

Introduction

Smoking is a topic that creates most of the questions on meat forums – wood chips or sawdust, dry wood or wet, hickory or oak, cold smoke or hot – the list has no end. There are little smokers and larger ones, there are small grills and there are big sophisticated units that cost thousands of dollars. There are drum smokers, box smokers, water smokers, and combination grill – smoker units. These definitions can make a newcomer confused and uncertain about making a choice. Very few books cover the subject of smoking in any meaningful manner. Most of them include a drawing or two, a few pages on generating smoke, and the rest of the pages are filled with hundreds of recipes. While various recipes usually get the spotlight, the technical know-how behind preparing meats and sausages is far more important. We feel it is more important to explain the ins and outs of meat smoking and not waste paper space with pictures of different knives that people use in the kitchen. There is a section with some basic recipes but our aim is to convince you that you can create your own recipes on the fly without much effort.

How our book differs from others

1. When we write about cold or hot smoke we don't end on just giving you the temperature range for a particular method. We also explain in great detail why one way is better for making certain products than the other. The same applies to smoking temperatures and curing. Behind every bit of information we try to provide an explanation as to why it is done in that particular way. This we hope will lay the foundation that will allow the reader to produce quality products and be in total control of the process.

2. The next way our book differs from others is in our second half, "The design of smokers and smokehouses". This section contains all that is known about smoker design and is supported with over 200 drawings and photographs. Many of them are detailed technical drawings with all dimensions and lists of needed materials for building fully functional units. After reading this book you will fully comprehend what can be expected of any particular smoker and how to build one that will conform to your individual needs.

Stanley Marianski