



Smoked: How to Cure & Prepare Meat, Seafood, Vegetables, Fruit & More

Jeremy Schmid

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Smoking is an ancient method of preserving and adding taste that has been revived and now a days the range of foods that can be smoked is limitless, as chef Jeremy Schmid shows in this delicious collection of some of his most loved dishes.

Everyone enjoys the sweet salty qualities of smoked meat and fish – caramelized on the outside, with a soft tender inside and a taste that lingers long after the meal is over.

Mastering the art of making pastrami, bacon, chorizo sausages and larger shoulder cuts may take a little time but the results are worth the effort.

Fish and seafood is a quicker process, and there are lots of recipes to showcase the superb qualities of smoking.

Try Jeremy's Smoked Sausage Cassoulet, Smoked Venison with Apple Chutney & Port Wine Purée, Battered Smoked Oysters, or Mexican Smoked Corn Salad, with Roast Apricots and Smoked

(Jeremy Schmid)

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