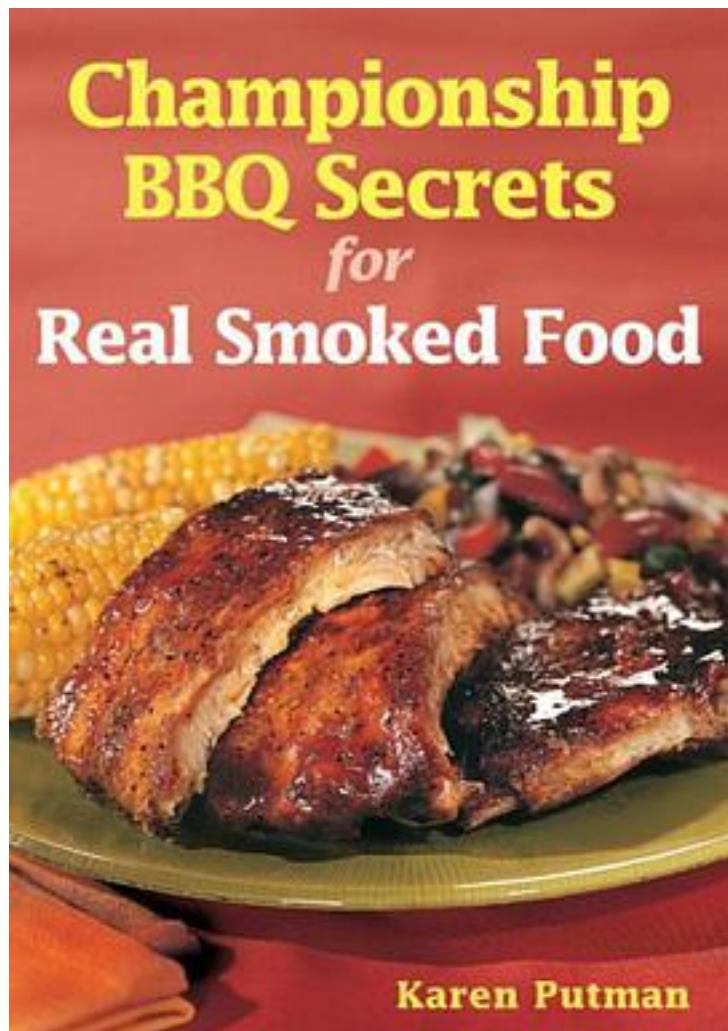


# Championship BBQ Secrets for Real Smoked Food



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出版者:Firefly Books Ltd

出版时间:2006-4

装帧:Pap

isbn:9780778801306

This is a comprehensive guide to the art of slow smoking that will appeal to both the

novice and more experienced barbecuer. All the recipes reflect the rich diversity of foods available today and show how to smoke anything from fruit, nuts and cheese to ribs, brisket and fish. Because smoking is a multi-faceted technique that takes longer to learn than simple grilling, there is extensive information on: how to use any type of equipment as a smoker, (whether you have a simple kettle grill, a more elaborate smoker, or a cold smoker); the different types of woods and how and why they are used; how to build an indirect fire by using different types of woods; smoking and "doneness" charts, timetables for various foods etc.; preparing food for the smoker; The Seven Sins of Smoking; and a comprehensive range of brines, marinades, rubs, slathers, bastes, glazes and sauces. 300 recipes organized by ingredient provide the inspiration for the ultimate smoked food: Flames Rib Rub; Blackberry Merlot Marinade; Simple Smoked Pork Tenderloin; Stuffed Smoked Tomatoes; Cold-Smoked Fruit Salsa; Apple-Smoked Salmon; Pecan-Smoked Apricot Chicken Wings; Smoked Steak with Beefy Barbecue Mop. This is a delicious way to add flavour to foods for barbecuing and grilling...

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