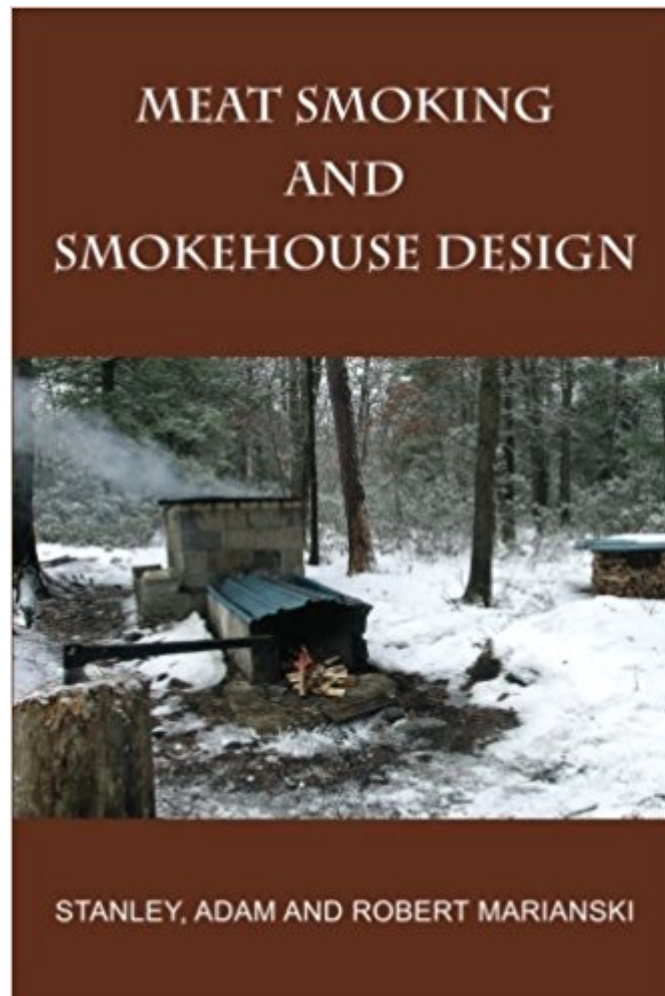




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Meat Smoking And Smokehouse Design



Synopsis

Most books on smoking just give some elementary information and then are filled with recipes; this book is the reverse, scholarly information and theory as it applies to smoking meats and a few recipes that will get one started. While various recipes usually get the spotlight, it is the authors' opinion that the technical know-how behind preparing meats and sausages is far more important. There is a section with some basic recipes, but after reading the book one should be able to create his own recipes without much effort. The book explains differences between grilling, barbecuing and smoking. The sections on smokehouse design include over 200 construction diagrams and photos that cover most known methods: masonry, portable, wood, concrete, and drum smokers. After reading this book a reader will fully comprehend what can be expected of any particular smoker and how to build one that will conform to his individual needs. The book will benefit the serious smoker as well as the beginner.

Book Information

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Customer Reviews

Quality takes time. "Meat Smoking and Smokehouse Design" is a comprehensive instructional guide to the world of smoking meats, ranging from construction of one's own smokehouse to the methodology for smoking various meats. With many illustrations and practical advice, "Meat Smoking and Smokehouse Design" effectively educates readers about the processes of smoking meat, along with offering highly detailed recipes and valuable tips. "Meat Smoking and Smokehouse Design" is a must for the smokehouse 'do-it-yourself' enthusiast.- Midwest Book Review

Stanley Marianski is the author of eleven books which include topics on meat smoking, pickling and making alcoholic beverages. Stanley actively participates in many forums and conferences related to meat smoking; he is a regular participant of the Wedliny Domowe National Conference in Poland where purveyors of meat products get the opportunity to showcase their goods. His main objective in writing his books which always contain diagrams is to help the reader "understand the sausage making process" and then "create his own recipes." His passion for creating unique sausage blends have been handed down from generations and he looks forward to continue sharing this passion with sons who also co-authored most of his books.

This is a comprehensive overview of how to not only smoke meats but also build proper smoke houses. It is really written for the serious smoker. As with his other books he goes into great detail about the critical factors affecting proper smoking; both the science behind smoking but also the art of it. The reason I only give this four stars is because it is so focused on the serious practitioners. If you are a serious smoker then this book deserves a five star rating and is written for you. If you are a more casual practitioner you will learn a great deal but you will be paying for information that will probably not be very relevant to you.

Almost too much information. I've been smoke cooking and smoking meats for years, and never understood the principles behind what I was doing. There's a vent on the bottom, and a vent on the top. What's the difference? Now I know. The book is based on eastern European smoke houses, which is fine, but the carefully explained principles apply to any cooking method that involves fire and smoke, whether it be BBQ, roasting, hams, summer sausage and more. The smokehouse and BBQ and oven designs are worth the price of the book alone.

As with all the marianski books, the "why" and the "how" are a very prominent part of this book. It makes understanding the whole process much better, and the more I understand, the more enjoyable my hobbies. Excellent starter and finisher--first timers and long time smokers all.

For the price, I had to get it. This is another way to preserve food and wanted to have this for a good reference. Skimmed through it and it has some basic knowledge items in there with illustrations so I am looking forward to reading it.

Good info on smokehouse construction and "commuted" products or cased sausages. Being a deer hunter, that will be mainly what I will make, but I would have liked a little more specific info on curing and smoking hams. The information that is provided on that particular topic (hams), I don't think, is adequate for fully curing and smoking a pork leg into a ham, but is still very informative and the general knowledge would help one with other recipes specifically for hams. I would give it 5 stars except for the reason above and a few editing oversights/typographic errors throughout the book.

Lots of detail on the art and craft of smoking. The emphasis is on sausage with some info on meats. Lots of info on curing. Lots of info on technical side of smoking and how to build a smoker. This is not a book on barbeque, it is mostly on slow cool smoking instead of high heat cooking.

very good to have in case you need it, good price fast delivery

I found there are several ideas here we could incorporate into our custom built smoker. Ours is a hybrid, but clearly incorporates many of the principles of Robert Mariani. Additionally, there are smoking and cooking techniques he uses that we have also found very helpful. If you are a serious meat smoker you should find this a really good support to your hobby/pastime/job.

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