



Weber's Smoke: A Guide to Smoke Cooking for Everyone and Any Grill

By Jamie Purviance

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If you can grill, you can smoke!

Now you can add smoke flavor to almost any food on any grill. *Weber's Smoke* shows you how and inspires you with recipes that range from the classic (Best-on-the-Block Baby Back Ribs) to the ambitious (Smoked Duck and Cherry Sausages). And best of all, many of the recipes let you achieve mouthwatering smoke flavor in a matter of minutes-not hours.

You'll learn:

- Basic and advanced smoke cooking methods for traditional smokers as well as standard backyard grills
- Over 85 exciting recipes such as Brined and Maple-Smoked Bacon and Cedar-Planked Brie with Cherry Chutney and Toasted Almonds
- Smoking woods' flavor characteristics and food pairing suggestions that complement each distinct type of wood
- Weber's Top Ten Smoking Tips for getting the best possible results on any grill

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Editorial Review

About the Author

JAMIE PURVIANCE is one of America's top grilling experts and Weber's master griller. He graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as *Bon Appetit*, *Better Homes and Gardens*, *Fine Cooking*, *Town & Country*, and the *Los Angeles Times*. He is the author of numerous cookbooks including *Weber's Way to Grill*, a James Beard Award nominee and *New York Times* best seller. Purviance has appeared as a grilling authority on numerous television shows including *Today*, *The Early Show*, *Good Morning America*, and *The Oprah Winfrey Show*. He lives in California.

WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor. From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

Users Review

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Darron Hiller:

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