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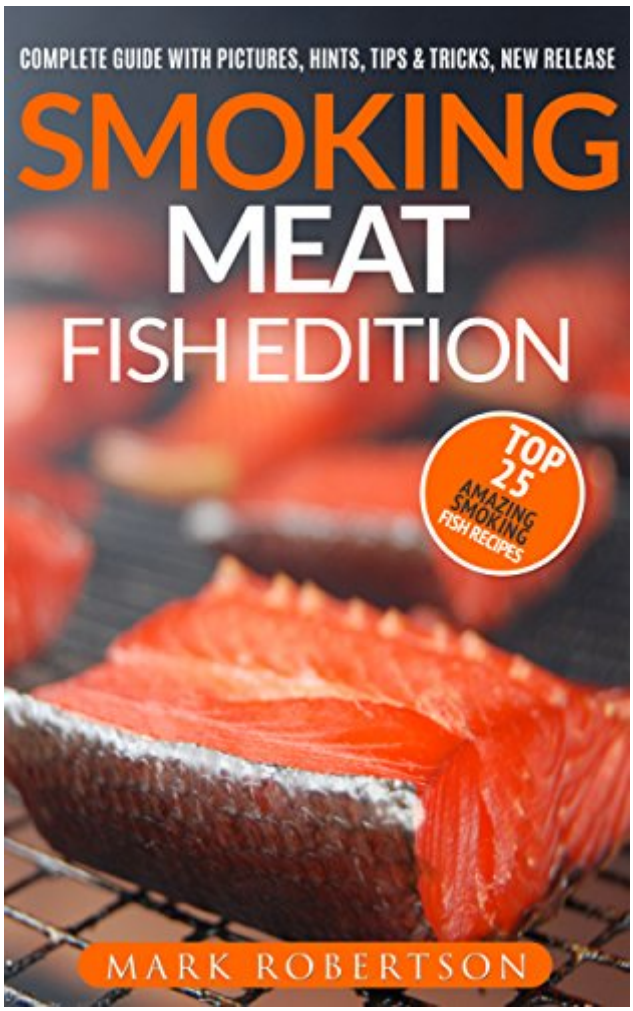

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Synopsis

Here You Will Find The Most Popular And Delicious Smoking Fish Recipes That Will Make Your Smoking Process Much More Interesting!Want to Get the Most Out of Smoking Fish?You know, itÃ¢â ¬â„¢s funny... other books are full of unnecessary tips and recipes: almost every smoking tip tells that everybody knows and there is little useful information in such books. How useful is that kind of recipe book? We'll answer that: NO USEFUL AT ALL. Wish it had more useful cooking tips and more delicious smoking fish recipes? You know what can help you? ThereÃ¢â ¬â„¢s just one answer to this question - this Smoking Meat Recipes: Fish Edition Book.THIS SMOKING FISH RECIPE BOOK IS THE #1 THING YOU NEED TO ENJOY YOUR COOKING TO THE FULL!Do You Want To?know the most useful tips and most delicious recipes of smoking fish;get a lot of pleasure out of the smoking process;cook delicious dishes by using new smoking fish and seafood recipes.You Might Already Have Tried Other Smoking Fish Recipe Books, But This Book Will Take Your Smoking Process To The Next Level!This book is one of the best contemporary smoking fish recipe books. Sometimes some useful smoking fish and seafood secrets - this is exactly what we need to enjoy this process much more. In the book you will find useful tips and delicious recipes that every smoking fish fan will love! It is the most amazing Smoking Fish Recipe book you've ever read.From this book you will learn how to:smoke delicious fish dishes on your smoker;make your fish and seafood tender and juicy;smoke various types of fish and seafood in a proper way;prepare the sauces for smoking fish.You will also learn:what types of fish and seafood can be used for smoking;what fish can be prepared for real gourmets;what spices should be used to add a unique flavor to your smoked fish.

Book Information

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Customer Reviews

Exactly as described.

This book is all about smoking fish and seafood. The title cites 25 fish recipes in the book. There are 25 recipes, not all of them are fish recipes.&#9658 TOP 2 THINGS I LIKED&#9830 I like the personalize introduction of why the author likes outdoor cooking&#9830 The recipes used ingredients that I can easily find at my grocer&#9658 ANY SPECIAL FEATURES&#9830 No special features noted&#9658 THINGS THAT COULD BE DONE BETTER&#9830 There is no working table of contents, just blue underlined text that appear to be hyperlinks&#9830 A good number of typos, the book does need a good deal more editing and tightening up of the sentences. Some sentences are just too darned wordy&#9830 There are many inconsistences through the book, for example, the Introduction uses both variations of ÃƒÂ¢Ã â ¬Ã Å“barbecueÃƒÂ¢Ã â ¬Ã Â• and ÃƒÂ¢Ã â ¬Ã Å“barbequeÃƒÂ¢Ã â ¬Ã Â•&#9830 The recipes cycle between the word cup and the abbreviation c.&#9830 The recipes cycle between citing temperatures, for example ÃƒÂ¢Ã â ¬Ã Å“200 degrees FÃƒÂ¢Ã â ¬Ã Â• in recipe 8 and 100Ãƒâ Ã Â F in recipe 15&#9830 There is no real need to abbreviate hr for hour and min for minutes when documenting the preparation times, the text in the recipes does spell the entire word&#9658 SUMMARYOutside of the formatting errors, differing font sizes, the typos, and inconsistent terminology, the book does give the reader a few interesting seafood recipes to try in the backyard smoker. I am a big fan of salmon on the grill or in the smoker. Recipe 4 is one that is on my list to try some weekend. Recipe 5 also looks like a winner.I picked up my copy of this book when it was offered at no cost, a kindle free day

Good overview

This is very helpful recipe collection for preparing fish over the flame. To my mind, the book is aimed

both at beginners and more experienced smokers. There are plenty of useful foods such as Cajun catfish, Sea bass, Crab legs, Scallops, and Oysters. I tried some and found them pretty good. So far they all were good and easy to cook.

really like smoking meat, but that is teh first book about smoked fish that I found. And that was a right decision to grab it. I found here a lot of interesting recipes of smoked fish and that can be a good alternative to smoking meat on some days. A lot of different fishes, clear and easy-to-make directions and very good results!

This book is full of mouth-watering recipes! I do not eat meat, and there are not so many delicious recipes for smoked fish. Until I have this book! Now I look forward to when the warmer days come and we will cook the fish in the fresh air in our yard.

Wouldn’t hesitate to buy again. Amazing for the price, quality, and usability. Handy little device. Works great, no problems so far great product,exceptional customer service Brilliant device!

Not written very well. Some good recipes. Temp and times are the most import thing and they are spelled out.

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