

BY AURORA NESSLY

**BBQ 25**

by Adam Perry Lang
(HarperStudio; \$19.99)

Every backyard barbecuer has memories of wrinkled, overcooked hot dogs or burgers resembling charred hockey pucks. Well, those days are past thanks to Adam Perry Lang's latest cookbook, *BBQ 25*. In his new book, Lang tells us that barbecue is about getting "down and dirty," and he isn't kidding—this hardy cookbook is wipe-able and wind-resistant. It doesn't just deliver foolproof barbecue; it's a durable edition that you'll want to keep in the family.

A must-have for summer, this book includes vivid pictures, clear illustrations of both tools and techniques, and directions that are no longer than 10 steps long. Lang guides the audience through the entire process from butcher/grocer straight to the plate, to help readers perfect this most primitive rite of cooking by fire. The images in this text are ablaze with color—the smoke smell and tender meat almost come to life through the photographs.

From primal preparations such as beef back ribs to the more festive boneless beef roast, *BBQ 25* serves it up again and again, giving the steps you need to become a grilling god. Lang also includes instructions to make an herb brush for basting and a

board dressing to season cutting boards in addition to some seasoning tricks with dry rubs to wet marinades. So cooks won't miss a single opportunity to impart flavor and seal in essential juices at every level.

BBQ 25 is streamlined to the core of grilling with "recipes that are easy to follow, and look really professional, with flavors that blow your mind." This book will get you grilling like a trained expert and you'll taste the difference.

Brisket

Yield: 6 to 8 servings • Zest Factor: Mild
Recipe adapted from *BBQ 25* by Adam Perry Lang.

For the brisket:

1 (8-pound) trimmed whole brisket, point and flat, exterior fat trimmed to ¼-inch

For the seasoning:

2 tablespoons beef base (concentrated liquid stock found in supermarkets)
2 tablespoons garlic salt
2 tablespoons coarsely ground black pepper
2 tablespoons chile powder
1 tablespoon light brown sugar

For the wrap:

2 tablespoons light brown sugar
2 tablespoons grated or finely chopped sweet white onion
2 tablespoons apple juice

For the glaze:

¾ cup of your favorite barbecue sauce
2 tablespoons light brown sugar
1 tablespoon apple cider vinegar
1 tablespoon fresh thyme leaves

For the board dressing:

6 tablespoons olive oil
2 tablespoons finely chopped flat-leaf parsley
salt and freshly ground pepper

To increase the surface area of the meat for seasoning, score the point

end at ¾-inch intervals, making ¼-inch deep cuts, in a cross-hatch pattern. Massage the entire brisket on both sides, with the beef base, making sure to work it into the cuts and crevices. In a small bowl, combine the remaining seasoning ingredients, mixing well. Season the brisket "like rain," and press the seasoning into the meat. Dab the meat, and the board to season the ends and collect any excess.

Prepare the grill for indirect cooking; the temperature should be 325°. Put the meat on the well-oiled preheated grill and cook, covered, with the addition of wood of your choice



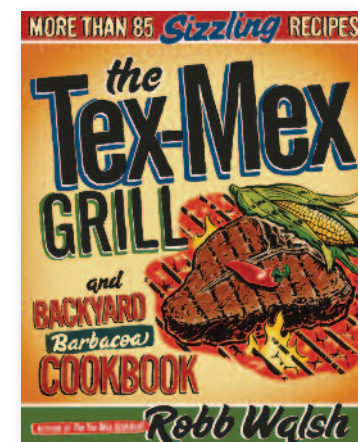
(Lang prefers oak and/or fruit woods when available) for 3 hours.

Remove the meat from the grill. Put 2 large sheets of heavy-duty foil on top of each other, and place the brisket top-side down on the foil. Sprinkle all the wrap ingredients evenly over the brisket. Wrap tightly in the foil to make a neat package. Put the brisket back on the grill, top side down, and cook, covered, for 2 hours. Remove the brisket and allow to rest, still wrapped, for 15 minutes.

Meanwhile, combine all the glaze ingredients in a sealable plastic bag, and massage through the bag to combine. Unwrap the brisket and transfer to a tray, discarding the foil and liquid. Cut off a bottom corner of the bag of glaze, and pour the glaze over the brisket, turning to coat.

