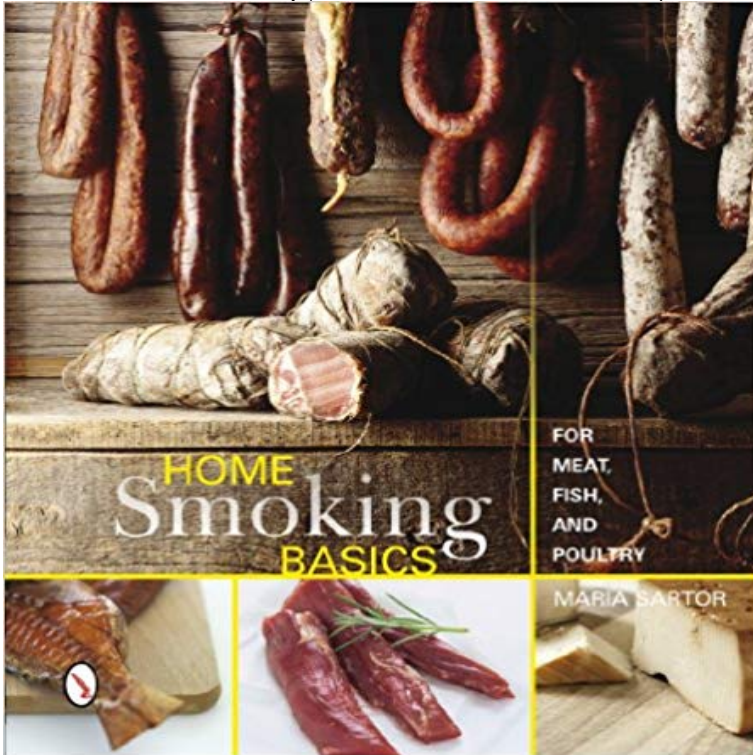


# Home Smoking Basics: For Meat, Fish, and Poultry



Smoking food is an age-old tradition. Today, however, we no longer smoke food to preserve it, but rather to enrich it and make it taste better. What was once a way to preserve food has now become a method to prepare delicacies. Home Smoking will show you, step-by-step, how to smoke meats, fish, and poultry using different cooking techniques and various woods, plus how to smoke on an alcohol stove, barbecue grill, in a roasting pan, and wok, and how to build your own barrel smoker. Instructions for preparing and smoking your own food also come with delicious recipes for both the hot and cold smoking of pork, beef, fish, game, and chicken. For chefs of all skill levels.

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SMOKING BASICS To traditionalists, smoking is the original BBQ. Smoking is an poultry and fish. Smoking foods at home is easy with these tips. are known for. Foods best for smoking include ribs, beef brisket, roasts, poultry and fish. **Brining - How to Brine Poultry, Fish, and Meat - The Spruce** Mar 21, 2017 - 4 min - Uploaded by nino seda

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