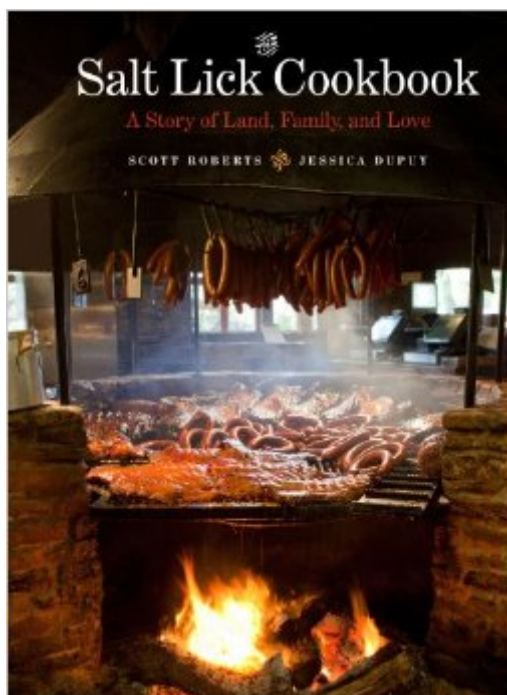


The book was found

The Salt Lick Cookbook: A Story Of Land, Family, And Love



Synopsis

In Texas and throughout the South, myriad barbecue joints claim the title of "best barbecue." Many barbecue enthusiasts would nearly fight to the death to defend their favorite, and the Salt Lick is certainly a contender. But Salt Lick owner Scott Roberts doesn't care about that. He's more interested in the smiles on his customers' faces as they leave the restaurant. With more than 600,000 customers served each year, he may be onto something. That's because Roberts is building on the foundation his family laid down more than 130 years ago, as his great-grandparents made their long journey to Texas. On the trail, they prepared food and cooked meat in ways that preserved it. Roberts keeps those techniques because they are simple and proven. His great-grandparents settled in Driftwood in the 1870s, and his grandparents farmed the land and were sustained by its bounty. They helped raise Roberts and instilled in him a love of the rural way of life. This is not a book just about Salt Lick barbecue. It's about how the barbecue came to be: a story of respect for the land, its history, and the family that planted its roots in Driftwood and cultivated a well-deserved reputation.

Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (58 customer reviews)

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Customer Reviews

My brother lived in Teaxs and raves about the Salt Lick.I bought the book hoping to recreate some of the recipes in the book. The description did state this was a behind the scene story of the restaurant with recipes. The book is a beautiful book with gorgeous pictures. However, the recipes were very few. Most of them are so basic i wouldn't even use them. Actually i think most of the

recipes shown in the book do not appear to even be served in the restaurant. I hope my brother enjoys the book because of the memories it brings back to him. As far as i am concerned i collect cook books and have a couple hundred of them. This is not one that i would keep in my collection.

I loved this cookbook, which is more than a cookbook but a history of a wonderful part of Texas. Please be sure to check the Salt Lick's website to see corrections to some of the important recipes in the book - the most important correction is to the coleslaw recipe.

This book is both a well written and beautifully illustrated memoir of the author's family, and a solid collection of barbeque recipes. I was able to preview this book, and could not be happier with it. A fascinating story of late 19th century Driftwood, Texas, and a great Hill Country cookbook!

My hubby loved the book, ever since traveling to USA we love the American style barbecuing, we even have 3 BBQ's. So this book was perfect to add to our collection and not too mention we have actually eaten at The Salt Lick in Austin and loved it.

If you're looking to find the sauce recipe, as I was, this is NOT the book. I spent a lot of time creating a copycat version [...] which I wanted to see how close it has come. But albeit, this book omitted the only thing I cared about. Now, as far as the book goes I would look at this more as a decent nonfiction account of the history behind the Salt Lick restaurant and family. I would not consider this as a must own for recipes.

Let me just start by saying that I LOVE the Salt Lick, and I was looking forward to getting this cookbook since I now live in Virginia. It's a great coffee table book, but there aren't very many recipes in there if you hoping for some.

Pros:- great pictures and nice quality print- the recipes and stories are awesome, great read! Try their sole slaw, it's to die for!- all you need to make good BBQ, almost as good as theirCons:- you would want to make every single recipe in this book and would want BBQ for all your meals

I'd read about this restaurant and will be back in Austin on business next month, so I decided to buy this cookbook to learn more about Salt Lick. This book is lovely -- the pictures of the food makes your mouth water (as do the recipes) and the author shares the story behind this restaurant. You

meet his wife, a woman of courage and strength, who has lived a full life despite her health challenges. And, you meet his daughter, who had her wedding at the vineyard. Scott's love for his family and extended restaurant family is heartening. Since I recently purchased the book, I've only had time to make one recipe -- his peach pound cake. (Peaches are in, so why not?) Umm, good! I look forward to trying more of his recipes. Have I decided to wait up to four hours to eat at Salt Lick? You betcha! I've reserved an early morning flight and car rental and will head to Driftwood, TX for lunch. Since my husband won't be with me, I've promised to bring him back some of their BBQ sauce, which I'm hoping will lure him into a return trip to TX for to try Salt Lick's brisket. I just asked my husband if that sounds OK to him and he responded, "Sounds GOOD to me." Yes, we're southerners and LOVE barbecue.

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