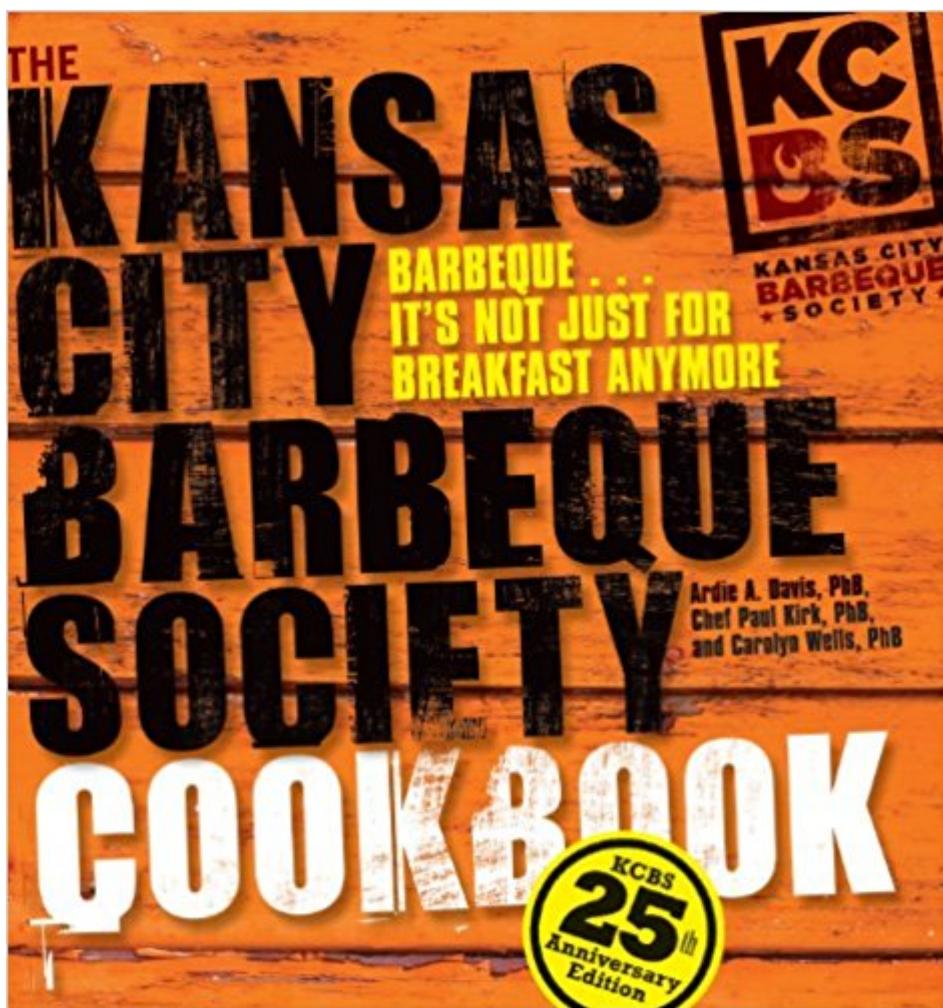


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The Kansas City Barbeque Society Cookbook: 25th Anniversary Edition



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Synopsis

In the words of the Kansas City Barbeque Society, barbeque is not just for breakfast anymore. This striking, full-color, 25th anniversary tribute to the world's largest and most respected barbeque organization features more than 200 recipes from members of the Kansas City Barbeque Society, whose appeal and following is worldwide. To celebrate its 25th anniversary, the Kansas City Barbeque Society is proud to serve up The Kansas City Barbeque Society Cookbook, 25th Anniversary Edition by Ardie Davis, Paul Kirk, and Carolyn Wells. Featuring more than 200 all-new, mouthwatering recipes (many from award-winning KCBS members and teams), this 25th anniversary edition also includes tips for competitive barbequing, juicy stories that shed light on life inside the barbeque society, and tons of beautiful full-color photographs. The previous Kansas City Barbeque Society cookbook has gone through seven printings since it was originally self-published by the KCBS in 1996. This 25th anniversary edition is a must-have for the libraries of professional and amateur barbequers--as well as an appetizing read for people who may not tend to the grill but do love to eat 'que.

Book Information

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Customer Reviews

"Because KCBS is thrives on the groundswell of members, it makes total sense for the book's recipes to come from individuals and teams that compete on the circuit. And what a collection it is! ... What I liked most about the book was its homey vibe. Yes, the multitude of recipes is certainly a draw, but for anyone looking to better understand barbeque culture--that it's more than just a

technique or a type of food--this book does just that. So sit back and get to know the diverse foods, colorful personalities, as well KCBS history and lore." --Epicurious, May 14, 2010"There is lots of personality in this collection of recipes from the "cookers" association, born in 1986. The book covers much more than the chicken, pork ribs, pork and beef brisket competition categories, and not everything gets exposed to smoke or fire." --Washington Post, May 12, 2010"The "Kansas City Barbeque Society Cookbook" will still teach beginners how to cook their meat low and slow over smoky fires. Turn the page, though, and the rest of the great American dinner table is within reach, straight from the cooks' mouths. Its more than 200 recipes provide a decent overview of American vernacular cooking at the end of the 20th century." --The Buffalo News, May 19,2010

Ã¢-Æ'A charter member of KCBS and former three-term member of the Board of Directors, Ardie A. Davis founded the American Royal International BBQ Sauce, Rub, and Baste Contest and the Great American Barbecue Sauce, Baste, and Rub Contest. In 2012, he received the Pioneer of Barbeque award at the Jack Daniel's World Championship Invitational Barbecue. He is the author of several barbecue cookbooks.Ã¢-Æ'Paul Kirk, a charter member of the KCBS and member of the Board of Directors, operates the Baron's School of Pitmasters. The author of seven barbecue cookbooks, he has won more than 475 cooking and barbecuing awards, among them seven world championships, including the prestigious American Royal Open, the world's largest barbecue contest.

