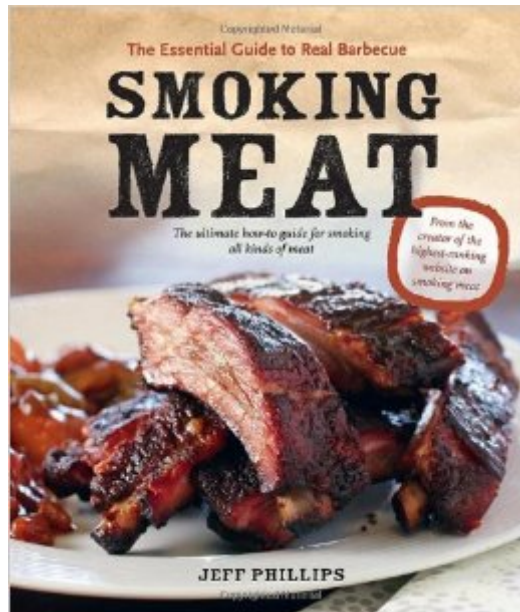


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# Smoking Meat: The Essential Guide To Real Barbecue



## Synopsis

Real barbecue taste comes from mastering the art of slow-cooking meat at a low temperature for a long time, using wood smoke to add flavor, and this is the book that shows you how! For the first time in print, Jeff Phillips is sharing the information he has compiled on his incredibly popular website, [www.smoking-meat.com](http://www.smoking-meat.com). With step-by-step instructions on how to choose, set up, and modify your own charcoal, gas, or electric smoker, Jeff guides you through your smoking session with the patience that is unique to an experienced pitmaster. Once you've chosen your smoker and got the knack of some basic techniques, Jeff encourages you to cut loose and experiment to develop your own smoky sensations. Best of all, you can use your basic backyard grill to give smoking meats a try, then decide whether to invest in a smoker.

## Book Information

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## Customer Reviews

I have looked at and purchased several books on this topic, and this one is the best. It is concise, gives you a bunch of recipes and guidelines along with a wealth of information and tips on "smokeology". I have followed the recipes several times and have not been disappointed yet. I think this book is a must-have for anyone who is smoking meat in whatever kind of smoker you have. You must also check his website as it is a great daily reference for smokers, smoking meats, and tools that you can use to help the finished product! Check out his website here: [...]

I bought this book because I like Jeff's email recipes. He goes into great detail on exactly the proper technique and the ones I've tried were very good. That being said I was a bit disappointed with the

book. Almost half the book is dedicated to the smoker itself; while this is good I was really looking for more technique and more recipes. In particular there is a special rub and sauce that he sells the recipe for on the web site but I cannot find it in the book, maybe its there but it's not identified as such. I've been smoking meat for quite some time, I'm on my 4th smoker, so I really was hoping for something more advanced. For the newcomer this book is great though. And for the price it is not a bad deal.

Not really an extensive collection of recipes, but a solid selection of a few really good staple dishes and lots of good advice on techniques and tricks to make your finished product really memorable. The dry rub and brine recipes alone are worth the price of the book.

I have been following the "Smoking Meat" website for some time, it is a fantastic site that is full of very useful information and excellent recipes. This book puts it all together so you don't need to be stuck to a computer to see recipes or how to's. I have been smoking foods for over 20 years and still come across great ideas and unique flavors. Well done Jeff! Also if you have questions, the author Jeff Phillips, has a forum on his website "Smoking Meat" which perfectly rounds out this book. Thank you so much for sharing Jeff!!!

I held off on buying this book thinking that it would be full of the same recipes that I get from Smoking-Meat.com. I have to say I was wrong. This book is full of awesome recipes I want to try. Jeff has done a great job with this book. Easy to follow and read. I highly suggest this book to anyone that is into smoking food. Thanks for the great book Jeff!!

I bought this book a couple of weeks ago and it is without a doubt the best book on this topic I've ever seen. I've done a brisket, a turkey breast and several salmons and they all came out great. I think this book is worth every penny I paid. If you want to know more than just recipes then this book is for you. I learned a lot about wood, rubs, and the correct temps.

With all of the hype about this book and the author's website I thought it was going to be the most amazing book on smoking in the world. It is okay. There are mostly references to the website and the recipes mostly include an attempt at humor that is corny at best. All in all there are not many recipes in this book. The most valuable part (to me) is the descriptions of smokers, types, etc. The general info is great. I would certainly buy this book again as a "beginner" but I certainly wouldn't

pay this much.

Author Jeff Phillips has a growing list of 140,000 plus subscribers to his Smoking-Meat.com newsletter as he spreads the gospel of how to use a "low and slow" cooking technique to produce the world's most flavorful and tender meat and fish. If you've never considered smoking your meat, or if you are a novice smoker and want to perfect your technique, Smoking Meat is designed for you written in an easy to understand conversational style. How to choose the best meats for smoking, using the proper equipment and a good variety of recipes, which surprisingly include a few desserts that are smoker prepared, along with cheeses. Plenty of colorful illustrations make this guidebook a comprehensive reference book for anyone who loves barbecued meats.

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about the professions.

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