



COOKBOOK

ED MITCHELL'S BARBEQUE

BY ED AND RYAN MITCHELL

Ed Mitchell's journey in the barbecue business began in 1991 with a lunch for his mama, who was grieving the loss of his father. More than 30 years later, Mitchell is known simply as "The Pitmaster" in barbecue circles and is widely considered one of the best at what he does.

In his first cookbook, a collaboration with his son, Ryan, and written with Zella Palmer, Ed Mitchell explores the tradition of whole-hog barbecue that has made him famous. From cracklin' to hush puppies, fried green tomatoes to deviled eggs, okra poppers, skillet cornbread, potato salad and pickled pigs' feet, "Ed Mitchell's Barbeque" is filled with delicious and essential recipes honed over decades.

Rich with the history of Wilson, North Carolina, "Ed Mitchell's Barbeque" promises to bring barbecue to the next level.

