



The One True Barbecue: Fire, Smoke, and the Pitmasters Who Cook the Whole Hog (Paperback)

By Rien Fertel

Touchstone Books, 2017. Paperback. Condition: New. Reprint. Language: English . Brand New Book. For anyone interested in the origins, history, methods and spectacle of whole-hog barbecue, this book is essential reading. Fertel leaves readers hungry not only for barbecue but also for the barbecue country he so engagingly maps (The Wall Street Journal). In the spirit of the oral historians who tracked down and told the stories of America's original bluesmen, this is a journey into the southern heartland to discover the last of the great roadside whole hog pitmasters who hold onto the heritage and the secrets of America's traditional barbecue. In The One True Barbecue, Rien Fertel chronicles the uniquely southern art of whole hog barbecue--America's original barbecue--through the professional pitmasters who make a living firing, smoking, flipping, and cooking 200-plus pound pigs. More than one hundred years have passed since a small group of families in the Carolinas and Tennessee started roasting a whole pig over a smoky, fiery pit. Descendants of these original pitmasters are still cooking, passing down the recipes and traditions across generations to those willing to take on the grueling, dangerous task. This isn't your typical backyard pig roast, and...

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