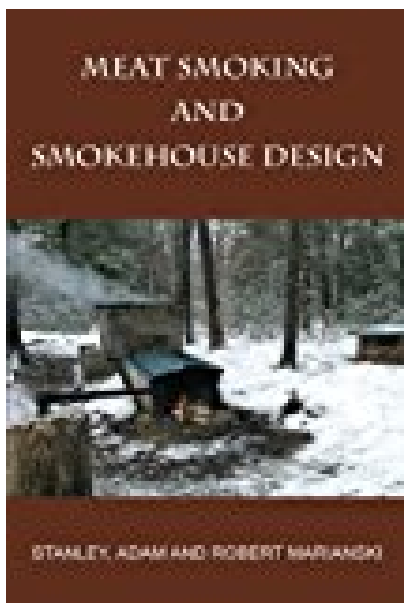


Meat Smoking And Smokehouse Design



BOOK DETAILS

- Author : Stanley Marianski
- Pages : 338 Pages
- Publisher : Bookmagic LLC
- Language : English
- ISBN : 0982426704

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BOOK SYNOPSIS

This complete reference on curing, smoking, and cooking meats delivers the technical know-how behind preparing meats and sausages, explaining differences between grilling, barbecuing, and smoking. The sections on smokehouse design include more than 250 construction diagrams and photos.

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