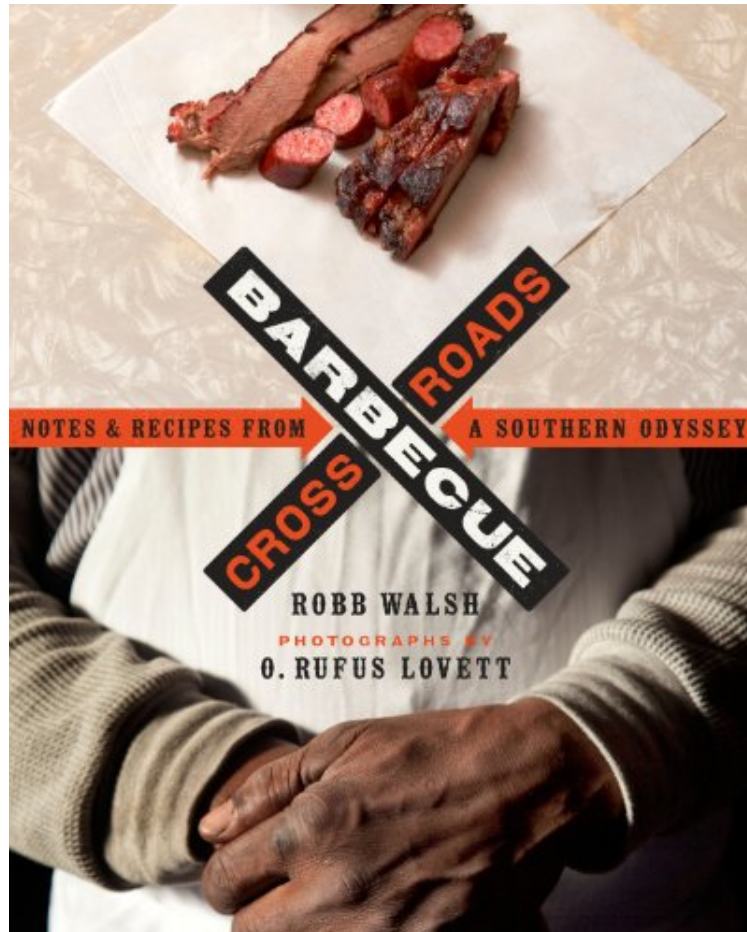


(Pdf free) Barbecue Crossroads: Notes and Recipes from a Southern Odyssey

## Barbecue Crossroads: Notes and Recipes from a Southern Odyssey

Robb Walsh

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**Robb Walsh : Barbecue Crossroads: Notes and Recipes from a Southern Odyssey** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Barbecue Crossroads: Notes and Recipes from a Southern Odyssey:

0 of 0 people found the following review helpful. Great book and recipes By Scott Balikian Very entertaining read. My wife and I stayed at Walsh's AirBnB rental in Houston and this was on the coffee table. Started reading it there and ended up buying it after we came home. Been enjoying reading the stories. I love a good road trip. I have to admit that starting the road trip off in East Texas where I lived for 5 years got me from the opening chapter, but I have enjoyed all the stories of the different regions they've been to. 8 of 9 people found the following review helpful. Thank you for showing us what REAL barbecue is! By A. K. H. If you're looking for a book that will help you prepare REAL barbecue, (not that overly sweetened, foil wrapped, 'Guru' controlled competition style crap that every other book on the market offers), then this is the best book for you. It actually ranks right up there with "Smokestack Lightning" as the best "real" barbecue books available. The writers interview people who have more at stake than trying to become

grand champion. The people in this book barbecue with passion, respect for tradition and a sincere desire to please their customers. An in depth look into the world of old school, true barbecue and the experts who prepare it properly. If you want another competition style barbecue book, this ain't it but you should read it anyway so you can gain an understanding of what barbecue really is. 0 of 0 people found the following review helpful. Makes me want to take a road trip

By pimpin This is an outstanding volume. I was very pleased by the condition of the book for being used. The content is wonderfully written. I recommend this for a backyard BBQ enthusiast to learn the roots of their craft. I recommend this to my friends.

