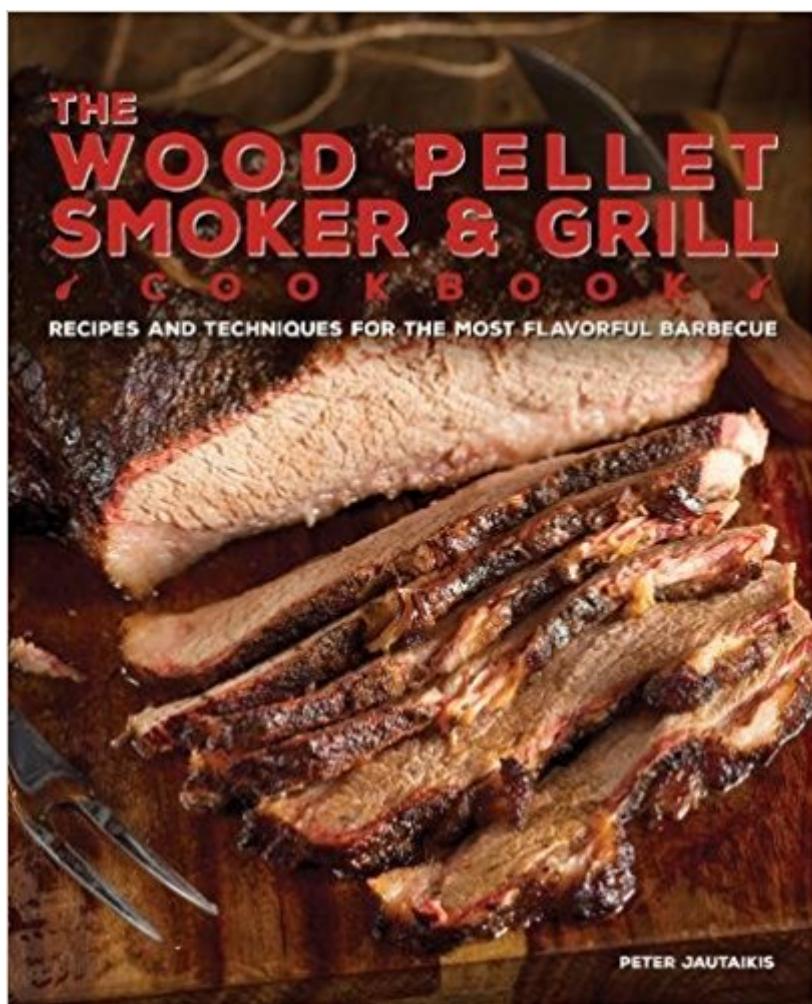


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# The Wood Pellet Smoker And Grill Cookbook: Recipes And Techniques For The Most Flavorful And Delicious Barbecue



## Synopsis

TIPS, TRICKS, AND SECRETS FOR USING A WOOD PELLET SMOKER TO ENHANCE THE FLAVOR OF EVERYTHING, FROM MEATS AND SEAFOOD TO VEGGIES AND BAKED GOODSWhatâ™s the best way to infuse your barbecue fixings with that quintessential, smoky flavor? This book explains everything you need to knowâ•picking the right pellet flavors, maximizing the potential of your smoker-grill, and mastering cold-smoke and slow-roast techniques. Packed with step-by-step photos and helpful tips, *The Wood Pellet Smoker and Grill Cookbook* serves up spectacularly delicious dishes, including:â¢ Cajun Spatchcock Chickenâ¢ Teriyaki Smoked Drumsticksâ¢ Hickory New York Strip Roastâ¢ Texas-Style Brisketâ¢ Alder Woodâ“Smoked Troutâ¢ St. Louisâ“Style Baby Back Ribsâ¢ Cured Turkey Drumsticksâ¢ Bacon Cordon Bleuâ¢ Applewood-Smoked Cheeseâ¢ Peach Blueberry Cobbler

## Book Information

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## Customer Reviews

Peter Jautaikis is the BBQ pit master of the Blog Smokin' Pete's BBQ ([smokinpetebbq.com](http://smokinpetebbq.com)). Pete's recipes and photographs are featured on various forums and barbecue wood pellet and smoker-grill manufacturer websites. He lives in Ripon, CA.

If you are like me and have never owned, or even just considering buying a pellet smoker/grill (PSG), this is a must have. It really gives you an understanding of what this appliance is capable of. This has some great basic recipes and ideas, and how to prepare them in the unique environment of a PSG. It also gives you a general description of how the internals work, along with tips on how to

keep you PSG working at it's best. What this is not, is an overall smoking cookbook. This is dedicated to showing you how to get the most out of a PSG, and if you're looking to buy, what features to look for.

WOW! It is not often that a book, or any product for that matter, far exceeds my expectations. This is one of those books. I consider myself a hardcore backyard BBQ enthusiast. I love the "blue smoke"!! I turn out some good BBQ IMHO but I am always looking for something better or different. I have many good BBQ books but this book just jumped to the head of the class. Here's why: Pros: 1. Great layout and readability. 2. Useful and clear pictures. Lots of high-quality photos. 3. Every recipe is something I might actually make, wonderful choices, especially on poultry. 4. The section on brines and sauces is the best I have seen. I may make every one of them to try. 5. Covers the basics well; ribs, butts, brisket, chicken. 6. Great value for a book this good. 7. I really liked his approach to "naked bbq". Let the food speak for itself, add BBQ sauce for those who want it instead of slathering everything. Cons: 1. Needs a better discussion on injections and mops. If the author doesn't like these tell us why. 2. A couple of comments on meat-sourcing and choosing meat quality for certain foods would have been useful. I cannot recommend this book highly enough. Peter, you knocked this one out of the park!! If you write another book I will buy it!!

We are thrilled with this cookbook. The bacon wrapped asparagus, texas style brisket flat and seasoning recipes are all to die for! Especially like the instructions on the FTC method. It made all the difference in the world in my brisket! Absolutely delicious!

I am a certified BBQ judge with KCBS, I found this cookbook to be "spot on" for creating competition quality smoked meats. Easy to understand and use.

This is a great cookbook for BBQ. I bought this for my husband for Father's Day. Of course I gave it to him as soon as it arrived. We have a pellet BBQ. Recipes are easy to follow and the illustrations are exquisite. Prep time, cook time and types of recommended wood flavors are included in each recipe. I really like that the text is larger and very easy to read. An entire meal can be made at one time. Chapters include appetizers and sides, poultry, red meat, pork, seafood, and extras (desserts :). There are also recipes for brines and rubs. Can not wait to try the atomic buffalo turds!

Although I have a pellet grill for quite a few years, I still need all the help I can get when cooking on this kind of cooker. This book is perfect to bring on our RV trips because of the times and temperatures I tend to forget. We have a tailgating pellet cooker and take it wherever we travel. Each recipe is styled as a kind of recipe card, with plenty of pictures to make your mouth water. The author's writing style is genuine, to the point, and delightful to read. I have literally no hard copy cookbooks I enjoy, but this one is definitely a keeper.

Great book. I just purchased a pellet smoker and the book that came with it is ok but this one has some really great recipes. It goes further than the guide that came with the smoker and is very helpful in getting started using a pellet smoker.

I found the book informative and the recipes -- which I have not yet tried -- look tasty. The book's explanation of the science of pellet smoking was especially helpful to me, While much of the information I had already seen elsewhere when I was researching whether to purchase a pellet smoker, it is nice to have the information available in a single, easily-understandable format for future reference. I would recommend this book to any novice pellet smoker.

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