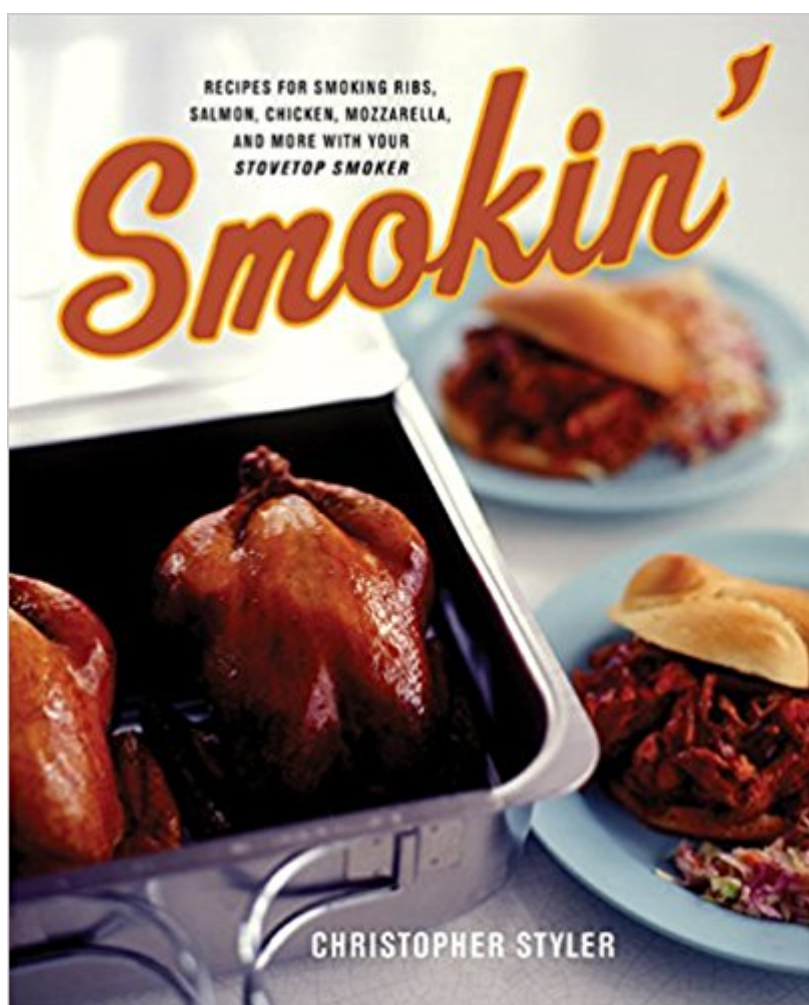


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# Smokin': Recipes For Smoking Ribs, Salmon, Chicken, Mozzarella, And More With Your Stovetop Smoker



## Synopsis

Get that great taste of wood-smoked food using the top of your kitchen stove. Contains everything you need to know about smoking foods at home, using a stovetop smoker. Chris serves up 36 master recipes for smoking everything from whole chickens to shrimp, plus 95 recipes for soups, salads, and sides that use smoked ingredients. There's Tea-Smoked Duck; Smoked Eggplant Soup; and Fettuccine with Smoky Salmon, Peas, and Leeks to name just a few. The possibilities are limited only by your imagination and your love for smoky flavor. With Chris Styler's tips, techniques, and pointers, smoking food is simple, fast, and the taste speaks for itself. Smokin' -- it's well, smokin'.

## Book Information

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## Customer Reviews

Move over George Foreman. In the unique tradition of cookbooks constructed for a specific kitchen gadget, Chef Styler (formerly of the Black Dog Tavern in Martha's Vineyard) weighs in with 95 recipes for the CMI Stovetop Smoker, a contraption that requires just a handful of wood chips and heat from any kitchen stove. Often, the simplest of the book's dishes put the salivary glands into overdrive. Corn on the Cob and Garlic Mashed Potatoes speak for themselves. Smoked Corn Chips take 10 minutes to become warm and flavorful, thus enhancing the Smoky-Spicy Salsa, with smoked tomatoes, in which they're dipped. In-Flight Almonds combine sugar, salt, a bit of cayenne pepper and the scent of hickory for the classic savory snack, with no seatbelts required. Beef Jerky employs strips of bottom round, which are tossed in salt and brown sugar and smoked in mesquite

or hickory, then oven-dried at low heat for four hours. Most of the recipes involve a finishing off, or some pre-cooking, in the oven or on the stovetop, since the Smoker favors complexity of taste over high heat. Styler doesn't overlook soups and seafood, uniting the two in Smoky Mussel Chowder with plenty of cream and butter offsetting the mollusks' intensity. Among the more complex offerings, Pulled Pork stands a chance of tasting fine given its dry rub and 45 minutes of smoke. And in a nifty variation, Tea-Smoked Duck with Asian Slaw replaces the wood with jasmine tea leaves. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Christopher Styler is the author of *Primi Piatti*, and his articles have appeared in *Family Circle*, *Redbook*, *Woman's Day*, and *New York* magazine.

Way too much reliance on the "combo" method which utilizes two separate cooking methods - stovetop smoker plus one other. If I need to use a charcoal grill to "finish" off a piece of smoked meat why in the world would I bother to smoke it in the kitchen first? Then I have two clean ups to do. There are far too few recipes utilizing the stovetop smoker alone.

I like the information in this book but it lacks pictures which drives me crazy...I need to know what the final product is supposed to look like.

Holy smokes, this guy can cook! Love, love, love this book! My only gripe: wish he would add a brining section since that adds yet another dimension in flavor explosion. Recipes are easy, with no nonsense ingredients, good old fashioned home cooking with a twist. Love it.

glad that i didn't pay full price for this book. its not as impressive as the reviews make it to be

I was disappointed that this did not give more details or chart for smoking the meats. One recipe it said go to page 4, I went to page 4 and it said go to the recipe. Very disappointed.

This is a great book to go along with a stove top smoker but not a good ebook. The page numbers are not the same on the ebook as to the paper back. There are all kinds of ( see page \*\*\*) and they are not right on the ebook. So you have to do a word search to find the right page. There is a learning curve.

This was my first food smoking book. As a novice at the procedure, I found it very helpful in teaching me how and for how long to smoke various foods. There are recipes and ideas for everything from beef, pork, chicken, turkey, lamb, ribs, to fruits and vegetables. He explains the various smokers and woods for different foods. There is even information on how to smoke something that is too tall for your smoker, such as a whole chicken. Just FYI: I have a round, fairly deep stainless steel stovetop smoker. It holds an entire chicken, cut up.

Great!

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