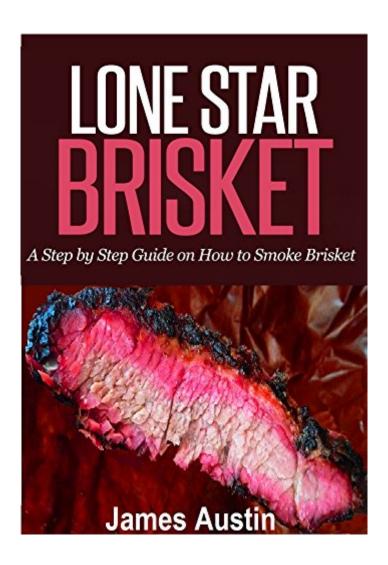
The book was found

Lone Star Brisket: A Step By Step Guide On How To Smoke Brisket





Synopsis

Lone Star Brisket is a book on how to smoke brisket EVERY step of the way. There is no cutting corners in this book. Learn how to smoke brisket the right way the first day. If youâ TMve never smoked a brisket before, you will come away with all the knowledge you need to smoke brisket the way the pros do. If you have smoked a brisket before, you will learn how to take your brisket to the level of perfection just the way I did. Skip all the headaches and heartaches that I went through!In this book youâ TMII learn:â ¢What to look for in selecting a brisket â ¢Wood, charcoal, and wrapping techniques â ¢How to trim fat off a brisketâ ¢What rub to use for the brisketâ ¢The steps to getting your smoker readyâ ¢Temperature and timing guidance â ¢How to tend the brisket throughout the smokeâ ¢How to deal with fluctuating pit and brisket temperaturesâ ¢When and how to slice the brisket â ¢How to store and reheat the brisketâ ¢My own personal trial and errorsâ ¢And much more!James Austin is a co-creator of The Smoke Matâ,¢ as seen on .

Book Information

File Size: 1701 KB

Print Length: 58 pages

Publication Date: October 8, 2014

Sold by: A Digital Services LLC

Language: English

ASIN: B000BGYXTI

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #82,950 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #21 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Outdoor Cooking #63 in Kindle Store > Kindle Short Reads > 90 minutes (44-64 pages) > Cookbooks, Food & Wine #95 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

Customer Reviews

I liked the author's honesty in disclosing how difficult it was to find a way to get consistent satisfactory results in his pursuit of how to cook brisket Texas style. I personally can relate to his efforts. It's almost like watching a Wiley Coyote vs. the Roadrunner cartoon. The coyote frustratingly

pursues the elusive roadrunner despite his extreme efforts to capture him. Mr. Austin is in a similar position with attaining Texas style brisket results. However, in Mr. Austin's case, he claims to have finally arrived at consistent results, using extreme measures, such as meat tenderizer, and popcorn butter flavoring, among other spices. The problem here is that although the results are probably consistent and tasty, it doesn't appear that Mr. Austin's form of brisket is truly Texas style brisket, which according to Franklin depends mostly on salt and pepper for a dry rub. Both Austin and Franklin agree on having the brisket reach an internal cooking temperature of between 195 - 205 degrees. Austin and Franklin agree that Texas style brisket requires a smoke temperature of around 250 degrees for approximately an 1 hour per pound. They agree that there are times to wrap the brisket in butcher paper while the brisket is finishing the cooking process. Mr. Austin's problem is that he is searching for a scientific formula to prepare brisket. However, truly satisfying results depend on both the science and art of cooking according to Franklin and other Texas brisket pit masters. Franklin employs sight, touch, pull, and jigle tests to determine the brisket's different states of readiness. True Texas brisket, as I understand it, requires only high quality of meat, salt and pepper, and the proper cook to produce it's stand alone great taste. Mr.

Download to continue reading...

Lone Star Brisket: A Step by Step Guide on How to Smoke Brisket Project Smoke: Seven Steps to Smoked Food Nirvana, Plus 100 Irresistible Recipes from Classic (Slam-Dunk Brisket) to Adventurous (Smoked Bacon-Bourbon Apple Crisp) Stop Smoking in One Hour: Play the CD... just once... and never smoke again! (Listen Just Once to the CD and Youll Never Smoke Again!) Star Wars: Star Wars Character Description Guide (A New Hope) (Star Wars Character Encyclopedia Book 1) Lip Service (Lone Star Sisters Book 2) Stoner's Crossing (Lone Star Legacy Book #2) Texas Politics: Governing the Lone Star State (Volume 1) Texas Politics: Governing the Lone Star State: Volume 2 Lone Star Politics: Tradition and Transformation in Texas Lone Star (A Shadowrun Sourcebook) Star Trek: Voyages of Imagination: The Star Trek Fiction Companion: The "Star Trek" Fiction Companion Star Wars Galaxy Tiles: A Star Wars Supplement (Star Wars Accessory) Star Wars Miniatures Ultimate Missions: Clone Strike: A Star Wars Miniatures Game Product (Star Wars Miniatures Product) Star Wars Jedi Academy: A Star Wars Miniatures Booster Expansion (Star Wars Miniatures Product) Tree and Shrub Gardening for Michigan (Lone Pine Guide) Million Dollar Ebay Business From Home - A Step By Step Guide: Million Dollar Ebay Business From Home - A Step By Step Guide A Step-By-Step Learning Guide for Older Retarded Children (Step-By-Step Learning Guide Series; 2) The Essential Step by Step Guide to: The Ultimate Hen Party at Home! (The Step by Step Guide to: Weddings Book 1) Marijuana & Cannabis Oils: Basic Guide to

Cannabis & Concentrates (Free Bonus Book Inside, Marijuana Dabs, Hash Oils, Concentrates, Marijuana guide, Toking, first smoke 1) Guide to Series Books: Movie & TV Tie-ins from Star Wars to Star Trek

<u>Dmca</u>