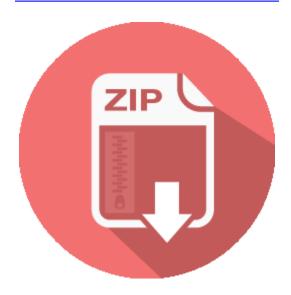
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Is there a best cookbook for learning how to smoke meat

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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