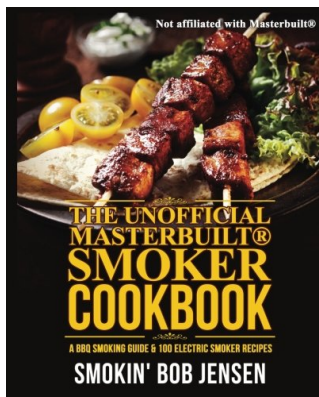


# **[PDF] The Unofficial Masterbuilt Smoker Cookbook: A BBQ Smoking Guide & 100 Electric Smoker Recipes (Masterbuilt Smoker Series) (Volume 1)**

**Smokin' Bob Jensen - pdf download free book**

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#### **Books Details:**

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Author: Smokin' Bob Jensen  
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## **Description:**

**NEW UPDATED EDITION: Thank you to our readers for submitting your comments. We've listened to you and fixed our mistakes and will always continue to do so.**

If you own a Masterbuilt electric smoker, this cookbook is the perfect guide to help you use your new machine.

Electric smoker recipes make your life simpler than ever since electric smokers are basically "set it and forget it" type machines.

We collected 100 of the best Masterbuilt Smoker Recipes for you to enjoy and show off to your friends and family.

If you've ever wondered why your brisket isn't as good as one made by a true BBQ maestro, this book is for you. The truth is -- there is no magic secret! If you ever believed that all you needed was that one magic ingredient, special sauce, or secret temperature that will make your barbecue taste like heaven, then this book is not for you.

The only secret to great BBQ is the passion to keep improving your recipe and technique over time. All great chefs know this, and that is why everything they touch tastes incredible.

ANYONE can make excellent BBQ. It can be hard work if you don't know what you're doing. You need a guide that will hold your hand walk you through the process step-by-step.

Most people are stunned at the fact that the pros follow a ridiculously simple smoking and grilling process: 1. It doesn't matter what smoker you use

2. Use decent wood

3. Using prime cuts of meat will instantly bring you better results

4. Salt-and-pepper are the only seasoning you need

5. 275° is the ideal temperature smoking meat

You may be thinking that we just gave away all the "secrets" to incredible BBQ, so why do I need to buy this book?

I could tell you that it includes 101 mouthwatering backyard recipes covering: - every type of meat you can think of

- delicious smoked appetizers and small plates you can't find anywhere else

- classic comfort foods with a twist (like Four Cheese Smoked Mac 'n' Cheese)

- incredible desserts like Smoked Pineapple Sundae and Nutella smores

- cold smoked artisanal cheeses

If you think you can cook incredible BBQ with free recipes and information from the Internet, then why did you read this far?

This book breaks down all the essential BBQ terms, smoking safety tips, smoking times and temperatures for various meats, how to select the best cuts of meat, and much more.

Have you ever wondered how to smoke salmon? How to grill steaks?

If you want to impress your friends and family, then you need this book.

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