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# Secrets To Smoking On The Weber Smokey Mountain Cooker And Other Smokers: An Independent Guide With Master Recipes From A BBQ Champion



## Synopsis

Learn To Make Delicious, Next-Level Barbecue From a Smoking ProUse your WSM and other smokers to take your barbecue to the next level. This book includes incredible recipes combined with all the secrets to making great-tasting, succulent and perfectly cooked barbecue every time. Keep an eye out for the pulled pork recipe that won "the Jack," and the brisket recipe that got a perfect score at the American Royal Barbecue Invitational Contest. Bill Gillespie, regular guy turned barbecue champion, whose team recently won Grand Champion of the American Royal Barbecue Invitational, shares all of his outstanding recipes and specific techniques for making the best ribs, pulled pork and barbecue chicken in the country, if not the world. On top of the traditional competition-winning offerings, he shares an amazing selection of his favorite dishes he cooks at home, including Pulled Pork with Root Beer Barbecue Sauce, Maple Glazed Salmon, and Stuffed Sausages with Prosciutto and Cream Cheese, among others. If you own a Weber Smokey Mountain Cooker or a similar smoker, this book is a must have. The techniques and secrets offered here will take your best recipe and make it a show stopper. With this must-have collection of recipes you will impress your family and friends with your amazing backyard cooking abilities.

## Book Information

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## Customer Reviews

After purchasing a Weber Smokey Mountain Cooker, my husband and I waited patiently for a year for this cookbook to come out- we couldn't be more thrilled with it. We've purchased a few other smoking books but were disappointed to find that many of the recipes were geared towards smoking on a grill or some other type of smoker, the recipes weren't necessarily compatible with the Smokey Mountain. Bill Gillespie has delivered dozens of incredible recipes geared towards Smokey

Mountain owners. The recipes are easy to follow and it eliminates the guess work involved with having to adapt a recipe to work with the Smokey Mountain. You can certainly muddle through online forums and you tube to find specific recipes for the Smokey Mountain or try to adapt recipes for other cookers. But if you're somewhat of a novice to smoking, if you're not someone who is firing up the smoker every day to play around with timing and temps or if you're looking for no-fail recipes that guarantee great results with the Smokey Mountain, this book is a must have. We've worked through a handful of the recipes and been more than satisfied with them all. We even ventured into the quicker, high-heat recipes and had great results with the quick brisket.

This book inspired me to break out the cheap no-name smoker I had been given and tried a while back (until I got tired of everything tasting like hickory). Utilizing this book, I smoked some meat and also had some veges cooking in a dish. The results were great, and I look forward to using it more. Every single recipe sounds tasty. It breaks smoking down to four methods: low & slow, hot & fast, combination, and grilling/high heat. Each method includes recipes for a variety of foods including not only pork and beef, but also things like chicken, seafood, veges, and sauces, as well as some breads and desserts. "Armadillo Eggs" anyone? (stuffed jalapeños wrapped in bacon). [I am in a decluttering phase of life, but after viewing this book I decided that it merited paying for and adding to my home cookbook library.]

If you have a Weber Smokey Mountain cooker buy this book. It gives and explains techniques specific to the cooker that would take years to understand on your own. The high heat brisket and prime rib recipes are awesome. If you own a weber smoker, this is the best recipe book you will ever own.

Easy to read book about an easy to use grill (Weber's Smokey Mountain). Great recipes that are easy to follow. I DIDN'T RUIN MY FIRST ATTEMPT AT CHICKEN AND TURKEY!!!! :-)) I would have liked a little more written about the smoke, but Bill definitely gives enough information about everything to get started. Good book, good read, and at a fair price.

This guy really enjoys what he is doing, and that is why this book is very good! He thinks outside the box, and has real good methods and recipes. You can take his recipes and twist them up a little if you want your touch in it according to your taste. He gives you a good foundation to be able to adjust things to your needs, or just follow as he instructs. I haven't even used a WSM, I have been

using a smokenator on a weber 22.5 kettle and can adjust what Bill has provided to turn out very impressive baby back ribs and other real good barbeque! I will purchase a WSM this summer, can't wait to use that with this book! Thanks Bill!

I bought my husband a Weber Smokey Mountain Cooker for Christmas and got him this book too. It goes with the Weber Smokey Mountain Cooker but can be used with any grill or smoker really. The recipes are great and detailed! Good variety of recipes too, even desserts and snacks. Love how it gives techniques specific to the type of smoker we have. Great for someone starting out too because it explains everything. We have been more than satisfied with this purchase. Highly recommend adding this to your cookbook collection!

Great book if you have a Weber Smokey Mountain Cooker. The weber manual isn't very good. This gives tips and tricks for operating your vents to control temps and divides the book into cooking in 3-4 major temperature/time ranges. There are (I believe) 100 recipes which all look good. This was a huge help the first time I used my smoker.

I am so pleased with this book already! I am a rookie smoker with absolutely NO experience. I bought this book, followed by the 18" Weber and have had amazing results already. My second use I made the best ribs we have ever tasted using this book's recipe. Well worth the low price! Can't wait try many more, they all sound delicious!

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