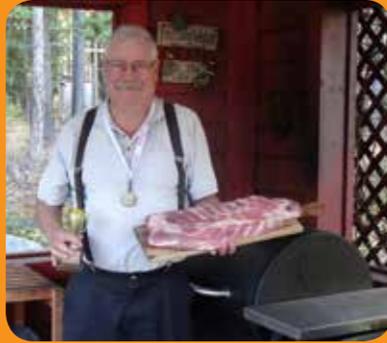




JUST IMAGINE: A NEVER-ENDING SUPPLY OF PULLED PORK, BEEF BRISKET, CHICKEN, TURKEY, APPETIZERS, AND RIBS, ALL SMOKED TO PERFECTION BY YOU.

What better way to impress family and friends—not to mention your gullet—with your new culinary skills? Sound too good to be true? Indeed, for some people who are just beginning, merely choosing which type of smoker to use is intimidating enough, never mind learning how to use it. If that sounds familiar, *The Old Fat Guy's Guide to Smoking Meat* is the book for you.



Crammed full of information, techniques, and tools gleaned from the author's years of experience, this guidebook provides beginning and intermediate smokers with everything they need to start producing classic versions of signature smoked dishes. Contrary to popular belief, smoking doesn't require special skills or expertise. The basic methods are easy, and anyone can learn them. This book covers everything from what type of smoker to purchase, to smoke many types

of meat, and health and safety practices to follow. It also includes forty-eight classic recipes that you can follow note for note or adapt as you see fit. Even experienced smokers will appreciate the book's wealth of wisdom and simple step-by-step instructions. Learn the techniques in this guide and apply them, and even if you're the rawest beginner, you will quickly be transformed into a pit master or barbecue diva!



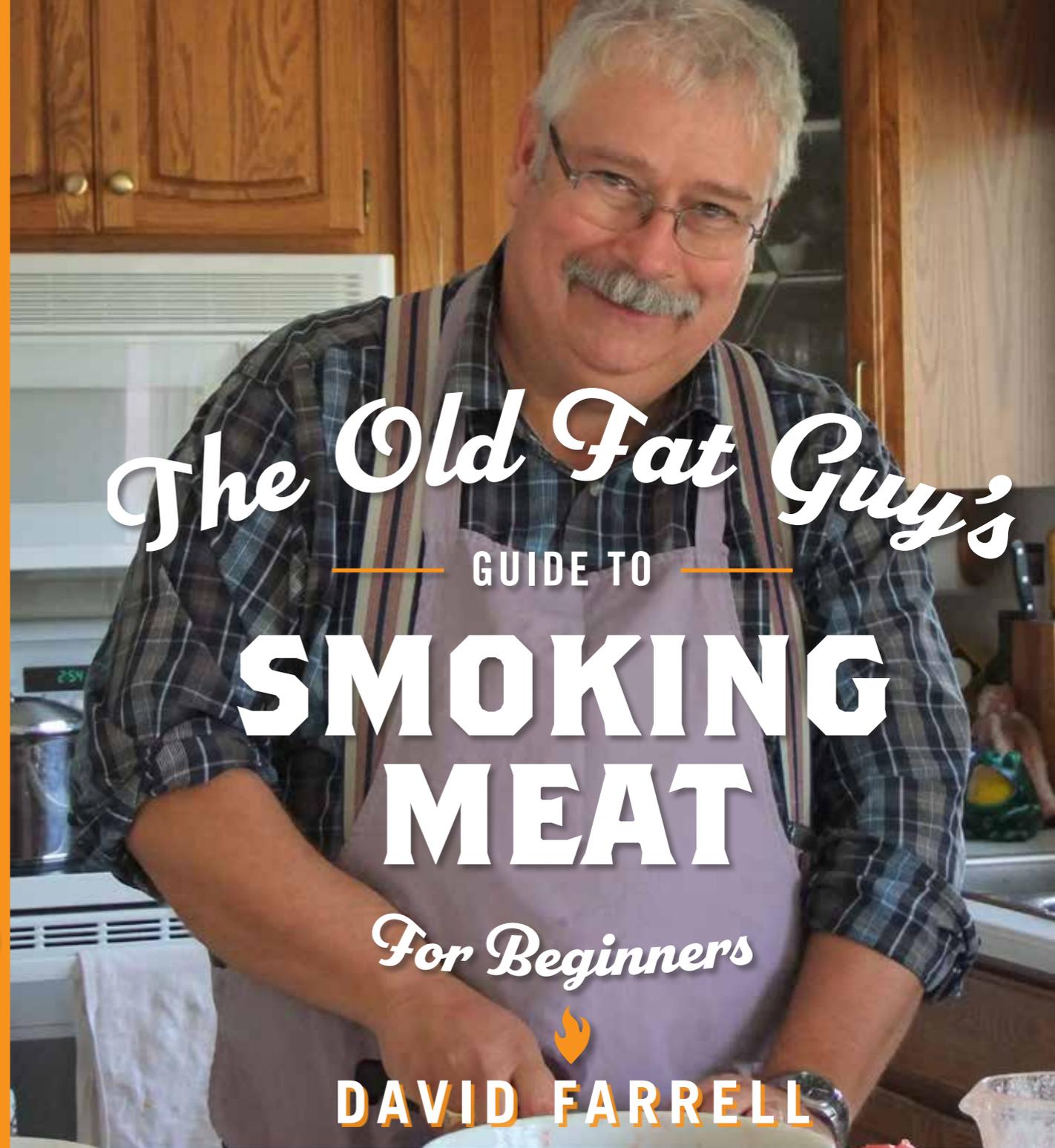
David was a professional cook as a young man. He left the food industry but never lost his interest in creating great food. On retiring, he took up smoking meat and developed his smoking skills. He enjoys passing on his knowledge through his food blog and by creating this book.



THE OLD FAT GUY'S GUIDE TO SMOKING MEAT FOR BEGINNERS



DAVID FARRELL



The Old Fat Guy's

GUIDE TO

SMOKING MEAT

For Beginners



DAVID FARRELL

