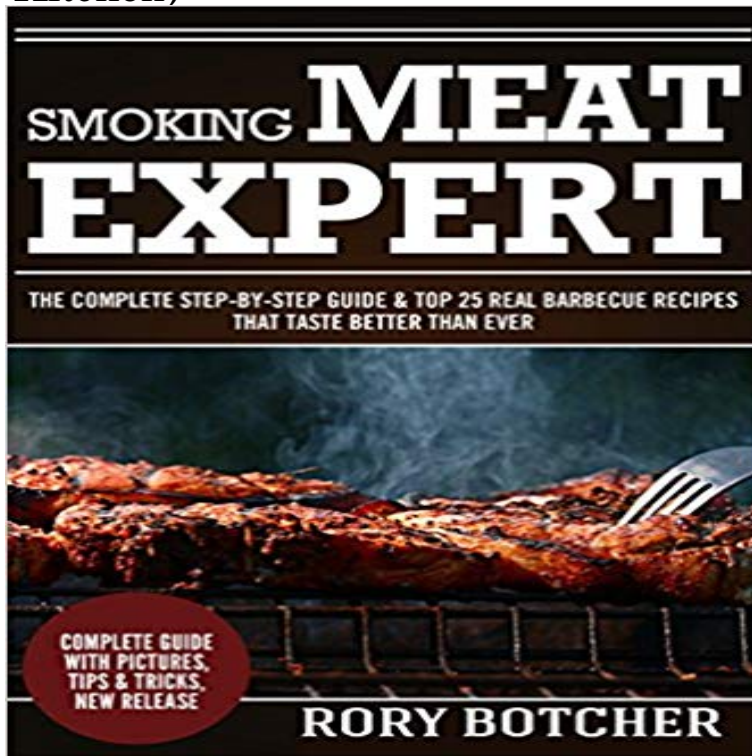


Smoking Meat Expert: The Complete Step-By-Step Guide & Top 25 Real Barbecue Recipes That Taste Better Than Ever (Rorys Meat Kitchen)



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