# Contents

**Preface**  
6

**Chapter 1: All About Smoking Food**  
8

**A Short History of Smoked Food**  
11

**What Happens When You Smoke Food?**  
14

**Smoking Methods**  
15
- Hot smoking  
16
- Warm smoking  
16
- Cold smoking  
17

**Different Woods – and Other Ways to Flavor the Smoke**  
19
- Special woods  
20
- Wood chips or shavings  
21

**Equipment for Smoking**  
22
- Smoking in an electric smoker  
22
- Smoking on an alcohol stove  
23
- Smoking in a professional smoker  
23
- How to build your own barrel smoker  
24
- Smoking in the home-built barrel smoker  
25
- Smoking in a roasting pan  
27
- Smoking in a wok  
27
- Smoking in the BBQ grill  
27

**Making Sure it All Works: Professional Tips and Tricks for Smoking**  
28

**Cure It First**  
30
- Preparing fish, poultry and meat for smoking  
30
- Salt is not just salt  
30

**Dry curing**  
31

**Wet curing**  
31

**Table salt, sea salt, rock salt**  
32

**Preparing fish**  
33

**Preparing meat and poultry**  
36

**Chapter 2: Basic Recipes for Fish, Meat, Game, and Poultry**  
38

**Basic recipes for Fish**  
40

**Freshwater Fish**  
42
- Hot smoked trout, char, and whitefish  
42
- Hot smoked carp, pike, wels catfish, pikeperch, and salmon  
43
- Hot-wet smoked eels  
44
- Hot smoked perch, bream, and tench  
45
- Cold smoked salmon  
45

**Saltwater Fish**  
46
- Hot smoked sole, plaice, and flounder  
46
- Hot smoked halibut and dogfish  
46
- Hot smoked redfish, cod, and haddock  
47
- Hot smoked mackerel  
48
- Hot smoked green herrings  
48
- Hot smoked mussels  
49
- Hot smoked scallops  
49
- Hot smoked prawns, shrimp, and crayfish  
49

Bibliografische Informationen  
http://d-nb.info/1058386077  
digitalisiert durch
Basic Recipes for Meat, Game, and Poultry 50

Pork 52
  Hot smoked pork cutlets and fillet 52
  Hot smoked pork chops and neck steak 52
  Hot smoked boneless pork shoulder 53
  Cold smoked pork tenderloin 53

Chapter 3: Recipes Using Smoked Ingredients 60

Beef 54
  Hot smoked brisket Texas-style 54
  Hot smoked beef tenderloin 54
  Cold smoked beef tenderloin 54

Lamb 55
  Hot smoked lamb fillet 55
  Hot smoked shoulder of lamb 55

Game 56
  Hot smoked saddle of hare 56
  Hot smoked saddle of venison steaks and venison fillet steaks 56

Poultry 56
  Hot smoked whole chicken 56
  Hot smoked chicken breast and legs 57
  Hot smoked turkey legs 57
  Hot smoked duck breasts 57
  Cold smoked goose breasts 58

... and Whatever Else You Can Smoke 59

Cold smoked eggs 59
  Cold smoked cheese 59
  Curing salts 59
  Cold smoked tofu 59
  Hot smoked garlic 59
  Hot smoked almonds and nuts 59

Fish, Shellfish, and Seafood 62

Meat 78

Poultry 96

Game 104

Tofu, Cheese, Eggs, & Co. 108

Appendix 114

Basic Recipes from A to Z 116

Recipes from A to Z 118

Subject Index from A to Z 120

Common Conversions Used in this Book 121

Glossary 122

Guidelines for a Smoker's Log 124