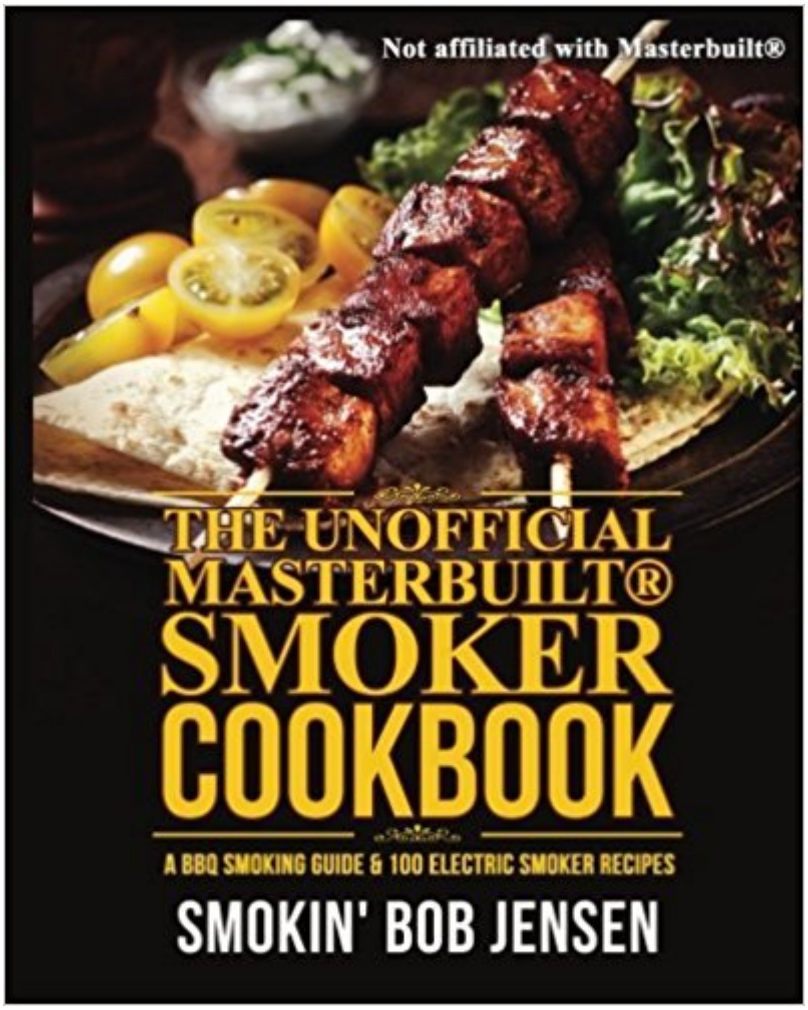
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# The Unofficial Masterbuilt Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Masterbuilt Smoker Series) (Volume 1)




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## Synopsis

NEW UPDATED EDITION: Thank you to our readers for submitting your comments. We've listened to you and fixed our mistakes and will always continue to do so. If you own a Masterbuilt electric smoker, this cookbook is the perfect guide to help you use your new machine. Electric smoker recipes make your life simpler than ever since electric smokers are basically "set it and forget it" type machines. We collected 100 of the best Masterbuilt Smoker Recipes for you to enjoy and show off to your friends and family. If you've ever wondered why your brisket isn't as good as one made by a true BBQ maestro, this book is for you. The truth is -- there is no magic secret! If you ever believed that all you needed was that one magic ingredient, special sauce, or secret temperature that will make your barbecue taste like heaven, then this book is not for you. The only secret to great BBQ is the passion to keep improving your recipe and technique over time. All great chefs know this, and that is why everything they touch tastes incredible. ANYONE can make excellent BBQ. It can be hard work if you don't know what you're doing. You need a guide that will hold your hand walk you through the process step-by-step. Most people are stunned at the fact that the pros follow a ridiculously simple smoking and grilling process: 1. It doesn't matter what smoker you use 2. Use decent wood 3. Using prime cuts of meat will instantly bring you better results 4. Salt-and-pepper are the only seasoning you need 5. 275Ã Â is the ideal temperature smoking meat You may be thinking that we just gave away all the "secrets" to incredible BBQ, so why do I need to buy this book? I could tell you that it includes 101 mouthwatering backyard recipes covering: - every type of meat you can think of - delicious smoked appetizers and small plates you can't find anywhere else - classic comfort foods with a twist (like Four Cheese Smoked Mac 'n' Cheese) - incredible desserts like Smoked Pineapple Sundae and Nutella smores - cold smoked artisanal cheeses If you think you can cook incredible BBQ with free recipes and information from the Internet, then why did you read this far? This book breaks down all the essential BBQ terms, smoking safety tips, smoking times and temperatures for various meats, how to select the best cuts of meat, and much more. Have you ever wondered how to smoke salmon? How to grill steaks? If you want to impress your friends and family, then you need this book.

