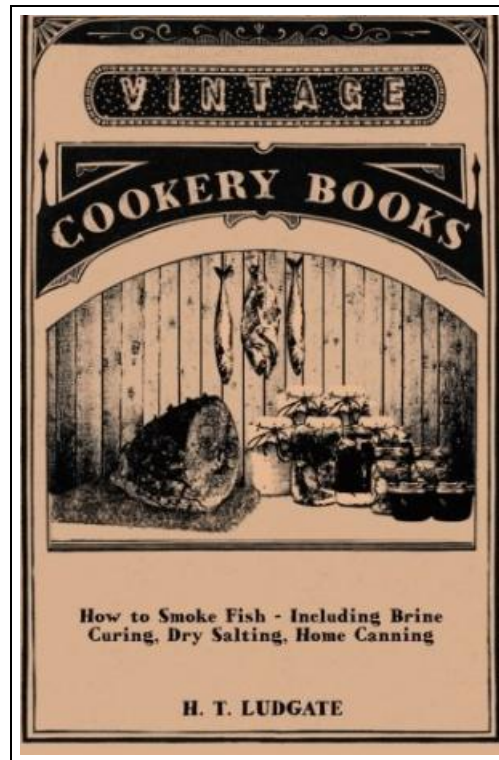


How to Smoke Fish - Including Brine Curing, Dry Salting, Home Canning (Paperback)



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Reviews



This is the greatest book we have read through till now. It is probably the most amazing book we have go through. I am just happy to tell you that here is the greatest book we have read through during my individual daily life and may be he best ebook for possibly.
(Eliseo Leffler)

HOW TO SMOKE FISH - INCLUDING BRINE CURING, DRY SALTING, HOME CANNING (PAPERBACK)



To get **How to Smoke Fish - Including Brine Curing, Dry Salting, Home Canning (Paperback)** eBook, you should refer to the hyperlink beneath and save the ebook or get access to additional information that are in conjunction with HOW TO SMOKE FISH - INCLUDING BRINE CURING, DRY SALTING, HOME CANNING (PAPERBACK) ebook.

Read Books, United Kingdom, 2012. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.This vintage book contains a detailed yet concise guide to smoking your own fish, with step-by-step instructions, ideas for recipes, information on other methods of preserving, and more. Written in clear, plain language and profusely illustrated, this handy little guide will prove invaluable for the discerning fisherman, and would make for a great addition to collections of related literature. The chapters of this text include: Smoke your Own Fish , Convert Your Outdoor Oven to a Smokehouse , Simple Secrets of Fish Smoking , Recipes for Smoked Fish , Preserving Fish in Brine , Preserving Fish by Drying , Recipes for Preparation of Dried Fish , Home Canning of Fish , Make a Cardboard Smokehouse , and more. Many antiquarian books such as this are becoming increasingly rare and expensive, and it is with this in mind that we are republishing this vintage book now in an affordable, modern edition complete with a new prefatory introduction on preserving food.

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