

## Meathead The Science Of Great Barbecue And Grilli

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<i>Meathead The Science Of Great Barbecue And Grilli</i>	2021-10-14
<b>WALSH GARDNER</b>	
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The science and the mystere of grilling and smoking is clearly explained, allowing you to sound like an experienced outdoor cooking pro after reading for only a couple hours (or less!) Most of this information is already available on AmazingRibs.com, Meathead's website.

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