



## Barbecue: 24 Regional Side Dishes: The Origins, Essays and the Hall of Fame (Paperback)

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By Francine Maroukian

Createspace Independent Publishing Platform, 2017. Paperback. Condition: New. Annotated edition. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Two-time James Beard Award winner Francine Maroukian ( Best Food Writing with Recipes and Best Food, Culture, and Travel ) takes a personal look at Barbecue, America s iconic regional food, using immigration to explain why we eat, what we eat, and where we eat it. Leaving the meat to the pit masters, the graphic recipe/story collection includes twenty-four regionally inspired side dish recipes, including prickly pear and sugar, that represent the six major styles of American barbecue: Eastern and Western North Carolina, South Carolina, Memphis, Central Texas and Kansas City. This 84 page edible history lesson was not produced through conventional publishing. It is a studio book, totally created by three people working from their own ideas, style, and point-of-view. Despite all the televised food feuds about which technique is tops, barbecue really isn t about the best. At its heart, barbecue is much bigger than that. It s about community heritage and regional allegiance: Barbecue is about geography. Find out how barbecue got from Memphis to Kansas City and why the Austrian Empire figures into Central Texas style....



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