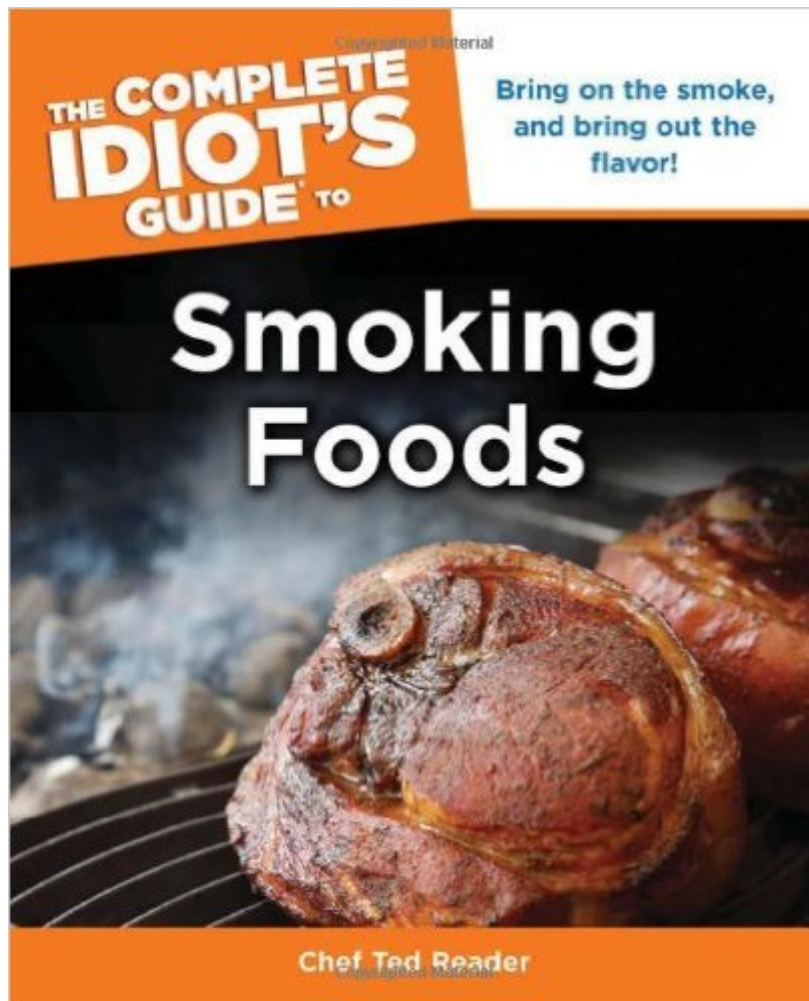


The book was found

The Complete Idiot's Guide To Smoking Foods (Complete Idiot's Guides (Lifestyle Paperback))



Synopsis

• Over 100 recipes for smoking all types of food, as well as for rubs and sauces, and more
• Features expert tips for smoking success, including common smoking mistakes

Book Information

Series: Complete Idiot's Guides (Lifestyle Paperback)

Paperback: 320 pages

Publisher: ALPHA; Complete Idiot's Gui edition (April 3, 2012)

Language: English

ISBN-10: 1615641556

ISBN-13: 978-1615641550

Product Dimensions: 7.4 x 0.7 x 9.1 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (182 customer reviews)

Best Sellers Rank: #59,429 in Books (See Top 100 in Books) #63 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #619 inÂ Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

Very helpful for a beginner smoker. We have a Masterbuilt smoker bought from Sam's Club. It didn't come with any directions at all. This book has been very helpful with getting us started with the basics.

I bought this book and three others to help me understand the process using my new Kamado smoker/grill. All have their points, but I find this is my main reference about wood mix, time, and temperature. The recipes are very detailed and easy to follow, not to mention delicious so far.

If you have ever thought about smoking foods, or have had your mouth watering smelling the smoking foods that your neighbor has been making, this is the book for you. It brings you step-by-step on your way toward becoming a master of smoking different kinds of foods. What I loved about this book was how easy it was to follow as it was through the easy steps that anyone can find themselves smoking foods and making them taste just amazing. The series of books that this is in is great for making the complex so much simpler, and I for one have to say thank you for that to not only the author of this book, but also to the founder of the series!

A few weeks ago we purchased a new grill that came with a smoker by Smoke Hollow. The Complete Idiot's Guide to Smoking Foods arrived at the perfect time to try out the smoker portion of the grill and to test drive Chef Ted Reader's recipes. My spouse experimented with the Mediterranean Spice Rub recipe on Sunday from this book on our steaks and smoked them with maple wood. Yum! This recipe is quite versatile; use on meats as a rub or paste, or even add with oil and vinegar to make a dressing for salad. A personal favorite in this book was the wood flavoring guide. Ted does a great job explaining what woods you should pair with certain meats and seafood. The timing guidelines for brining, marinading, and curing meats was an invaluable resource. There is also an explanation of where different cuts come from the animal and summary of how to be prepare them included at the beginning of each chapter. It reminded me a bit of the original Betty Crocker cookbooks, but otherwise hard to find these details and explanation of uses in most cookbooks. Overall, The Complete Idiot's Guide to Smoking Foods is a wonderful resource and very user friendly for the beginner to even someone quite experienced with smoking. We can't wait to try out more of Ted's recipes and tips as the summer progresses. I received a copy of this book to review on my blog, Central Minnesota Mom.

This book is a good primer for the beginner. It contains a decent overview of smoking, using different types of smokers, and basic smoking recipes. It is not for people already familiar with smoking as it does not cover advanced techniques or recipes. It's pretty good if you're just starting out, although much of the basic information about smoking is readily available on the internet for free.

I am a beginning meat-smoker. I learned tons from this book. After working my way through several sections, I discovered that I have a great guide for a hobby that I hope will last a lifetime.

This book was a very good book for the novice "smoker". I would recommend it. My only criticism was that I was looking for cooking times and it didn't have a lot of information on that.

I wanted a book that went into detail on smoking and curing meats. I chose this book over others because I LOVED the book 'The Complete Idiot's Guide to Sausage Making'. Of several sausage making books that I have, it is my go-to book. Recipes and information is spot on and provides chapters of very useful information. This book on the other hand, is almost completely useless.

Unless you've just landed from another planet and never heard of a smoker, then this book is probably not for you. I really wanted to like this book but I expected useful information that would help me achieve better results with my smoker. This book read almost like a children's book..... Some smokers use charcoal. Some smokers use gas. Be sure to follow your manufacturer's direction. Seriously.... I gave it two stars because it does have a lot of recipes in it and they may be good (have not tried them) but I wasn't looking for a recipe book. For example, I usually smoke a turkey for Christmas. Was hoping to get some good info on smoking poultry but almost no usable info. There was a recipe for smoked turkey drumsticks, but that's about it. Instead of techniques for smoking different types of food, it is mostly recipes. Everything else was basically explaining what a smoker is and saying stuff like - some prefer this, and some prefer that. No reasons why one method may be better than another. For example - names all of the hard woods used for smoking, but basically just tells what they are and says some prefer apple wood... Some prefer hickory. This book is truly geared towards idiots.

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