

How to smoke fish including brine curing dry salting home canning



BOOK DETAILS

- Author : H. T Ludgate
- Pages : 48 Pages
- Publisher : Netcraft Co
- Language : English
- ISBN :



BOOK SYNOPSIS

Smoking fish is one of the most satisfying things somebody can do, giving the fish a unique, strong and rich flavor. Using this helpful guide you can become your own smoker. Chapters include advice on, constructing a smokehouse, recipes, drying, preserving and canning.

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