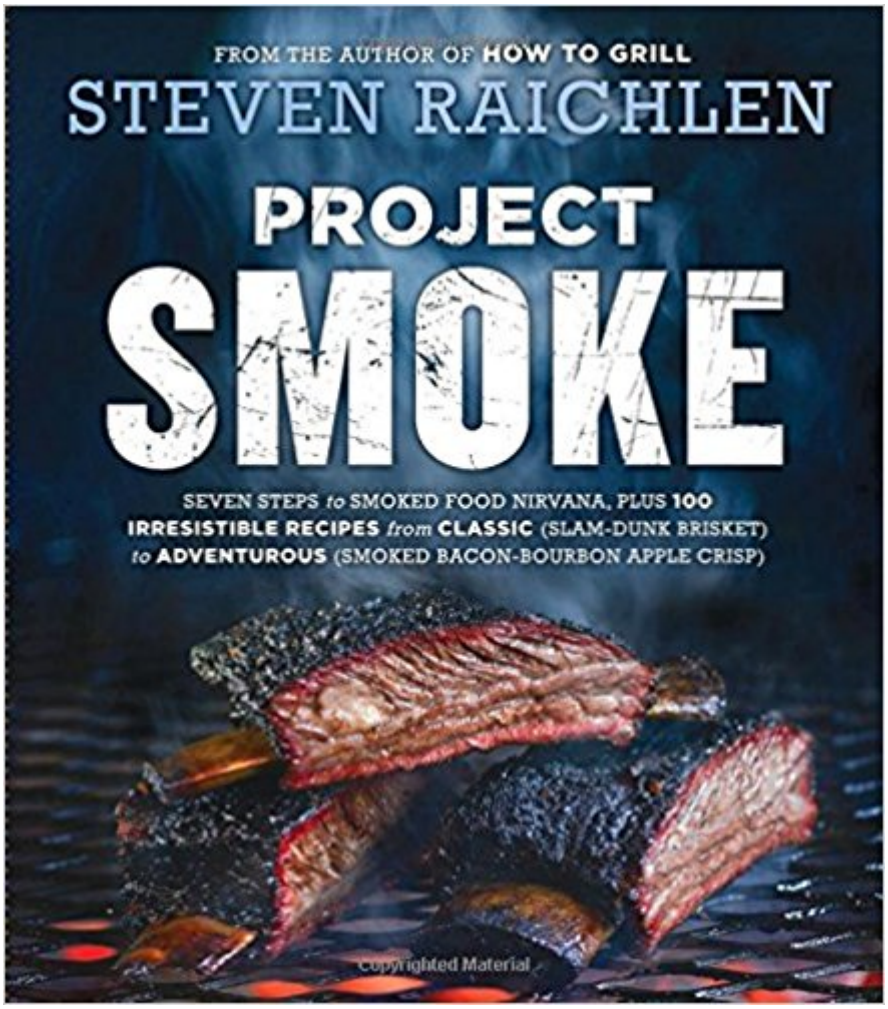
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Project Smoke



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Synopsis

From AmericaÃ¢â ¬â„¢s Ã¢â ¬Å“master grillerÃ¢â ¬Â• (Esquire), a step-by-step guide to cold-smoking, hot-smoking, and smoke-roasting, and a collection of 100 innovative recipes for smoking every kind of food, from starters to desserts. Smoke is the soul of barbecue, the alchemy that happens when burning wood infuses its magical flavors into food. Project Smoke tells you how to make the alchemy happen, with RaichlenÃ¢â ¬â„¢s seven steps to smoking nirvana; an in-depth description of the various smokers; the essential brines, rubs, marinades, and barbecue sauces; and a complete guide to fuel, including how each type of wood subtly seasons a dish. Then the recipes for 100 enticing, succulent, boldly-flavored smoked dishes, including Bacon-Crab Poppers, Cherry-Glazed Baby Back Ribs, Slam-Dunk Brisket, Jamaican Jerk ChickenÃ¢â ¬â •even Smoked Chocolate Bread Pudding.Ã Â Ã Â Ã Â Illustrated throughout with full-color photographs, itÃ¢â ¬â„¢s a book that inspires hunger at every glance, and satisfies with every recipe tried. Ã Â

Book Information

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Customer Reviews

Ã¢â ¬Å“Steven Raichlen really nails everything you need to know. As someone who has been smoking meat his whole life, even I found new ground covered in this smart, accessible book.Ã¢â ¬Â• --Myron Mixon, author and host of BBQ Pitmasters, Smoked, and BBQ Rules Ã¢â ¬Å“If your version of heaven has smoked meats waiting beyond the pearly gates, then Project Smoke is your bible.Ã¢â ¬Â• --Tom Colicchio, author, chef/owner Crafted hospitality, and host of Top ChefÃ Â Ã¢â ¬Å“NothinÃ¢â ¬â„¢ but great techniques and recipes. I am especially excited about the Smoked Cheesecake recipe.Ã¢â ¬Â• --Aaron Franklin, author and chef/owner Franklin

