

[PDF] Smoke & Spice: Cooking With Smoke, The Real Way To Barbecue

Cheryl Alters Jamison, Bill Jamison - pdf download free book



Books Details:
Title: Smoke & Spice: Cooking With S
Author: Cheryl Alters Jamison, Bill
Released: 2014-05-13
Language:
Pages: 560
ISBN: 155832836X
ISBN13: 9781558328365
ASIN: 155832836X

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Description:

Cheryl and Bill Jamison's path-breaking *Smoke and Spice* was the first, and remains by far the best-selling, book on real barbecue—slow-cooking over smoke—for home cooks. This new and expanded edition appears on the twentieth anniversary of the classic book's first edition. It has two key features. First, there are 50 new recipes, including meat dishes, such as Molasses-Brined Pork Butt, Lemon-Coriander Chicken, and Brisket Frito Pie, as well as sauces, sides, and desserts, like Peppery

Sweet Onion Sauce, Cornbread Fritters, and Chipotle Cherry Cobbler. Second, it now contains cover- to-cover color photography and page design. The photographs show details of backyard-smoking techniques, delectable views of finished foods from the smoker, and atmospheric shots of barbecue joints and of the legendary pitmasters who cook in them.

With 450 recipes from each of the U.S.'s best barbecue regions, each recipe expertly perfected and fine-tuned by the Jamisons, amusing anecdotes and tall tales from the colorful world of 'Q, and take-it-to-the-bank advice on how to use any kind of smoker (as well as how to smoke-cook on a conventional grill), this expanded and richly photographed new edition is certain to usher in a new generation of backyard cooks devoted to real barbecue.

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