

SMOKE OVEN PLANS

FREE REPORT

In this report you will discover how to make traditional German bratwurst sausages whilst also find out what the 10 most common mistakes are when building your own wood smoke oven.

HOW TO MAKE TRADITIONAL GERMAN BRATWURST SAUSAGES

1 kg 2/3 pork shoulder
1/3 pork belly
20 gram Sea salt
4 gram Black pepper freshly ground
3 gram caraway ground
2 gram coriander ground
2 garlic powder
50 ml Mineral water

Method:

Cut the meat into 2cm cubes without the skin, then add the seasoning and refrigerate overnight. The next step is to run the meat through a meat grinder with a coarse blade add the mineral water and fill the mixture into a thin sausage skin and they are ready to BBQ.

Option: you can blanch the sausages for 30 minutes at 70 to 80 C. to extend the shelf life.



FREE REPORT cont

10 MOST COMMON MISTAKES MADE WHEN BUILDING A MEAT SMOKER

Welcome to my world of smoking meats and fish and how to go about it. You may be aware that there are a lot of plans available on how to build a smoker. Some work, some don't and almost all will take you forever and cost well over \$1000 in materials! That's why I have designed an inexpensive, quick and EASY way to make your own in which you can use for many many years to come!

First, you need to ask yourself why you want to build a smoker.

Is it that you just want to have something to do, or is your aim is like mine, to smoke a better product than you can buy from the supermarket. Can you beat the quality from the store?

Absolutely!

in liquid but also pumped with water and phosphates, to speed up the process and add yield. The more supermarkets Mass produced smoked products today is not only immersed squeezed their vendors on price, the more Water has been added. True flavors have been sacrificed for profits.

That's enough reason for me to smoke my own fish, chicken, ham, bacon and sausages ect. I have full control of the recipe and I don't use any preservatives or artificial colouring.

To achieving the perfect product and having fun making it, you need a proper SMOKER, which has to be in the right dimensions and needs to be user friendly to cut out frustration. In the past I learned by trial and error by using improvised smokers but did not get close to what I can produce now with my perfect designed smoker.

So here is what I not recommend:

1. **Building a smoker using a trash can**
2. **Building a smoker out of an old fridge**
3. **Building a smoker out of an chest freezer or tucker box**
4. **Building a smoker out of a 55 gallon drum**
5. **Using a tabletop smoker**
6. **Trying to smoke in a hood BBQ**
7. **Trying to smoke in a domestic oven**
8. **Trying to smoke in a pizza oven**
9. **Trying to smoke in a camp oven**
10. **Trying to smoke in a wooden box**

Believe it or not, that most people use these above devises for smoking meat - and you know what, if you are inclined to use any of above, please don't bother - go back to buying your preserved meats from the supermarket! If you use any of above equipment you will not produce any great tasting meat products but you may end up poisoning yourself in the process!

But if you are serious about building a smoker, then have a look at my concept, it will last you a lifetime and I assure you, you will not regret it. Not only will you learn how to build a great smoker, but also how to create perfect product time after time at a consistently high standard.

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Zero frustration - get it right - the first time.

You will get a tremendous satisfaction doing it and your family and friends will be impressed.

So go on – have some fun!!

Wow your friends and family!!

Benefit from what I have discovered through **over 30 years of experience - in a few easy steps.**

Make smoked goods that are mouth watering – And good for you too!

Remember in my E-Book titled Smoke Oven Plans you will learn how to:

- Discover the most **inexpensive way to build a professional Smoke Oven** in your very own backyard within a weekend that will give you years of mouth watering enjoyment!
- FINALLY the **traditional meat smoking secrets have been revealed** for making the best smoked goods you will ever taste.
- Enjoy the superb flavours of **home smoked fish, succulent pork/beef ribs, or even make your own bacon.**
- Discover how to **perfect home smoking**, including how to fire a smoker and creating smoke of the right consistency, keeping a steady temperature and the best types of wood to use.
- Learn both hot **and cold methods for smoking fish**, preparation of the fish, making the brine and smoking times.
- Discover the closely guarded secret of **making your own bacon** - from selecting and purchasing the perfect cut to the preparation and curing process.
- Learn how to **smoke venison and kangaroo meat, pork spareribs, brisket of beef and tons more** that were previously known only to commercial smokers until now!

To Take Advantage Of This AMAZING OFFER for only

\$29.95

Buy Now



To your success

Sincerely

Claus H Ernst

<http://SmokeOvenPlans.com>

Build Your Own Meat Smoker in 10 EASY steps!

Plus Discover Traditional Meat Smoking Recipes

www.smokeovenplans.com