

Published based on [Competition BBQ Secrets Helps You To Get The Bar-b-que Sauces Right](#)

Competition BBQ Secrets Helps You To Get The Bar-b-que Sauces Right

Competition BBQ Secrets is just the tool to make a difference. This book gives you all the secret cooking methods that the Chatham Artillery BBQ Team from Savannah, GA uses to slow smoke award winning barbecue. 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.

Master prize winning brisket, ribs chicken and more with this book. Inside "[Competition BBQ Secrets](#)" you will learn in an hour or two how to slow smoke meats like the pro's.

Just like most diners, competition judges prefer a sweet barbecue sauce! Your family and friends can share in these trophy recipes."

When judging a contest you can certainly sympathize with the judges who have to repeatedly sample the same sauces. Rib presentation is the first thing competition judges will grade you on. Combine your beans, coconut milk, bacon, green onion, thyme and habanero in a large saucepan. Cook over medium-high heat just until the mixture comes to a simmer. Ideas for sauces, rubs, marinades and meat choices as well as cooking preparation suggestions and much, much more.

This is What You Get:

- * Detailed and exact barbecue tested recipes to make world-class ribs, butts, chicken and brisket.
- * Each meat has an entire section dedicated to it's method of preparation.
- * Cooker varieties - you can slow cook ribs on everything from the most expensive smokers to your 10 year old backyard grill.
- * How to smoke a turkey.
- * Proper wood selection will produce the top smoke flavor for your meats.
- * Marinades, brines and injections for enhancing the flavor.
- * Rubs are mandatory... leaving these out will produce boring meats. This book tells you all about them.
- * Your new book will even let you know how you can properly use finishing sauces and glazes on the 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.
- * Details about approved Barbecue leagues such as names, websites, e-mails, etc.
- * This book contains a list of dates for BBQ cook-offs that different organizations host each year. Competition information is listed in one of our sections. How to trim spareribs St Louis Style and how to trim a brisket.
- * Scientific BBQ methods are presented in one of the sections.
- * A complete list of resources for smokers, rubs, sauces, forums, and much, much more!

Read this book if you want to better your BBQ techniques and recipes to rival those of any [BBQ smoker](#) cafe. Now... collect inside information that only the blue ribbon winners know. Become a competition level BBQ king or queen in just one reading.

You can also find this article published on [Competition BBQ Secrets Helps You To Get The Bar-b-que Sauces Right](#), and on the tag pages [BBQ](#), [bbq secrets](#), [competition bbq](#), [competition bbq secrets](#).