



## Food Smoking: a practical guide (Paperback)

By T. Turan

Low-Impact Living Initiative, United Kingdom, 2013. Paperback. Condition: New. Language: English . Brand New Book. Back in our cave-dwelling days, food smoking was used to preserve food and then our ancestors discovered just how great it makes food taste. Turan T. Turan has been a passionate smoker of food for many years, teaches courses all around UK and now crystallises his knowledge in food smoking; a practical guide. Within its covers he explains the basics of cold and hot smoking; delves into the principles of combustion (he's a career fireman in another part of his life so he should know!) and explains brining and dry salt curing. He outlines how to source wood for smoking and provides plans for building a cold smoker and smoke generators. He simplifies and demystifies the process of smoking food to enable you to produce wonderful smoked food in a sustainable, eco-friendly way. Enjoy!.

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