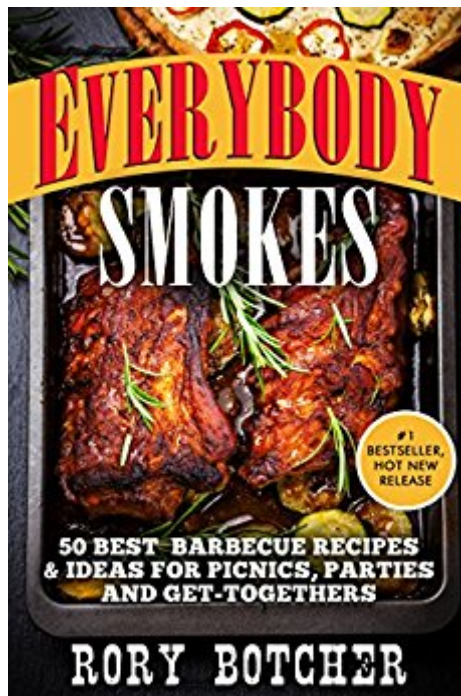


The book was found

Everybody Smokes: 50 Best Barbecue Recipes & Ideas For Picnics, Parties And Get-Togethers (Rory's Meat Kitchen)



Synopsis

SPECIAL DISCOUNT PRICING: \$2.99! Regularly priced: \$4.99 \$5.99. Get this Amazing #1 Best-Seller - Great Deal! You can read on your PC, Mac, smart phone, tablet or Kindle device. **Smoking Meat & Jerky Recipes** Smoking meat is a super ancient and really popular method of preparing red meat or fish. The technique used helps to keep these protein-packed foods, that would otherwise spoil, preserved. Smoking meat gives you the ability to store it at room temperature because the smoke contains these chemical compounds that halt the growth of bad bacteria. Smoking is an art, not a science, and I'm going to show you how super easy it can be. Everything you need to know about smoking meat is packed neatly inside my smoking meat recipe book. Today, when you grab your own copy of my book, you are going to get access to my most cherished jerky recipes. I was kinda hesitant sharing them. I don't know why. I guess they just really grew on me and I sort of, somehow, became attached to them. **Scroll Up, Buy Now & Start Smoking. You're Gonna Absolutely Love These Smoking Meat & Jerky Recipes.** This book is great for those:- Who love smoking meat & jerky but don't know where to get started- Who have never heard about smoking meat but want to learn more- Smoking meat Veterans who just want to add more delicious recipes to their arsenal **So Next Time You Have a Party or a Get Together...Be sure to grab one of my favorite 25 smokin delicious recipes, blow the minds of your guests and keep them coming for more.** Some of the recipes that you'll find in this book are:- Seriously Smoked Brisket- Breath-Taking Barbecue Pork Shoulder- Chili-Smoked Chicken- Super Smoked Pork- Ultimate Smoked Pork Shoulder- Championship Pork Butt- Smoked Chicken with Fresh Herb Marinade- Sweet Smoked Pork Ribs- Smoked Redfish- Wild Smoked Turkey And these are just a few that are included in this fantastic smoking meat recipe book. **Simply Click on "Buy now with 1-Click" • And Start Your Journey Towards The World Of Smoking Meat Today!** I look forward to getting you started on some of my most favorite recipes that I've ever shared. Trust me, it's worth it! **Today For Only \$4.99 \$2.99. Scroll Up And Start Enjoying This Amazing Deal Instantly**

Book Information

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Customer Reviews

Very detailed and easy to use this cookbook. All the recipes have pictures so you know what your dish should look like. Most of the recipes have less than 5 steps, and they are easy to follow. Also, the instructions are very detailed, leaving little room for error. Most of the ingredients are fairly common and easy to find. A good collection of recipes for a variety of BBQ techniques and foods, including chicken, pork, beef and veggies. I recommend it to anybody wanting to spice things up.â

All you need to know about smoking meat you will find in this book. Smoking it has been brought to the level of art, and with this book, anyone can become a true master of smoking. Each recipe is accompanied by pictures, and all the recipes are easy to follow. My husband has prepared several meals according to recipes from this book, and we are delighted. For this reason I want recommend this book to everyone.

I purchased a bbq grill/smoker, a couple years ago. Usually only grill chicken and veggies, not much variety. This book changes all that. It contains a wide variety of recipes. Grilled and smoked meats. Veggies and other sides. Techniques from popular cities that are famous for bbq. Included are recipes for sauces and rubs. Shows how to enhance flavor by using woods that create awesome bbq. I certainly will be putting this book to good use. I received this e-book, free, for my honest and unbiased opinion.

This is an interesting read the book is well written and recipes are easy to understand. this book have all fifty recipes are awesome. I ever make these recipes at my home and my family members are highly satisfied with this thanks.

Current and necessary book, especially now on the eve of the upcoming barbecue season. Quite good recipes, and most importantly easy to prepare, which by virtue of even me. Thanks to the author for fresh ideas and goodies.

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