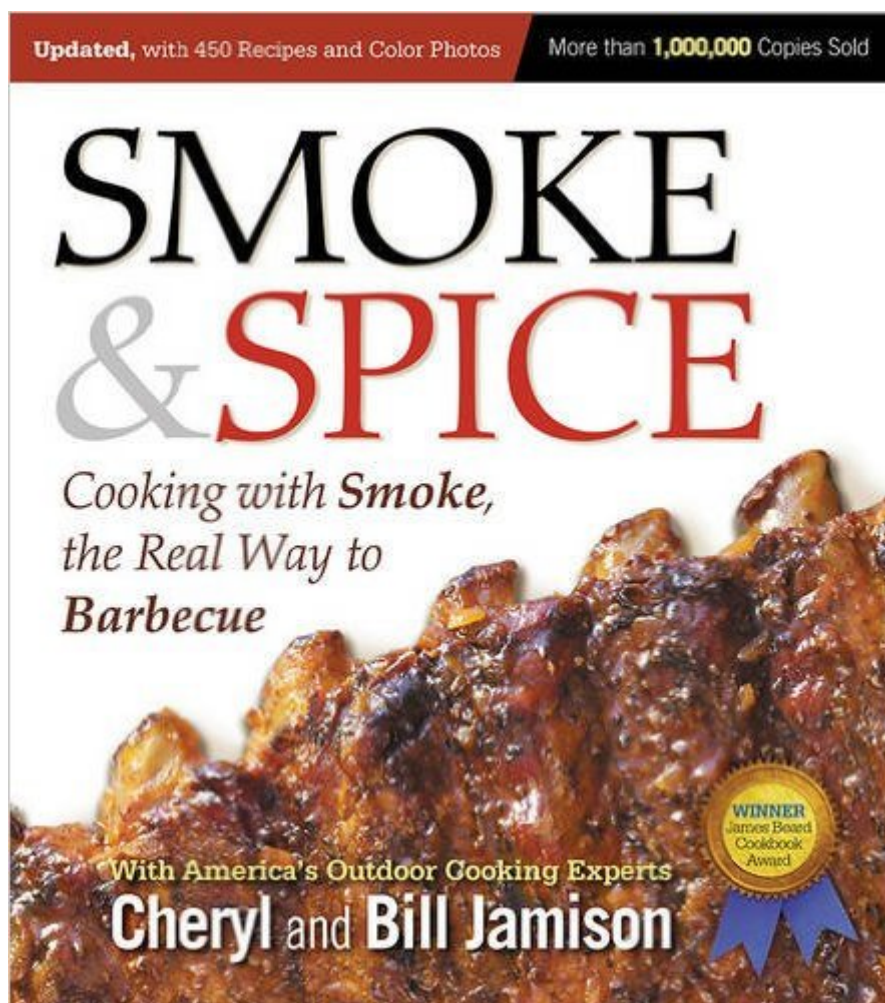


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# Smoke & Spice, Updated And Expanded 3rd Edition: Cooking With Smoke, The Real Way To Barbecue



## Synopsis

Smoke & Spice, the James Beard Book Award winner that has sold more than a million copies and is the only authoritative book on the subject of genuine smoke-cooked barbecue, is now completely revised and updated. Outdoor cooking experts Cheryl and Bill Jamison have added 100 brand-new recipes, the very latest information on tools, fuels, equipment, and technique, and loads more of their signature wit, charm, and reverence for BBQ.

## Book Information

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (126 customer reviews)

Best Sellers Rank: #17,366 in Books (See Top 100 in Books) #24 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#)

## Customer Reviews

Recipes - this is a recipe book, it does include a short section on rubs but in terms of it's title, I am a bit disappointed. I had hoped to find something that talked about the fundamentals of smoking meat, the various approaches and techniques, then moving to the spices used, flavor profiles they offer and blending them. But not a lot of that sort of information is offered. So, if you are looking for recipes that focus on smoking and slow cooking in general - it is worth your time. If you really want to understand the process of smoking and different ways to approach it ... or ... if finding that amazing blend of spices and knowing why they work, which ones work together well, and how to make a spice pick things up without walking all over what it is on, then this isn't the book you need.

If you were a fan of the original Smoke & Spice (circa 1994), or even if you're new to grilling, smoking, and cooking with fire, this book is a must-have. Brilliantly updated by two of America's greatest food writers, Bill & Cheryl Jamison, these pages are filled with recipes and tips that will change your relationship to food and flavor. The new Smoke & Spice is bound to become a classic, just as the original is!

There are SOOO many great choices for what to make, there was definitely a lot of work put into this book and it shows. Anything you want for a successful barbeque is in this book and the sections toward the beginning give a ton of detail and vast background knowledge, it is a wonderful touch I thoroughly enjoyed. If you're experienced or just starting there's something in here for you, my only complain is, though the pictures they have are clean, crisp, and beautiful, they should have added one for each recipe or at least every other recipe, mainly because for areas of cooking where people are unfamiliar, just seeing ingredients does not really motivate them to try out something new, where as a picture might.

This was actually a gift for my husband and I didn't expect to be drawn in. The instructions are clear and doable and the text is written in an approachable, friendly tone. A wide variety of flavors and meats -- and even veggies-- are covered. I'm looking forward to tasting these recipes.

I never thought I would say it, but in many ways, this Jamison book is even better than the Raichlen Bible, because the authors describe so many BBQ places and anecdotes about great grillers. Whereas Raichlen provides step-by-step photos, the Jamisons show mouth-watering photos of the end result of their many scrumptuous recipes, thus they complement each other perfectly. Raichlen's Bible made my wife and I confident and capable grillers. The Jamisons are now helping us get to a new level. It's easy to give "Smoke & Spice" five stars. Don't fire up your grill or smoker without it.

I bought this book at a local book store for husband who loved it. Then bought another book through for son-in-law who also loves it. Now our son-in-law has bought 2 more for friends of his. We have tried a few things including the smoke hot dogs with the sauce suggested. Great tasting hot dogs. Happy with the purchase.

It's not written by professional barbecuers, but more by professional cooks/cookbook writers. The introduction mentions this is their seventh cookbook on a different style. Even so, they included quite a bit of basics and fundamentals. The recipes are very detailed and easy to follow. There are also a variety of different recipes per cut of meat so the reader has options and can try to blend to their tastes. I would recommend for beginners & novices because it gives a solid foundation and plenty of examples to build on. Throughout the book quick tips and trivia are interspersed that make

flipping through the pages worthwhile.

I've been smoking for a few years and starting to fill out my bookshelf with some BBQ authors that others say are "the best." Smoke and Spice is an excellent resource for both recipes and stories on meats and sides. I've always thought that if I get one or two GREAT recipes from a book, it was a good value. This book is just that: the recipes are well-tested and provide nuances in flavor and prep that other authors overlook. The Texas Spareribs are the best I've ever made and the side dishes are absolutely fantastic! The book is filled with tips that the newbie will find very helpful and the seasoned-smoker will find great reminders. Really a fine book to refine your smoking, improve your seasonings. I'll be purchasing this for gifts in the future.

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