



Smoking Fish Vs Meat: The Best Recipes of Smoked Food (Paperback)

By Adam Jones

Createspace Independent Publishing Platform, United States, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. FISH vs Meat! Choose the best for you Fish or Meat or both! Most delicious recipes from both worlds! Smoking meat is a primitive way to preserve your meat that dates back to the earliest of times. Some say the method started by smoking the meats just to keep the fly s away, however soon realized that it does indeed preserve the food for longer strands of time. There are several ways to smoke your meat but in all actuality its all the same concept. What you will find in this book: Best recipes of smoked pork Best recipes of smoked lamb Best recipes of smoked beef Best recipes of smoked turkey Best recipes of smoked fish Best recipes of smoked seafood Best recipes of smoked chicken Best recipes of smoked rabbit Each recipe contains nutritional value Smoking is something has withstood the test of time, it will continue to stand the test of time for years to come. Not only is it a method to preserve your catch or kill, but it s also one of if not...



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