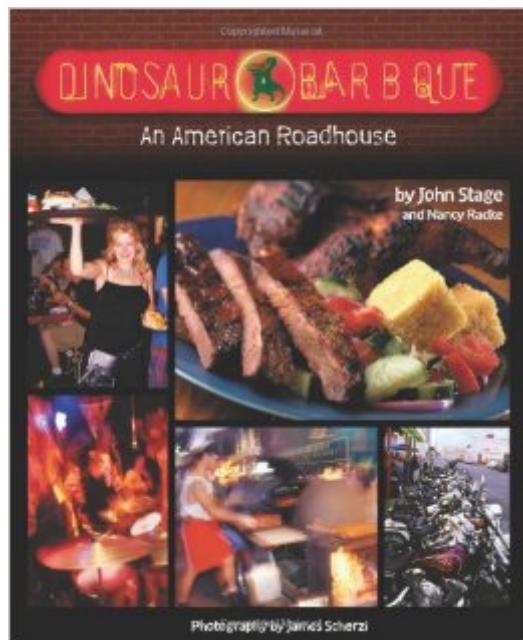


The book was found

Dinosaur Bar-B-Que: An American Roadhouse



Synopsis

Where can you show up for world-class barbecue, stick around for the blues, and shut the place down philosophizing with some truly gritty characters? At Dinosaur Bar-B-Que, of courseâ "the renowned Syracuse-based honky-tonk rib joint just hankering to share its BBQ excellence with folks outside the state. In DINOSAUR BAR-B-QUE: AN AMERICAN ROADHOUSE you'll find the secrets to their succulent pit-smoked specialties in recipes you can fire up in your own backyard. Join Spiceman John Stage on a journey into the world of low and slow barbecue and fast and furious grillin'. Along the way, you'll soak up the Dino vibe as John shows you how to rev up traditional barbecue sauce to create such dishes as World Famous Dinosaur Ribs, Black & Blue Pan-Seared Beef Tenderloins, or Drunken Spicy Shameless Shrimp with Brazen Cocktail Sauce.â ¢ Full-color photography struts the eclectic decor of this honky-tonk rib joint (world's best bathroom graffiti and tattoo art included), and brings you up close and personal with some of its most colorful denizens.

Awards 2002 National Barbecue Association Award Winner

Reviews â œThere's good eatin' here. . . .we're making the Sweet Potato-Crusted Mahi-Mahi tonight.â • â "Tulsa Worldâ œTop 25 Editor's Choice Picks for 2001â • â ".comâ œOne last look at summer grilling cookbooks . . .

John Stage's DINOSAUR BAR-B-QUE: AN AMERICAN ROADHOUSE captures the slow-cooked-barbecue smell that hits you two blocks away from his 'genuine honkyâ "tonk rib joint' in Syracuse, New York. . . . No matter the season, this cookbook (with more than 100 recipes) will quickly become a dog-eared, sauce-stained favorite.â • â ".comâ œI come from a place where barbecue is not food; it is a way of life. It is a philosophy of human nature. I have rarely had any as good as this.â • â "President Clinton on Dinosaur Bar-B-Que (September 1, 2000)â œThough I learned to cook under the watchful eyes of several grandmothers in the apartment building where I lived in Rome, Italy, I now can smoke a mean pork butt thanks to John Stage.â • â "Nancy Radkeâ œWithout a doubt, DINOSAUR BAR-B-QUE will quickly become a dog-eared favorite on your kitchen bookshelf.â • â ".comâ œSo, what made this book take off faster than a Hog flying down Interstate 5? Get your copy and find out why everyone is snapping up this unique instruction manual.â • â "Santa Cruz Sentinelâ œReal barbecue recipes for serious eaters.â • â "Food Networkâ œHandsome yet funky . . . it's also a fun read.â • â "Buffalo Newsâ œAwesome!â • â "Arlington Advocateâ œIt looks like some folks are having a darn good time there.â • â "Charleston Post & Courierâ œ[A] kicky book with attitude . . . the jived up flavors and combinations in this book are barbecue heaven!â • â "Scott Fine's Great Grilling Recipes (formerly On The Grill)

