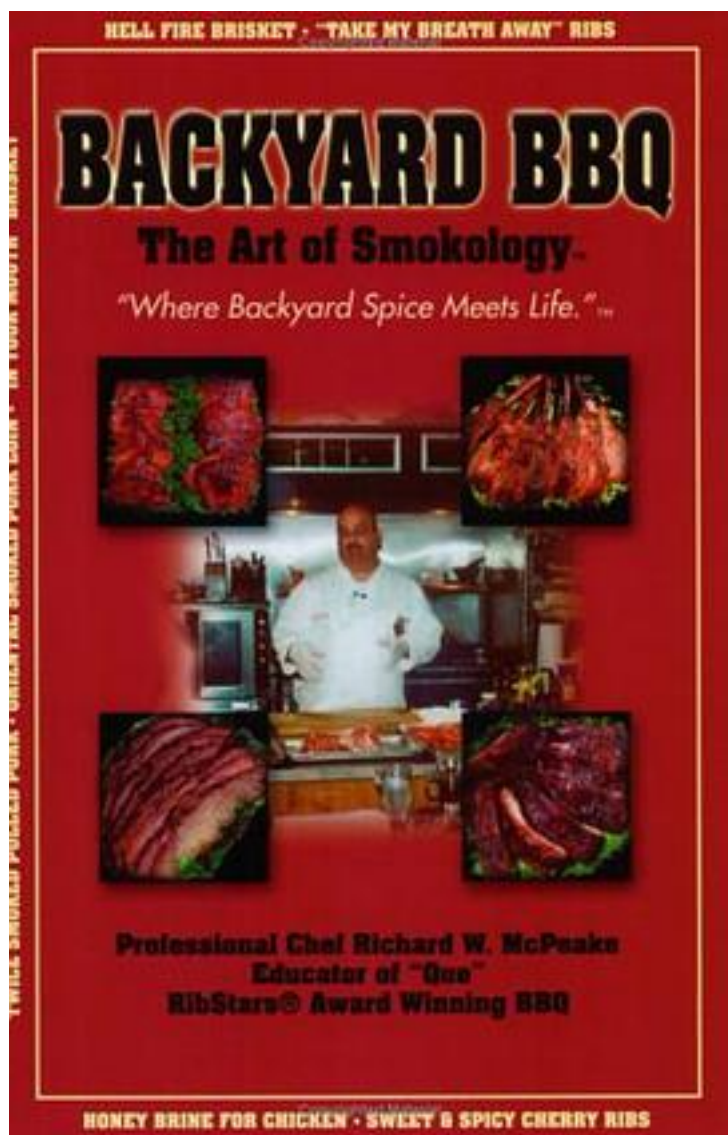


Backyard BBQ



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著者:Richard W. McPeake

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This book covers all the barbecue basics of Backyard Smoking, as taught in Chef McPeake's barbecue classes. Hence the name: The Art of Smokology. From starting your fire, to buying, selecting, trimming and smoking meats. Also chapters covering terms, rub making, sauce making, brining and the proper procedures for smoking seafood.

Plus some of his favorite recipes like:

"Hell Fire" Brisket , Sweet & Spicy Cherry Ribs, Duck Pastrami, Oriental Smoked Porkloin, Twice Smoked Pulled Pork, "Take Your Breath" BBQ Sauce, Passion BBQ Sauce, Mustard & Pepper Spiced Beef Tenderloin, Honey Maple Brine for Salmon, Honey Marinated Lobster Tails, Coconut Curried Scallops, Margarita Mop for Chicken, Nawlins' Butter Mop, Warm Jalapeno Corn Relish, Gazpacho Salsa, "Zesty" Backyard Baked Beans, Wisconsin Cheddar Potato Salad, Jambalaya Riceand much more!

No stone is left unturned in this book

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