

H. TITLE INFORMATION

LET'S GET SMOKING

by Maria Sartor

CONTENT:

The significant smell of fresh meat lies in the air. The longing for a sappy piece of sausage, ham or bacon leaves your mouth watering. If you find yourself daydreaming about it this is just what you need: "Let's get smoking", a profound compendium on all there is to know about it - an easy and straightforward way to treat meat or fish. It doesn't only increase the durability of the processed food but has a positive influence on the colour, smell, taste and texture.

This book provides you with the most important facts concerning smoking such as suitable varieties of meat or fish, spices and the appropriate equipment. The typical features of every sort of meat as there are beef, pork, game and poultry are explained and their particular preferences are highlighted. Moreover, there are plenty of spices mentioned with which to refine your meat like pickled garlic, onions and broth among the ordinary spices such as salt and pepper.

Find out yourself how easy it is to smoke at home and have a go!

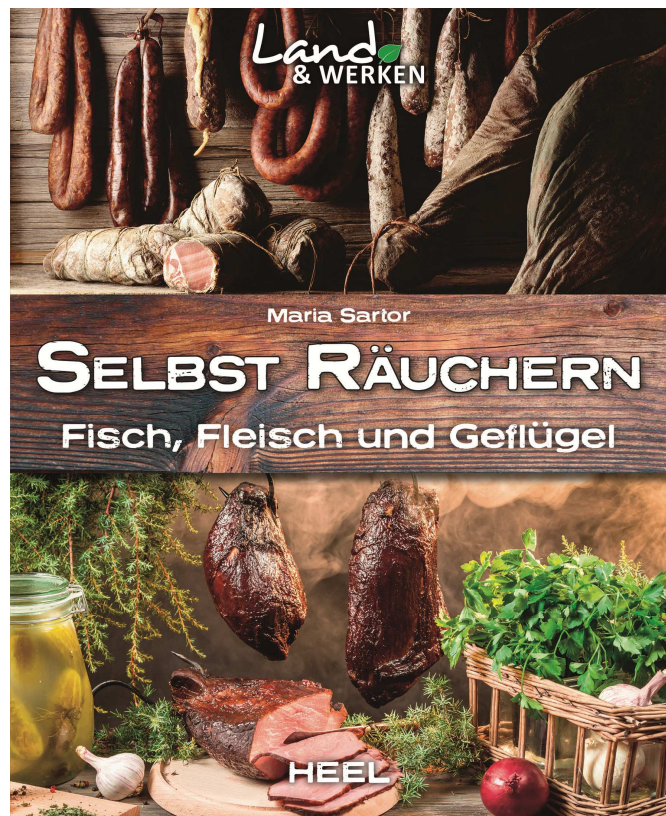
Rights sold:

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↪ 5th print run!

SPECIFICATIONS:

- 128 pages
- 56 full colour photographs
- paperback
- trim size 183 x 225 mm
- retail price: € 14.99
- ISBN 978-3-95843-327-4
- Published September 2010



HEEL Verlag GmbH + Foreign Rights + Gut Pottscheidt + 53639 Koenigswinter + Germany
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