



***America's Best BBQ: Recipes from America's Best Smokehouses, Pits, Shacks, Rib Joints, Roadhouses, and Restaurants*** by Ardie Davis and chef Paul Kirk (Andrews McMeel Publishing, 2015, \$19.99, softcover). The range of barbecue topics in this revised and updated book is the next best thing to taking a barbecue road trip. The recipes feature regional twists and turns, while the authors include related tidbits such as listings of their top 10 favorite barbecue spots, barbecue scenes from

movies and tips for barbecue basics. Coauthor Paul Kirk, a certified master barbecue judge, has won more than 475 barbecue awards (including seven world barbecue championships) and operates Baron's School of Pit Masters. Barbecue historian and ambassador Ardie A. Davis is a former three-term member of the Kansas City Barbecue Society Board of Directors and a certified master judge. The selection of recipes they've compiled includes barbecue-friendly starters and sides, main dishes and desserts.

***Uptown Down South Cuisine: Magnolias Restaurant*** by Don Drake (Gibbs Smith, 2015, \$30, hardcover). What better way to celebrate a restaurant's 25th anniversary than with the release of its third cookbook? The featured recipes include signature dishes, plus specialties from current executive chef Don Drake and other chefs who have left their imprint on the Magnolias kitchen. With more than 240 recipes, *Uptown Down South Cuisine* demonstrates why the restaurant has made important contributions to the Charleston, SC, culinary scene since 1990. Traditional dishes such as fish, greens and grits or buttermilk biscuits and fried chicken gravy are augmented by a variety of contemporary twists on classics. For example, appetizer ideas include Beer-Battered Catfish Fries with Pickled Okra Remoulade, Boiled Peanut Hummus and several variations on Pimiento Cheese Dip.

