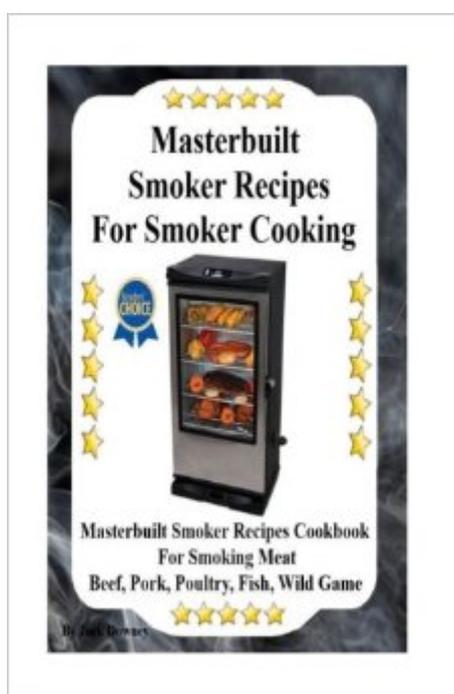


The book was found

Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, And Wild Game



Synopsis

Enjoy beautiful full color photos. "Masterbuilt Smoker Recipes Cookbook" is for beginners or advanced backyard chefs wanting to smoke beef, pork, poultry, fish or wild game. These smoker recipes are for mouth watering smoke flavored meats that will have you smoking like a pro in no time at all. The smoker cooking recipes can be used for electric smoker recipes, butane smoker recipes, charcoal smoker recipes and pit smoker recipes. Included are numerous special rub recipes and sauce recipes for endless variations of wood flavor smoked meats. The Types of Wood and Measurement Equivalent charts will make preparation simple and easy. Be sure buy the Masterbuilt Smokers Recipes Cookbook For Smoked Vegetables. Bonus book at the rear of the Wild Game Recipes.

Book Information

Paperback: 116 pages

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Average Customer Review: 3.4 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #88,671 in Books (See Top 100 in Books) #117 in [Books > Cookbooks, Food & Wine > Outdoor Cooking](#)

Customer Reviews

Not worth purchase price. Someone should have proof read this book (and I use the would lightly). Recipes are poorly written, detail was not taken into account, there were a couple recipes that the reader would have to guess as to what the author was talking about. I don't know how this book was published.

Although this book shows a picture of a rectangle Smoker, it never mentions this specific Smoker. Like how when to add wood or water or even how to start a Masterbuilt Smoker. And "cook until tender" is lame .

I purchased this book along with a smoker for my husbands birthday. He loved it! This is an

excellent introduction to smoking and has some great tips and tricks. We tried the Hickory Bourbon Spareribs are they are delish! Great read!

The recipes for the masterbilt smoker are ok but nothing to do with masterbilt electric smoker

Very poorly written, it could have used an editor. Recipes and directions were incomplete and confusing.

Great book. Makes smoking so easy. The recipes are delish.

I kind of expected more, the recipes are rather vague.

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Masterbuilt Smoker Recipes For Smoker Cooking: Masterbuilt Smoker Recipes Cookbook For Smoking Meat Including Pork, Beef, Poultry, Fish, and Wild Game The Unofficial Masterbuilt Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Masterbuilt Smoker Series) (Volume 1) Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game Jerky Everything: Foolproof and Flavorful Recipes for Beef, Pork, Poultry, Game, Fish, Fruit, and Even Vegetables (Countryman Know How) Cast Iron Skillet Weeknight Meals For Two: 56 Delicious Cast Iron Skillet Recipes For Poultry, Pork, Beef & Other Meat, Vegetable And Seafood Dishes The Butcher's Guide to a Well-Raised Meat: How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game (Complete Meat) Native Indian Wild Game, Fish, and Wild Foods Cookbook: New Revised and Expanded Edition (Cooking) The Hunter's Guide to Butchering, Smoking, and Curing Wild Game and Fish Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering McCall's Cooking School Recipe Card: Meat 15 - Beef Brisket With Browned Potatoes (Replacement McCall's Recipage or Recipe Card For 3-Ring Binders) Preparing Fish & Wild Game: Exceptional Recipes for the Finest of Wild Game Feasts

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