

THE WATER SMOKER

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CONTENT

A water smoker, also referred to as a bullet smoker because of its shape, is a variation of the upright drum smoker and uses charcoal or wood to generate smoke and heat, and contains a water bowl between the fire and the cooking grates. The water bowl serves to maintain optimal smoking temperatures and also adds humidity to the smoke chamber. Vertical water smokers are low in cost, extremely temperature stable and require very little adjustment once the desired temperature has been reached.

Due to these reasons water smokers become more and more popular among BBQ Fans. To serve the growing interest and requests our authors have compiled a wonderful selection of mouth-watering recipes created especially for preparation on the water smoker – let yourself get surprised how easy all these delicious dishes can be prepared!

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SPECIFICATIONS:

- 162 pages
- approx. 200 colour photographs
- word count: 17,800
- hardcover
- trim size 250 x 308 mm
- retail price: € 29.95
- ISBN 978-3-95843-037-2
- Published October 2015

