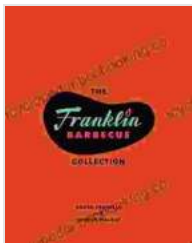


Master the Art of Texas Barbecue with The Franklin Barbecue Collection Two Bundle

Unlock the Secrets of Legendary Barbecue from Aaron Franklin

Are you ready to take your barbecue game to the next level? The Franklin Barbecue Collection Two Bundle is your ultimate guide to mastering the art of Texas barbecue. Written by the award-winning barbecue master Aaron Franklin, these two books will provide you with the knowledge and techniques you need to create mouthwatering barbecue feasts that will impress your family and friends.



The Franklin Barbecue Collection [Two-Book Bundle]: Franklin Barbecue and Franklin Steak by Aaron Franklin

★★★★☆ 4.8 out of 5

Language	: English
File size	: 249676 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 271 pages



Franklin Barbecue: A Meat-Smoking Manifesto

In his first book, *Franklin Barbecue: A Meat-Smoking Manifesto*, Aaron Franklin shares his passion for barbecue and his unwavering commitment to quality. This comprehensive guide covers everything you need to know about smoking meats, from choosing the right equipment and ingredients to

mastering the techniques of smoking, grilling, and roasting. Franklin's clear instructions and detailed photographs will guide you through every step of the process, ensuring that you achieve perfect results every time.

Highlights of Franklin Barbecue: A Meat-Smoking Manifesto:

- Franklin's personal story and philosophy of barbecue
- In-depth instructions for smoking brisket, ribs, pork shoulder, and other meats
- Techniques for using different types of smokers, including offset smokers, kamado grills, and electric smokers
- li>Tips for creating flavorful rubs, marinades, and sauces
- Troubleshooting guide for common barbecue problems

Franklin Steak: Dry-Aged, Grilled to Perfection

In his second book, *Franklin Steak: Dry-Aged, Grilled to Perfection*, Franklin turns his attention to the art of grilling steak. As a former executive chef at Uchi, one of America's顶级steakhouses, Franklin has a deep understanding of the nuances of steak cookery. In this book, he shares his secrets for selecting, dry-aging, and grilling the perfect steak. Franklin's techniques will help you achieve a juicy, flavorful steak that is cooked to your desired doneness.

Highlights of *Franklin Steak: Dry-Aged, Grilled to Perfection*:

- Franklin's philosophy and techniques for dry-aging beef

- Step-by-step instructions for grilling steak over charcoal, gas, or wood
- Tips for choosing the right steak and achieving the perfect sear
- Recipes for flavorful marinades, rubs, and sauces
- Troubleshooting guide for common steak-grilling problems

Save with the Two-Book Bundle

The Franklin Barbecue Collection Two Bundle is the perfect way to save on these two essential barbecue books. For a limited time, you can Free Download the bundle for a discounted price. Don't miss out on this opportunity to upgrade your barbecue skills and create truly unforgettable meals.

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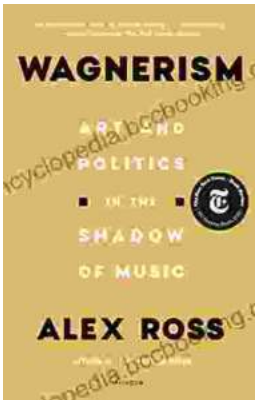
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