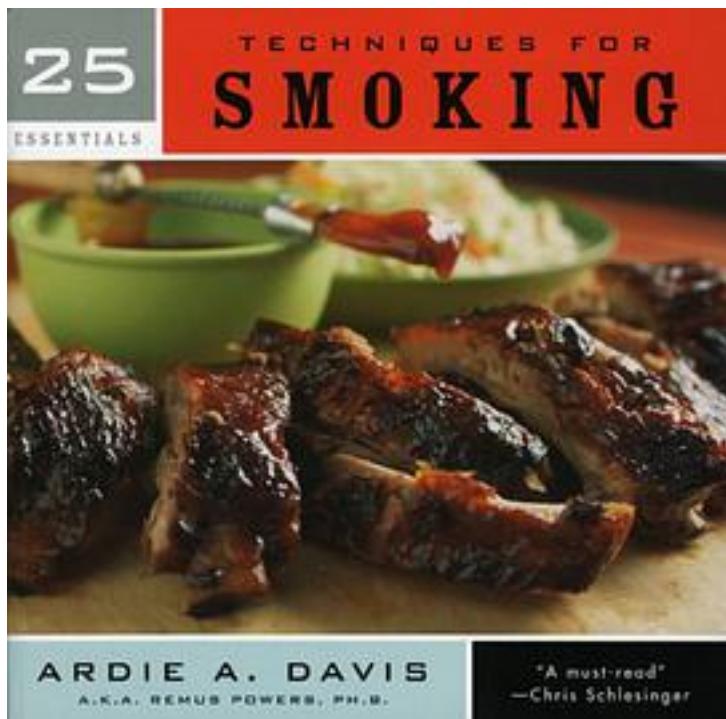


# 25 Essentials



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著者:Davis, Ardie

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Smoking is a classic method of cooking with fire, but how many home cooks can confidently say they really know the basics of preparing great smoked food? Overstuffed tomes full of exotic recipes for smoked food abound, but where can the would-be smoker turn for simple, easy-to-access information on the subject? In 25 Essentials: Techniques for Smoking, barbecue expert Ardie A. Davis makes it easy and fun to learn techniques such as smoke baking, smoke roasting, rotisserie smoking, spray basting, brining, and mopping, with recipes featuring favorite smoked foods like brisket, fish, pork shoulder, and turkey. Davis, who cooks and competes under the 'cue moniker Remus Powers, offers simple and delicious recipes such as Braggin' Rights

Brisket, Smoked Stuffed Chile Poppers, Classic Barbecued Spareribs, and Alder-Smoked Salmon Fillet, each accompanied by a mouthwatering color photo. With a lay-flat spiral binding for easy use next to the grill or smoker, the book also offers a concise but thorough introduction covering all the basics of fire building, equipment, and ingredients. With Ardie Davis as their guide, anyone can master the art of perfectly smoked food. Simple, short, and sweet, this book is truly an essential for anyone who seeks to become a confident backyard chef.

作者介绍:

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