Barbecue Ã¢â ¬Å“In his latest book, Project Smoke, Steven takes on the next frontier in the barbecue world, devoting his attention to the art of smokingÃ¢â ¬Â¦.Project Smoke is both an indispensible guidebook to mastering smoking techniques and a cookbook billowing with innovative recipes, from the usual suspects like appetizers and meats to the more surprising desserts, cocktails, and condiments.Ã¢â ¬Â•Ã¢â ¬â •Taste of the South Ã¢â ¬Å“The book is loaded with gorgeous, I-need-to-make-that-right now photos, but itÃ¢â ¬â„¢s also a super accessible soup-to-nuts primer on everything you need to know, and then some, whether youÃ¢â ¬â„¢re a novice, an enthusiast, or a total all-out smoked food addict. ThereÃ¢â ¬â„¢s hot smoking and cold-smoking, smoke-braising, tea-smoking, Ã¢â ¬Å“cavemanÃ¢â ¬Â• smoking direct on embers, and stovetop smoking. Who wouldnÃ¢â ¬â„¢t want to know the 10 steps to perfect brisket, or how to make best-ever Chinese barbecued pork, smoked nachos, and bacon from scratch?Ã¢â ¬Â•Ã¢â ¬â •Food & Wine online Ã¢â ¬Å“Project Smoke faithfully handles classics like smoked ribs, pork shoulder, and salmon, but also gleefully forays into unexpected categories like cheese, desserts, and cocktails. An excellent how-to for those fired up about smoke.Ã¢â ¬Â•Ã¢â ¬â •Booklist Ã¢â ¬Å“Raichlen is the undisputed master of the grill; his 27 cookbooks include 10 devoted specifically to grilling. Of all his recipes that I have tried, I have never encountered one that failed to impress. And most were not just impressive, they were superb, worthy of serving to guests. ItÃ¢â ¬â„¢s not just that he apparently understands every possible element of grilling and smoking, itÃ¢â ¬â„¢s that he also intuitively knows what kind of flavor combinations go best with grilled food.Ã¢â ¬Â• Ã¢â ¬â •St. Louis Post-Dispatch "RaichlenÃ¢â ¬â„¢s comprehensive approach to exploring the mysteries of outdoor cooking remains peerless. Ã¢â ¬Å“Project SmokeÃ¢â ¬Â• is a tour de force." Ã¢â ¬â •The Washington Post

Steven Raichlen is the author of the New York Times bestsellingÃ Â Barbecue! BibleÃ Â® cookbook series, which includes the new Barbecue Sauces, Rubs, and Marinades; Project Smoke; The Barbecue Bible; and How to Grill. Winner of 5 James Beard awards and 3 IACP awards, his books have been translated into 17 languages. His TV shows include the PBS seriesÃ Â Steven RaichlenÃ¢â ¬â„¢s Project SmokeÃ Â (currently in its 3rd season);Ã Â Primal Grill; andÃ Â Barbecue University, and the French language series Les Incontournables du BBQ and Le Maitre du Grill. Ã Â Raichlen has written for the New York Times,Ã Â Esquire, and all the food magazines;Ã Â he teaches sold-out Barbecue University classes at the Broadmoor in Colorado Springs. In 2015, he was inducted into the Barbecue Hall of Fame. His website is

www.barbecuebible.com. Ã Â

Fantastic book, all you need to get started and perfect your smoking.This and Franklin Barbecue: A Meat-Smoking Manifesto should be all you need to smoke anything you can think of and do it well.PS: Unlike some self-loving "I am the best, buy my books because they tell you how good I am" super BBQ champions, these two authors provide complete recipes and techniques that actually work and produce amazing results.Best of luck with your smoking.

Mouthwatering. I can’t wait to try all the recipes. From choosing a smoker to the difference in woods, and recipes from ribs to drinks. Whats better than a hay smoked cheese burger with a smoked bacon bourbon on the rocks, followed by a smoked apple crisp??!? Perfect for the novice, and great recipes and ideas for any skill level.

Everything we need or want to know about "smoking" food - any food - on the smoker (rather than barbecuing ... Lots of great recipes, tips and tidbits from the Master Smoker himself! My husband and I are making "smoking" our new hobby for our retirement.

I am new to smoking and this cook book helped me smoke my first brisket. I am going to try ribs soon following the recipe in the book.

If your the BBQ master this sauce book is what you need.

I highly recommend this book, whether you are new to smoking or have been at it for a while. Due to where I live I need to use an electric smoker, and all of the recipes I have tried so far have worked great and translate well to electric. The smoked deviled egg recipe is fantastic. I have been wanting to make smoked deviled eggs for a long time but couldn’t think of a way to make it worth without overlooking the egg, and this book has the perfect solution. The brisket and pulled pork recipes are also solid. So many recipes to choose from, ans they range from basic to very creative. I highly recommend this book!

LOVE this cookbook. The photography is beautiful and the recipes that we have tried, have been delicious. We have a new smoker and are still learning the fine art of smoking; this book will be a tremendous help. We made the smoked Camembert on a cedar plank - fantastic. We also did the

salmon, and most recently, the tri-tip. All delicious.

The author covers equipment, techniques and food in an easy to read manner. He clears up a lot of misconceptions.

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