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King Of The Smoke: 25 Greatest Smoking Meat Recipes To Impress Your Friends & Family (Rory's Meat Kitchen)



Synopsis

SPECIAL DISCOUNT PRICING: \$2.99! Regularly priced: \$4.99 \$5.99. Get this Amazing #1 Best-Seller - Great Deal! You can read on your PC, Mac, smart phone, tablet or Kindle device. Is There Some Magic Way To Make The Best Meat You Have Ever Tasted? Absolutely! Start Your Next BBQ & Get ALL the amazing ideas & recipes today and create the perfect homemade food. Eric Shaffer, Blogger, Food Enthusiast - A must-have for real BBQ! • Here's the real kicker: The King of the Smoke is a #1 Most Exclusive Recipe Book Ever. Unlike other cookbooks, guidance and recipes, King of the Smoke has been created to focus on Grilling & Smoking Techniques and The Most Explosive Flavours. You'll Never Guess What Makes These Recipes So Unique! After reading this book, you will be able to: Combine Unusual Flavours Use New Techniques Check Helpful Photographs And Tables Get Equally Delicious Results Find Ideal Recipes For Beginners Get ingredients For The Perfect Barbecue These recipes are fantastic for satisfying all your family members! crowd-pleasing mouth-watering photos fun tips plenty of meat impressive side dishes instructive & easy to comprehend Now, you're probably wondering: Why you need this book? These recipes will give you: Good time with family & friends More flavor, smell, and, yes, the compliments. Country's best barbecue Award-winning secrets Tender meat that fall off the bone Whether you're looking for a beginner's guide, seeking some grilling ideas, or just trying to get mouth-watering recipes you'll be inspired to start BBQ! • Umm, what now?? Here's Some Recipes To Try! Simply the Easiest Beef Brisket Recipe Melt In Your Mouth Barbecue Ribs Recipe Amazing Beef Jerky Texas-Style Smoked Brisket Recipe Southern Living Smoked Brisket The Best Cuts of Beef for Pot Roast Roasted Stuffed Pork Loin Ridiculously Good Ribs Recipes Use these recipes, and start cooking today! Impress your guests with these easy to make & delicious recipes! Scroll up to the top of the page & Get once in a lifetime opportunity to try these incredible recipes

Book Information

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Customer Reviews

Some of the recipes here are alittle common but that might be because I have been smoking red meat for quite awhile now. I have tried and research on some of the recipes in this book with regards to flavor and difficulty in cooking. I am pleased to say that the recipes in this book are easy even for beginners. I have yet to try all the recipes given on the book, and hopefully will get to try

Great book with great recipes for anyone with a smoker. Has everything from pork to fish to chicken. Take a look at some of the recipes in the table of contents to get an idea. You won't be disappointed!

As a smoked meat lover this book is perfect for me. I purchase this book so that I could learn how to prepare those 25 greatest smoking meat recipes to impress my friends when we have a gathering. Rory did a remarkable job on creating a very well detailed cookbook like this and I commend him for that. It is indeed a very good book to have and I highly recommend it to everyone.

I know that smoked meat is not to everyone's taste, but my family loves it. When this book came online, it was my husband who urged me to buy it. If I buy the book, he said he will take charge of the process. Good thing, most of the recipes in this book for barbecue marinade are really easy to follow, so the man of our house can keep his promise of being in charge of our barbecues.

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