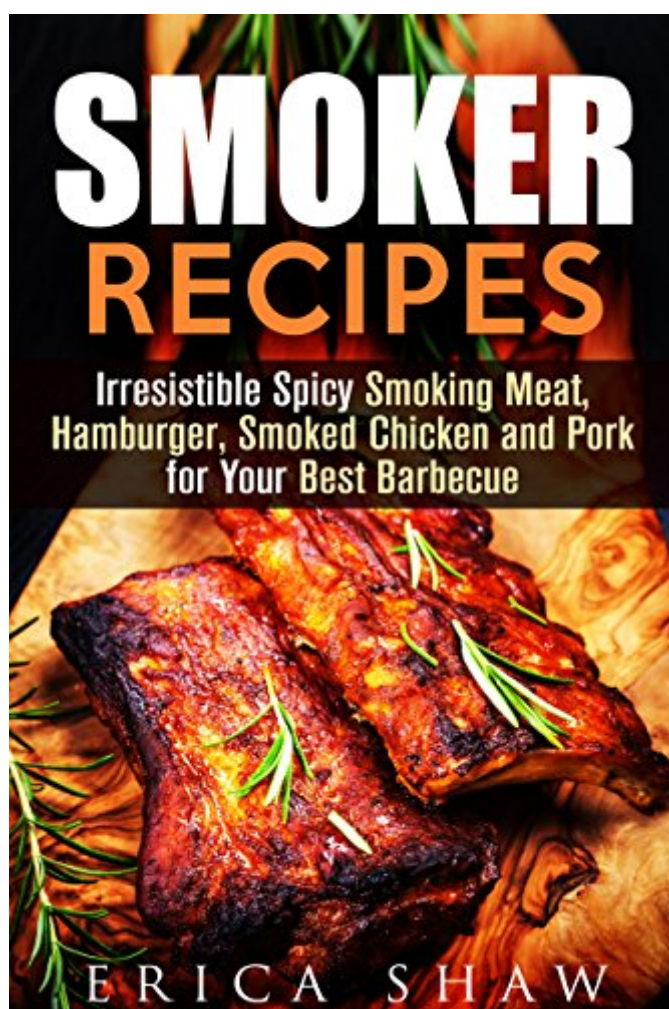


The book was found

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

File Size: 4524 KB

Print Length: 68 pages

Page Numbers Source ISBN: 1522819630

Simultaneous Device Usage: Unlimited

Publication Date: November 15, 2015

Sold by: Â Digital Services LLC

Language: English

ASIN: B01829IJX0

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #282,967 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #31

in Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Meat,

Poultry & Seafood > Poultry #81 in Â Books > Cookbooks, Food & Wine > Cooking by Ingredient >

Poultry #131 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches

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.

[Download to continue reading...](#)

Smoker Recipes: Irresistible Spicy Smoking Meat, Hamburger, Smoked Chicken and Pork for Your Best Barbecue (Smoking Meat & Barbecue Guide) 50 Dry Rubs for Pork Roasts: BBQ Pork Roast, Pork Roast Seasoning, Crock Pot Pork Roast, Slow Cooker Pork Roast Unofficial Masterbuilt® Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Unofficial

Masterbuilt® Smoker Recipes) 400 BBQ Recipes: Barbecue sauces and dry rub recipes for bbq ribs, bbq pork shoulder, bbq pork chops, bbq chicken breast, bbq chicken drumsticks, and bbq steak Meat Recipes and Outdoor Cooking Box Set (5 in 1): Over 200 Smoking Meat, Slow Cooker Beef, Dutch Oven, Foil Packet and Jerky Recipes for True Meat Lovers (Smoker Recipes & Jerky) Easy Chicken Recipes Cookbook: Top 50 Mouth-Watering, Easy to Make Recipes Including Grilled Chicken Recipes, Baked Chicken Recipes, Chicken Soup Recipes, Chicken Thigh Recipes, and Many More! Project Smoke: Seven Steps to Smoked Food Nirvana, Plus 100 Irresistible Recipes from Classic (Slam-Dunk Brisket) to Adventurous (Smoked Bacon-Bourbon Apple Crisp) Chicken wings: 64 Simple and Delicious Chicken wing Recipes (chicken wings, chicken wing recipes, chicken wing cookbook, chicken wing recipe book) Chicken Coops: The Essential Chicken Coops Guide: A Step-By-Step Guide to Planning and Building Your Own Chicken Coop (Chicken Coops For Dummies, Chicken Coop Plans, How to Build a Chicken Coop) Smoking: Stop Smoking for Life! - The Easiest Way to Finally Quit Smoking: Stop Smoking, Quit Smoking (Addictions, Addiction Recovery, Quit Smoking, Cigarettes, Tobacco) 50 Dry Rubs for Pork Tenderloin: BBQ Pork Tenderloin Recipes, Pork Tenderloin Oven Seasoning, Crock Pot Marinade Mock Meat: 50 Vegan Meat Substitute Recipes to Soothe the Carnivores Within & Around You - Mock Chicken, Mock Beef, Mock Pork, Mock Fish, and More! (Veganized Recipes Book 6) Smoking Meat Cookbook: 25 Delicious Recipes For The Best Barbecue You Ever Had (Rory's Meat Kitchen) Stop Smoking: Stop Smoking Fast: 15 Steps to Stop Smoking: A Proven Step-by-Step Guide to Naturally Quit Smoking Cigarettes for Life (Quit Smoking Method) Chicken Coop Building: The Complete Beginners Guide To Chicken Coop Building - Discover Amazing Plan To Building The Perfect Chicken Coop! (Chicken Coops ... Coop Plans, How To Build A Chicken Coop) Stop Smoking: Now!! Stop Smoking the Easy Way!: Bonus Chapter on the electronic cigarette! (Quit Smoking, Stop Smoking, Blood Pressure, Heart Disease, Lung Cancer, Smoking, Stop) The Bradley Smoker Cookbook: Tips, Tricks, and Recipes from Bradley Smoker's Pro Staff Quit Smoking: Stop Smoking Now Quickly And Easily- The Best All Natural And Modern Methods To Quit Smoking (Quit Smoking Now Quickly & Easily So You Can ... & Defeat Nicotine Addiction Once & For All) Cold Night Warm Belly: 35 Chicken, Beef, and Pork Slow Cooker Recipes For the Meat Lover (Cold Night Warm Belly Slow Cooker Recipes) Chicken Coop Building: Step by Step Guide for Beginners (Chicken Coop Building, Backyard Chickens, Chicken Coop Plans, Building Chicken Coops)

[Dmca](#)