

The book was found

# Buxton Hall Barbecue's Book Of Smoke: Wood-Smoked Meat, Sides, And More



## Synopsis

Named one of Bon Appétit's top 10 for America's Best New Restaurants 2016! Smoke savory meats and vegetables at home and cook signature recipes from the chef-driven kitchen of Buxton Hall Barbecue in Asheville, North Carolina. In an age of bulk-bought brisket and set-it-and-forget-it electric smokers, Buxton Hall Barbecue stands apart from the average restaurant. With three pits at the heart of an open kitchen and hogs sourced from local farmers that raise them right, chef Elliott Moss is smoking meat in accordance with time-honored traditions. In Buxton Hall Barbecue's Book of Smoke, believers in slow-smoked, old-fashioned barbecue will learn how to build and master their own pit, right at home. Start small with chicken or pit beef and work your way up to a whole hog. If you're not yet ready for the pit or limited on space, Moss also teaches easy, economical ways to infuse wood-smoke into your food. The recipes include all of the Buxton Hall favorites. Learn how to make their deep-fried smoked catfish, smoky pimento cheese, turnip soup with charred onions, or slow-cooked collards. Other recipes give the inside scoop on how a barbecue restaurant makes use of a whole hog with a waste-nothing approach: Brussels sprouts with crispy cracklin's, classic South-Carolina style hash, chicken bog, and much more. Finish the meal with Buxton's take on classic southern desserts like banana pudding pie, grape hull pie, or s'mores with homemade marshmallows.

## Book Information

Hardcover: 208 pages

Publisher: Voyageur Press (October 1, 2016)

Language: English

ISBN-10: 0760349703

ISBN-13: 978-0760349700

Product Dimensions: 8.5 x 1 x 10.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Best Sellers Rank: #80,817 in Books (See Top 100 in Books) #61 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #80 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #105 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

[Download to continue reading...](#)

Buxton Hall Barbecue's Book of Smoke: Wood-Smoked Meat, Sides, and More The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious

Barbecue The Essential Wood Fired Pizza Cookbook: Recipes and Techniques From My Wood Fired Oven DIY Wood Pallet Projects: 23 Creative Wood Pallet Projects That Are Easy To Make And Sell! (DIY Household Hacks, DIY Projects, Woodworking) Hockey Hall of Fame Heroes: Scorers, Goalies and Defensemen (Hockey Hall of Fame Kids) Meathead: The Science of Great Barbecue and Grilling Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pitmasters, Revised & Updated with 32 New Recipes! North Carolina's Roadside Eateries: A Traveler's Guide to Local Restaurants, Diners, and Barbecue Joints (Southern Gateways Guides) Diva Q's Barbecue: 195 Recipes for Cooking with Family, Friends & Fire Virginia Barbecue: A History Smokin' Hot in the South: New Grilling Recipes from the Winningest Woman in Barbecue (Melissa Cookston) Avatar: The Last Airbender--Smoke and Shadow Library Edition Smoke and Mirrors: A Romantic Suspense Collection Avatar: The Last Airbender-Smoke and Shadow Part Three Chickenizing Farms and Food: How Industrial Meat Production Endangers Workers, Animals, and Consumers Where There's Smoke: inspirational romantic suspense (Montana Fire Book 1) Project Smoke Ray Lampe's Big Green Egg Cookbook: Grill, Smoke, Bake & Roast Smoke Over Steamtown How to Smoke Pot (Properly): A Highbrow Guide to Getting High

[Dmca](#)