As I see reviews, gentle reader, the reason is to help you to decide whether or not to part with some hard earned dinero to buy this book. In this case, the answer is a resounding "YES"!! There are two major reaons for this: first, the recipies are many, varied and uniformly good. Second (and this is very subjective), there is a real sense of who the folks are that helped generate this relatively recent interst in "barbeque" as the American cuisine. As to the recipies ... there are over 200, and they range from entree dishes to appetizers to sides to desserts. Now in our house, each week we pick the entree (and which of us will cook it (and we are competitive on that issue, because we are both pretty good cooks), but each night we look at each other and wonder what we will serve with the entree. It's a constant "oops!" This book has the most varied number of "sides" I have seen in a barbeque book: I think that there are ten recipies for baked beans alone. The term "side" has a kind of negative connotation to me: it's what to put on the plate with the 'que or whatever else comes off the grill. The "sides" in this book are rightious indeed. And so are the entrees: they include recipies and tips for the standard "low and slows", but also include everything from poultry to game. And

desserts ... many and all high on the yummy scale. Oh, yes: there are recipes for neat rubs and sauces, as well as tips for the cooking process. And a whole lot of good veggie dishes, too. The second reason I recommend this book is personal and may not be shared by some. I've been cooking over live fire for a bit more than fifty years. "Back in the day", you had to wing it. There were no books like this, no pre made rubs or sauces, and "barbeque" was known in the South, but not here in Michigan. Yet, this kind of cooking over live fire has been with us since the beginning. And once in a while, when I fire up, I think on that continuity. This book celebrates the folks who brought barbeque to the forefront; the pioneers, if you will. I like the anecdotes and the sense of history, much as I like Mike Mills ("Peace, Love & Barbecue"), Chris Lilly ("Big Bob Gibson's Barbecue Book") and Paul Kirk ("Championship Barbecue") because it reminds me that we can plate extremely delicious foods on a pretty routine basis because some folks got the recipes and the techniques that make it possible. To me a cookbook is "good" if it enables me to put a consistent and varied series of dishes in front of family and friends. In that sense at least, this is a "good" cookbook. And you get to see the pictures of the folks who made it so. Incidentally and coincidentally, I got my KCBS membership packet two days before I got this book. One of the goals of the Society is to promote Barbeque as the American national cuisine. I happen to think that anything cooked over live fire beats the indoor version hands down! Now I can feel patriotic about it!

The book arrived on time, it is in good condition. I am happy with my purchase. There are a lot of good recipes and tips in it. I am looking forward to trying them out

I have never viewed a cookbook that every recipe contained therein was to my liking. However, this one is a little above average in the number of recipes that are unique and to the liking of myself and my guest. At the price, if it only contains one recipe of your liking, how can you go wrong in buying it?

sucked. sorry I bought it. it was published to look like it might provide some insight on how they train judges, what to look for in a competition and things of that nature. it was like a scrapbook somebody wrote for their boss. a coffee table book they would have in the lobby if you visited their office. not much actual information in there about the circuit. very disappointing.

First off, you should know that this is a book with recipes written by people who barbecue competitively. BUT they won't tell you much of anything about how to cook those things. So this is a

book filled with recipes that don't necessarily play to the strengths of the authors at all. It may well be a good book for the Community League crowd, but not for people with a desire to be better cooks. I hadn't really thought about it, but being good at barbecue doesn't necessarily mean that you have great taste in food, especially other foods. Many of the recipes call for convenience food shortcuts that just aren't very tasty. (I'm not a snob, honest. Cheez Whiz has its uses.) Other recipes call for local spice mixes or sauces most of us can't get. When somebody does give a rub or sauce recipe, it's nothing special, "modified" so they won't give away secrets, I guess. There are a few recipes in here worth trying, and many that aren't. (If you're a fan, one is literally in a James Lileks book.) There are some good stories, and others that don't mean much if you don't know the barbecue people involved. Overall, a disappointment.

Good recipes and good advice from some of the best in barbecue. I real nice volume in my library. I am not so adventurous to try some of the recipes yet, but I may get there.

I was looking for at least a real deal great Kansas City style BBQ sauce. There was none. And like most books that print recipes from restaurants, these are probably only 'based on' recipes. Restaurants generally don't give out their complete recipes, leaving a few ingredients out. But that doesn't mean that they aren't still good. In my opinion, too many things here that I will never use. But still has some good information in it. I think the 'Barbeque Joints and Stories' book, by the same authors, is much more interesting and useful, recipe wise. I've tried a few, and they were really good. And great stories too!

Good

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