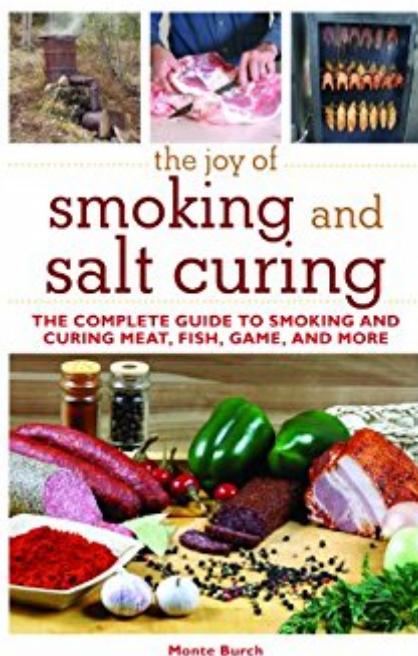


The book was found

The Joy Of Smoking And Salt Curing: The Complete Guide To Smoking And Curing Meat, Fish, Game, And More (The Joy Of Series)



Synopsis

Here is the next title in the popular The Joy of Smoking and Salt Curing series—an easy-to-understand, beautifully illustrated guide to smoking and salt curing. Learn how to preserve meat, fish, and game and create delicious smoked and cured foods. Whether you are a serious hunter or angler seeking to cure and smoke your harvest or a consumer simply looking to save money while creating delicious treats at home, The Joy of Smoking and Salt Curing can help you!

Book Information

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Customer Reviews

To be sure, there are a number of recipes and some very important facts, but it didn't fit the bill for me. The author is so into pre-packaged ingredients and commercially advertised recipes, at times the book might be confused with a long brochure for Morton Salt or something. This book has the basics, and that's about that. Bummer.

A great book to reference to

This is a great book, it covers all of the important aspects of curing and smoking that you need to know for home use without a lot of boring technical details that would only be important for commercial use. It's written in plain simple to understand English and is very easy to follow, it also has a lot of recipe's and pictures.

A handy book to have for people living in the country or for fisher people to smoke or cure their catch, please remember that the meat still needs to be cooked after you have salted or smoked it. And the small is a nice way to tease the neighbours. A great book and I highly recommend you get it while it's still in print.

This is one of those books that are good to have around, but it's not like it's exclusive/mystery information. The information in this book is searchable online, but it does have good tips and tricks, which is why I am giving it 4 stars.

It's not what I was hoping for. Not an "encyclopedia" of curing and smoking like another review said. Far from exhaustive and not much help to anyone with a basic knowledge of the processes. Useful for the most basic of beginners perhaps, but not what I was hoping for.

Excellent and Informative Read! Well Worth The Time and Effort To read!

New to the idea of curing meats and this book was a good intro, especially at the price. Not really planning on doing a lot of curing, just some for fun. This book is likely all I will buy.

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