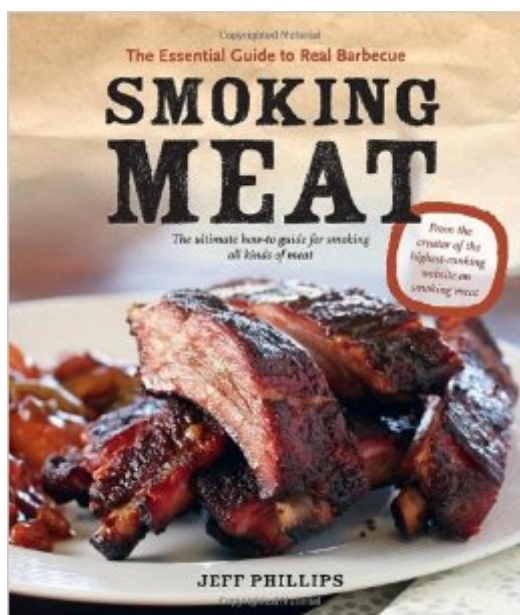


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# Smoking Meat: The Essential Guide To Real Barbecue



## Synopsis

The ultimate how-to guide for smoking all kinds of meat, poultry and fish. From the creator of the world's highest-ranking website on smoking meat, comes this guide to mastering the 'low and slow' art of smoking meat, poultry and fish at home. *Smoking Meat* takes home smokers new and experienced step by step through the basic and finer points of 'smokeology' -- how to choose a smoker among the various models available, how to set up and modify a smoker (whether charcoal, gas or electric), which wood to use, how to build and maintain a fire, what tools, equipment and supplies to buy, and how to stock a smoking-meat pantry. Star smoker Jeff Phillips covers every step -- brining (hot and cold), injecting, marinating, mopping, using foil and pans, crisping, how to butcher meat and poultry, making sauces and rubs, including his essential 'mop water', keeping food safe at home and while traveling, and much more. The smoking recipes for the stars of the dish -- beef, pork, poultry, fish -- include Smoked Chicken Quarters, Al's 3-2-1 Asian Ribs, Pan-smoked Brisket (pulled pork), Cherry-smoked Prime Rib, Smoked Hot Wings, Smoked Whole Turkey, Cajun-smoked Frog Legs, Smoked Mahi-Mahi, Whole Trout, and Smoked Salmon, and other choices for all food tastes. The wide range of delicious recipes includes: classic barbecue favorites, such as chicken, ribs and brisket sauces, rubs and brine that kick up flavor and tenderness specialty dishes, such as duck, meatloaf and fatties (rolled up ground meats and fillings wrapped in bacon) side dishes, such as cheesy taters, fire corn, baked beans, succotash, garlic mashed potatoes, cheese-stuffed jalapenos. *Smoking Meat* truly is the essential guide to making real barbecue at home. Home cooks will discover that it is the only guide they will ever need. It has detailed guidance gained over years of experience, clear instructions and advice on equipment and methods, step-by-step directions for every recipe, and a fabulous variety of mouth-watering spicy and mild dishes to suit all tastes.

## Book Information

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## Customer Reviews

Jeff Phillips is the creator of the website [www.smoking-meat.com](http://www.smoking-meat.com). Born in North Carolina and raised on southern cooking, Jeff started practicing the art of smoking while still a teenager. He lives in Sapulpa, Oklahoma.

Just a few years after I was married, I was given a small Brinkmann smoker-the one that looks like R2-D2-and I set out to learn how to use it. I was determined to make the most of that smoker no matter how many folks told me that it was cheap and hard to use. This sparked in me a love for the taste of smoked meats and a passion for the tools and techniques you need to produce them . . . I will equip you with the basic knowledge you need to produce succulent slow smoked food right in your very own backyard- food that will make you a legend in your neighbourhood and maybe even your town.

I have looked at and purchased several books on this topic, and this one is the best. It is concise, gives you a bunch of recipes and guidelines along with a wealth of information and tips on "smokeology". I have followed the recipes several times and have not been disappointed yet. I think this book is a must-have for anyone who is smoking meat in whatever kind of smoker you have. You must also check his website as it is a great daily reference for smokers, smoking meats, and tools that you can use to help the finished product!Check out his website here: [...]

Purchased a smoker along with this Kindle book. The book is excellent. Following Jeff's instructions has produced the best testing ribs and shoulders.

I purchased this book as a gift for my dad on the recommendation of a friend. My dad and friend have used this cookbook for making multiple different dishes all with excellent results. The pulled pork, smoked salmon...nothing has turned out less than excellent. I highly recommend this cookbook as a go to reference for smoking meat. I wouldn't say my dad is skilled at cooking or grilling, but everything he makes with this cookbook has turned out well and I believe he has used it

about weekly over the past year.

The binding of this book is fantastic, it lays open when on the countertop so you can read the recipes hands free. Many good recipes inside and the many photos encourage one to smoke meats, veggies and more. I highly recommend.

One of the best cookbooks we've purchased. The temps are spot on and the flavors are great. We are using an electric smoker and have taken a liking to using cherry wood. Turkeys, salmon, and chickens have been incredible using these methods. If you pay attention to one part of the book..... Pay attention to the brining part. Brining is awesome with smoking. Don't believe me, try it once with and then once without and you will agree. I've grilled for years and this book helped me make our meals even better. Totally recommended.

I chose this book because of the positive reviews it was getting. I am very new to the world of smokers and hadn't the slightest clue where to start. Now 3 times in on using my brand new Back Woods charcoal smoker, this book has no doubt been an asset in providing some very sound advice and technique. There are a respectable number of suggested recipes to choose from with most cuts of meat and some other bonus material. Some good core rubs and sauces to work with also. From a beginners standpoint, this book is awesome and has already helped produce some great barbeque results. If you are after competition level material with some more intricate recipes and trade secrets, this book may be limiting. But after all a true chef isn't afraid to experiment with their own ideas. I would definitely recommend this book to those who have less to no experience with smokers. I am sure there are better finds out there for recipes.

I bought it for my Husband and he uses it all the time!!

A very good source of information, and a good reference guide. Covers the various smoker types, the procedure for seasoning (prepping) the unit. The author goes into detail as to why this step is necessary. Covers recipes for different meats and desserts (!), and includes charts showing cooking times and the required internal temperatures so the user knows when it's done. Covers necessary and useful equipment and supplies. It's a very good reference for getting started so that you'll know what you're doing.

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