



## Smoke & Spice: Cooking with Smoke, the Real Way to Barbecue (Non)

By Cheryl Alters Jamison, Bill Jamison

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*Smoke & Spice*, the best-selling and James Beard Award-winning cookbook that revolutionized backyard home cooking, has been completely revised and updated to include 400 recipes. Culinary experts Cheryl and Bill Jamison use their barbecue savvy to show that smoke-cooked barbecue-- what many believe to be "real" barbecue and the province of pitmasters and Southern barbecue joints-- can be mastered by anyone. The first cookbook solely devoted to the subject, *Smoke & Spice* remains the definitive guide to authentic smoke-cooked barbecue. The book also features information on equipment and techniques, as well as recipes for a variety of rubs, mops, marinades, sauces, appetizers, sides, desserts, and drinks.

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**Smoke & Spice: Cooking with Smoke, the Real Way to Barbecue (Non)** By Cheryl Alters Jamison, Bill Jamison **Bibliography**

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### Editorial Review

From Publishers Weekly

Nine years and a half million copies after its first edition, this handy resource for barbecue done the right way returns in an expanded volume. The Jamisons have added an extra 100 recipes as well as 20 new recipe variations. Classics like a Humble Hot Dog, which demands a bun of "squishy white bread," and Cajun County Ribs sopped in cider vinegar and Worcestershire share the pages with Jerked Salmon done Jamaican style in a sauce of tamarind, honey and ginger. Sometimes worlds collide as with Southwest Stew on a Stick, chili-powdered sirloin glazed in beer and molasses and served as a kebob. Given the proper amount of smoke and time, even the lowliest of meats find dignity, as with the Triple Play Tube Steak, wherein a two-pound chunk of bologna is draped in sauce and smoked for two hours; the sauce caramelizes, making for a sticky-sweet sandwich. An at-first-surprising inclusion is the Kentucky Burgoo, but it turns out to be merely a mix of chicken, beef and lamb, forgoing the possum and squirrel that sometimes turn up in the stew. The authors end the book with a selection of chilly desserts, such as Peach Melba Ice Cream, and cool drinks like Cold Buttered Rum.

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From [Booklist](#)

Devotees of barbecue know that the key to great barbecue is less heat, more smoke, and more time. Cheryl and Bill Jamison have updated their treatise on *Smoke & Spice*, adding dozens of new recipes. Although a smoker is the preferred equipment for producing the characteristic flavors of the most prized barbecue, the Jamisons explain how other utensils can serve the same purpose, from ordinary barbecues to home-rigged contraptions or commercially made stovetop units. Key to most smoking success rests with a good, spicy rub or a savory marinade. The Jamisons list plenty of options in these areas, reflecting eastern, western, southern, and midwestern versions. Side dishes make a barbecue party successful, and the authors have plenty of them, from macaroni and cheese to spicy okra pickles. Sweet and rich desserts round out the volume. *Mark Knoblauch*

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Review

"We don't want to pick sides but it's hard to imagine barbecue better than this."

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