



Championship BBQ Secrets for Real Smoked Food

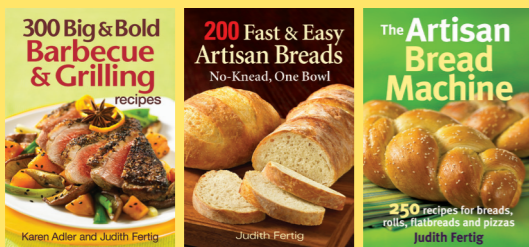
SECOND EDITION

Learn all about the art of slow-smoked food — real North American barbecue — with this comprehensive how-to guide and collection of 300 recipes. All reflect the rich diversity of smoked food, and this second edition features even more championship barbecue secrets and information on creating the perfect balance of flavors. You'll be able to take your slow-smoked food to a whole new level, whether you're cooking in your own backyard or on the contest circuit.

All-new step-by-step photos for everything from preparing a fire in a charcoal grill to building flavor during and after barbecuing to actually slow-smoking pork ribs, brisket, chicken wings and more!

Authentic hot- and cold-smoked recipes for beef, lamb, pork, poultry, fish & shellfish, vegetables, fruits, cheese and nuts, as well as dozens of enticing recipes for brines, rubs, marinades, bastes and sauces.

ALSO AVAILABLE



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Karen Putman was a prize-winning chef who won many contests on the competition barbecue circuit, including a grand championship in the American Royal and several world championships.

Judith Fertig is a food/lifestyle writer and cookbook author who, with co-author Karen Adler, has written eight barbecue books, including *300 Big & Bold BBQ & Grilling Recipes*.

Karen Putman
& Judith Fertig

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