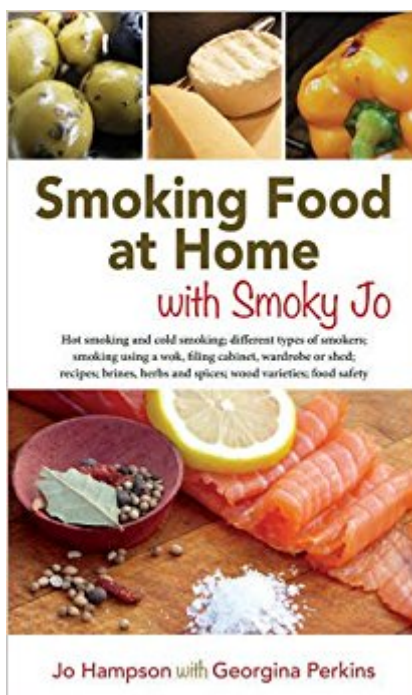


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# Smoking Food At Home With Smoky Jo: Hot Smoking And Cold Smoking; Different Types Of Smokers; Smoking Using A Wok, Filing Cabinet, Wardrobe Or Shed; ... Herbs And Spices; Wood Varieties; Food Safety



## Synopsis

Let Smoky Jo and Smoky Georgina guide you through their easy-to-follow and informative book. The authors, owners of the highly regarded food smoking school, Smoky Jo's are masters of their craft and have removed the mystery and imparted the fun into smoking food. Whilst still being aimed at the novice or the professional smoker alike, in this second edition of their book, the authors push back the boundaries of smoking food, opening up an exciting world of possibilities and culinary delights. With up to date information on food smoking, food safety, new smokers and smoking accessories they encourage the reader to have fun, to experiment and to smoke the usual, the unusual and the extraordinary. In their new chapter they will have you smoking everything from flour and tomatoes to asparagus and chocolate. No other book on smoking food will encourage you to tantalise the taste buds in the way that Smoking Food at Home with Smoky Jo will.

## Book Information

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## Customer Reviews

Food lovers who want to try their hand at smoking food could find what they are after with this new book by Jo Hampson and Georgina Perkins, who run the Smoky Jo's food school in Cumbria. Taking an easy-to follow approach, Smoking Food at Home guides the reader through the principles for smoking hot and cold food at home and creating and enjoying recipes that include smoked spices and oils. (Reading list Shooting Times, 11 May 2016) When your moniker is Smoky Jo, readers keen to turn trout into a taste sensation can be confident they have picked up the right book. Jo Hampson and Georgina Perkins guide the reader through this art (definitely an art, rather

than a science), from the mechanics of smoking and how to smoke food (starting with brining and basics) to types of smoker. The list of herbs and spices to use with different meats is useful, as is the smoking guide for different foods. It is startling to realise it's not just the usual suspects that make for the tastiest results. You can attend a smoking course with Smoky Jo in Cumbria, if you can snag a place. If not, this book is almost as good as having her beside you. (Alexandrea Henton, Country Estate The Field) The second edition of this popular guide remains essential reading for anybody wishing to smoke food, whether they be a professional chef or just an enthusiastic cook at home. Complete beginners will find all they need to know presented in a simple step by step format, whilst even experienced smokers will find some useful information and tips. The authors, Jo and Georgina, with their very wide and deep experience, are probably the most knowledgeable food-smoking experts in the UK. You only need to buy one guide to smoking your own food and this is it. (Clive Husselbury, Director, CookEquip Ltd)

Jo Hampson and Georgina Perkins have been smoking food for many years. They owned a small, renowned, artisan smokehouse that counted Fortnum and Mason, Selfridge's and Harvey Nichols among its customers. They also smoked privately for the Prince of Wales. They now run Smoky Jo's the highly acclaimed food smoking school in Cumbria, UK. Smoky Jo's has been listed in the Top Nine Courses to Do in Europe by The Lonely Planet Guide; in the Top 10 Cookery Courses in the UK by The Telegraph and in the Top 10 Days Out for the Boys by The Times. As well as running courses for ten years, Jo and Georgina has worked as consultants for established and new commercial smokehouses both in the UK and abroad. Smoky Jo gives chef's demonstrations at food shows and game fairs around the UK and both authors have worked with top food writers, consulted on TV programmes and advised on text books. They have also been featured on the BBC's The One Show, ITV's This Morning and The Great British Taste Tour.

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