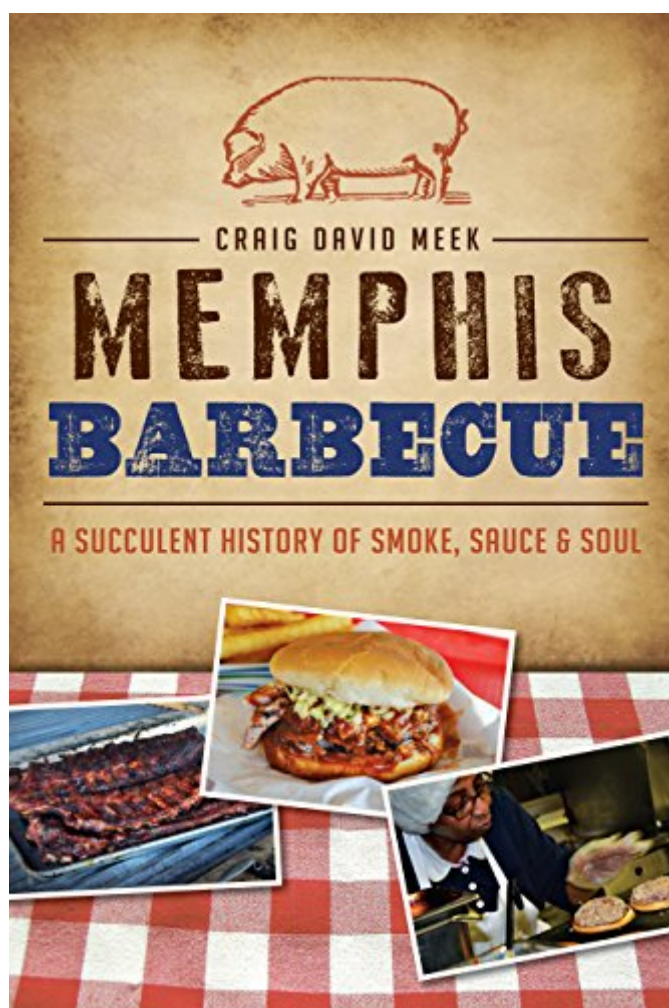


The book was found

Memphis Barbecue: A Succulent History Of Smoke, Sauce & Soul (American Palate)



Synopsis

Memphis is equal parts music and food--the products of a community marked with grit and resiliency. The city's blues and soul music have lifted spirits, while barbecue has been a serious business ever since pork first entered the culinary landscape of Memphis with Spanish explorer Hernando de Soto, who brought the New World its first herd of pigs. Succulent pulled pork and ribs have become part of the fabric of life in the River City, and today they are cooked up in kitchens ranging from the internationally acclaimed, like Corky's, to the humblest of roadside dives. Told through the history of its barbecue is the story of the city of Memphis, from legendary joints like Leonard's Barbecue, where Elvis Presley hosted private parties, to lesser-known places like William's Bar-B-Q in the West Memphis, Arkansas neighborhood where wild, late-night blues juke joints served as a red-light district across the river from Beale Street in the 1950s and '60s. Sink your teeth into this rich history chock-full of interviews and insights from the city's finest pitmasters and 'cue gurus who continue the long tradition of creating art with meat and flame.

Book Information

File Size: 8376 KB

Print Length: 144 pages

Publisher: The History Press (June 10, 2014)

Publication Date: June 10, 2014

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B00XRSHB8G

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #537,289 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #11

in Kindle Books > Travel > United States > Tennessee > Memphis #146 in Kindle Store > Kindle eBooks > Nonfiction > Travel > Food, Lodging & Transportation > Dining #251 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South

Customer Reviews

My mother was from Memphis, and I visited often until I was 12 years old. After that, I only visited a few more times. But, every time that I go, I head straight for the BBQ. I was fond of Tops, Leonard's, Loeb's, The Rendezvous, and Bozo's, etc. I was hooked on hickory smoked pulled pork sandwiches made with hamburger buns, cole slaw, and hot BBQ sauce. Occasionally, I had ribs, but when I sat around with my relatives, we usually had do it yourself pulled pork sandwiches made from a smoked pork shoulder purchased from Leonard's. I have not ever, ever, ever, been able to duplicate Memphis BBQ at any restaurant outside of the Memphis area. I have lived in California since 1961. This book gives a fine history of Memphis BBQ, and tells it like it is. Also, it is up to date. It has relevant photos, and chronicles Memphis BBQ restaurants, entrepreneurs, and techniques in a highly readable modern way. Therefore, I recommend this book for BBQ enthusiasts.

This barbecue book is restricted to Memphis. This allows the book to concentrate in depth on the particular restaurants and sandwich shops. I lived for about two years in Memphis from 1972 until 1974. My favorite restaurant is the "Rendezvous" barbecue restaurant. This book details the history of the Rendezvous from its beginnings in 1948. Corky's located in Germantown was another of my favorite barbecue restaurants when I was in Law School in the late 1980s. The history of Corky's is also contained in this book. TOPS is a chain of barbecue sandwich shops located at various locations across Memphis. TOPS sandwich shops were my favorite barbecue source in the 1972-1974 period of time when I lived in Memphis. Of course, the history of TOPS shops are also mentioned in the book.

Great book for someone like me who grew up in Memphis

son in law is from the area and loved the book

It was a gift & my husband loved it:-)

Great book! Thank you for the speedy delivery.

This book eloquently tells the history of Memphis through barbecue and blues. As a born and raised Memphian, it is interesting to learn the origins of many of the establishments I have frequented growing up and to discover new places I would have never known about before. I have enjoyed recognizing sites mentioned in this book and having a greater understanding of the forces that have

helped to create the diverse culture and experiences that define Memphis and our lifestyle in this rich cultural city. This book is a must-read for anyone who has an appreciation for barbecue and blues.

I received this book as a gift from my in-laws and I was hooked from the first page; I'm sure part of that is the subject matter, being both a Memphian (now Texan), and a lover of good BBQ. Nevertheless, Craig did a good job covering a history that I had never heard and few (if any) have ever compiled. If you've ever been to Memphis and ate at a BBQ joint and wondered how in the world they came to making such fine food, this is where to find the story. I have already decided on my next trip home what couple of new places I'm going to visit.

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