

BBQ 25: Adam Perry Lang on Fire, Flavor, and the Pursuit of Smoked Perfection



BBQ 25 by Adam Perry Lang

★★★★☆ 4.6 out of 5

Language : English

File size : 3617 KB

Text-to-Speech : Enabled

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 187 pages

Screen Reader : Supported

FREE

DOWNLOAD E-BOOK



About the Book

BBQ 25 is a comprehensive guide to barbecue from award-winning pitmaster Adam Perry Lang. The book covers everything from choosing the right equipment and ingredients to mastering different cooking techniques. With over 100 recipes, BBQ 25 is the ultimate resource for barbecue enthusiasts of all levels.

In BBQ 25, Lang shares his secrets for creating mouthwatering barbecue. He covers all the basics, including:

* Choosing the right smoker * Selecting the best wood for smoking *
Preparing the meat * Cooking the meat * Saucing the meat

Lang also provides detailed instructions for smoking a variety of meats, including:

* Beef brisket * Pork shoulder * Ribs * Chicken * Fish

In addition to recipes, BBQ 25 also includes a wealth of information on barbecue history, culture, and equipment. Lang even provides a guide to building your own smoker.

Whether you're a beginner or a seasoned pro, BBQ 25 is a must-have resource for anyone who loves barbecue.

Reviews

“BBQ 25 is the most comprehensive and authoritative book on barbecue ever written. Adam Perry Lang is a master pitmaster, and his book is packed with everything you need to know to cook amazing barbecue.” — Steven Raichlen, author of The Barbecue Bible

“Adam Perry Lang is one of the most respected pitmasters in the world, and his book BBQ 25 is a testament to his expertise. This book is a must-have for anyone who wants to learn how to cook great barbecue.” —John Thorne, author of Outlaw Cook

“BBQ 25 is a masterpiece. Adam Perry Lang has written the definitive guide to barbecue, and this book will be the standard for years to come.” —Aaron Franklin, author of Franklin Barbecue

About the Author

Adam Perry Lang is an award-winning pitmaster and the author of several books on barbecue. He is the founder of the acclaimed barbecue restaurant Perry Lang's in Austin, Texas. Lang has been featured in numerous publications, including The New York Times, The Wall Street Journal, and Food & Wine.

Free Download Your Copy Today!

BBQ 25 is available now at all major bookstores. Free Download your copy today and start cooking amazing barbecue!

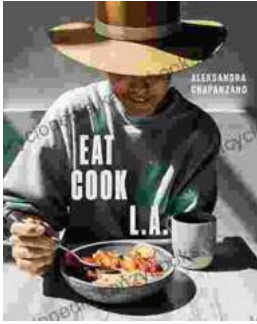


BBQ 25 by Adam Perry Lang

★★★★☆ 4.6 out of 5

Language : English
File size : 3617 KB
Text-to-Speech : Enabled
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 187 pages
Screen Reader : Supported





Journey into the Culinary Delights of "Eat Cook": An Immersive Exploration of Fast, Easy, and Flavorful Cooking

: Unlocking the Secrets of Streamlined Cooking Are you tired of spending hours in the kitchen, only to be left with mediocre results? Do you long for the convenience of...



Embark on a Culinary Journey: Traditional Soviet Union Jewish Recipes from Odessa Snacks

Nestled on the shores of the Black Sea, Odessa, Ukraine, is a vibrant city steeped in a rich culinary history. As a melting pot of cultures,...