In stories, recipes, and photographs, James Beard Awardwinning writer Robb Walsh and acclaimed documentary photographer O. Rufus Lovett take us on a barbecue odyssey from East Texas to the Carolinas and back. In *Barbecue Crossroads*, we meet the pitmasters who still use old-fashioned wood-fired pits, and we sample some of their succulent pork shoulders, whole hogs, savory beef, sausage, mutton, and even some barbecued baloney. Recipes for these and the side dishes, sauces, and desserts that come with them are painstakingly recorded and tested. But *Barbecue Crossroads* is more than a cookbook; it is a trip back to the roots of our oldest artisan food tradition and a look at how Southern culture is changing. Walsh and Lovett trace the lineage of Southern barbecue backwards through time as they travel across a part of the country where slow-cooked meat has long been part of everyday life. What they find is not one story, but many. They visit legendary joints that don't live up to their reputations and discover unknown places that deserve more attention. They tell us why the corporatizing of agriculture is making it difficult for pitmasters to afford hickory wood or find whole hogs that fit on a pit. Walsh and Lovett also remind us of myriad ways that race weaves in and out of the barbecue story, from African American cooking techniques and recipes to the tastes of migrant farmworkers who ate their barbecue in meat markets, gas stations, and convenience stores because they weren't welcome in restaurants. The authors also expose the ways that barbecue competitions and TV shows are undermining traditional barbecue culture. And they predict that the revival of the community barbecue tradition may well be its salvation.

From Booklist \*Starred \* This is an homage to a way of life that, unless tended to, may very well pass away in the next decade or two. Ostensibly setting a goal to write about southern barbecue, former Houston Press restaurant reviewer Walsh (*Legends of Texas Barbecue Cookbook*, 2002; *The Tex-Mex Cookbook*, 2004; and others) and photographer O. Rufus Lovett meander through the southern states on a journey to capture the spirit and times associated with the whole hog (and sometimes less). It's no best of list. Walsh spends time (and sometimes not) with all kinds of people, including preachers and hog-raisers, to get at the essence of barbecue. The color photographs alone demand the book's size, as do the more than 80 recipes, some of which can be duplicated by home chefs, such as parched peanuts made using a microwave and plain paper bag and melt-in-your-eyes fried pies (never mind what the sugar and cholesterol counts are). Walsh explores the relationship between pits and pulpits, wanders to Memphis (spiritual home of this kind of cookery), focuses on the charms of beer and community feasts, and more with charm, ease, and a methodical pace, reminding us how life and barbecue need to be savored. --Barbara Jacobs "This is an homage to a way of life that, unless tended to, may very well pass away in the next decade or two. The color photographs alone demand the book's size, as do the more than 80 recipes, some of which can be duplicated by home chefs, such as parched peanuts made using a microwave and plain paper bag and melt-in-your-eyes fried pies (never mind what the sugar and cholesterol counts are). Walsh explores the relationship between pits and pulpits, wanders to Memphis (spiritual home of this kind of cookery), focuses on the charms of beer and community feasts, and more with charm, ease, and a methodical pace, reminding us how life and barbecue need to be savored." (Booklist) "Lovett's photography shows beautifully decaying signs, weathered hands stoking fires, embers glowing deep in dark metal caverns, and barbecue platters of all varieties. It's the story of an American tradition that's endangered, for all that it's in vogue. One gets a sense of urgency from *Barbecue Crossroads*: preserve these traditions before it's too late." (Eater.com) "Award-winning writer Robb Walsh captures life and culture like a Steinbeck of the South. The story of barbecue is layered and intimate. There are visceral pleasures: the freshly chopped pork sandwich eaten at a Formica counter, coconut pie eaten over the car hood. But Walsh, who has written extensively about the history of Texas food, always gives you something deeper to chew on. A masterful piece of documentation, the book is a labor of love and time like barbecue itself." (Dallas Morning News) "In the end, you feel privileged to have been invited along and a whole lot smarter about not only smoked meat in all of its many guises, but this lovely and confounding part of the country." (Los Angeles Times 2013-06-26) "With this book, Robb Walsh secures his permanent residency in the pantheon of great American barbecue chroniclers." (John Egerton, author of *Southern Food: At Home, on the Road, in History*) "I know of no other barbecue book that covers so much territory so well. . . . Anyone who cares about the future of barbecue should read *Barbecue Crossroads*." (John Shelton Reed, coauthor of *Holy Smoke: The Big Book of North Carolina Barbecue*) "With this book, Robb Walsh secures his permanent residency in the pantheon of great American barbecue chroniclers." (John Egerton, author of *Southern Food: At Home, on the Road, in History*) "I know of no other barbecue book that covers so much territory so well. . . . Anyone who cares about the future of barbecue should read *Barbecue Crossroads*." (John Shelton Reed, coauthor of

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