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# Secrets To Smoking On The Weber Smokey Mountain Cooker And Other Smokers: An Independent Guide With Master Recipes From A BBQ Champion



## Synopsis

Learn To Make Delicious, Next-Level Barbecue From a Smoking Pro Use your WSM and other smokers to take your barbecue to the next level. This book includes incredible recipes combined with all the secrets to making great-tasting, succulent and perfectly cooked barbecue every time. Keep an eye out for the pulled pork recipe that won "the Jack," and the brisket recipe that got a perfect score at the American Royal Barbecue Invitational Contest. Bill Gillespie, regular guy turned barbecue champion, whose team recently won Grand Champion of the American Royal Barbecue Invitational, shares all of his outstanding recipes and specific techniques for making the best ribs, pulled pork and barbecue chicken in the country, if not the world. On top of the traditional competition-winning offerings, he shares an amazing selection of his favorite dishes he cooks at home, including Pulled Pork with Root Beer Barbecue Sauce, Maple Glazed Salmon, and Stuffed Sausages with Prosciutto and Cream Cheese, among others. If you own a Weber Smokey Mountain Cooker or a similar smoker, this book is a must have. The techniques and secrets offered here will take your best recipe and make it a show stopper. With this must-have collection of recipes you will impress your family and friends with your amazing backyard cooking abilities.

## Book Information

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## Customer Reviews

“I’ve had the pleasure of knowing and competing against Bill for many years on the BBQ circuit. This book is just like him: intense, fun and thorough. Bill knows how to consistently produce world-class BBQ, and now you will too.”  
— Andy Husbands, Chef at Tremont 647 and author of *Wicked Good Barbecue* and *Grill to Perfection*  
“What’s the secret to great barbecue? Pay attention and learn from the best pitmaster. That’s why you need this book—Bill

Gillespie is one of the best! • Ardie A. Davis (Remus Powers, PhB), barbecue judge, cook and author of America's Best Ribs and America's Best BBQ "Bill Gillespie is a Jack Daniel's World Champion. He loves all things wood, fire and meat! From the backyard to the competition circuit, Bill knows the ins and outs of how to make the most of any grill. Bill is a true example of an Ambassador of all things BBQ and grilling. • Danielle Dimovski, Pitmaster of Diva Q, host of "BBQ Crawl" "Bill is among America's most innovative and talented pitmasters. • Heath Hall, owner of Pork Barrel BBQ Sauces

Bill Gillespie and his BBQ team, Smokin' Hoggz BBQ, have won more than one hundred barbecue awards and were named Grand Champions of the Jack Daniel's World Champion Invitational Barbecue as well as the American Royal Invitational, arguably the two most prestigious contests in the country. Bill lives in Abington, MA.

Very well put together book on Smoking/Grilling food. The sections on how to build various fires to meet your cooking goals are worth the price of the book itself. A lot of seemingly fun recipes, I have only tried a few thus far (Beef Short Ribs, Cheesy Jalapeno Bacon Cornbread (best I ever had), and I smoked a Roasting Chicken using his Butterflied Turkey recipe. Very good technique. Looking forward to trying out more from this book.

I can't believe the hater reviews... This book is great and offers real expert instruction and Weber tips and I've already produced superb results based on the suggestions in this very book. This past weekend I did his version of pork butt and brisket (I didn't braise either) and all were licking fingers and raving. You can tell he put much work and effort into this, so I say thank you so much for sharing this with me!

Fun book, although there are more than simply 'smoking' recipes; some recipes appear to simply be for grilling on a weber. Pictures are large and inviting. Recipes and directions are clearly written. Handy resource!

Bought my husband the Weber Smoker for his birthday and this book to go with it. He has learned many tips and tried several of the recipes with great success. Good practical advice for the BBQ guy/gal. I have never thought I wanted or even liked chicken thighs, but recipe #1 is delicious.

If you own or are thinking of owning the best smoker for your money, then buy this book. I'm a long time WSM owner and this book will show you not only how to run your cooker, but also has some killer recipes. Lots of different methods are discussed, and covers everything from backyard bbq to competition style. To date this is the Best Bbq cookbook I've read!

Great book. Learned a lot! Perfect for someone starting out their smoking endeavors! I made about 4 recipes in here since I got it 2 weeks ago and they turned out amazing!

I purchased a WSM this year and this book was a big help to me. The book explains different ways to use my smoker and gives some pretty good recipes for each cooking style.

This is an excellent cook book for both a beginner or someone who has been doing bbq for a while. The way it explains how to set up your WSM for each recipe is perfect. The photography in this book is awesome it looks like the food is right there in front of you. I would highly recommend this book to anyone.

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