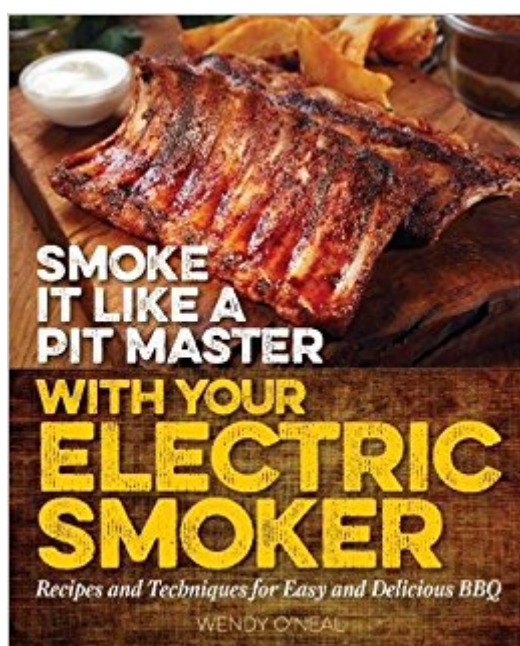


The book was found

Smoke It Like A Pit Master With Your Electric Smoker: Recipes And Techniques For Easy And Delicious BBQ



Synopsis

TIPS, TRICKS, AND SECRETS FOR USING AN ELECTRIC SMOKER TO ENHANCE THE TASTE OF MEATS, SEAFOOD, VEGGIES, FRUITS, CHEESE, NUTS AND MORE Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Follow its pro tips to become a true pit master. Then turn up the heat at your next barbecue with its mouthwatering recipes, including: • Sweet & Tangy Baby Back Ribs • Citrus Chicken Fajitas • Killer Stuffed Potato Skins • Bacon-Wrapped Stuffed Jalapeños • Homemade Pastrami • Classic Texas Brisket • Cast-Iron Baked Beans • Cumin-Lime Shrimp Skewers Packed with 70 inspiring color photos, this book provides everything you need to satisfy family and impress guests, including wood chip pairings, temperature guidelines and finishing techniques. Your electric smoker is the most convenient and affordable appliance for effortless, delicious barbecuing, and this book is its must-have manual.

Book Information

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Customer Reviews

Wendy O'Neal is the creator of the popular food and homemaking blog, Around My Family Table. Her passion for sharing recipes and tips to help families gather around the supper table inspired the beginning of her site in 2009. Her award-winning recipes have been featured on The Huffington Post, BuzzFeed, FoxNews.com, MSN.com, Today.com, eHow, Epicurious and many more. Wendy has also competed at the World Food Championships in the Food Blogger Division.

Wendy married her high school sweetheart and they live in Phoenix, AZ, with their two children.

I really like this book. There's a good range of recipes. The flavors are on the mild side, so if you like stronger flavors, you can add more seasoning as you please. The recipes are on the simple end of the spectrum, so she'll have you out in the yard in no time.

Niiiiice. I have both an electric smoker and a charcoal kamado style smoker, and the recipes work equally well on both.1) Masterbuilt electric smoker loaded up.2) Mixed Vegetable Skewers

â p 113. Simple and yummy. These are really mildly flavored. The ribs and mac and cheese are from other books, and the peaches were my experiment (worked!)* Bacon-Wrapped Stuffed Jalapenos â p 21. I forgot to take a picture of these.

They're yummy. I made them a second time with chorizo instead of sausage and that was nice, too.3) Bacon-Wrapped Garlic Sage Chicken Tenders â p 35.

I've made these twice. Love them. They're totally craveable, and the kids are nuts about the honey mustard poppy seed sauce.4) Barbecue Meatballs

â p 27. Easy, tasty, and super flavorful. They're chicken.5) Killer

Stuffed Potato Skins â p 25. Awesome. These are my favorite so far! I rub the outside with olive oil and sprinkle with salt before stuffing them.6) Charcoal smoker all loaded (Not really. It has a second shelf.)7) Cajun Salmon BLTs â p 88, Cajun-Lime Shrimp Skewers â p 95, and Simple Smoked Asparagus â p 111.

That's a great sandwich! The asparagus and shrimp were nice, too. Some other recipes I have flagged to try: Smoked Salt â p 15 * Beef Jerky â p 22 * Bacon-Wrapped Stuffed Dates â p 28 * Spiced Chicken Wings

â p 36 * Citrus Chicken Fajitas â p 42 * Sweet and Tangy Baby Back Ribs â p 52 * Apple Cider Brats â p 55 * Herb Crusted Pork Loin â p 56 * Classic Texas Brisket â p 72 * Cast Iron Chili â p 82 * Brown Sugar Salmon â p 91 * Bacon (7 days curing time!) â p 102 * Cast Iron Baked Beans â p 107 * Corn on the Cob with Smoked Pesto Butter â p 109 * I will update this as I play in the book more.

Not much to say for this limited how-to and variety menu book. Likes to show off exotic menus rather than how-to use the electric smoker for time, temperature and degrees on most types of meats, etc. I had to google pork loin smoke time for my 6.5lb pork loin. Thankfully there are other

electric smokers that give you accurate info.

The best guide for electric smoker that I could find. Great recipes!

Shipping was fast. Many different recipes for different meat. Easy to follow.

Very Nice cookbook! Easy to understand!

Lots of great recipes. Nice layout and great pictures.

Great book, with great smoking ideas.

Bought this to go with the smoker we gave to my husband. Will be very useful as he is not familiar with electric smokers. Already used a couple of recipes and pleased with the results.

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Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker Cookbook) Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook – Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook – Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue (Barbecue Cookbook) The Complete Electric Smoker Cookbook: Over 100 Tasty Recipes and Step-by-Step Techniques to Smoke Just About Everything 250 Recipes for Pork: Barbecue sauces and rubs for ribs, pork chops, pork shoulder, and pork roast. Easy seasoning recipes for the oven, smoker, slow-cooker, or BBQ grill. Wood Pellet Smoker And Grill Cookbook: The Ultimate Wood Pellet Smoker And Grill Cookbook – The Ultimate Guide and Recipe Book For The Most Delicious And Flavorful Barbeque (Barbecue Cookbook) Let's Grill! Best BBQ Recipes Box Set: Best BBQ Recipes from Texas (vol.1), Carolinas (Vol. 2), Missouri (Vol. 3), Tennessee (Vol. 4), Alabama (Vol. 5), Hawaii (Vol. 6) Pit Bulls: Vintage Photographs of Pit Bulls and the People Who Loved Them The Bradley Smoker Cookbook: Tips, Tricks, and Recipes from Bradley Smoker's Pro Staff

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