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Home Smoking and Curing introduces an inspirational method of retaining and enhancing the subtle flavours of fresh fish and game. With clear and simple instructions backed up by diagrams, Keith Erlandson leads you through the basic techniques of smoking food.

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Home Smoking And Curing: How You Can Smoke-Cure, Salt And Preserve Fish, Meat And Game by Erlandson, K;

Erlandson, Keith at AbeBooks.co.uk - ISBN 10: 0091890292 - ISBN 13: 9780091890292 - Ebury Press - 2003 - Softcover

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Home curing and smoking your own salmon has to be one of the most rewarding recipes you could possibly try. Even better, it is probably one of the easiest. The process of curing is about removing moisture from the meat or fish you are curing in order to kill bacteria.

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Home smoked and cured salmon - Meat Smoke Fire

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After curing the water should remain transparent, but slightly pink, like this: If you don't keep it in the brine long enough, you might have a tan spot that will taste like pork, not ham, like this one. 4) After the cure, it is time to smoke. Before smoking, rinse the surface since there will be a heavier concentration of salt on there.

How To Make A Cured Smoked Ham From Scratch

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Self-Sufficiency: Home Smoking and Curing by Joanna Farrow (9781504800365)

Self-Sufficiency: Home Smoking and Curing | Joanna Farrow ...

First published in 1977, and never out of print, this outstanding guide has introduced thousands of cooks to the techniques of smoking and curing food. Whether you want to prepare your own smoked salmon or bacon, or smoke more unusual items, like beef, oysters, or eggs, "Home Smoking

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and Curing" guides you through the entire process with clear, simple instructions and diagrams.

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