



Eleven Ways to Smoke Your Meat: Tips How You Can Make Tasty, Mouth-Watering Smoked Meat Recipes (Barbecue & Curing)

Ronald Austin

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Right now, you probably are thinking about how wondrous a meal of smoked meats and the attendant side dishes might taste. You may even have purchased all the meats already, and have them basting and marinating in those magnificent barbecue sauces, or under the influence of your own select choice of rubs and herbs. This book will outline the key ways to make the most of your carnivorous choices, from Beef to bison, Ostrich to game hen, from pork to venison. If you are looking for a guide that will outline the basics, this is the book for you. If you are a veteran already but are looking for ways to explore cooking and preparing, this is just what you have been looking for. Even if all you are looking for is something to make for dinner tonight, go ahead and get this book. You will be glad you did.

Here is a preview of what you will learn from this book:

- Origins of barbecuing
- How smoking a cut of meat is different from other preparation methods.
- Benefits of preparing your meals through smoking the meats.
- The wonders of aromatic woods used in the smoking process
- And Much More So take advantage of our Smoked Meats guide. Create meals that will appeal, and give your family the kinds of wonderful meals you never thought you could make on your own. It will not only make your everyday life better, it will make you better. Don't wait another minute. Learn how the Smoking process enhances the flavor, tenderness, and texture of the meals you already enjoy.

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