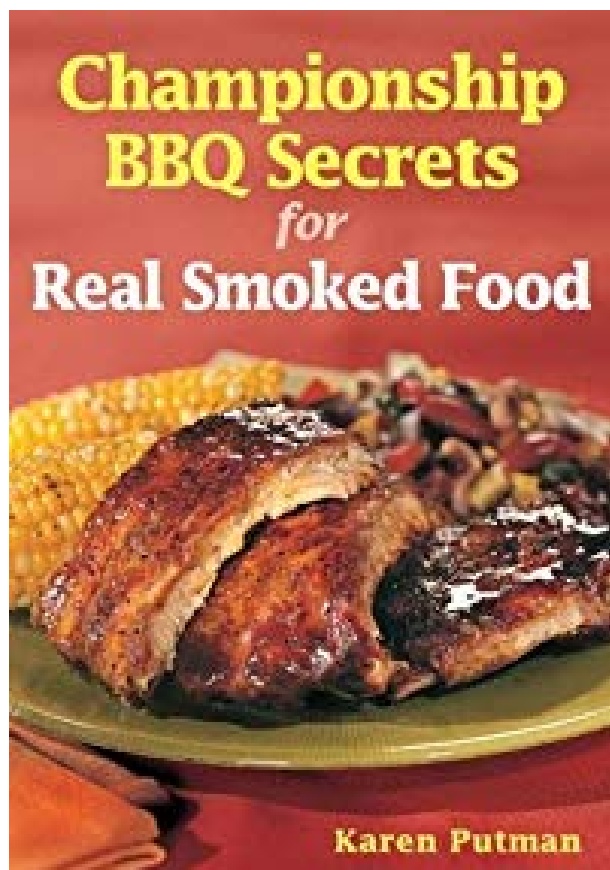


Championship BBQ Secrets for Real Smoked Food



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A complete guide to the popular favorite of BBQ fans everywhere. This comprehensive guide to the art of slow smoking on the BBQ will appeal to any outdoor chef. How-to instructions introduce lovers of all things barbecued to smoking methods while the recipes reflect the rich diversity of smoked foods, showing how to smoke almost anything from fruit, nuts and cheese to ribs, brisket and fish.

Smoking takes longer than simple grilling, and requires new techniques to be mastered for best results. The book tells how to use any type of barbecue equipment for smoking, whether a simple kettle grill, a competition smoker, or a cold smoker. It also addresses: Using various types of woods Building an indirect fire Preparing food for smoking Avoiding the Seven Sins of Smoking Using brines, marinades, rubs, slathers, bastes, glazes, and sauces The 300 carefully selected recipes are organized by ingredients to provide easy access and offer new inspirations for the ultimate in smoked foods: Flower of the Flames Rib Rub Blackberry Merlot Marinade Stuffed Smoked Tomatoes Cold-Smoked Fruit Salsa Apple-Smoked Salmon with Green Grape Sauce Pecan-Smoked Apricot Chicken Wings Smoked Flank Steak with Beefy Barbecue Mop With its mouthwatering recipes plus handy smoking and doneness charts, timetables, and instructions for various foods types, Championship BBQ Secrets for Real Smoked Food is a superb guide to an increasingly popular method of backyard cooking.