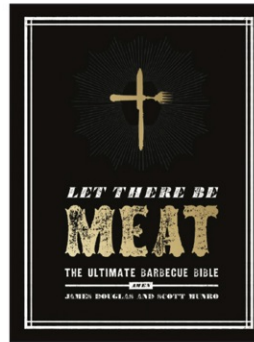




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The Ultimate Barbecue Bible

The must-have barbecue companion from the guys behind Red's True Barbecue.

Let There Be Meat is the must-have companion for anyone interested in the art of barbecue and smokehouse; wood-smoked, slow-cooked pork and beef, sausages, burgers, ribs, seafood feasts and all the mouth-watering sides that go with them. This is the carnivore's bible, crammed with over 120 delectable, melt-in-the-mouth recipes with instructions on how to get the most from your meat, including matching cocktails, sides, sweet stuff and even how to make your own pig roaster and home brew IPA.

James Douglas and **Scott Munro** provide their unique insight into the American BBQ culture, gleaned from seven years travel and hard study in the Deep South. The Red's True Barbecue restaurants are now open in four locations in the UK, with three more due to open in 2016.

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