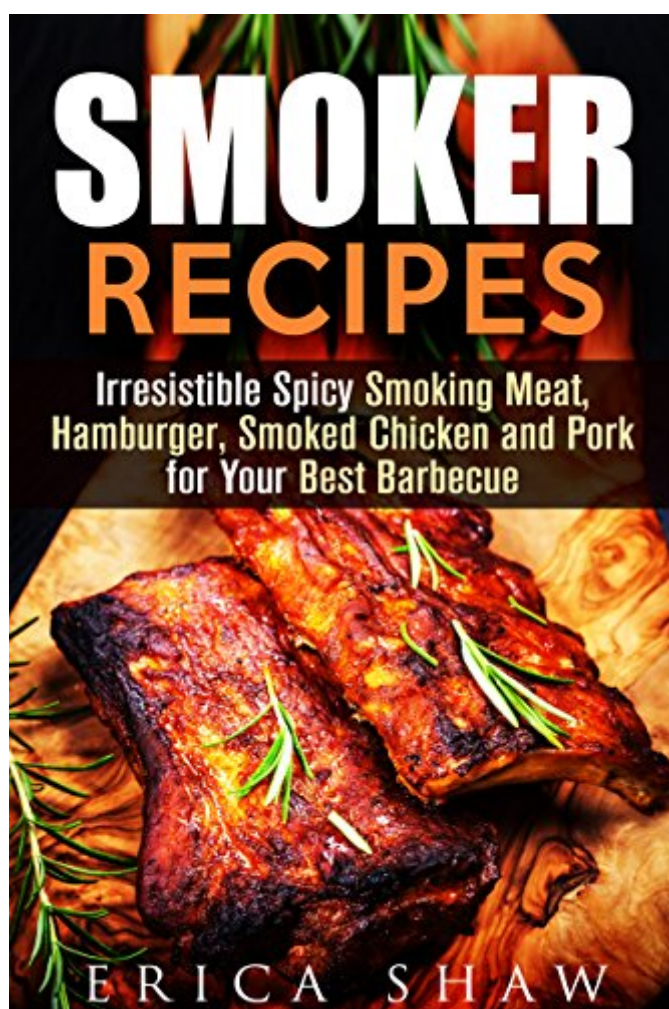


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# **Smoker Recipes: Irresistible Spicy Smoking Meat, Hamburger, Smoked Chicken And Pork For Your Best Barbecue (Smoking Meat & Barbecue Guide)**



## Synopsis

Anyone who has an interest in smoking meat will eventually purchase their own smoker. Smokers come in a variety of types, such as gas, water and wood. You have a choice of the type of wood, like hickory and mesquite, you can use, depending on the taste you want to achieve. You will find that some types of wood taste better with certain meats. You will learn a few tips on how to make sure obstacles don't obstruct your plans for a delicious meal. You should consider the weather, the temperature you are cooking and for how long with each smoked meal you make. Considering all possible options and following all instructions will help ensure your dinner delights everyone who eats it. Inside You Will Find: •Information about Various Smokers•Recipes for Smoking Delicious Hamburgers•Many Different Varieties of Chicken and Pork Recipes for the Smoker•How to Avoid Making Mistakes•Some of the Most Delicious Recipes Available•And Much More Once you've made a few of these delicious recipes, you will probably want to start spicing things up on your own. There's no problem with taking a recipe and personalizing it. Don't wait another minute. Learn how to use your smoker to make the best recipes available! Don't Delay. Download This Book Now.

## Book Information

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## Customer Reviews

FANTASTIC PILE OF RECIPES.....I WILL BE TRYING THEM OUT SOON..THEY SEEM PRETTY EASY TO DO.....REALLY NICE BOOK...SO GLAD I GOT IT...MY HUSBAND LOVES IT TOO / AND HE IS THE ONE WHO WILL BE DOING THIS BRAND OF COOKING...I WILL MIX UP THE INGREDIENTS AND HE WILL DO THE COOKING PART....MMMM YUMMY I GOT THIS BOOK FOR FREE IN EXCHANGE FOR MY HONEST REVIEW

My husband and I love smoker recipes. The different types of wood and spices gives a unique flavor to the dishes. Being bored of eating regular dishes for a long time we decided to try our hands on Grills and Smokers this holiday season. I am really glad to have this book and was able learn some of the best recipes ever. The images makes these recipes irresistible and instructions are easy to follow. Spicy smoked chicken was the first recipe we tried. We absolutely fell in love with Smoker! It's great.

"Disclosure: I received this product for free in exchange for my honest review" My first impression was that this was a book of gathered recipes and at the end of the book there was a disclaimer stating that this was so which in my opinion should have been at the beginning. As I read this book it seemed to be recipes for several different types of smokers. I gave this book only 2 stars because there were several discrepancies. Some of the recipes gave the temperature to preheat the smoker to while others did not. One recipe stood out as the picture showed what looked like skinless/boneless chicken breasts but the recipe called for 2 6 pound bone-in breasts (which are huge - the size of turkey breasts). Another said to soak the pork chops in the brine for several hours, which may be fine, but the recipe did not say how thick the pork chops should be. For a novice this could be a problem. My suggestion is to use this recipe book as a guide and use your own judgement depending on the thickness of your meat and the type of smoker you are using.

Even the most pickiest member of my family loves BBQ. I was very excited when I first got this book. I was surprised by the mouthwatering pictures when I flipped through the pages. There were plenty of great recipes for any occasion. I have also found a bunch of smoking hamburger recipes with some interesting tips and facts. I appreciate the careful choice of ingredients which adds

authentic flavor to the recipes. Can't wait to put my smoker to work.

Once in a while we enjoy barbeque; especially my husband likes to experiment and always tries to make some special recipes with different meat. The author offers all kinds of smoker recipes, we can choose among those easily, the smoking process is kind of fun. Each recipe has a photo of tempting dish, we enjoy them a lot, marvelous taste and easy to prepare. Thanks a lot!!!

First off let me say that I was given this book in exchange for my honest review... I downloaded this book for my Husband as he is the one that actually does the smoking... That being said he said it was a good book for someone with some experience with the smoker but that he probably wouldn't buy it... I should mention that he prefers to search online rather than look through a cookbook... From my perspective the recipes look very tasty and I am hoping to get my him to try a couple of them... For the most part the recipes are your typical type recipes for barbecuing with the exception of some jerky that is made from hamburger that I think sounds very interesting! If you have a smoker and you like using cookbooks then this is a nice but small collection for you to try :-)

This book has clearly written recipes for brines, rubs & sauces to prepare your meats for smoking. Gives directions for time & temps for smoker. The pictures are mouthwatering. Very happy none of the spicy recipes use vinager as the spicy source. All ingredients are found in your local grocery store - nothing exotic to have to search for. Summer's almost here & I'm looking forward to some GREAT outdoor parties using these recipes."Disclosure: I received this product for free in exchange for my honest review"

A fairly well written book about all the ways food can be smoked. It offers tips on how to smokethings in all these different ways and has recipes that are well written, sound good and thepreparation is easy to understand. This is a great guide for smoking whatever kind of food youneed to smoke. A great book for a lot of handy tips.Disclaimer: I received this book free in exchange for my honest review.

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