



Smokin Recipes for Smoking Ribs Salmon

By Christopher Styler

HarperCollins Publishers Inc. Paperback. Book Condition: new. BRAND NEW, Smokin Recipes for Smoking Ribs Salmon, Christopher Styler, Get that great taste of wood-smoked food using the top of your kitchen stove. Contains everything you need to know about smoking foods at home, using a stovetop smoker. Chris serves up 36 master recipes for smoking everything from whole chickens to shrimp, plus 95 recipes for soups, salads, and sides that use smoked ingredients. There's Tea-Smoked Duck; Smoked Eggplant Soup; and Fettuccine with Smoky Salmon, Peas, and Leeks to name just a few. The possibilities are limited only by your imagination and your love for smoky flavor. With Chris Styler's tips, techniques, and pointers, smoking food is simple, fast, and the taste speaks for itself. Smokin' -- it's well, smokin'.

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