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## Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pit Bosses

By Robb Walsh

Chronicle Books, 2002. Book Condition: New. Brand New,

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Summary: It's summer, and that means a new crop of barbecue books. One that stands out is "Legends of Texas Barbecue Cook Book: Recipes and Recollections from the Pit Bosses" by Robb Walsh. It includes plenty of recipes, but the best part is the fascinating lore about the history and folkways of Texas barbecue. The cliché about Texas barbecue is that it's about beef - open pit mesquite barbecue. Actually, Texas barbecue is a mixture of Southern, Midwestern and Southwestern elements. So in east Texas, people make classic Southern pork barbecue, in the west, there's a lot of Mexican goat or cow head barbacoa, and this tradition has spread beyond the Latino population. As Walsh says, no matter how much cowboys like beef, it wasn't worth slaughtering a cow for a meal, but a single goat was about enough to feed four or five cowboys. In the center of the state, there's a sizable colony of Germans and Czechs, who follow their own European tradition of smoking pork, though sometimes in Texanized form. The famous Elgin sausage (the "gin" pronounced as in "begin,"...



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