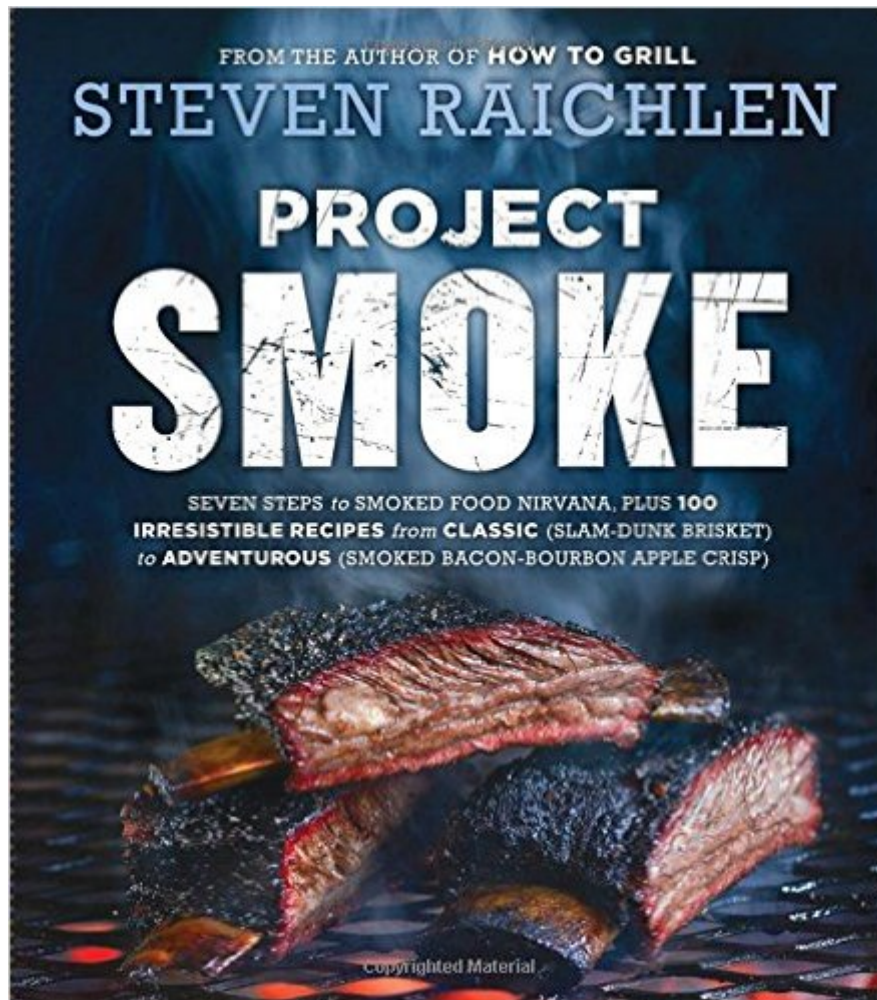


The book was found

Project Smoke



Synopsis

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.

Book Information

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Average Customer Review: 4.8 out of 5 stars See all reviews (161 customer reviews)

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Customer Reviews

Fantastic book, all you need to get started and perfect your smoking. This and Franklin Barbecue: A Meat-Smoking Manifesto should be all you need to smoke anything you can think of and do it well. PS: Unlike some self-loving "I am the best, buy my books because they tell you how good I am" super BBQ champions, these two authors provide complete recipes and techniques that actually work and produce amazing results. Best of luck with your smoking.

Really high quality pictures with easy to follow instructions. Made the Brisket today and it came out

amazing.

I read right through this book in two or three days. Raichlen's instructions and recipes are clearly set down and explained. This is a well written and indexed reference book on cooking with smoke. I'm looking forward to giving a few of the recipes a try, especially the recipes for home smoked pastrami, and bacon.

You will find the recipes in Project Smoke require only a few ingredients but will deliver a world of flavor. My fifteen year old daughter was able to follow the recipes then cook a whole meal for the family without any help from me at all. Out of the recipes she tried so far I would say we love the Smoked Bacon - Bourbon Apple Crisp , Bornholm Lax and the Barbecued Pork Belly. I think the Project Smoke cookbook is is a tasty distractions.

I am not gonna lie. I may have drooled at every recipe and picture in the Steven Raichlen's Project Smoke. Just looking at the cover alone, I can already imagine myself smelling and tasting that savory smokiness that we foodies love. So yes if there is a book worth drooling over, then this book is for you. Project Smoke or should I say the Bible of Smoke Foods is a crash course for anyone and beginners like myself. Did you know you can smoke a cheesecake, ice cream, mayonnaise and butter? Well I didn't. So if you are ready to learn on how to smoke up those delicious meats, seafoods, poultry and what not then be sure to fire up those smoke pits because Steven Raichlen will have us addicted to this savory smoking dishes. In this beautifully and detailed book, Raichlen has perfectly outline in precise detail information on what is needed for each dish whether you be smoking briskets, salmon, or a smoked chocolate bread pudding. Each recipe tells you step by step on how to smoke the dish and a little insider tip on how to make the dish stand out. So when I got the book, I immediately knew I wanted try smoking and so I decided to try Raichlen's smoked shrimp cocktail with chipotle-orange cocktail sauce. And let me tell you it was so easy to make and tasted like smoky heaven. While I was finding my smokey groove, I decided to test out Raichlen's method in infusing smoke into a cocktail. And let me just say that Mezcalini cocktail recipe is so addictive and refreshing and also who knew you could smoke your own ice cubes!! All there is left to say, go read this fun and creative cooking cookbook. I will be definitely using this book to master smoking more creative food, desserts, and cocktail recipes. This book has it all and like I said it's practically the Bible of Smoking.. So yes, if you are looking for an easy and helpful guide on how to smoke Project Smoke.

I highly recommend this book, whether you are new to smoking or have been at it for a while. Due to where I live I need to use an electric smoker, and all of the recipes I have tried so far have worked great and translate well to electric. The smoked deviled egg recipe is fantastic. I have been wanting to make smoked deviled eggs for a long time but couldn't think of a way to make it worth without overlooking the egg, and this book has the perfect solution. The brisket and pulled pork recipes are also solid. So many recipes to choose from, and they range from basic to very creative. I highly recommend this book!

If you are a serious smoke addict, this is a good reference...If you are a newbie, maybe not the reference you want to start with...Some of the recipes/guidelines are a little esoteric...I will adapt some of the suggestions for Big Green Egg application...

The look and feel is here, now we'll see how the recipes turn out. I own nearly all of Raichlen's books, this one is visually stunning. All of the photos are of high quality. He starts the book off with the basics so even a novice can get started. Different smokers, woods, and what are the pros and cons of each. I can't wait to get the fire started.

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