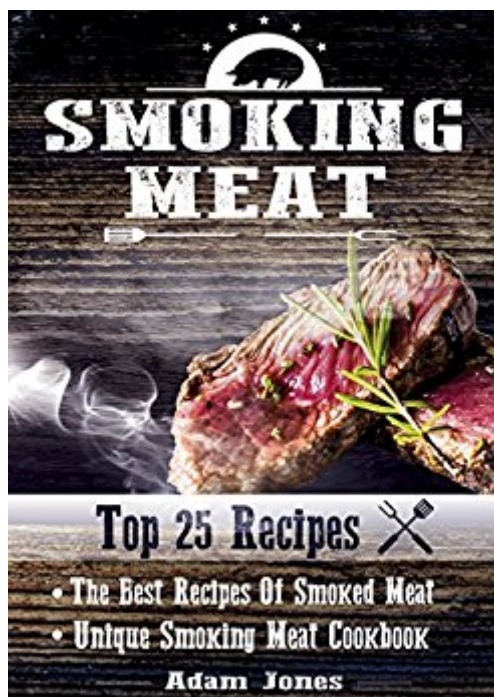


The book was found

Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes)



Synopsis

HERE ARE TOP 25 (25+2) DELICIOUS SMOKED MEAT RECIPES THAT REALLY SHOULD IMPRESS YOU. Smoking meat is a primitive way to preserve your meat that dates back to the earliest of times. Some say the method started by smoking the meats just to keep the fly away, however soon realized that it does indeed preserve the food for longer strands of time. There are several ways to smoke your meat but in all actuality its all the same concept. What you will find in this book: Best recipes of smoked pork Best recipes of smoked lamb Best recipes of smoked beef Best recipes of smoked turkey Best recipes of smoked fish Best recipes of smoked chicken Best recipes of smoked rabbit Each recipe contains nutritional value (Estimated Amount Per Serving) Smoking is something has withstood the test of time, it will continue to stand the test of time for years to come. Not only is it a method to preserve your catch or kill, but it's also one of if not the best-tasting food there is. Please share any smoked recipes you may have with us, we are eager to learn new ways to smoke our meat.

Book Information

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Customer Reviews

If you love smoking meat dishes and want to learn some delicious recipes on this topic, then don't wait & think a long to grab & read this book because it fully loaded with lots of smoked meat recipes. My family members are really like barbecue foods, especially meat and whenever got chance, we don't miss to make campaign of barbecue with all together. Actually, I needed to learn some new recipes so I can give them surprise by cooking some new & unique smoked dishes. This cookbook really helped me a lot and I didn't face any trouble to understand any cooking procedure that the author presented here. This is my honest opinion about the quality of this book and I will definitely try some of these recipes at our upcoming campaign. Don't miss your chance to read & learn these recipes.

I can't help feeling hungry reading this his book. The smoking process is explained, similar to slow cooking. The spices to be used are explained and your mouth starts to water with each picture and recipe. Loads of recipes to try. I love grilling and this is a nice addition to my repertoire.

I thought that barbecuing and smoking are the same. Now, I know they are not. I went through the different kinds of smoking and I prefer the easiest of them all, hot smoking. You'd be surprised to know that there different types of wood suitable for each kind of foods. While the preparations of each recipe take hours, the end result is worth it. The pictures on the book are mouthwatering.

Dedicated to all barbecue lovers like myself. A good book with various recipes which actually worked. The author definitely tried them themselves. For those from non-meat team there are several delicious fish recipes which were also a good finding for a break!

As author said, Smoking meat is one of the most reliable ways to transform pork, beef, seafood, or poultry into a tender & flavorful dishes." I love to read food book and it bring me a lot of pleasure. Every time I read, I feel almost I smell the meal. You don't need to read, only those smoking meat photos will make you feel hungry.

Simple yet amazingly delicious way to cook meat is by smoking it. The flavor and the tenderness is unmatched. I have personally tried one of the recipes and found it rather remarkable that the author could come up with such wonderful methods to smoke meat. That probably comes with tons of experience. Overall, this book is certainly a keeper for me.

Good product , fast shipping will buy again

I expected more from this book

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Filing Cabinet, Wardrobe or Shed; ... Herbs and Spices; Wood Varieties; Food Safety Project
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