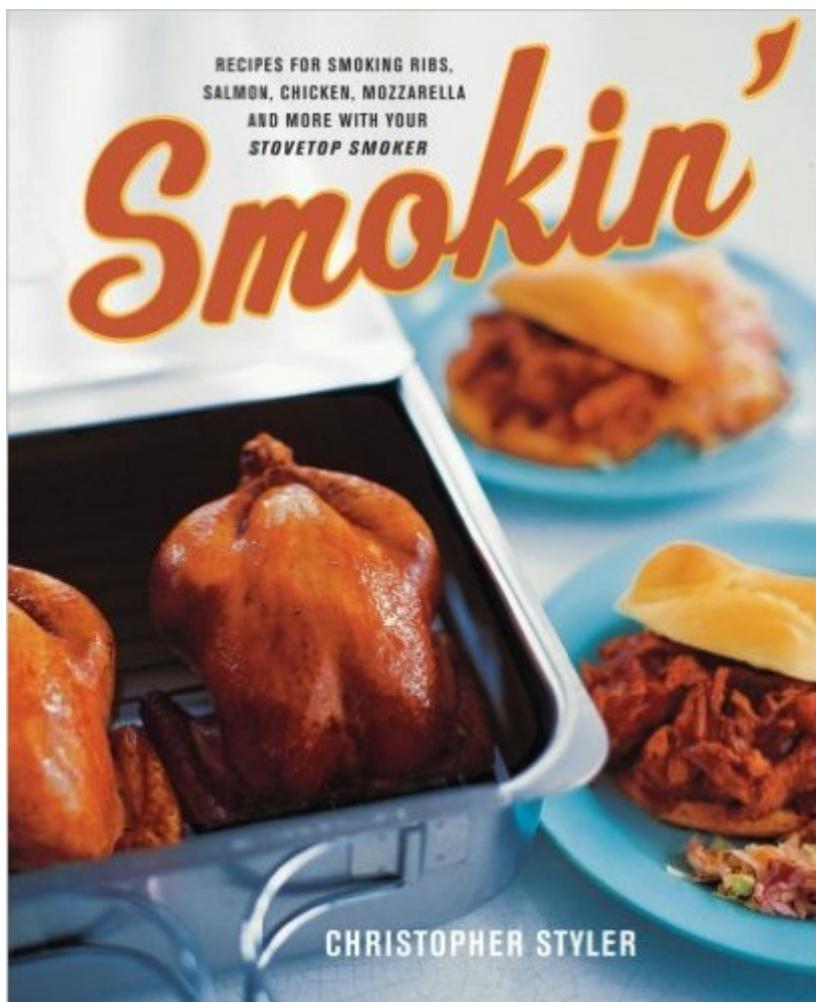


The book was found

Smokin': Recipes For Smoking Ribs, Salmon, Chicken, Mozzarella, And More With Your Stovetop Smoker



Synopsis

Get that great taste of wood-smoked food using the top of your kitchen stove. Contains everything you need to know about smoking foods at home, using a stovetop smoker.

Book Information

Paperback: 256 pages

Publisher: William Morrow Cookbooks; 37887th edition (August 3, 2004)

Language: English

ISBN-10: 0060548150

ISBN-13: 978-0060548155

Product Dimensions: 7.4 x 0.6 x 9.1 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsÂ Â See all reviewsÂ (110 customer reviews)

Best Sellers Rank: #27,178 in Books (See Top 100 in Books) #37 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #179 inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

I really like this cookbook. If you are new to indoor smoking and using the stovetop smoker, it is a very useful guide that covers tips on using the smoker, pairing woodchips with a variety of foods, and plenty of tasty recipes. It also includes the author's personal experiences with using the smoker. This is a definite plus that shows up in the recipes and indicates that the author is familiar with them and didn't just collect a bunch of untried recipes to fill up the book. One comment that caught my attention was the turkey wings, the author mentions that he doesn't smoke them to eat as a main dish because they can be tough. I used to bake turkey wings portions in the oven at a low temperature and they always turned out great. Now I smoke them first and then finish them in the oven. Now they are even better! I soak them in a brine overnight:1 onion, quartered4-5 cloves garlic1 or 2 stalks of celery, quartered1/4 cup kosher salt1/4 cup sugar2 tablespoons black pepper2 tablespoons dried herbs (optional), I usually use parsley8 cups water2 packs turkey wing portions, joint pieces, not the whole wings.Place all of the ingredients, except the 8 cups of water and wings, in a blender. Add 1 cup of water. Process until smooth. Pour into a large bowl. Add remaining 7 cups of water. Stir to combine. Add wings. Let sit overnight. Pour off brine, rinse wings, pat dry with paper towel, and sprinkle skin with paprika. Rub it in. Prepare smoker as directed (I use about 2 tablespoons of oak or hickory). Place wings in smoker skin side up. Let wings smoke on top of stove

for about 30 minutes. Place in a 325 degree oven and let them cook until tender about 45 minutes.

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