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Is there a best cookbook for learning how to smoke meat

We love barbecued meats, the ribs, the briskets, poultry and on and on. So I finally bought a smoker, an 18" propane fired Smoke Vault, and socked in a collection of wood chunks to flavor the meat with. Yesterday on my first try I used Meathead's (amazingribs.com) recipes to do a rack of baby backs and a whole chicken, and they were good.

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The Complete Meat Smoking Temperature and Flavor Guide

Meat Smoking Guide. Jack Daniel s Strong Made from Jack Daniel s barrels. Pecan Mild Sweet and mild. Walnut Strong Bitter, heavy smoke. CAUTION: Do not smoke meat with Cedar, Cyprus, Elm, Eucalyplus, Fir, Liquid Amber, Pine, Redwood, Sassafras, Spruce or Sycamore. You Will Get Sick!

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Smoking Meat The Essential Guide to Real Barbecue by Jeff

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.

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Smoking Meat: The Essential Guide to Real Barbecue In Jeff Philips Smoking Meat book, you ll find all kinds of tips and recipes that Jeff has developed and compile from his own experiences with smoking meat.

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Alder A sweet, musky smoke that is the traditional wood of the Northwest. Good with fish, pork, poultry, and light-meat game birds. Traditionally used in the pacific Northwest to smoke Salmon. Almond A nutty and sweet smoke flavor, light ash.

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The Smoker Cooking Guide: Tips on Smoking Food and Using Smokers, With Recipes Galore! I Want To Know How To Smoke Meat Like That! Whether you're new at smoker cooking or have been smoking foods for years, you've come to the right place.

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