lot more from these recipes, even though the book clearly says "simple" right on the front of it.

I get that Mr. Mixon is the "winningest man blah blah blah" and that his ego is understandably large. But, I don't want to read about how incredibly awesome this guy thinks he is when he provides zero recipes that back that up. I don't want to read a sales book that repeatedly says "use my xxx rub or xyz sauce that's available on my website" and gives a horrible alternative if you don't use his rub/sauce.

I don't know where the folks who gave this book 4 stars and such high praise have found their other bbq recipes. But I don't want those books either if "Smokin" is such a massive improvement.

The 3 recipes I've tried have been poor examples of BBQ. I've been smoking meat for 14 years and am not a

novice.

If you want a great cook book, with a excellent story as well, buy Chris Lilly's book Big Bob Gibson BBQ. If you want a ton of recipes, simple to extreme (to test yourself), get Paul Kirks Championship bbq. You will be way better off without adding any of your hard earned money to the bank account of the über Q master. He's going to keep on kickin ass anyway, so he'll be fine.

Update: Returned the book to Amazon

67 of 72 people found the following review helpful.

Wanted a cookbook not a Myron Mixon is awesome sales brochure

By Sieg Nagel

I'm all for good stories, character, and backdrop but I didn't buy the book to have half it talking about how great Myron Mixon is. A whole sidebar talking about his trophy's or how much he's won? Why do I care? I didn't spend the money on the book so I could sit down, read, and have a Mixon love fest. I bought it to learn about smoking.

Also, a very basic rub recipe but then get the 'real' recipe by buying his stuff online. Very lame. I like to cook and what I was hoping for is some nice insight and recipes. There were some to be found but very very limited.

179 of 188 people found the following review helpful.

Great Book from the Master

By J. Spina

He keeps it simple and real. I love the way the book flows as a cookbook and a story. As soon as you get into it, there's no doubt this is Myron's cookbook. His language is what you'd expect and it's absolutely appreciated.

There are a good number of recipes and all of which are easy to follow. I can't wait to try the cupcake chicken!

The best part is how he explains the different recipes and techniques. You may not agree with some of what he says, but he does.. and it's made him ton's of money.

What you'll find:

Recipes for Rubs , Marinade, Injections, Glazes and Sauces. All or most recipes of his famous dishes (ribs,cupcakes chicken, brisket, etc.)

Cooking temps and techniques (tools,types of wood, etc)

Super easy to follow recipes and real simple ingredients.

Great stories about Myron and his dad.

Good information about the BBQ competition circuit.

Who it's for:

Beginners/Intermediate/Pros

Beginners: You will learn some of basics and find easy to follow, awesome recipes.

Intermediates: My category. It will make you feel good. It will bring you back down to earth and remind you to not over-think the BBQ process.

Pros: Good info on the BBQ competitions. And of course, Myron's award winning recipes.

I'll update this review as I try out the different recipes.

Update May 21, 2011

Last week I tried the pork shoulder recipe. It called for an 18lb whole shoulder (picnic + boston butt I only had the butt (9lbs I followed the recipe to the letter, except I had to alter a bit because of the smaller cut of meat. I essentially did a 3-2-1 method at 275. I used all the ingredients from the recipe and in the end a perfect boston butt. It was moist and flavorful. Just perfect.

My setup: (not in the recipe WSM - 2 full chimney starter coals- apple and cherry chunks. water and apple juice in the water pan. google 3-2-1 method if you'd like more info (rib technique)

Update October 28th, 2011

A lot of smoking since the last time I updated this review. So, here's the update:

Cupcake Chicken - It was a huge hit. Truly delicious but way too much work. I don't believe I'll be making these again, BUT I will definitely be using the glaze and rub in future chicken dishes.

I've done a few more pork butts. I've learned that without the Myron's injection recipe, it's not as good. Still delicious, but not as good.

I don't use pans either, sorry Myron. I only use a pan or wrap the meat in aluminum foil during the "2" part of the 3-2-1 method. 3 hours on the grill, 2 in an aluminum pan with apple juice, then 1 hour back on the grill spritzing every 15min.. Myron usually calls for the meat to be in the pan from start to finish. I'll adjust the 3-2-1 timing depending on the cut and size of meat.

Side note: I've tried a ton of different rub recipes. His basic BBQ rub is by far the best I've ever used, especially on Ribs. The only adjustment I make is cutting the cayenne pepper amount in half (the wife doesn't like too much heat)

I'll be doing a beef brisket this weekend. First one! Will use Myron's recipe and will update soon after.

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