

# H. TITLE INFORMATION

## THE BIG BOOK OF SMOKER OVENS

### Recipes & Techniques

by Rudolf Jäger

#### CONTENT:

The BBQ – one of the most popular leisure activities worldwide today! You may say, smoking is just like grilling, however it is not. And this is where this book comes in. Pull the plug on dry meat, grease fire and inconvenient turning. Here comes the BBQ-smoker oven.

Recipes, purchase and technique are the quintessential supporting columns of perfect smoke-cooking. All begins with the suitable equipment: how to choose the right BBQ-smoker, how to find the best material and the best meat. Smoke-cooking is defined by a long cooking time and doesn't involve a lot of work since the meat needs no supervision or turning.

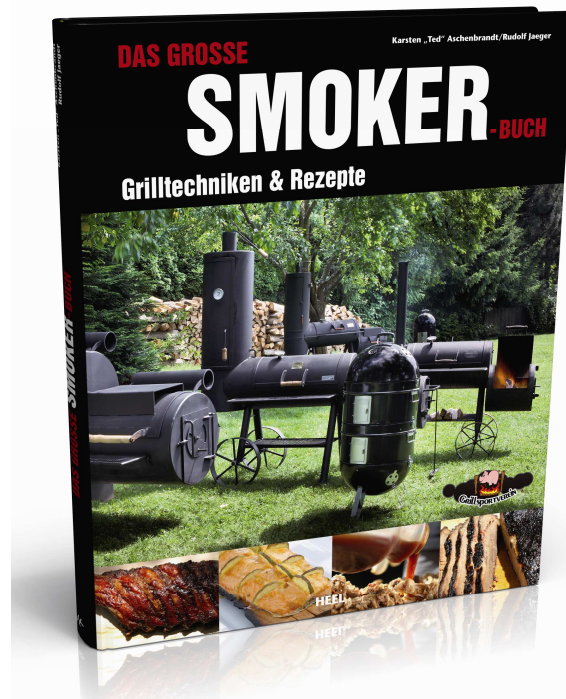
The actual oven plays the most important role. The log fire which crackles in these enormous kettle grills and gently cooks the meat on a low temperature gives the meat or fish a spicy flavour. In order to get the typical smoky taste which is only possible with a BBQ-smoker you should use aromatic fruity wood. In this book you will find plenty of hints how to choose the right wood for every special taste: In addition the author lifts the secret of the famous BBQ-sauce. Every cook has his own secret recipe and swears that it is the best one. Try one on your own. Just as you like it. And do not forget the other sauces like the Dry Rub and the Mop that will turn your meal into a feast.

From easy recipes like Burgers and Sandwiches to the ultimate Smoking Experience – it's all in here.

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#### SPECIFICATIONS:

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HEEL Verlag GmbH - Foreign Rights - Gut Pottscheidt - 53639 Königswinter  
Tel.: +49 - 22 23 - 92 30 0 - Fax: +49 - 22 23 - 92 30 13