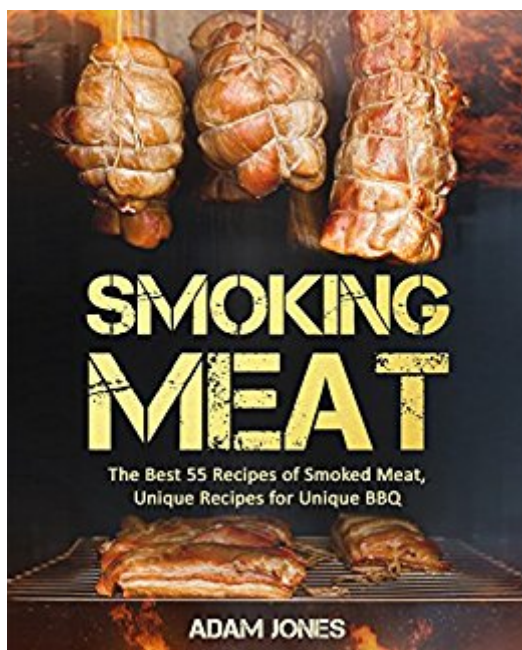


The book was found

Smoking Meat: The Best 55 Recipes Of Smoked Meat, Unique Recipes For Unique BBQ: Bundle: Smoking Fish Vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2



Synopsis

Bundle! Top 55 Delicious Recipes of Smoked Food!Book1 Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat CookbookÂ Book2Â Smoking Fish vs Meat: The Best Recipes Of Smoked FoodSmoking meat is a primitive way to preserve your meat that dates back to the earliest of times. Some say the method started by smoking the meats just to keep the flyâ™s away, however soon realized that it does indeed preserve the food for longer strands of time. There are several ways to smoke your meat but in all actuality its all the same concept.Â What you will find in this book:Best recipes of smoked porkBest recipes of smoked lambBest recipes of smoked beefBest recipes of smoked turkeyBest recipes of smoked fishBest recipes of smoked chickenBest recipes of smoked rabbitEach recipe contains nutritional value (Estimated Amount Per Serving)Smoking is something has withstood the test of time, it will continue to stand the test of time for years to come. Not only is it a method to preserve your catch or kill, but itâ™s also one of if not the best-tasting food there is.Please share any smoked recipes you may have with us, we are eager to learn new ways to smoke our meat.

Book Information

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Customer Reviews

Great Smoking Meat recipe book. Directions are very clear and easy to follow. Contain good pictures of smoking meat, so it's easier to understand what you will have at the end. This book will help you discover everything you want to know about meat recipes, both for beginners and professionals. Thank you Adam Jones, worth recommending.

Great book full of interesting recipes. It definitely taught me quite a few tricks. It's well written and includes everything you need to know about meat. Recommended.

I love meat and cook it in all possible ways. When I bought this book I wanted to enlarge my personal book of recipes and discover new ways of doing something delicious. This book gave a ton of ideas which I am willing to try. The author is great in what he is doing and I look forward to see more meat recipes in his future books

This book is a pretty useful guide when it comes to preparing meat, especially this kind of meat. It offers many delicious recipes and great advice. A book for all meat lovers. Loved it!

Lot of good recipes in this book and smoking ideas. I think it is worth the price

This is an awesome book on cooking smoking meat. It describes numerous recipes that can be cooked very easily. Go for the book straightway.

most information I already knew

Awesome Smoking Meat formula book. Bearings are clear and simple to take after. Contain great pictures of smoking meat, so it's less demanding to comprehend what you will have toward the end. This book will enable you to find all that you need to think about meat formulas, both for learners and experts. Much obliged to you Adam Jones, worth recommending.

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Smoking Fish vs Meat: The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes

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