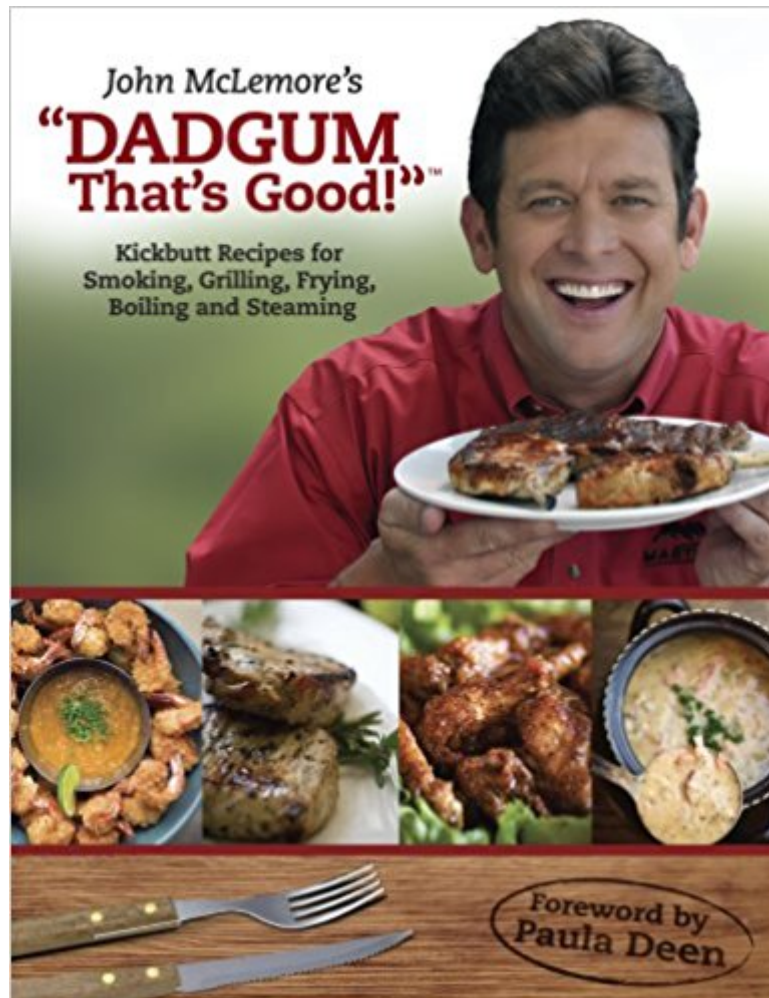




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John McLemore's "Dadgum That's Good!"



Synopsis

Since 1973, the McLemore family business, Masterbuilt, has developed cooking products and recipes to make your life simple. "Dadgum That's Good!" brings you more than 125 professionally-tested smoking, grilling, frying, boiling and steaming recipes, including 16 of John McLemore's signature recipes. Plus you'll find tips on: how to choose cuts of meat, fish, and poultry, keeping your pantry stocked with essential items, and getting the most out of your ingredients. Although particular products in this cookbook are recommended, you can make these recipes on products you already own.

Book Information

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Customer Reviews

I m tickled pink that John has written this cookbook. I can t think of anyoneor anything that has made my cooking life easier than John s awesome Masterbuiltproducts. This is a man who knows how good food should taste and how it sbest prepared. --Paula Deen

John McLemore, a southerner through-and-through, was born an entrepreneur and accidentally becamea cook. While testing cooking products designed by Masterbuilt, his family business, John, and hisbrother Don, realized they had created a simple style of cooking recipes that are normally considereddifficult. In writing this book, they are sharing these recipes with you.

I purchased this cook book as many people do with their masterbuilt smokers. I was pleasantly surprised to find the wide range of recipies in here. It has a nice selection for the smoker, meats

AND side dishes (I never would have guessed you could smoke potato salad and mac and cheese) and also a section for steaming, grilling and frying. We have tried about 7 things out of this book from sides to smoked meats to grilled items and all tasted wonderful. The photos are nice and big and if you follow the directions your food will come out looking as pictured. If you buy this keep in mind its a cook book that is not only for smoking but for cooking in general.

Nice book but not a great selection of smoker recipes for meats

This is the best cookbook for smoking, just wish it only had just smoking recipes instead of frying, and others too. Very good recipes in it, its worth the money.

Not a bad buy but I was looking for specific smoking recipes for ribs and he has one that we used and liked. If our local Barnes & Noble had the book I could have looked inside and seen it didn't have what I wanted and passed on the purchase.

Looks like a cookbook that has plenty of recipes. I don't use my fryer that much just because of all the fuss, so to get it out just to fry some potatoes...don't think so.

Recipes we have tried to date were very good. However recipe for spicy chicken wings should have specified to use wing portions not whole wings as they took an extended time to cook when we made them

I bought this cookbook for my husband after looking through it at my brother in law's house. The pictures are just what a guy-cook needs to have so he is clear on what he's making. The ingredients are easy enough to find, but interesting enough to make the meal(s) unique. The cook times are clear so your guy can be on his own to make the meal. I wish the author had thought of a different title for the book, as it makes it seem a little too country, back-woods, hickish to me... but the recipes are outstanding. I highly recommend this one for Father's Day.

Maybe my expectations were too high, but I was not real pleased with this cookbook. I really thought it would be a nice one as we have just purchased the Masterbuilt 40" Electric Smoker. Love the smoker, but don't need this cookbook, just use some of your usual marinade recipes or rubs and wing it..

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