

HEAD FIREMAKER

CHRISTOPHER PRIETO | KNIGHTDALE, NC

Christopher Prieto is a champion pit-master, book author, barbecue judge, teacher and barbecue eating expert.

His journey into cooking and the world of barbecue began when he was a child. Fond memories of growing up in Texas and his desire to find the "soul" of barbecue sent him on a personal quest to perfect the art and science of slow-smoked meats.



VALUES



Today, after years of cooking on the professional barbecue circuit, teaching barbecue classes nationwide, and cooking all over the country, Christopher believes he has finally achieved what he considers "barbecue excellence" with his own signature style.

A NEW GRADE OF BARBECUE

Christopher's flagship restaurant, Prime Barbecue, has a simple approach. Source the best quality ingredients, keep it simple, and cook it the right way. Prime Barbecue brings together the best of all great BBQ techniques to create something uniquely its own. The process begins with the best meats, seasoned with perfect spice blends and then smoked with 100% hardwood for many hours until the perfect harmony of smoke, flavor and tenderness emerges. Our food is steeped in tradition, but given new life. No matter what you grew up with, good barbecue speaks for itself.

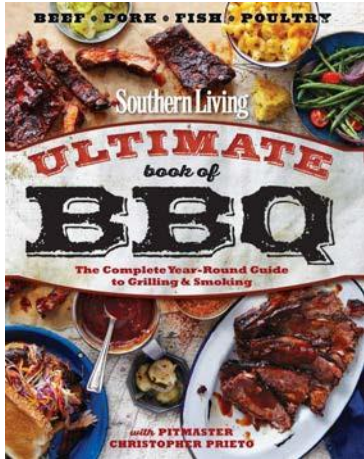


BRINGING PEOPLE TOGETHER OVER GREAT 'CUE



PRESS & MEDIA

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