



# The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue

By Peter Jautaikis

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**The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue** By Peter Jautaikis

## **TIPS, TRICKS, AND SECRETS FOR USING A WOOD PELLET SMOKER TO ENHANCE THE FLAVOR OF EVERYTHING, FROM MEATS AND SEAFOOD TO VEGGIES AND BAKED GOODS**

What's the best way to infuse your barbecue fixings with that quintessential, smoky flavor? This book explains everything you need to know—picking the right pellet flavors, maximizing the potential of your smoker-grill, and mastering cold-smoke and slow-roast techniques. Packed with step-by-step photos and helpful tips, *The Wood Pellet Smoker and Grill Cookbook* serves up spectacularly delicious dishes, including:

- **Cajun Spatchcock Chicken**
- **Teriyaki Smoked Drumsticks**
- **Hickory New York Strip Roast**
- **Texas-Style Brisket**
- **Alder Wood–Smoked Trout**
- **St. Louis–Style Baby Back Ribs**
- **Cured Turkey Drumsticks**
- **Bacon Cordon Bleu**
- **Applewood-Smoked Cheese**
- **Peach Blueberry Cobbler**

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### **Editorial Review**

About the Author

**Peter Jautaikis** is the BBQ pit master of the Blog Smokin' Pete's BBQ (smokinpetebbq.com). Pete's recipes and photographs are featured on various forums and barbecue wood pellet and smoker-grill manufacturer websites. He lives in Ripon, CA.

### **Users Review**

**From reader reviews:**

**Charles Carter:**

The knowledge that you get from The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue could be the more deep you digging the information that hide within the words the more you get thinking about reading it. It doesn't mean that this book is hard to recognise but The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue giving you enjoyment feeling of reading. The author conveys their point in particular way that can be understood by anyone who read it because the author of this e-book is well-known enough. That book also makes your own vocabulary increase well. Therefore it is easy to understand then can go along, both in printed or e-book style are available. We recommend you for having this particular The Wood Pellet Smoker and Grill Cookbook: Recipes and Techniques for the Most Flavorful and Delicious Barbecue instantly.

**Ronald Searle:**

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