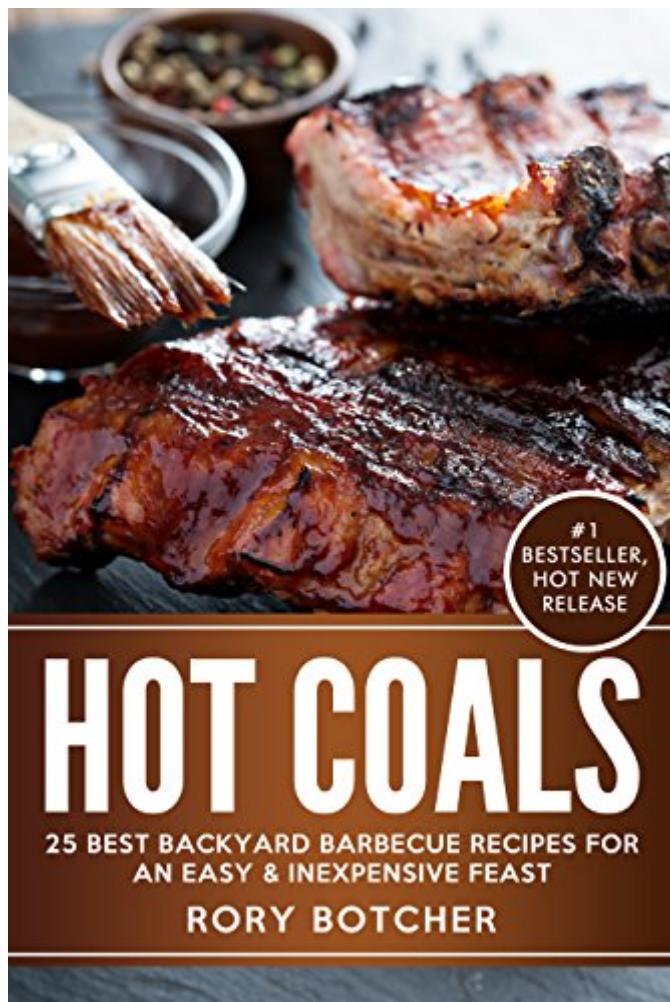


The book was found

Hot Coals: 25 Best Backyard Barbecue Recipes For An Easy & Inexpensive Feast (Rory's Meat Kitchen)



Synopsis

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Smoking Meat & Jerky Recipes Smoking meat is a super ancient and really popular method of preparing red meat or fish. The technique used helps to keep these protein-packed foods, that would otherwise spoil, preserved. Smoking meat gives you the ability to store it at room temperature because the smoke contains these chemical compounds that halt the growth of bad bacteria. Smoking is an art, not a science, and I'm going to show you how super easy it can be. Everything you need to know about smoking meat is packed neatly inside my smoking meat recipe book. Today, when you grab your own copy of my book, you are going to get access to my most cherished jerky recipes. I was kinda hesitant sharing them. I don't know why. I guess they just really grew on me and I sort of, somehow, became attached to them. Scroll Up, Buy Now & Start Smoking. You're Gonna Absolutely Love These Smoking Meat & Jerky Recipes. This book is great for those:- Who love smoking meat & jerky but don't know where to get started- Who have never heard about smoking meat but want to learn more- Smoking meat Veterans who just want to add more delicious recipes to their arsenal

So Next Time You Have a Party or a Get Together...Be sure to grab one of my favorite 25 smokin delicious recipes, blow the minds of your guests and keep them coming for more. Some of the recipes that you'll find in this book are:- Seriously Smoked Brisket- Breath-Taking Barbecue Pork Shoulder- Chili-Smoked Chicken- Super Smoked Pork- Ultimate Smoked Pork Shoulder- Championship Pork Butt- Smoked Chicken with Fresh Herb Marinade- Sweet Smoked Pork Ribs- Smoked Redfish- Wild Smoked Turkey And these are just a few that are included in this fantastic smoking meat recipe book. Simply Click on "Buy now with 1-Click" • And Start Your Journey Towards The World Of Smoking Meat Today! I look forward to getting you started on some of my most favorite recipes that I've ever shared. Trust me, it's worth it! Today For Only \$4.99 \$2.99. Scroll Up And Start Enjoying This Amazing Deal Instantly

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Customer Reviews

For meat and barbecue lover, this is best for you. This book has a lot of recipes to grill there are so many different kinds of barbecue combination it's very yummy this is the to do when your family occasion at your home. try this book to cook a unique recipe.

This book contains 25 delicious and mouth watering barbecue recipes. The recipes are well written and the directions are easy to follow. The good thing is that the book provides images for all the recipes. Excellent book.

Great book for anyone either looking hot coals recipes. I will be making everything in the hot coals from now on. I received this product for a discount so I can make a honest review. This book has the best recipes. Recommended!

I did not know that you can cook an egg in a smoker.I did try it and it really cooked perfectly.And my most favorite so far is the smoked and glazed shrimp.Rory Botcher is a master in making barbecue,it is really taste good,very satisfying,the flavor will play in your mouth that will make you the feeling of satisfaction.We do love to make barbecue during family day and this book will give us the new way of making our barbecue that you can proudly served to your friends.This book is worth the price and worth of my purchase.Well recommended.

Amazing! I love BBQ recipes so when this one showed up I just had to have it. It is a solid reference

for grilling various meats. And man do they look good. The recipes are laid out with easy instructions. Along with that they also supply pictures of the dish. So much worth recommending!

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