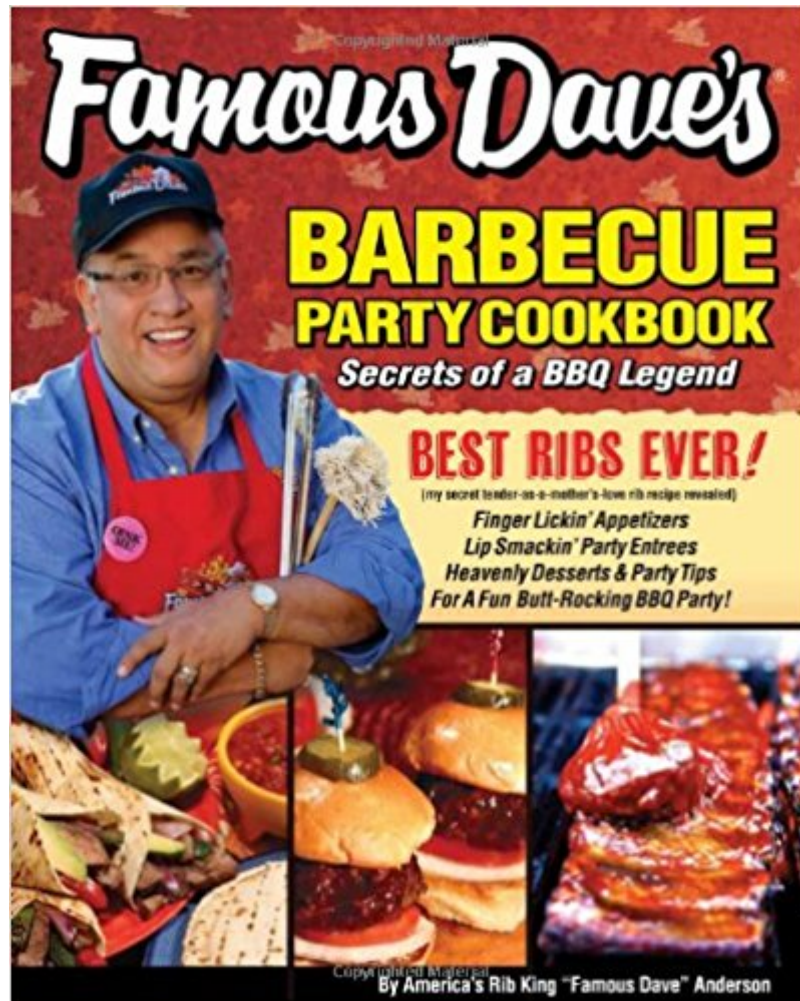


The book was found

# Famous Dave's Barbecue Party Cookbook: Secrets Of A BBQ Legend



## Synopsis

Famous Dave's Barbecue Party Cookbook is the ultimate barbecue party cookbook. They say the average person has 10,000 taste buds . . . the recipes in this cookbook will WOW every one of them! Jam-packed with over 100 phenomenal recipes, full-color photographs, finger lickin' appetizers, mouthwatering party entrees, heavenly desserts, grilling tips, and the 15 party tips you absolutely must know, it's everything you need and more for a butt-rockin' party that will WOW all your guests the next time you say, "Come on over and let's have a barbecue!" America's Rib King, "Famous Dave" Anderson, founder of Famous Dave's restaurants -- "America's #1 best-loved barbecue joint" according to Nation's Restaurant News -- reveals his secrets for turning your backyard grill into the best barbecue party in town! This is the book for you if you want all your guests to say, "WOW. That was the best barbecue party ever," and "The food was so tasty delicious I need to beg for those recipes!"

## Book Information

Paperback: 264 pages

Publisher: Famous Dave Anderson (June 11, 2013)

Language: English

ISBN-10: 0989286819

ISBN-13: 978-0989286817

Product Dimensions: 8 x 0.6 x 10 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ Â See all reviewsÂ (40 customer reviews)

Best Sellers Rank: #587,502 in Books (See Top 100 in Books) #100 inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays > Party Planning #374 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

Who doesn't love BBQ? You need to check out this book as I absolutely fell in love with it at the library and knew I had to have a copy. It has everything in it. I'm thinking the SW Creamy Mac & Cheese sounds fabulous but lets keep going. We have beverages (Blackberry Shine, Watermelon Punch, Cherry Mojito, Sweet Stinger and I could go on as there are a lot more), desserts (old fashioned banana pudding, rum cake, fruit kabobs, cheesecake minis, etc.) and now let's talk sides (salsas, dips, pasta salad, sweet potato fries, baby red stuffers, etc.). Are you getting hungry yet? Its time for the main dish.....let's talk chicken: chicken sandwiches, chicken tacos, chicken seasonings,

BBQ chicken, chicken wings, chicken wraps, chicken chili - move over chicken, it's time for the beef and pork: pork nachos, pulled pork, smoked pork, pork loin, pork chops, beef fajitas, burgers, meatballs, steak. That's just some of the recipes that's inside this book. The recipes are not hard and the ingredients are not difficult to find - things that are found in most stores. Lots of pictures too, which I liked. I know I got you and I haven't even mentioned all the recipes for BBQ, buffalo, bacon, fish, pizza, marinades and sauces. Whatcha waiting for? Buy the book.