Put the brisket back on the grill, and cook for 30 minutes to tighten the

glaze and kiss the meat with smoke. Pour the board dressing onto a cutting board, or slather the board with barbecue sauce. Put the brisket on the board, and cut into ¼-inch-thick slices, turning to coat the slices. Serve.



The Tex-Mex Grill and Backyard Barbacoa Cookbook

by Robb Walsh
(Broadway Books; \$18.99)

James Beard Award-winning author Robb Walsh is back at it again with his new offering *Tex-Mex Grill and Backyard Barbacoa Cookbook*. This new cookbook focuses on the style the Southwest perfected, barbacoa, or as most of us know it—barbecue. From bovine anatomy to detailed descriptions of chiles and handy lists of mail-order sources, this book shows true fire-eaters how Texans, Mexicans and everyone on the border in-between, grill up deliciously spicy meat. Descriptions of the tools you'll need, types of grills to use and their operation is just the beginning of this useful book. Add in tips to solve common grilling mistakes and spice profiles for dry rubs and homemade BBQ sauces, and you will be begging for clear skies and some time on your hands to try out the eighty-five plus recipes. Chileheads will love the entire section devoted to hot salsas and pickled peppers, which includes recipes to create your own glorious salsa bar with condiments to suit all tastes. Traveling foodies will appreciate Walsh's

notes on the best food trucks in the West. And Walsh also clues us in to his top ten favorite Texas microbrewery beers.

What separates this cookbook from the masses is its attention to the cultures that gave birth to the food. Walsh approaches this subject like a gourmet anthropologist, profiling key figures on the Tex-Mex barbecue scene including Matt Martinez, the late Mama Ninfa, and Guillermo González. The humor and personality in this cookbook, and the great whimsical side notes and attention to history, keep readers engaged and stomachs rumbling.

From taco trucks to restaurants of high repute, Walsh shows us the best of border cuisine. There are indulgences like the San Antonio Bean Burger topped with refried beans, Frito chips, and Cheez Whiz, as well as atomic deer turds (cheese-stuffed jalapeños wrapped in Venison sausage). Walsh also covers bi-cultural beans and border sides, highlighting many different techniques for barbecue sides. But just turn the page to find classier fare, like garlic grilled oysters, filet mignon tacos, and dorado BLT tacos proving that no matter what your price point, this cuisine is coming in to its own.

San Antonio Bean Burger

Yield: 4 servings • Zest Factor: Medium

4 Tex-Mex burger patties, size of your choice, recipe to follow

4 hamburger buns
1 cup warm refried beans
medium size bag of corn chips, like Fritos

pickled jalapeño slices or salsa
1 cup chile con queso or Cheez Whiz
¼ onion, minced

Prepare the grill. Cook the burger patties to your preferred degree of doneness. Separate the buns, and toast them on the grill while the burgers are cooking. Spread warm beans on the bottom bun, and shove a handful of corn chips into the beans so they stick.

Put the burger patty on top. Add slices of jalapeño or a spoonful of salsa, if desired. Spread the top bun generously with chile con queso or Cheez Whiz, sprinkle with the minced onion, and quickly place on the top of the burger. Compress lightly so the burger stays together. Serve immediately.

Tex-Mex Burger Patties

Yield: 4 to 6 servings • Zest Factor: Medium

2 pounds ground beef
1 tablespoon Tex-Mex grill blend
1 tablespoon minced garlic
1 tablespoon minced serrano chile
1 teaspoon Worcestershire sauce

Combine all ingredients and mix well. Form into patties. If you plan on freezing some, separate the patties with wax paper so you can remove as many as you need. Grill to taste, serve hot. **CP**

A Great Gift for Father's Day!

PIG TAIL
FOOD FLIPPER

The PigTail replaces tongs, forks and spatulas. Just lightly pierce the edge of any solid food and roll your wrist. It's the perfect cooking utensil for turning steaks, ribs, chicken, veggies, kabobs, you name it!

4 ² Sizes,
Package options!
\$12.95 - \$34.95



866.398.6617
www.pigtailff.com