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Smokin' Hot In The South: New Grilling Recipes From The Winningest Woman In Barbecue (Melissa Cookston)



Synopsis

Melissa Cookston, the "winningest woman in barbecue," the only female barbecue world champion, and author of *Smokin' in the Boys' Room*, is bringing the heat with her second cookbook. *Smokin' Hot in the South* explores how to use fire in all its forms to craft more than 85 Southern-influenced recipes enhanced with the cultural flavors of Mexico, France, and Asia. With the grill and smoker as her go-to tools, chef Melissa Cookston is "named "One of the most influential pitmasters in America" by Fox News, and one of the "25 Super Women in Business" by the Memphis Business Journal in 2015." She shares her all-new, modern interpretations of traditional Southern ingredients and recipes. Melissa explains how the culinary traditions of the South, "long a bastion of slow-simmered vegetables and deep-fried everything," have expanded in the last decade to embrace Southwestern flavors, Asian spices, and the French palate. The nine chapters venture beyond the competition and barbecue principles of her first book and focus on instilling flavor with fire, using fresh herbs, and diversifying seasoning components in recipes that reflect the New South. She fire-roasts homegrown green tomatoes for a spicy take on a traditional pizza sauce and uses a barbecue smoker to add Southern nuance to porchetta. Also includes recipes for Butterbean Pate, Asian Pork Tenderloin with Watermelon Rind Pickles and Minted Watermelon Salad, Deep South Burgers with Pimento Cheese and Fried Green Tomatoes, Bacon-Wrapped Scallops with Blood Orange-Jalapeno Glaze, Mini Sage Biscuits with Homemade Sage Butter, and Caramelized Fig Clafoutis. She also covers the tools, techniques, and ingredients needed to be successful grilling or smoking at home. This book will not leave you hungry!

Book Information

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Customer Reviews

Smokin' Hot In The South should be your go-to grilling handbook. I don't say this just because I consider myself to be an expert on southern food (which I totally am, by the way...as in I could definitely eat it all day, every day), but because it's that thorough in it's teachings. The book spotlights Melissa as a truly unique individual: a female BBQ-er in a male dominated arena. Yeah, that's right, you don't have to be a bro to make damn good food! Grills are generally thought of as that thing gathering pollen in your back yard that you occasionally fire up to cook those hamburgers and hotdogs on during the summer. But it can be so much more, and this book really illuminates that. Using fresh ingredients (yay for healthy AND fun!) and tools that you probably already have in your kitchen, this book shows you how YOU (yes, you!) can make anything from sauces + rubs, snacks, to desserts and things that you might never have guessed you can put on that grill. What did I think?: I think my favorite part of this book is that it doesn't just present you with some recipes, but it actually teaches you the WHY behind why these recipes work. Ever wonder what effect different types of wood have on your food? You'll know the science behind it once you've read this! Not to mention, the photos are outstanding. I don't think I've ever seen a carrot look so tasty. Who should read it?: Let's make this simple. Do you own a grill? If yes, you need this book. If no, you need a grill and then this book.

Some good recipes in this cookbook although I don't think I will ever want to explore half of them. The author owns and operates one or more restaurants so she's into impressing patrons with creative originals.

I'm giving this book five stars even though I purchased it as a gift for my brother. I glanced through it prior to giving it away and it looked like a wonderful cookbook filled with mouth-watering recipes. Now I just wish my brother would invite me over for some barbecue!

A really nice addition to my collection of barbecuing cook books. Neat, clean and clear presentation. Great pictures and nice graphics. What a cook book should look like. Really interesting range and set of recipes.

Oh, my goodness ~ Smokin' Hot in the South is ... BBQ HEAVEN! After reading Melissa Cookston's

book, I can definitely understand why she is "winningest woman in barbecue". It not only is chock full of wonderful, delectable recipes but it is also full of grilling and smoking tips, tools, advise on grilling and smoking! Some of my favorite recipes from this cookbook are bacon wrapped scallops, fresh herb rub, Moppin' dry rub, and oh, so many more. I have made a whole list of recipes we're going to try out this summer and I can't wait! :) If you love to BBQ, then this book is for you! Thank you to Andrews McMeel Publishing and Netgalley for the gift of this book in exchange for an honest review.

Ok but Not as good as her first book more like a home cookbook not a bbq book.

The burger was great, the one on the Chew. It took me a long time to get everything ready, but everyone thought it was worth it. Am anxious to try more recipes, I will look for the easy ones.

Have used it for my grilling outside...will even use it in the winter (if it's not snowing hard, a little snow isn't going to stop me from grilling!).

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