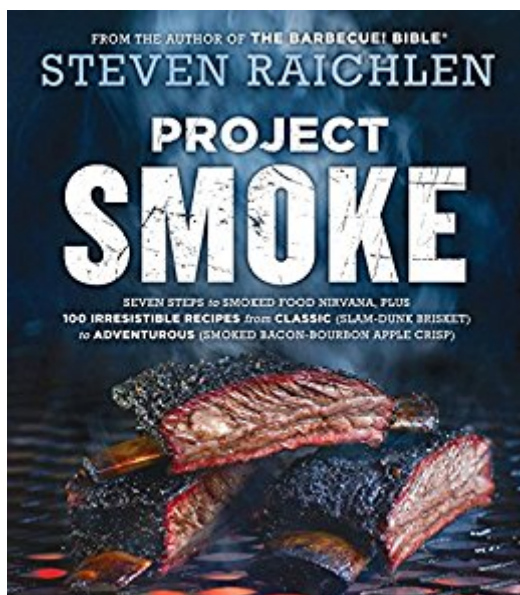


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# Project Smoke: Seven Steps To Smoked Food Nirvana, Plus 100 Irresistible Recipes From Classic (Slam-Dunk Brisket) To Adventurous (Smoked Bacon-Bourbon Apple Crisp)



## Synopsis

From America's "master griller" (Esquire), a step-by-step guide to cold-smoking, hot-smoking, and smoke-roasting, and a collection of 100 innovative recipes for smoking every kind of food, from starters to desserts. Smoke is the soul of barbecue, the alchemy that happens when burning wood infuses its magical flavors into food. Project Smoke tells you how to make the alchemy happen, with Raichlen's seven steps to smoking nirvana; an in-depth description of the various smokers; the essential brines, rubs, marinades, and barbecue sauces; and a complete guide to fuel, including how each type of wood subtly seasons a dish. Then the recipes for 100 enticing, succulent, boldly-flavored smoked dishes, including Bacon-Crab Poppers, Cherry-Glazed Baby Back Ribs, Slam-Dunk Brisket, Jamaican Jerk Chicken—even Smoked Chocolate Bread Pudding. Illustrated throughout with full-color photographs, it's a book that inspires hunger at every glance, and satisfies with every recipe tried.

## Book Information

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## Customer Reviews

Fantastic book, all you need to get started and perfect your smoking. This and Franklin Barbecue: A Meat-Smoking Manifesto should be all you need to smoke anything you can think of and do it

well.PS: Unlike some self-loving "I am the best, buy my books because they tell you how good I am" super BBQ champions, these two authors provide complete recipes and techniques that actually work and produce amazing results.Best of luck with your smoking.

Mouthwatering. I can't wait to try all the recipes. From choosing a smoker to the difference in woods, and recipes from ribs to drinks. Whats better than a hay smoked cheese burger with a smoked bacon bourbon on the rocks, followed by a smoked apple crisp??!? Perfect for the novice, and great recipes and ideas for any skill level.

Everything we need or want to know about "smoking" food - any food - on the smoker (rather than barbecuing ... Lots of great recipes, tips and tidbits from the Master Smoker himself! My husband and I are making "smoking" our new hobby for our retirement.

I am new to smoking and this cook book helped me smoke my first brisket. I am going to try ribs soon following the recipe in the book.

If your the BBQ master this sauce book is what you need.

I highly recommend this book, whether you are new to smoking or have been at it for a while. Due to where I live I need to use an electric smoker, and all of the recipes I have tried so far have worked great and translate well to electric. The smoked deviled egg recipe is fantastic. I have been wanting to make smoked deviled eggs for a long time but couldn't think of a way to make it worth without overlooking the egg, and this book has the perfect solution. The brisket and pulled pork recipes are also solid. So many recipes to choose from, and they range from basic to very creative. I highly recommend this book!

LOVE this cookbook. The photography is beautiful and the recipes that we have tried, have been delicious. We have a new smoker and are still learning the fine art of smoking; this book will be a tremendous help. We made the smoked Camembert on a cedar plank - fantastic. We also did the salmon, and most recently, the tri-tip. All delicious.

The author covers equipment, techniques and food in an easy to read manner. He clears up a lot of misconceptions.

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