I thought Dave's new book was fantastic! I actually bought this book at a Famous Dave's where he happened to be signing! Not only is he a very nice man, but he took the time to sit with me and give me advice on recipes and BBQ do's and don'ts. He told me about several products he uses to make his rubs and sauces that may be brand name but, they readily available anywhere and none where his line of products. It's a fun book if you are planning an party! I know I will be using it a lot!

As an old time BBQ cooker and a retired competitive cook, I enjoy fine cookbooks and have a few hundred. Trying to find one book that I would give a new comer to BBQing or to a family that wants to do a little more than just turn out smoked meat, this is the book. It is as beautiful and it is informative. This book is packed with information that most books do not have. It gives product names and talks about "stacking flavors" that is so important in good food. I always called it "layering flavors" but I like Dave's description better. You need good clean taste of rich flavors and they should not be blended all together--you stack them and that creates the taste sensation. Everyone has their favorite meats to cook and serve and be famous for presenting something special. My reputation is with Briskets and Turkeys. But once it is smoke roasted---where does the party began? Dave gives you lots of ideas and suggestions and new ways to serve your own famous BBQ food. The vast majority of outdoor BBQ cooking families will find this to be one of the very best books they can own. I really thought there was little more to say about BBQ in a book, but Dave proved me wrong. I have two outdoor kitchens and several smokers and grills. I cook all year and I live in Wyoming at 7,250 feet elevation. Dave brings food and fun together in the best BBQ book I now own--and I thought I had them all.

I am not an expert griller and I found fantastic tips on how to BBQ. I also love the party tips, Famous Dave shares easy party tips on how to make your bbq party look like you hired a decorator. Fast, easy, no brainer.

I have tons of bbq books and I have other party type books but this one is my favorite. Great for super Bowl party's, 4th of July party's, memorial and Labor day cook outs. Update A year later and I am still using this book and still love it. I am a simpleton and don't like too many ingredients and recipes that take too long or are complicated and I don't feel this book is either of that. Just a great book.

This wasn't what I expected because it is really intended for bigger crowds rather than a small BBQ. But, it had some very good recipes, easy to follow & a very high quality product. I exchanged it for a different Famous Dave that fit my need.

The problem with Cookbooks like this is they don't tell you everything and leave a lot for you to guess at. Example: Recipe calls for a "20 oz. Bottle of Famous Dave's BBQ Sauce", that is no help at all. There are about a dozen different "Dave's" sauces to pick from, and none are called "Famous Dave's BBQ Sauce. Things like that that will drive ya crazy.

First I must admit, I love Famous Dave's. I love the one in Colorado Springs Off of North Academy. I have also visited the one in Arizona and Las Vegas. I live in California so it is quite a drive. When I ordered this book, I wasn't sure what to expect. Mostly, all I saw in the sneak peak was the party planning. However, as I opened the pages and flipped through one mouth watering recipe after the other I was totally hungry. Dave was very good at including recipes for any special concoctions he used everything was completely explained he talked about ingredients, his special favorite brands and where to get them. I always wondered why other barbeque places just did not have the flavors I was looking for but now I know the secret. Get this book, you will love it. Oh and if you are a Famous Dave restaurant fan like me don't expect to find the Famous Dave signature dishes here in this book. The man has to keep some things special.

[Download to continue reading...](#)

Famous Dave's Barbecue Party Cookbook: Secrets of a BBQ Legend Dave Barry CD Collection: Dave Barry Is Not Taking This Sitting Down, Dave Barry Hits Below the Beltway, Boogers Are My Beat Big Bob Gibson's BBQ Book: Recipes and Secrets from a Legendary Barbecue Joint How to Grill: The Complete Illustrated Book of Barbecue Techniques, A Barbecue Bible! Cookbook Secrets to Smoking on the Weber Smokey Mountain Cooker and Other Smokers: An Independent Guide with Master Recipes from a BBQ Champion Real BBQ: The Ultimate Step-By-Step Smoker Cookbook 12 Bones Smokehouse: A Mountain BBQ Cookbook The Smoking Bacon & Hog

Cookbook: The Whole Pig & Nothing But the Pig BBQ Recipes More BBQ and Grilling for the Big Green Egg and Other Kamado-Style Cookers: An Independent Cookbook Including New Smoking, Grilling, Baking and Roasting Recipes The Unofficial Masterbuilt Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Masterbuilt Smoker Series) (Volume 1) Carolina Clay: The Life and Legend of the Slave Potter Dave Minecraft Secrets: Master Handbook Edition: Top 100 Ultimate Minecraft Secrets You May Have Never Seen Before (Unofficial Minecraft Secrets Guide for Kids) (Ultimate Minecraft Secrets Handbook) Southern Living Ultimate Book of BBQ: The Complete Year-Round Guide to Grilling and Smoking Myron Mixon's BBQ Rules: The Old-School Guide to Smoking Meat Dave Barry's Money Secrets: Like: Why Is There a Giant Eyeball on the Dollar? The Kamado Smoker and Grill Cookbook: Recipes and Techniques for the World's Best Barbecue The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pitmasters, Revised & Updated with 32 New Recipes! \$266 Million Winning Lottery Recipes: L&L Hawaiian Barbecue Cookbook The Texas Cookbook: From Barbecue to Banquet#151;an Informal View of Dining and Entertaining the Texas Way (Great American Cooking Series)

[Dmca](#)