

# **Cooking With A Foodie's Critically Acclaimed Book On Smoking Meat Just Released**

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Cooking With a Foodie has announced that they have released their latest book, which teaches readers how to smoke meat, on Amazon. The book, "Weber Smokey Mountain Cookbook: Complete Smoking Guide, 100 Irresistible Recipes", provides information that is not only suitable for the Weber Smokey Mountain smoker, but for any other type of barbecue grill or smoker as well.

Sid Mylavarapu, who is the spokesman for Cooking With a Foodie, said that anyone who is looking for knowledge on how to smoke meat will find this book very valuable. He stated that the reason why Cooking with a Foodie decided to write this book was because they understood the frustration that smoker enthusiasts felt when not getting the perfect result from any recipe they tried. He added that if a person asks any pro on the subject of smoking meat, they will all agree on one thing: it is an art, and before any enthusiast can get the right outcome, they need to understand as much as they can about this enjoyable yet, at times, frustrating art. He also made the following statement,

"This book doesn't only show you how to smoke meat. There are also tons of great recipes that will keep you busy the whole summer."

Cooking With a Foodie said that their latest book will provide the reader with a good understanding of what is needed to smoke meat the right way. They said that readers need to understand that there is a big difference between grilling and smoking. The main difference is that smoking involves the process of using low heat, which is usually under 140 degrees. Being patient is also crucial, because the whole process can take hours, but is well worth the wait to achieve the perfect balance of smoky flavor and tender meat. All of this information is explained in the book, and the author goes into detail on other factors such as hot smoking or cold smoked food as well. Cooking With a Foodie also made the following statement,

"I know it's frustrating. You constantly watch the clock and count every second during the smoking process. You are constantly wondering when you have to stop the whole process, and the worst part is when you think you've done everything right, but find yourself sorely disappointed at the actual outcome. This book shows

the reader, step-by-step, everything that is required to smoke meat the right way. Before you know it, you'll be an expert!"

Sid said that their latest book on how to smoke meat contains 136 pages and is available in paperback format. He encourages anyone interested in buying the book to use the "Look inside" feature available on Amazon so that they can get a good idea of what they will be getting. Sid added that he feels confident that readers will be pleasantly surprised at the depth of information. Cooking With a Foodie also encourages interested parties to visit their blog where they will be able to find more helpful information as well as have the opportunity to sign up for their newsletter.

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For more information about Cooking With a Foodie, contact the company here: Cooking With a Foodie Sid Mylavarapu 2027016495 cookingwithafoodie@gmail.com 1189 W Upas St San Diego, 92103

## **Cooking With a Foodie**

*Cooking With a Foodie creates high-quality cookbooks for popular kitchen appliances -- from barbecue and grilling to vegetarian recipes.*

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