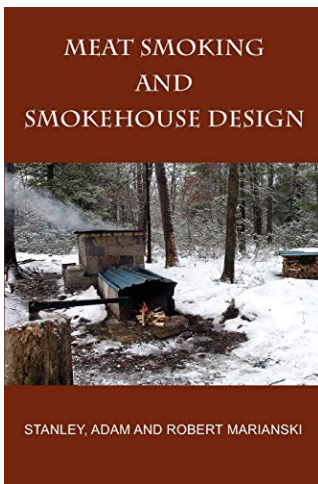


[PDF] Meat Smoking And Smokehouse Design

Stanley Marianski, Adam Marianski, Robert Marianski - pdf download free book



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Description:

About the Author Stanley Marianski, born in Poland, left the country at the age of twenty to start his never ending voyages that took him to countries like South Africa, Argentina, Chile, The Caribbean and all of Europe, before finally settling down in 1979 in the USA. Such a lifestyle helped him master six languages and also learn a variety of methods of food preparation. One passion remained with him throughout his travels- the art of smoking meats and sausages, a skill he had learned as a child from his parents.

Excerpt. © Reprinted by permission. All rights reserved. 1.3 Smoking,

barbecuing, and grilling.

A lot of people don't understand the difference between smoking, barbecuing, and grilling. When grilling, you quickly seal in the juices from the piece you are cooking. Grilling takes minutes. Smoking takes hours, sometimes even days.

Don't be fooled by the common misconception that by throwing some wet wood chips over hot coals you can smoke your meat. At best you can only add some flavor on the outside because the moment the outside surface of the meat becomes dry and cooked, a significant barrier exists that prevents smoke penetration.

A properly smoked piece of meat has to be thoroughly smoked, on the outside and everywhere inside. Only prolonged cold smoking will achieve that result. Smoking when grilling is no better than pumping liquid smoke into it and claiming that the product is smoked now.

Let's unravel some of the mystery. All these methods are different from each other, especially smoking and grilling. The main factor separating them is temperature

Smoking - almost no heat, 52° - 140° F, (12° - 60° C), 1 hr to 2 weeks

Barbecuing - low heat, 200° - 300° F, (93° - 150° C) few hours

Grilling - high heat, 500° F, (260° C), minutes

The purpose of grilling is to char the surface of meat and seal in the juices by creating a smoky caramelized crust. By the same token a barrier is erected that prevents smoke from flowing inside. The meat may have a somewhat smoky flavor on the outside but it was never smoked internally.

Barbecuing comes much closer, but not close enough. It is a long, slow, indirect, low-heat method that uses charcoal or wood pieces to smoke-cook the meat. The best definition is that barbecuing is cooking with smoke. It is ideally suited for large pieces of meat, like whole pigs. The temperature range of 200° -300° F is still too high to smoke meats since the fat that binds meat in sausages will melt away through the casings, and the final product will taste like bread crumbs.

Smoking is what it says: smoking meats with smoke that may or may not be followed by cooking. Some products are only smoked at low temperatures and never cooked, yet are safe to eat. Generally we may say that smoking in most cases consists of two steps:

Smoking
Cooking

After smoking is done we increase the temperature to about 170°F (76° C) to start cooking. We want to cook meats or sausages to 152 F° (67° C) internal temperature and here the quality and insulation of the smoker plays an important role. Nevertheless the main smoking process is performed below 140° F.

There are important differences between smoking and barbecuing. Barbecued or grilled meats are eaten immediately the moment they are done. Smoked meats are usually eaten at a later date. When smoking foods a higher degree of smoke penetration is needed and that can only be achieved at lower temperatures. Furthermore, smoked meats are eaten cold. Many great recipes require that smoked

products hang for a designated time to lose more weight to become drier. It is only then that they are ready for consumption. --This text refers to an out of print or unavailable edition of this title.

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General Smokeology. Smoking Times and Temps. Smoking Meat Forums (SMF). Smoking Basics eCourse. Jeff's Books. Smoking Meat: The Essential Guide. Smoke, Wood, Fire: The Advanced Guide. Smoker Instructions. Smokehouse plans are hard to come by sometimes.. We are happy to say that Ernest, a member of the forum, graciously sent in some pictures and info on his home-built smokehouse that he built in his back yard. I know there are some of you who have thought about doing this but don't know where to start or are unable to find some good plans. These are not plans as you would normally see them but it may serve to give you some ideas on how to proceed in building your own smokehouse. Meat Smoking and Smokehouse Design Book. Learn how to make an inexpensive, homemade smoker to smoke beef, pork and venison. Plans for building your own smoker from an old refrigerator. Sausage and Jerky Hand Book - 113 pages long. Sausage and Jerky Makers Bible - 544 pages long. So if you want to place an order on your Mobile Device please go to Ask The Meatcutter. You can still continue shopping here as always. We've Been in Business and Processing Meat Since 1949 - And We've Been Selling Online Since 2001. We Only Sell Products That We Use At Our Meat Processing Plant - So YOU Only Buy the BEST Products! Free shipping on every order in the united states - no minimum order - no end date. Furnish your meat processing business with exemplary meat smoking and smokehouse design at impeccable discounts and promotions at Alibaba.com. These meat smoking and smokehouse design are fully equipped with cutting-edge technology and innovations that ensure you attain your desired objectives in a straightforward manner and without any hassles. A vast collection of meat smoking and smokehouse design is available in different sizes and models that take into account individual and organizational requirements. All meat smoking and smokehouse design on the site come from trusted manufacturers who are featured by major distributors and wholesalers to guarantee superb quality and optimal performance at consistent levels.