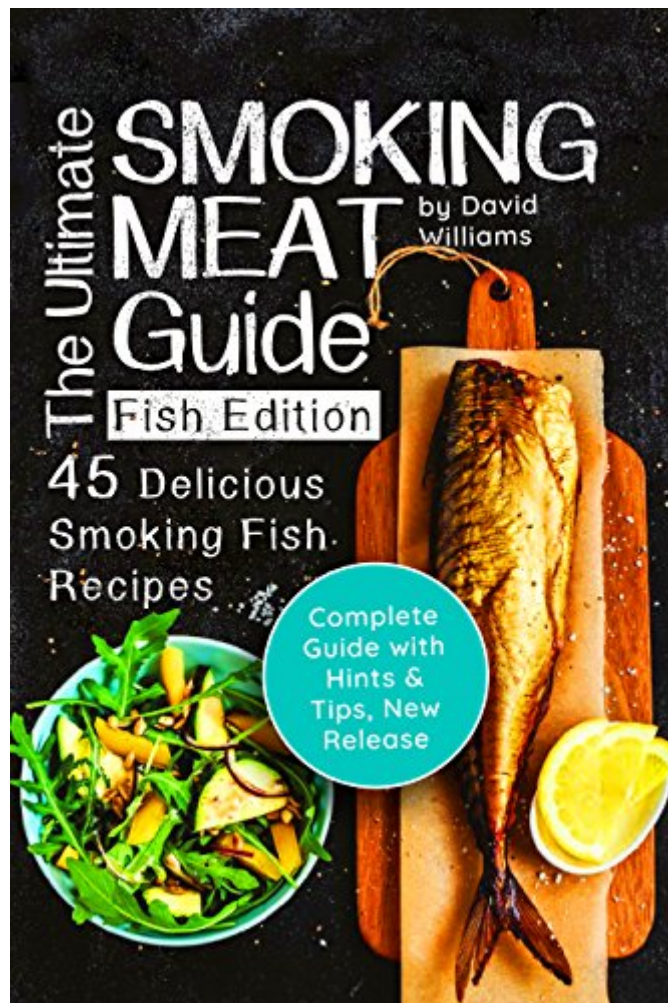




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The Ultimate Smoking Meat Guide: Fish Edition: 45 Delicious Smoking Fish Recipes



Synopsis

Here You Will Find The Most Popular And Delicious Smoking Fish Recipes That Will Make Your Cooking Much More Interesting! Sitting with a fishing pole on the bank of a river or lake, real anglers are already thinking about what they will do with their catch, especially a large catch. No doubt, the true fisherman knows all the secrets and rules of smoking fish in a smoker, but if you are new to this or just want new recipes, this book is for you. Fishing and bringing home a good catch is great, but the main pleasure is when that fish is turned into delicious dishes! In fact, after trying real smoked fish once, you will become an enthusiastic smoker, even if that fish was not caught by you. The aromatic, tempting smoked fish is one of the most delicious appetizers. Smoked fish is distinguished by a unique aroma, taste and appearance. Of course, in most cases, nowadays, it appears on the table only when we buy it in the store. Unfortunately, what we buy in the stores does not nearly reflect a freshly smoked fish. No worries, because there is a solution -very simple and affordable ways to smoke fish at home and make delicious fish dishes with your own hands. Even if you are new to smoking, the process just seems complicated and with the help of this book, you will soon find yourself caught in this amazing process of smoking fish and then, savoring the delicious smoked fish. A smoker, required for the preparation of smoked fish at home, is affordable to most people and it will not take much space. You might even have one already sitting around. So, get that smoker and fish and this book will help you do the magic. In this book, you will learn about hot and cold smoking methods, what wood and fish are the best for smoking and how to prepare and smoke fish. More than 60 recipes of smoking different kinds of fish with a variety of brines and marinades are gathered for you in this book. Enjoy smoked fish with your family and friends! THIS SMOKED FISH COOKBOOK IS THE #1 THING YOU NEED TO ENJOY YOUR COOKING TO THE FULL! Grab your copy now! Free with Kindle Unlimited.

Book Information

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Customer Reviews

This book describes how to smoke fish, as the title expresses. It goes through preparing procedures and different ways to preserve fish. It also includes other sea meat, like oysters too. The recipes are easy to follow and some include sides such as potatoes, etc. If you are interested in ways to preserve fish then this is the right book for you!

A simple guide for preserving meats and fish without refrigeration. Recipes are included. The book is easy to read and has some illustrations to help explain a few things. The recipes are interesting and unique. This is an exciting addition to a preserving library.

Finally I found good fish recipes. They are very detailed and easy to understand. There will be no difficulty to prepare any of those, just follow the instructions.

This book gives great prompts and is great in pointing things out. I like how the book is composed in an exceptionally positive manner. The writer ensures that the perusers can see each subtle element of this book. Finally I discovered great fish formulas. They are exceptionally nitty gritty and straightforward. There will be no trouble to set up any of those, simply take after the directions.

Good read on smoking. I have not gotten to the trying any of the recipes in it but they look great. If you like smoking meat I highly recommend this book plus go to his website and join the smoking meat forums. There are tons of great people there to help you.

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Smoking Meat: Fish Edition. : Delicious Smoking Fish Recipes for Everyone (Book 2, Smoked Fish

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