

THE NEW SMOKER KITCHEN

QUICK & EASY ART OF SMOKING FOOD

by Tom Heinzle

CONTENT:

This new book by our bestselling author Tom Heinzle picks up a new trend in Barbecue: the Smoker Oven, a big steam machine that some of us might find quite daring. Nonetheless the BBQ Smoker community is growing and in search of new ways on how to use these giant Ovens without spending hours and hours with it.

Tom has been working with Smoker Ovens since he started his weekend BBQ events many years ago and has always been confronted with the problem of finishing up in time for everyone to catch their train. He proves that there is no reason to get discouraged by the potentially long-lasting preparation time including any possible handling difficulties. This great recipe collection covers anything from the obvious delicious and juicy chunks of meat up to all sorts of poultry, seafood and vegetable dishes that can be prepared in or on top of Smoker ovens quicker and easier than you would have expected.

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