

How Does Smoking Cure Meat? Top 3 Tips From Expert

1700 words

A good intro has three sections:

1. Mention the topic of the article in the first two sentences.
2. Then mention people's problem(why they search for this article)
3. Tell people what they will learn(know) after reading this article.

[Heading 2] About Smoking

Description of what the method is, what is the effect of it, or talk about the history of the method. This Heading is open, as long as readers understand briefly about smoking. [Maximum 200 words]

[Heading 2] How To Smoke Curing Meat

[Heading 3] Everything You Need

[Heading 4] Prepare the Meat

[Heading 4] Make a Smoker

[Heading 4] Wood Chips

[Heading 3] Steps To Smoke Curing Meat

[Heading 4] Hot Smoking

Characteristics, ways of doing, highlights, how long does hot smoked meat last?

[Heading 4] Cold Smoking

Characteristics, ways of doing, highlights, how long does cold smoked meat last?

[Heading 3] Tips To Smoke Curing Meat

- Don't use any wood that is poisonous such as yew, buckeye, rhododendron, black locust and other woods.
- Don't use wood such as pine, fir, redwood and cedar to avoid a bitter taste in the meat.

[Heading 2] How To Store Smoke Curing Meat

- Freeze your smoked meat
- put it in vacuum-sealed bags.

[Heading 2] When Is It Unsafe for eating?

- Slimy or smells questionable, don't hesitate to dump it.
- NEVER taste it unless you heat it at least to 165°F first.

[Heading 2] Conclusion

- Smoked meat smells pretty good, but you shouldn't use it much. Because smoke contains carcinogens.
- Smoking is a good way to preserve meat, there are many other ways to preserve meat, you can refer to it at [9 Ways Preserve Meat For Long Term Storage](#)
- As always, thank you ...