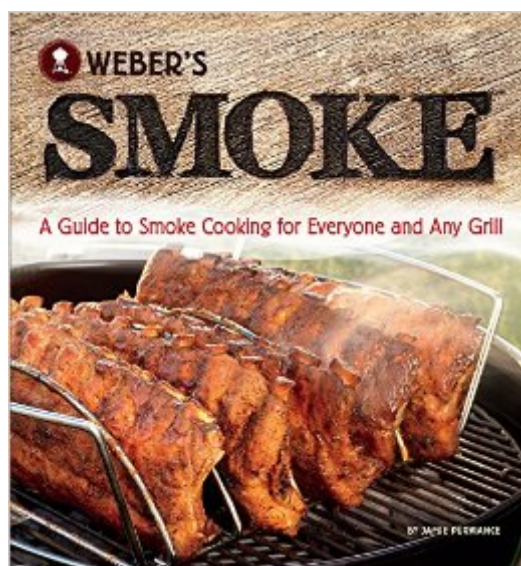


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# Weber's Smoke: A Guide To Smoke Cooking For Everyone And Any Grill



## Synopsis

If you can grill, you can smoke! Now you can add smoke flavor to almost any food on any grill. Weber's Smoke shows you how and inspires you with recipes that range from the classic (Best-on-the-Block Baby Back Ribs) to the ambitious (Smoked Duck and Cherry Sausages). And best of all, many of the recipes let you achieve mouthwatering smoke flavor in a matter of minutes-not hours. You'll learn: Basic and advanced smoke cooking methods for traditional smokers as well as standard backyard grills Over 85 exciting recipes such as Brined and Maple-Smoked Bacon and Cedar-Planked Brie with Cherry Chutney and Toasted Almonds Smoking woods' flavor characteristics and food pairing suggestions that complement each distinct type of wood Weber's Top Ten Smoking Tips for getting the best possible results on any grill

## Book Information

Paperback: 192 pages

Publisher: Houghton Mifflin Harcourt; First Edition edition (April 3, 2012)

Language: English

ISBN-10: 0376020679

ISBN-13: 978-0376020673

Product Dimensions: 9.2 x 0.6 x 10 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars See all reviews (260 customer reviews)

Best Sellers Rank: #24,038 in Books (See Top 100 in Books) #35 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

I have been cooking over fire for over 50 years, mostly using Weber grills and after market products, many of which I have reviewed here. The books by Jamie Purviance ( I believe that there are now nine) have been and are the basic "go to" resources when I need either a recipe or some grilling advice. I suspect that buying "another cook book" other than by Jamie would provoke a "domestic tsunami" but, as I write this, I see the SO eyeing the book, and I'd probably draw some ire if I didn't buy it. So, gentle reader, why should you shell out some coin for this one? Well, if your idea of outdoor cooking is burning burgers on Memorial Day and the 4th, my advice is: Don't! But if you are at all like me, and grill a lot, I urge you to get and read this book, and here are some reasons why. 1. IT'S A LEARNING TOOL. If you smoke on a regular basis, you can skip this paragraph. But if you don't, one good reason to get this book is to learn how. As Jamie notes, and I underscore, smoke is

a seasoning, and as with most seasonings, "less is more". Too much salt, garlic or smoke can ruin a meal, while just the right amount can take good food into the stratosphere! Jamie is a good teacher in this book, and if you read and follow the advice he offers, you will start getting some serious "atta boys!" (or "atta girls!") when the food hits the table (hopefully plated).<sup>2</sup>. THE RECIPES ARE SIMPLE. One of the constants in the Purviance/Weber library is that there is an emphasis on simplicity. Not at the expense of flavor, mind, but in ease of understanding, preparation and cooking. At my advanced age, I am simply not interested in spending three days preparing a meal, nomatter how good the finished product is.<sup>3</sup>. DOING NEW THINGS WITH OLD FAVORITES.

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