

Published based on [Become a BBQ Expert Using Competition BBQ Secrets](#)

Become a BBQ Expert Using Competition BBQ Secrets

Learn how to do barbecue sauces right, get the ebook [Competition BBQ Secrets](#) Discover inside information for preparing the Chathan Artillery BBQ Team's prize winning ribs. It's more of a barbecue instruction manual than a recipe cookbook, so don't be surprised if there is no grilling information and there is not a lot of useless sauce and rub recipes.

This guide will demonstrate how to prepare brisket, ribs, chicken and pork for your next contest. In a short amount of time you can master slow smoking meats with "Competition BBQ Secrets".

This book will also tell you how to properly use finishing sauces and glazes on your barbecue recipes - the raspberry vinaigrette based "secret" recipe for chicken is worth the price of the book by itself. It's by far the best chicken I have ever tasted and took 9th place out of 50+ of the best teams in the Country - not too shabby! Just like most diners, competition judges prefer a sweet barbecue sauce! Now you can enjoy the same prize winning flavor at home."

Put yourself in the judges shoes who have to taste the same sauces again and again. Rib presentation is the first thing competition judges will grade you on. In a large saucepan combine the beans, coconut milk, bacon, green onion, thyme and habanero. Cook over medium-high heat until it begins to simmer. Ideas for sauces, rubs, marinades and meat choices as well as cooking preparation suggestions and much, much more.

This is What You Get:

Very detailed and exact barbecue recipes to cook championship ribs, butts, chicken and brisket.

Each one is cooked differently and is explained in it's own chapter.

Cookers - the different types and how you can slowbarbecue rib recipe smoke on anything from a professional offset smoker to your old trusty Weber kettle grill and everything in between.

How to smoke a turkey.

Top quality meat flavor is dependant on the typ of wood you choose.

Marinades, brines and injections for enhancing the flavor.

You have to use rubs... leaving these out will produce boring meats. You will be educated on all there is to know.

Your new book will also tell you how to properly use finishing sauces and glazes on your barbecue recipes

You will get some great information on competitions, how to prepare for competitions, and even a checklist of what to bring to a competition.

Information about all the well known BBQ organizations with their e-mail and website addresses.

Each BBQ Association has it's own contests and you can find their schedules easily with the information in your new book. Competition information is listed in one of our sections. Cutting your spareribs and briskets in the St Louis Style.

A whole chapter on barbecue science - smoke rings and maillard reactions.

Discover where to locate the best smokers, rubs, sauces, online sites and more!

Your favorite BBQ hot spots will be history after you become a BBQ master with this book. Now... you can learn the secret barbecue recipes of barbecue Pro's. Become a competition level BBQ king or queen in just one reading.

You can also find this article published on [Become a BBQ Expert Using Competition BBQ Secrets](#), and on the tag pages [barbecue](#), [BBQ](#), [competition bbq secrets](#), [recipe](#).