

Recipes and Techniques for the Most Flavorful, Delicious Barbecue

Enhance the flavor of your barbecue.

Introducing *The Wood Pellet Smoker & Grill Cookbook*, a new full-color book packed with tips, tricks, and secrets for using a wood pellet smoker to cook everything from meats and seafood to veggies and baked goods.

The ultimate barbecuing tool, wood pellet smokers feature a precisely controlled cooking system that allows you to slow roast, smoke, and grill meats to perfection.

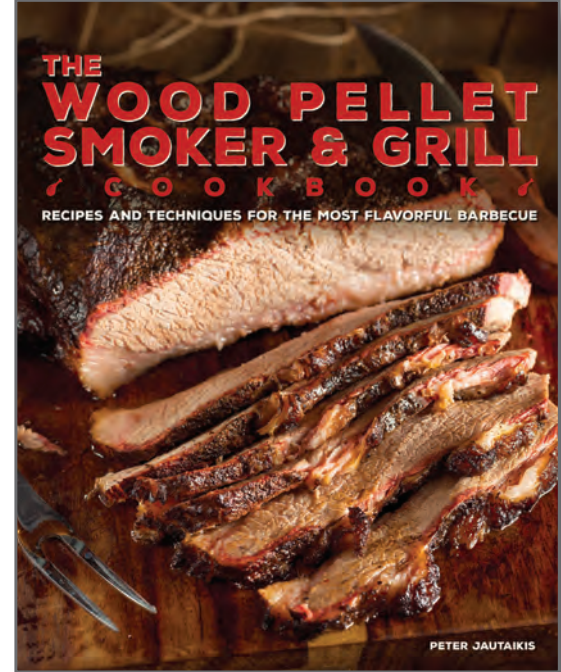
The Wood Pellet Smoker and Grill Cookbook guides you through the process of slow cooking roasts to juicy perfection, smoking racks of ribs for that quintessential barbecue flavor, and even baking wood-fired pizza as well as featuring recipes that utilize hickory, mesquite, maple, apple, cherry, and pecan flavor pellets.

Take your backyard treats to the next level with *The Wood Pellet Smoker and Grill Cookbook*.

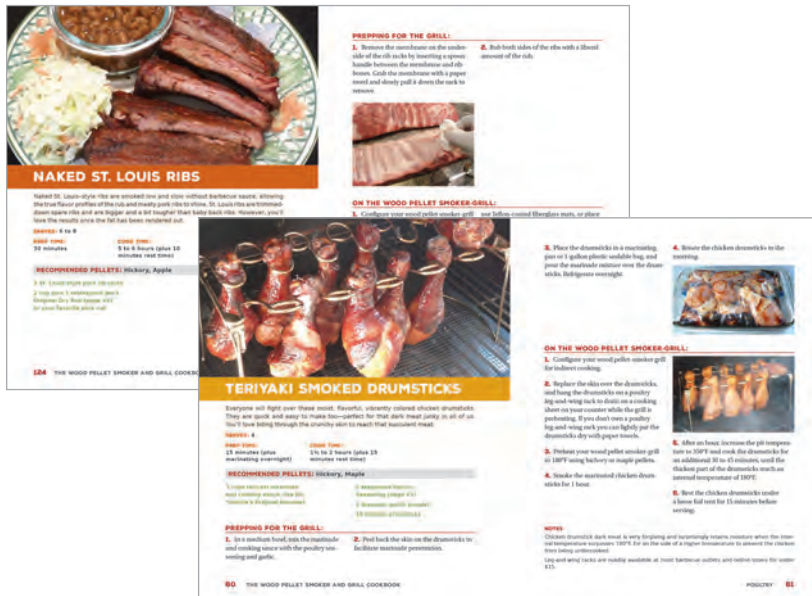
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ABOUT THE AUTHOR

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