Book Information

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Customer Reviews

I am a foodie with a slant toward the gourmet, while my husband is a "stick to the ribs" kind of guy. When his sister bought me this cookbook for Christmas a couple years ago, I wasn't particularly overjoyed. A cookbook from a local rib joint was the last thing I thought I wanted. It was with great reluctance (and an effort to please my husband!) that I made my first dish out of it, but that's all it took to make me a believer! I have since tried 12 recipes from this book and they have all been very good to excellent. Not only does it contain the traditional barbecue fare that you would expect from it, but there are many inventive tantalizing ones as well (like Sweet Potato-Crusted Mahi-Mahi with Roasted Red Pepper Sauce or Seared Tuna with Wasabi Green Onion BBQ Sauce). And the everyday barbecue recipes? Well, even I can't get enough of them, and that's saying a lot for someone whose dream dinner consists of crab towers and creme brulee. And as if that's not enough, the cookbook is just a really good read. The author's biker, blues-loving wit keeps you entertained as you cook. And even I can appreciate that. :-)

I must admit that I avoided purchasing this book as I have been disappointed in the past with cookbooks that are written for a particular restaurant. Too often, the recipes in such books are only close approximations of the real items. Alas, this book forgoes that tendency and gives the actual menu directions. Dinosaur Bar-B-Que cooks traditional 'American cuisine'. The recipes for 'Not Your Mama's Meatloaf' and 'Macaroni and Cheese Shepherd's Pie' were big hits. Each section (Beef, Poultry, Seafood, Pork etc.) contains some suggestions for the barbecue novice. But what separates the 'Dinosaur' from other cookbooks are the recipes for sauces, rubs and marinades. I

have grown habanero chiles in my garden this summer and used them to make the hot version of the Mutha Sauce. Problem is, I can't get enough of this stuff. The combination of tastes will just dance on your tongue and you too will use it in more and more recipes. The Creole Rub is also an easy to create but versatile spice combination. On a lighter note, the compilation of the best of Dinosaur graffiti is hilarious. It is obvious that this establishment takes its food seriously without taking itself all that seriously. Buy the book....make the sauces....assemble the rubs and try the recipes. As the authors suggest, this will be only a guidebook for you. Feel free to experiment with your own spices and flavors. If it isn't already, barbeque will become an indispensable part of your culinary experience!

I was a little worried at first that this would be a book from the Dinosaur, but not necessarily containing the actual recipes you eat in the restaurant. Fear not, this book is the real deal. It has most of the dishes they serve at the Dino' - from the cornbread, pulled pork, ribs and peanut butter pie to mojito chicken and steak with chimchurri sauce. Throw in the rubs, sauces, and marinades and you've got everything to make some outstanding food. To top it off it has some great tips for cooking. You can tell that John Stage is a stickler for getting things done right. And then the writing and photography really take you there. Yeah, I'm from Syracuse, but the book still stands out from my 80+ cookbooks.

Many reviewers of the book have been to the restaurant(s) and have sampled its menus "live" - I have not. My comments are purely on the book. It is a very good bar-b-que book. The recipes in it are mouthwatering, and I don't mean just a few either. The "hook" in many of these recipes is that they utilize an all-purpose red rub recipe and/or a basic sauce recipe (the Mutha Sauce) provided in the book. I have made both recipes in order to try many of the interesting recipes. My only complaints are that the Mutha Sauce produces a very vinegary sauce and the one quarter cup of pepper sauce in it may, for some tastes, be a little over the top. If it suits your taste, fine. If your taste is more to the sweet, either amend the recipe or use another red sauce that you prefer.

I recently flew into the Rochester, NY, airport and strolled over to the Hertz counter to pick up my car. When I got there, two travelers and an agent were talking about the Dinosaur Bar-B-Que in downtown Rochester. The travelers couldn't wait to get there and the agent assured them that it was just as good as always. Oh Boy! Was I glad that we went. I took 12 people out for dinner Sunday night and we were all blown away by the food and atmosphere. On arrival I was

immediately approached by John, their 6' 7" head of security, who informed me that he was going to keep an eye on me as well as the other riff-raff in the crowd. Thus began our adventure. After a tremendously tasty dinner of large proportions, we stopped by the gift area to pick up one of their cook books. Turns out it was closed on Sunday night but I could pick one up on . So I ordered one and am now hip deep in it. For starters, it is an attractively put together book. The history of the two restaurants (Syracuse and Rochester) is explained as well as the different ways to cook bar-b-que at home. After that appear about 100 great recipes that sure look like the meals we were served. The recipes are well-explained and easily duplicated. As always, your cooking equipment, expertise, and the quality of your chosen ingredients will greatly affect your results. So what you have here is an attractive, well-written, entertaining, and reasonably priced cook book that presents 100 tried and true great meals in an easy to understand format. If you love bar-b-que, you'll love this book. And don't forget to visit the restaurants if you are in the area. You won't be disappointed.

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