

Smoking Meat: The Ultimate Smoker Cookbook for Smoking Tasty Meat, Fish, Vegetable, Game Recipes By Roger Murphy

Smoking Meat: Smoke Meat Fish Vegetable Game Recipes: By Roger Murphy The ultimate how to guide for your smoker use this complete guide to smoke all types of meat seafood veggies and game. Offers clear instructions and step by step directions for every recipe to professionally smoke a variety of food including beef pork ham lamb fish and seafood chicken and turkey vegetable and game recipes such as: TEXAS RUBBED BEEF BRISKET APPLE SMOKED PORK TENDERLOIN DOUBLE SMOKED APPLE MAPLE HAM MOROCCAN SPICED LEG OF LAMB CHERRY SMOKED TURKEY WITH MUSHROOMS MEXICAN STYLE SMOKED TUNA TACO SHONEY BALSAMIC GLAZED SMOKED DUCK MESQUITE STEAMED AND SMOKED ARTICHOKE

The book includes photographs of every finished meal helpful tips and tricks on smoker making BBQ and SMOKING MEAT to make your job easier. Smoking Meat: The Ultimate Smoker Cookbook for Smoking Tasty Meat Fish Vegetable Game Recipes Good recipes did several out of this book I do a lot of grilling and smoking year round and always looking for good recipes to try. English Two stars because of the book being in BLACK AND WHITE images part of a smoker cookbook is to view the color of the meat and the color of the bark right? You can't see much when meat is black & white. I would give it a higher score but the fact that there is no clear warning of Black & white images instead doubles down with colored "view" images on is technically considered fraud. The front cover image quality looks fine is it really that much cost burdening to do that coloration for your finished meats?? English My wife got me a meat smoker last year but I had no idea of how to prepare the meat what temperature to cook it how long to cook it etc: Each of the recipes listed below is chock full of exciting flavors from around the world, There's something for every palate from the most adventurous to the most traditional, An essential cookbook for those who want to smoke meat without needing expert help from others, This guide also offers up some techniques and recipes that will let you take your smoking to the next level: full blown gourmet food full of layered and nuanced deliciousness. English The recipes are good and the rubs and marinades superb. I try to avoid too much smoking as it is carcinogenic but occasionally it is an indulgence I won't avoid: The pork sausages and corn based slaw is simple but tasty as are so many of the recipes, Enjoy! English I'm relatively new to smoking meats but have collected lots of new recipes from good books: Some are variations of meats I've done pork ribs beef brisket whole turkey. These variations include different injections rubs combinations of ingredients: However there are many meats I have not tried game like rabbit quail and fish such as swordfish, From a novice point of view this book has a lot to offer, This book was a great help and I am looking forward to trying several of the recipe's in the coming months and years, English When I look at recipes I look at them from a professional's view: As a chef I expect recipes to be written as if a novice was reading it: That means first ingredient on the list should be the first ingredient written about in the method of preparation, If they can do that I expect it to be reasonably good: These recipes seemed to be pretty good in what I would call mental flavor: As I go through them I think about how I would use it or what I would do to tweak and tune it to what my family would like: All in all it's always fun for me to come across a new book that I would use. English This is a very good book to add to your smoker library. The pork stuff is great. English Each of his books give me recipes to try. English Great tips and ideas. Lots of things to try. This book has some really good recipes. English

