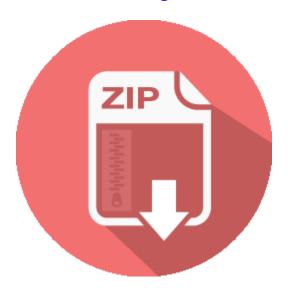
SMOKED BBQ RECIPES



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Our Best Smoked Recipes MyRecipes

Smoked Trout Recipe For the most intense smoky flavor and deepest gold color, use a charcoal barbecue. To present smoked trout as an appetizer, serve on thin triangles of Westphalian-style pumpernickel bread with sour cream, chopped red onion, and lemon wedges.

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Easy Smoked BBQ Pork Recipe Steph Gaudreau

Easy Smoked BBQ Pork is just the thing for warmer weather weekend dinners. But first, a little history on this recipe: In 2015, my good friend Mel Joulwan (Well Fed, Well Fed 2, Well Fed Weeknights) asked me to collaborate with her on a 6-installment recipe column in Paleo Magazine.

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