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Smoking Fish Vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes, Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes Of Smoked Fish]



Synopsis

FISH vs Meat! Choose the best for you! Fish or Meat or BOTH! Most delicious recipes from both worlds!

Book 1 Smoking meat or making BBQ is not only a means of cooking but for some individuals and classy enthusiasts, this is a form of Art! Or dare I say a form of lifestyle! Smoking 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 flyTMs 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. 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 itTMs also one of if not the best-tasting food there is. In this book, you will find the best seafood and fish recipes against meat recipes. The choice before you!

Book Information

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Outdoor Cooking

Customer Reviews

I was looking for the present to my husband, something practical for him and something that all family can enjoy it. My husband loves cooking, so I was looking for some recipes book. When I found this book, I realized that it is the best present not only to him but for all of us. The book begins with explanations about different types of smoking, continues with comparison of an existed types of smokers, woods, and charcoal and finally presents a large list of different recipes for smoked meat and fish. Each recipe comes with a detailed explanation including nutrition values and nice pictures.

The only book which finally has BOTH fish and meat recipes. I tried several fish ones and they are simply great. The author not only gives you recipes for fish steaks or similar but also for sandwiches, fish salads etc. Loved it.

good cookbook for what else fish and meat

OK nothing more

I was searching for the present to my better half, something down to earth for him and something that all family can appreciate it. My better half cherishes cooking, so I was searching for a few formulas book. When I discovered this book, I understood that it is the best present to him as well as for every one of us. The book starts with clarifications about various sorts of smoking, proceeds with correlation of an existed sorts of smokers, woods, and charcoal lastly exhibits a substantial rundown of various formulas for smoked meat and fish. Every formula accompanies an itemized clarification including sustenance esteems and pleasant pictures.

Great for parties or reunions, you can cook for your guests a delicious fish or meat meal; this book contains plenty of recipes where you will be able to prepare fish, meat, seafood, and even some barbeque sauces! If you really want your party to stand out, you really need to follow these recipes!

Well, I like this book! I got this to give to my husband when he bought his first smoker. He read through it and learned a lot of basic information on smoking food. I enjoyed looking at the recipes as well. We tried to cook smoked fish as what we learned from this book and we liked it a lot. It's really a great starting point. I would recommend this book to everyone!

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