

Championship BBQ Secrets for Real Smoked Food



BOOK DETAILS

- Author : Karen Putman
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BOOK SYNOPSIS

A comprehensive reference on the art of slow cooking and smoking on the barbecue includes how-to instructions for smoking methods, with tips on how to transform any type of barbecue equipment into a smoker, prepare food for smoking, and use brines, marinades, rubs, glazes, and sauces, as well as three hundred recipes, organized by ingredients, that cover everything from meats and vegetables to desserts. Simultaneous.

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