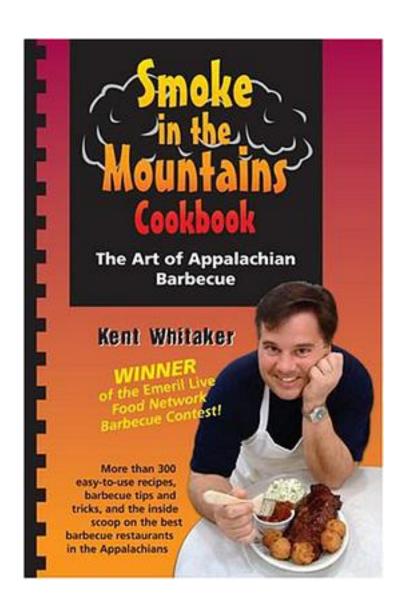
## Smoke in the Mountains Cookbook



## Smoke in the Mountains Cookbook\_下载链接1\_

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Fire up the grill Smoke in the Mountains The Art of Appalachian Barbecue features more than 300 easy-to-use recipes collected from Kent "The Deck Chef" Whitaker's travels through the Appalachian region. Barbecue favorites include beef, poultry, pork, fish, and unusual entrees like barbecued bologna and barbecued wild boar, as well as appetizing dips and salsas, tasty breads, complimentary side dishes, all-important sauces, marinades, and rubs, and the perfect endingdesserts. You'll learn to barbecue like a pro with tips and tricks from chefs and pit masters including the difference between barbecuing, grilling, smoking, pit cooking, frying, broiling, and searing; the meaning of common barbecue terms; what kinds of wood to use; and what kind of tools you need. Barbecue restaurant highlights, a bit of barbecue history, a fun food history describing the origins of popular foods like cole slaw and beef jerky, as well as food safety tips, round out all you need to know about barbec

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