## Book Information

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Average Customer Review: 3.7 out of 5 stars 196 customer reviews
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## Customer Reviews

This is all in black and white and there are misspellings and errors. I am not a fan, guess I am critical because I work in education.

This book is supposed to be an "unofficial" masterbuilt smoker cookbook. Basically some guy copied and pasted things about smoking, recipes, etc and made a book out of it and is selling it under the famous masterbuilt name. The book might be more successful as a smoking meats book, using all kinds of smoking techniques, woods, and devices.Some tips if you are just starting out from my experiences with the Masterbuilt Smoker:1. Read the instruction manual that came with your masterbuilt electric smoker.2. Join the Masterbuilt Facebook group "my masterbuilt electric smoker".3. Smokingmeats.com forum and website offers a lot of tips and recipes.4. Don’t buy this book. It’s a waste of money because it’s not edited for grammar and spelling. The temp and times are off. No pictures of completed recipes or step by step photos. No recipes for swineapple, the fatty or other stuffed meats. While some recipes are unique, they seem incomplete or not tested where they would be in more detail. For instance with the spice cake recipe, he tells you to put it in a baking sheet but doesn’t specify what size. Cooking potatoes for 1 hour at 300 (when your masterbuilt smoker doesn’t go up to 300) doesn’t work. It should be 275 for 1.5-2 hours in your electric smoker.5. Buy Steven Raichlens book "Project Smoke" instead".

Whats the point of this book? Smoker Cookbook and there is not one mention of the kind of wood they used. There is cherry, mesquite, hickory etc, all have different flavors.

This book is very poorly written and produced. Full of typos, inconsistent recipes, pork under beef recipes, "whole skin-on boneless trout" doesn’t exist, different cooking times in recipe and summary, and over all poor. Would return but not worth it.I’m not sure there is a good smoking cookbook.

All the cooking times and temperatures are based on charcoal heat and not electric. I have an electric masterbuilt smoker and was looking for a cookbook for electrics. Book states it has 100 electric smoker recipes, did not find any. Very disappointed.

If you are a novice at using a smoke to cook your meat this book will be a big help in getting you started on the right path. Lots of basic tips on the different types of smokers the ones to buy or stay away from. Great tips on meat prep, smoker prep and plenty of good recipes. Although the book is written for the masterbuilt smoker it doesn't ignore the rest. I did purchase this a a discount for a fair and honest review for the kindle version. Bit at the end of the day if you want to learn to smoke the correct way it is a good read.

IT DID for the most part. I don't use charcoal at all so I was a tad disappointed that there were only a few electric smoker recipes. Wish there had been more.

There aren't a whole lot of recipes in this book (which is the only reason I am not giving it 5 stars), but the ones we have tried have been great. It also has a nice variety of different types of things you can smoke. Figuring you can do your own variations on a theme, you could easily make your own adjustments to a recipe to get a slightly different result. Both the pork ribs and the turkey turned out fantastic. If you are a newbie to smoking, this is easy to use and everything is quite tasty.

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