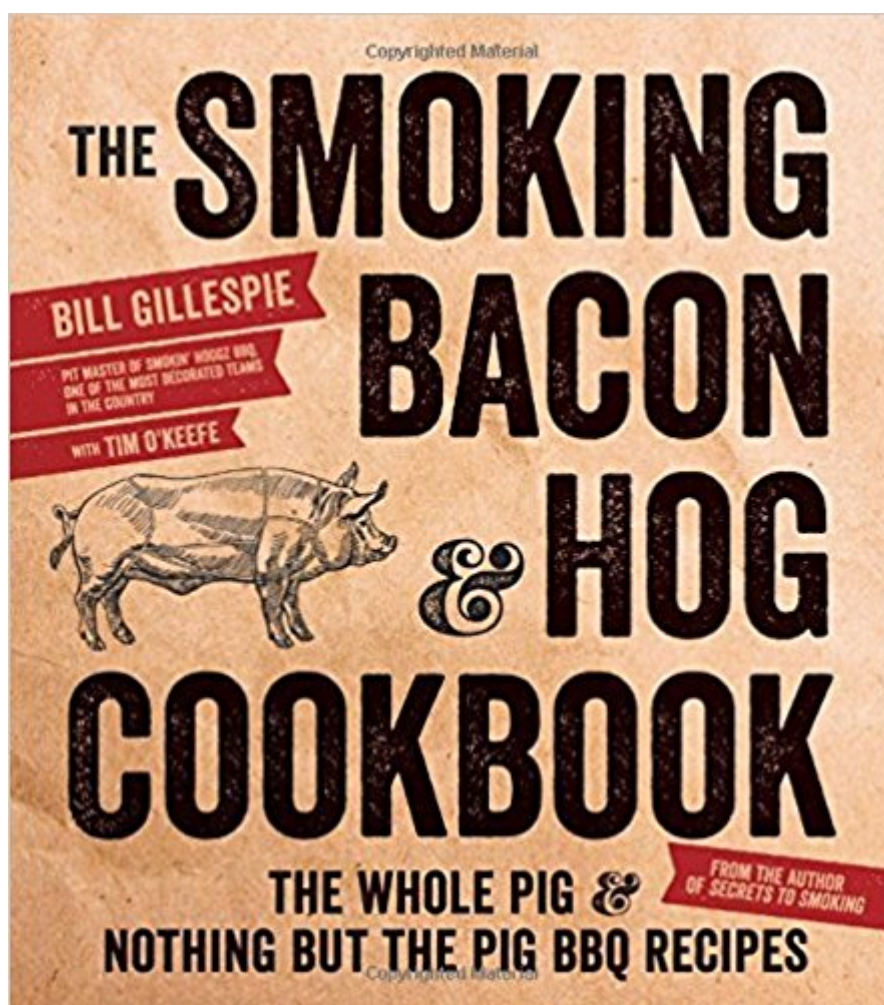


The book was found

The Smoking Bacon & Hog Cookbook: The Whole Pig & Nothing But The Pig BBQ Recipes



Synopsis

Award-Winning Smoker Recipes for Ribs, Pulled Pork, Bacon and More For a Weber Smokey Mountain Cooker, Insulated Vertical Smokers Like a Humphrey's BBQ, as well as Barrel Smokers Bill Gillespie, whose barbecue team was named Grand Champion of the prestigious American Royal Barbecue Invitational, also won the Jack Daniel's Invitational with his pulled pork recipe. In short, Bill is passionate about and good at smoking pork. In his second book, Bill shares new versions of his award-winning competition pork recipes, as well as easy homemade bacon, unique fatties (stuffed and smoked sausages), incredible chops and roasts, and then takes it to the next level with his outstanding whole hog cooking technique. Bill explains all the secrets that elevate his smoking to the top of the game. His recipes are simple and easy to follow; the results are amazing. If you like smoking or know someone who does, you need to have or gift this exceptional collection of recipes from one of the top pitmasters of BBQ.

Book Information

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Customer Reviews

"You could not be in better hands than those of Bill Gillespie, a man whose skills at the smoker are matched by his knowledge and passion. After reading the recipes in The Smoking Bacon and Hog Cookbook you will definitely have a new appreciation of the world's favorite meat." •Simon Majumdar, author, food writer & television personality

Bill Gillespie is the author of the bestselling Secrets to Smoking on the Weber Smokey Mountain Cooker and Other Smokers. He is a member of the award-winning BBQ team Smokin' Hoggz BBQ.

They were named the champions of the American Royal Invitational competition and the Jack Daniel's World Champion Invitational Barbecue competition. They have won numerous other awards, including the Hudson Valley Rib Fest State Championship, the Roc City Ribfest New York State Championship and the Riverside Blues, Brews + BBQ Massachusetts State Championship, among over a hundred other awards. Bill lives in Abington, Massachusetts.

ok but expected more on smoking techniques and not just recipes

I'm a big time BBQ nerd and I own several of the popular BBQ cookbooks on the market including the last book the Bill came out with. This is a book that focuses on the different things that you can do with pork, mainly pork belly. Personally I bought the book because I am very interested in whole hog BBQ and wanted to know Bill's take on whole hog. While the information was helpful and the illustrations were nice I feel that some information that I would've like to know wasn't in the book which isn't the end of the world but would've been nice. Overall, the bacon/pork belly recipes, the side dishes that can be used with bacon, and the sauce recipes are definitely worth trying. I did like his last book better however I would recommend this book to the BBQ nerd like me as well as the beginning pitmaster.

Maybe the best book I've purchased for my smoking fanatic fianc ! He can't put it down! He's already made several of the recipes and has several more on tap for our families. Best purchase in awhile.

While I have not yet had the occasion to implement any of the goodness within this book, I have looked it over pretty good. Having said that: I have complete faith in what I'm discovering! I have been outdoor cooking/smoking for several years now, so I think I know what I'm looking for. Pretty sure that I can't miss, regarding where I begin in with these recipes!

I got my copy somewhere other than .However, this book was a great read. I have tried several of the recipes (including the bacon one) and found that it was easy to follow, Very well written, and the end product was perfect. I have recommended this book on several links in social media and recommend it here as well.

Absolutely awesome book! Fabulous recipes!!! Just what I was wanting and looking for!! A book

dedicated to hog with lots of bacon and pork belly recipes!!! A+++

The book itself is excellent however the binding has already come apart and have only had the product approx a week. I have tried several of the recipes and they are spot on. I have been competing in bbq for 6 years now and will definitely incorporate some of the techniques into my bbq tool box. I will be cooking a whole hog in about 3 weeks and am very happy for the pictures detailing the procedure. This book is excellent however as stated the factory that bound the book could use some help.

There is no recipe for bacon rinds or chicharrones, and the recipes for bacon is very salty, but that can be controlled. The instructions are very good.

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