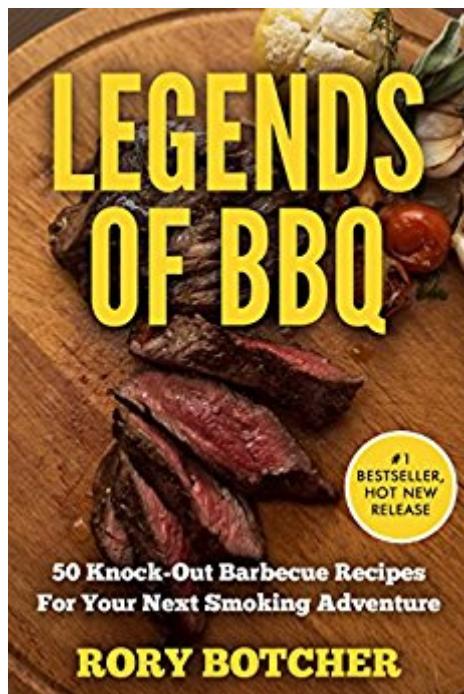


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Legends Of BBQ: 50 Knock-Out Barbecue Recipes For Your Next Smoking Adventure (Rory's Meat Kitchen)



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. Smoking Meat & Jerky Recipes Smoking meat is a super ancient and really popular method of preparing red meat or fish. The technique used helps to keep these protein-packed foods, that would otherwise spoil, preserved. Smoking meat gives you the ability to store it at room temperature because the smoke contains these chemical compounds that halt the growth of bad bacteria. Smoking is an art, not a science, and I'm going to show you how super easy it can be. Everything you need to know about smoking meat is packed neatly inside my smoking meat recipe book. Today, when you grab your own copy of my book, you are going to get access to my most cherished jerky recipes. I was kinda hesitant sharing them. I don't know why. I guess they just really grew on me and I sort of, somehow, became attached to them. Scroll Up, Buy Now & Start Smoking. You're Gonna Absolutely Love These Smoking Meat & Jerky Recipes. This book is great for those:- Who love smoking meat & jerky but don't know where to get started- Who have never heard about smoking meat but want to learn more- Smoking meat Veterans who just want to add more delicious recipes to their arsenal So Next Time You Have a Party or a Get Together... Be sure to grab one of my favorite 25 smokin delicious recipes, blow the minds of your guests and keep them coming for more. Some of the recipes that you'll find in this book are:- Seriously Smoked Brisket- Breath-Taking Barbecue Pork Shoulder- Chili-Smoked Chicken- Super Smoked Pork- Ultimate Smoked Pork Shoulder- Championship Pork Butt- Smoked Chicken with Fresh Herb Marinade- Sweet Smoked Pork Ribs- Smoked Redfish- Wild Smoked Turkey And these are just a few that are included in this fantastic smoking meat recipe book. Simply Click on "Buy now with 1-Click" • And Start Your Journey Towards The World Of Smoking Meat Today! I look forward to getting you started on some of my most favorite recipes that I've ever shared. Trust me, it's worth it! Today For Only \$4.99 \$2.99. Scroll Up And Start Enjoying This Amazing Deal Instantly

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Customer Reviews

The recipes in this guide are incredible and extremely delicious...persons who get this book will not be at all disappointed...If you love barbecue or planning to have a barbecue party then this guide would be amazing to use.. The book includes cooking measure conversions as well as shopping list of ingredients to have. Perfect guide for beginners as well as persons who want to advance their barbecue skills.

My boyfriendâ™s family love BBQ, I bought this book to impress them, and I did! I am not a good cook and I am a beginner in cooking BBQ or smoking, itâ™s a good thing the book is easy to follow and there are tips on how to make each recipe tastier at the end part of each recipe. What I love most about the book is that it has a calorie, fat, protein, and carbs count included in each recipe. Great recipe book!

I'm a barbecue fanatic and I'm always on the lookout for recipes to try out. I loved the recipes in this book! The few that I have tried were amazing so far and I am loving the great flavor. The formatting of this book is excellent as it was really easy to navigate and everything is very neatly done. This book is worth the money so give it a try.

I never thought that the content of this book surpasses my expectation. I thought that it is just a normal smoke recipes but a big NO! There are lots of recipes here that I want to try and I am so excited about it. Great book! Glad that I grab this one.

Such an awesome recipe book! There are so many recipes to choose from you'll never run out of new things to try. The recipes I have tried so far have all been delicious. This book would be a great addition for anyone who likes BBQ or anyone who wants to try some new recipes. The recipes are easy to follow and take out a lot of the guesswork. The author did an outstanding job in writing and guiding throughout the recipes. I would highly recommend this book.

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