

# **[PDF] Smoke & Spice/Cooking With Smoke, The Real Way To Barbecue, On Your Charcoal Grill, Water Smoker, Or Wood-Burning Pit**

**Cheryl Alters Jamison, Bill Jamison - pdf download free book**

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**Books Details:**

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Author: Cheryl Alters Jamison, Bill  
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**Description:**

Barbecue is not about grilling food fast over high heat. That's something else, delicious in its own right, but something else entirely. Barbecue is about marginal cuts of meat (for the most part), about smoke, about fires burning so low and slow you hardly ever see the flicker of a flame. Barbecue is about succulent pork ribs as dark as sin just falling off the bone and dripping with glorious sweet pork godliness. Or enjoying the effects that 12 to 18 hours of smoking has on beef brisket.

The trick is, how do you do it? How do you master a cooking technique all but ignored in favor of fast and hot? The answer lies in *Smoke & Spice*. Authors Jamison and Jamison provide all the information you're ever going to need to run a *real* barbecue. Tips and techniques abound on every page--accompanied with countless recipes that stretch the barbecue imagination. And seeing that one cannot live on barbecue alone (though that's a challenge well worth considering) there are just as many recipes included for all the good food that accompanies barbecue--from Scalloped Green Chile Potatoes to South-of-the-Border Garlic Soup to Buttermilk Onion Rings and even Bourbon Peaches. If smoke in your eyes makes your mouth water, this is the primer for you! --*Schuyler Ingle* --This text refers to an out of print or unavailable edition of this title.

**From Library Journal** Most "barbecue" cookbooks are actually about grilling rather than smoke cooking, which is true barbecue. The Jamisons focus on the real thing, describing in detail the techniques and equipment necessary and offering dozens of tantalizing recipes for barbecuing almost anything. They tend to lapse into the corny tone the topic of barbecuing often seems to inspire and favor recipe names like "Going Whole Hog" or "Ragin' Rabbit," but there's lots of information here, along with plenty of good recipes. Recommended.  
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