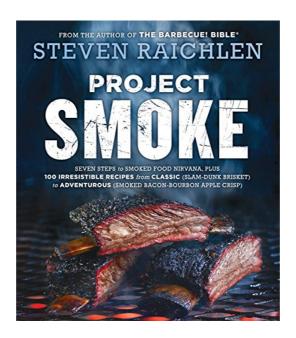
[Download] Project Smoke





From America's "master griller" (Esquire), a step-by-step guide to cold-smoking, hot-smoking, and smoke-roasting, and a collection of 100 innovative recipes for smoking every kind of food, from starters to desserts. Smoke is the soul of barbecue, the alchemy that happens when burning wood infuses its magical flavors into food. Project Smoke tells you how to make the alchemy happen, with Raichlen's seven steps to smoking nirvana; an in-depth description of the various smokers; the essential brines, rubs, marinades, and barbecue sauces; and a complete guide to fuel, including how each type of wood subtly seasons a dish. Then the recipes for 100 enticing, succulent, boldly-flavored smoked dishes, including Bacon-Crab Poppers, Cherry-Glazed Baby Back Ribs, Slam-Dunk Brisket, Jamaican Jerk Chicken—even Smoked Chocolate Bread Pudding. Illustrated throughout with full-color photographs, it's a book that inspires hunger at every glance, and satisfies with every recipe tried.

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