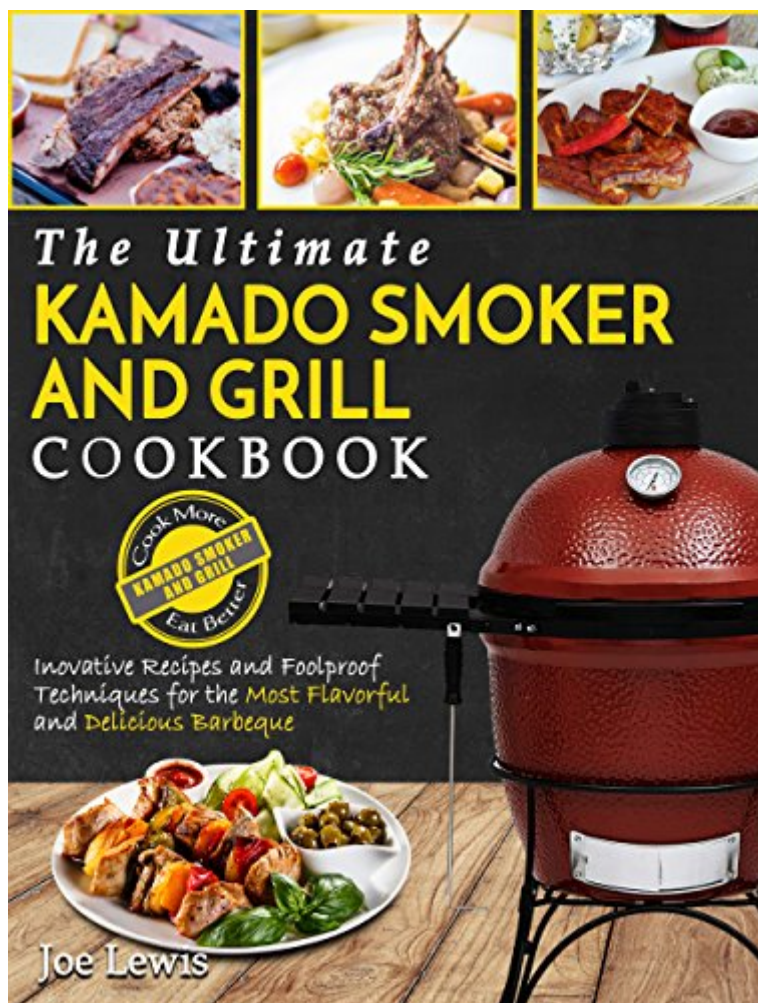


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Kamado Smoker And Grill Cookbook: The Ultimate Kamado Smoker And Grill Cookbook – Innovative Recipes And Foolproof Techniques For The Most Flavorful And Delicious Barbecue (Barbecue Cookbook)





Synopsis

Do you own a Kamado Smoker and Grill? Do you love the taste of barbecued food? Do you want to learn fool proof recipes that will come out perfect time and time again? With the Kamado Smoker and Grill Cookbook, we will teach you everything you need to know about this amazing product, so that you can provide your barbecues with the best, the tastiest and the most succulent food you've ever eaten. Inside the pages, we will look at:

- What a Kamado Smoker and Grill is
- The history of Kamado grills
- The basics of operating it
- Advantages and disadvantages
- Recipes for grilling, smoking, steaming, braising and even baking
- A handy Kamado conversion chart

Using one of these great products can seem daunting, but armed with the information in this book you will be cooking great food on your Kamado Smoker and Grill in no time. Get a copy of the Kamado Smoker and Grill Cookbook today and find the most innovative and exciting recipes for delicious barbecue food!

Book Information

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Customer Reviews

This is a very interesting book i typically jump around in cookbook and I consider myself to be an

expert Kamado Grill user/owner as it's part of my professional life cooking on them and this book is particularly helpful for a new/inexperienced Kamado owner because it gives you a lot of detail on how the kamado grill works and how to operate it properly and Kamado grills are fantastic cookers and grilling is just a small part of what they do and i like to consider them as charcoal fired ovens, and when you start to think of them this way, a world of opportunity opens for you! This book starts you on your journey by explaining the parts of the kamado grill, how to start it up and how to control your fire for cooking at various temperatures and his book is not just for beginners but there are recipes and techniques covered here that will benefit Kamado cooks of all levels and don't let your outdoor cooking bookshelf fall short by not picking up a copy of this book!

If you're on the fence about buying a kamado smoker and grill (or even if you have one already) this book will really help you to know exactly what you're getting and how to use it. It even goes over the history of the smoker and grill and talks about how the grill actually works which I thought was cool. The thing I think I like most about it is how easy it is to use and how efficient it is with cooking. You don't have to use as much charcoal with it and that's a big plus! Finally the book finishes off with recipes of all different things that you can make on the grill. There are some really interesting ones in there like beer chicken that I'm excited to try sometime!

I admire this book for kamado cooking because it is somewhat unique in its approach and when used to full effect the results are fantastic. The headline is always that you can use a kamado (ceramic BBQ) as both a grill and a smoker but really there's more to it than that. Using it as a traditional oven gives wonderful results and with the high temperatures that you can achieve it also makes for a great pizza oven or a tandoor. Inside are some of the ceramic BBQ recipes that I've been following in my short time and for sure as I learn about this style of cooking, this genre of a book will continue to grow.

I really like this cookbook because of the healthy recipes made from scratch. I have recently purchased other recipe books that claimed to be healthy, yet they called for a lot of canned ingredients. I have made an agreement with my neighbor who owns a Big Green Egg. He will let me use it as long as I share what I cook. Its a true win win deal. If you are looking for healthy choices that tastes much better than traditionally grilled foods, start here.

This book provides introduction on what a kamado smoker and grill is for and its brief history on

where it came from and a guide on its functions. There are also ample of recipes inside which sounds palatable like the grilled garlic lemon chicken, baby back ribs, sweet potato wedges, etc. Sounds like kamado smoker and grill is a good alternative for the usual metal grill to barbecue and grill meat and vegetables.

Yummy recipes! I needed a good reference book to go with my new Kamado grill. This is a great was to start. The author shares his extensive experience with you, providing tips and insight to speed your learning process. Both new and experienced Kamado enthusiasts will find this book valuable. Excellent recipes and creative ways to use your grill beyond the obvious.

This is a very interesting book. I typically jump around in cookbooks. This one is organized so that there's a skill being taught along with each recipe. This is an excellent book for the new kamado cook. Recipes are great and there is a lot of variety of foods and cooking methods that are very well explained. A must have for the kamado griller.

The Kamado is earthenware that can perform several functions at the same time such as grilling, braising, barbecuing and searing. This is the only barbecuing device that comes with a dual wall construction like a thermos bottle. I like to say about the recipes of this book is just awesome. This cookbook has presented delicious and colorful barbecue recipes. On the other hand, this Kamado smoker is practically safe and secure to use. After all, I'm so glad to have this amazing cookbook.

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