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using smoking methods using, charcoal, Weber Smokey Mountain and even Gas barbecues.

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I 'm Malcom Reed and these are my recipes. I spend my life cooking — mostly slow-smoked barbecue. Every week I share a new recipe on my HowToBBQRight YouTube Channel. And I travel the country cooking in over 20 competition barbecue and World Steak Cookoff contests each year as Killer Hogs barbecue team.

Weber Kettle Recipes Archives - HowToBBBQRight
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