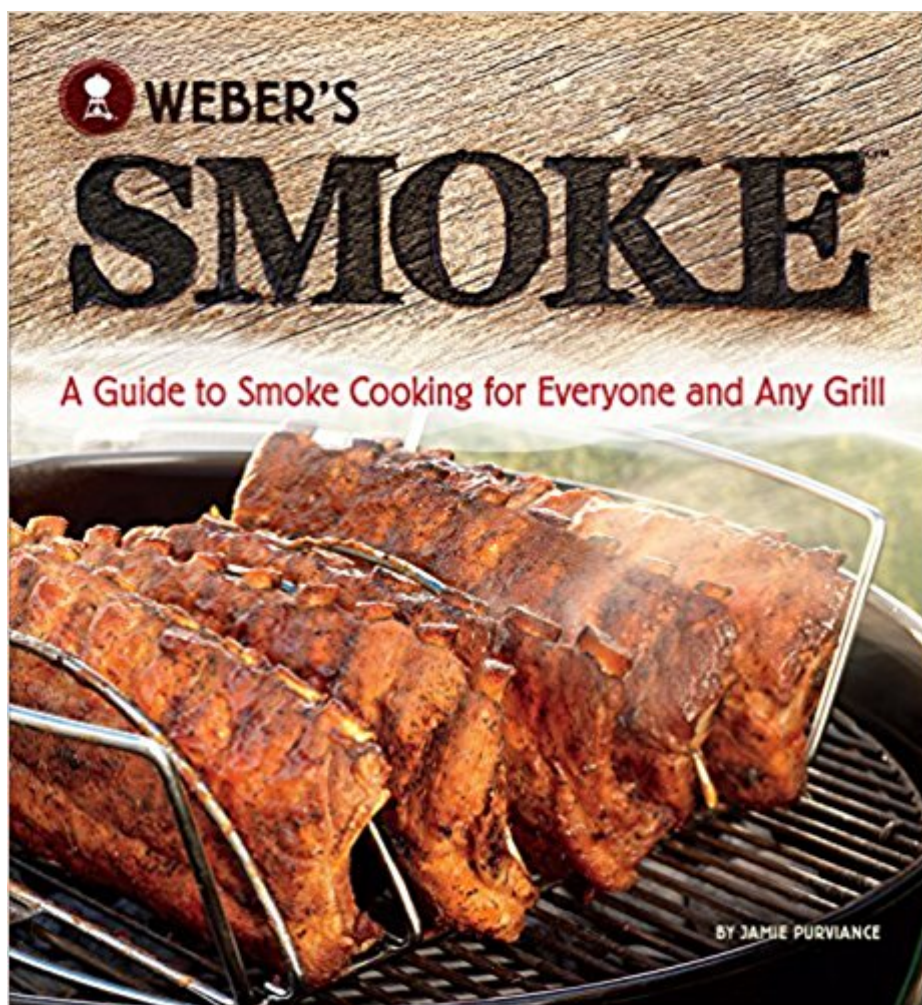


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# Weber's Smoke: A Guide To Smoke Cooking For Everyone And Any Grill



## Synopsis

If you can grill, you can smoke! Now you can add smoke flavor to almost any food on any grill. Weber's Smoke shows you how and inspires you with recipes that range from the classic (Best-on-the-Block Baby Back Ribs) to the ambitious (Smoked Duck and Cherry Sausages). And best of all, many of the recipes let you achieve mouthwatering smoke flavor in a matter of minutes-not hours. You'll learn: Basic and advanced smoke cooking methods for traditional smokers as well as standard backyard grills Over 85 exciting recipes such as Brined and Maple-Smoked Bacon and Cedar-Planked Brie with Cherry Chutney and Toasted Almonds Smoking woods' flavor characteristics and food pairing suggestions that complement each distinct type of wood Weber's Top Ten Smoking Tips for getting the best possible results on any grill

## Book Information

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## Customer Reviews

JAMIE PURVIANCE is one of America's top grilling experts and Weber's master griller. He graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as Bon Appetit, Better Homes and Gardens, Fine Cooking, Town & Country, and the Los Angeles Times. He is the author of numerous cookbooks including Weber's Way to Grill, a James Beard Award nominee and New York Times best seller. Purviance has appeared as a grilling authority on numerous television shows including Today, The Early Show, Good Morning America, and The Oprah Winfrey Show. He lives in California.

WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor.

From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

My wife purchased this for me for father's day. I believe my family was tired of the same old on the grill. For you grill geeks it's a blue 22.5 kettle gold performer from of course weber. With Stubbs charcoal for smoking otherwise it's kingsford. So far it's been beef ribs pork ribs, pork loin, pork shoulder, beef brisket, and if you don't like meat rack of lamb. Every single entree has been incredible. My parents even said oh wow your brother doesn't make lamb this good. Just for everyone out there for comparison sake I have to tell you my brother is a chef working for a resort. So either it was really good or they were just making me feel good. My 17 year old did eat an entire rack. So if you want the good to disappear and everyone to compliment you on your skills this is the book to get

Expand your outdoor cooking horizons and waistlines with Weber's "Smoke"! The latest cookbook from Jamie Purviance is the first (as far as I know) undertaking into the world of low and slow authentic BBQ. The book is helpful for those who want to transition from high heat grilling into low and slow smoky BBQ on a kettle, gas grill or smoker. To speed up this transition, the book's composition is easy to follow and exciting to explore. An overabundance of vibrant photography and illustrations serves to help the reader soak up information like a sponge. Even a BBQ enthusiast like me has found many useful tips, tricks and nuggets hidden between the lines. Moreover, the recipes are inspiring...traditional and non-traditional BBQ dishes that challenge beginners to experts. Also, the inclusion of Latin cuisine is my favorite theme about this book. I grew up with parents who cooked authentic Mexican cuisine and I have incorporated that into my BBQ for years. Jamie Purviance's experience in Latin cuisine brings a whole new level of flavor to the table...literally! If you haven't tried BBQ tamales, you're missing out...this book has the recipe! Some hardcore pitmasters may be disappointed to find that this book is not like the "storyteller" BBQ books that have come out recently or that Jamie does not touch on long standing low and slow debates such as..."should the brisket go fat side up or down?" But for the casual backyard weekend warriors, the tutorial and recipes in this book will guide you to impress your family, friends and neighbors. Well done!

I have been cooking outdoors since I was a kid helping my dad and mom make some great meals. I

have used Weber Grills and recipes for the past 10 years and they are excellent recipes and great flavor. I have vertical smoker, weber kettle grill, and weber gas grill, along with my dutch ovens from Camp Chef. Why would you buy this book? (If you only do burgers, hot dogs and the occasional quick chicken save you money, but if you are interested in expanding your culinary horizon this is a great book.1. Great book to get started on old fashioned smoking. Solid information on smoking foods and cooking foods, utilizing almost any grill type.2. Easy recipes and great instructions.3. Very well organized book and keeps things clear and understandable.Weber's Smoke: A Guide to Smoking ROCKS!

SMOKE is a book about barbecue that will get you up and out to your grill. The recipes are easy, the techniques clearly explained, and the photographs are devilishly contrived to make your mouth drool. Get this one.Schuyler T WallaceAuthor of TIN LIZARD TALES

Gave this to my husband, along with a smoker for a special occasion and he loves it. It has helped him figure out the smoker and how to use it to make great items. It is a very good beginner book to get you on your way to smoker heaven.

Weber's Smoke brings together decades of knowledge about smoke cooking and barbeque in a book that enables beginners through moderately-skilled backyard chefs to step up their games! I'm a professional BBQ cook with Velvet Smoke BBQ and Kansas City BBQ Society (KCBS) judge so I'm often asked for recipes and cooking tips. However, many of the recipes used out on the competition trail are long, laborious and technically difficult. Weber's Smoke balances the basics of grilling and smoking with professional tips that are easy to understand and perform on the grill you already have. There are a lot of smoking and barbeque books out there, but for one go-to book that delivers real results with proven recipes, this is the one! I also recommend Real Grilling, also from the Weber collection, for those interested in grilling techniques and even more awesome recipes. Good luck and good smoking!

This is a great, easy to follow book with tasty recipes and spot on useful tips.

Good book.

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Weber's Smoke: A Guide to Smoke Cooking for Everyone and Any Grill Southern Cooking:

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