



Low & Slow 2: The Art of Barbecue, Smoke-Roasting, and Basic Curing

By Gary Wiviott, Colleen Rush

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With pitmaster Gary Wiviott's don't over-think it philosophy, flaunt your charcoal mastery, hone your barbecue skills, and try Texas-style Brisket, Standing Rib Roast, Smoked Corned Beef, Goose Breast Pastrami, Smoked Whole Fish, Neopolitan-style Pizza, and more!

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Editorial Review

Review

The palate pleasing, appetite satisfying, kitchen cook friendly recipes themselves range from Smoked Brisket; Standing Rib Roast; Smoked Salmon; and Smoke-Roasted Leg of Lamb; to Smoked Fresh Ham; Grilled Corn; Basic Buttermilk Brine; Szechuan Five-Spice Rub; and Salsa Verde. *Low & Slow 2: The Art of Barbecue, Smoke-Roasting, and Basic Curing* will prove to be an enduringly popular and much referred to addition for personal and family cookbook collections. Indeed, no community library's cookbook collections should be without a copy.

--*Midwest Book Review*

About the Author

Gary Wiviott is a nationally recognized barbecue authority. From the popular online tutorial that started it all to his lively cooking demonstrations to teaching diehards how to run a smoker in Chicago's notoriously brutal winter, he is committed to spreading the gospel of low and slow barbecue. He is the co-founder of the Windy City Barbecue Classic, and is the pitmaster at Barn & Company, a bustling barbecue restaurant. He lives in Chicago, Illinois.

Colleen Rush is a freelance food and travel writer, and the author of *The Mere Mortal's Guide to Fine Dining*. Her work appears regularly in national magazines, newspapers, and online publications. She lives, eats, and works mostly in New Orleans, Louisiana, but also ... everywhere else.

Users Review

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The particular book Low & Slow 2: The Art of Barbecue, Smoke-Roasting, and Basic Curing will bring you to the new experience of reading the book. The author style to elucidate the idea is very unique. In the event you try to find new book to see, this book very suitable to you. The book Low & Slow 2: The Art of Barbecue, Smoke-Roasting, and Basic Curing is much recommended to you to see. You can also get the e-book from your official web site, so you can quicker to read the book.

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