

-Begin Recipe Export-

Title: Using a Weber Grill As a Smoker

Keywords: BBQ, E/Bass, Grill, Smoker, Tips

From : Michelle Bass, Sun 12 Mar 95 19:02, Area: COOKING

Source: "Marinades" by Jim Tarantino

How to use a Weber grill as a smoker:

With a kettle grill (or any covered grill) and a wok, you can get that real smokehouse flavor at home. The advantage is that your meat and poultry will retain much more moisture, and they can be seasoned with the smoky aromas of hickory or mesquite. Here's how to start. What you'll need is a kettle (Weber) grill, a Chinese wok with a lid, but without wooden handles, and a charcoal chimney that will enable you to load the grill with smoking coals. The chimney is available in most cookware stores and some hardware stores. It's inexpensive and worth its weight in gold. You'll need some trimmings of hickory, mesquite, alderwood, or any of the fruit woods. The trimmings should be soaked in water for at least 30 minutes before you add them.

Remove the top grill or grate from the kettle and place the wok in the middle of the bottom charcoal grate. Cover the wok with its lid and add the coals around the outside of the wok. Here's where the charcoal chimney really earns its keep. It's easier and faster to start your coals in the chimney and pour them around the covered wok than to get them lit in the grill at this point. Remove the lid from the wok and fill the wok about 2/3 full with your basting liquid. You can really be creative by adding any leftover marinades, apple cider (if you're smoking a pork loin or turkey), orange juice for duck, red wine for beef, etc. When the charcoal is ash gray, add the wet smoking woods, replace the top grill, and position your meat or fish directly over the wok. Cover the grill with

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its lid and follow the instructions for indirect cooking times with your covered grill for various types meats and fish. This method is called "indirect" because the food is never placed directly over its heat source.

Finally, a safety tip: When you remove your succulent, marinated creation from the grill or smoker, don't put it back in the container in which you marinated it because bacteria are still present. Either clean the dish thoroughly and keep it warm in the oven until serving time or simply get another dish. Protect yourself.

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Title: Smoker Chart

Keywords: BBQ, Charts, F/RECIPE-3, Smoker, Text

Source: File/RECIPE-3

FOOD	WEIGHT	WOOD CHUNKS	TIME	TEMP.	DONENESS
Beef roast	3-4 lb.	4-6	5-6	140	rare
Beef roast	5-7 lb.	4-6	6-7	160	medium
Beef roast	8-10 lb.	4-6	7-9	170	well done
CHICKEN					
Cut up	2-10 lb.	4-6	4-5	180	well done
Whole	2-10 lb.	4-6	5-6	180	well done
Hens	5-15 lb.	4-6	6-8	180	well done
FISH					
Filets	Full grill	1-2	2-3		Fish is done
Steakes	Full grill	1-2	2-3		when it flakes
Whole	1-2	2-3	2-3		easily with
Whole	4-5	2-3	3-5		a fork.
HAM					

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Pre-cooked	any size	2-3	3-5	130	well done
Fresh	10 lb.	4-6	7-9	170	well done
Fresh	15-18 lb.	4-6	10-12	170	well done
LAMB					
Leg or shoulder	10 lb.	4-6	5-7	160	medium
Roast	5-7	4-6	5-7	180	well done
PORK					
Chops 1" thick	6-8	1-2	3-4	170	well done
Roasts	3-5	4-6	3-5	170	well done
Roasts	5-7	4-6	5-7	170	well done
Roasts	8-10	4-6	7-9	170	well done
Ribs	5 lb.	4-6	4-6	170	well done
TURKEY					
Whole	8-12	4-6	7-9	185	well done
Whole	12-15	4-6	8-9	185	well done
Whole	15-18	4-6	10-12	185	well done

~~~~~

Water pan full. Charcoal pan full for any times over 3 hrs. Use temp. gauge in lid for temperature. Beer, wine, cidar, cola, lemon or lime juice or barbacue sauce and smoke seasoning may be use in the water pan.

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Title: Al's Smoked Salmon

Keywords: BBQ, E/Pierce, Fish, Salmon, Smoker

From : Joann Pierce, Thu 05 Jan 95 20:00, Area: COOKING

Salmon fillets, cut into 2" widths

Mixture of 1 part plain salt (no iodine) and 2 parts brown sugar

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In a large ceramic or stainless steel bowl layer in salmon and salt/sugar mixture; pat mixture around all the pieces of salmon. Cover the salmon with a plate that is smaller than the bowl and weight down with something heavy. I use 2-liter plastic pop bottles.

Let brine in the frig for at least 24 hrs. The juice from the fish makes the brine liquid.

Remove the salmon pieces from the bowl and rise well in running cold water. Lay out on paper towels, skin side down and pat dry. Allow to air dry for an hour; a glaze will form on the salmon.

Place salmon in the smoker with small spaces between the pieces. If you are using a Little Chief or similar smoker, use just three pans of wood for the smoke. The fish can absorb just so much smoke and three pans is certainly enough. Continue to apply the smoker heat until the salmon is firm to the touch. Cool and store in zip-lock bags in the frig. Don't worry about how long the smoked salmon will keep. It will be gone long before it turns off. (licking fingers)

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Title: Barbecued Lamb Chops

Keywords: BBQ, E/Stockett, Lamb, Smoker

Servings:

Source:

From : Pat Stockett, Thu 11 Aug 94 05:03, Area: COOKING  
lamb, smoker, Earl

6 loin or rib lamb chops  
2 apples, peeled and ground

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1 med. onion, chopped  
2 tbs green pepper, chopped  
2/3 cup catsup  
1/4 cup butter  
1/2 tsp salt  
1/4 tsp pepper

Trim excess fat from chops. Combine remaining ingredients in a saucepan and boil 5 minutes. Cool sauce and spread liberally over chops. Place chops on smoker grid and brush with sauce. Brush chops with sauce after smoking and serve sauce hot with chops.

CHARCOAL: Use 5 lbs. charcoal, 3 quarts hot water, 2 wood sticks, and smoke 1-2 hours.

ELECTRIC: Use 3 quarts hot water, 2 wood sticks, and smoke 1-2 hours.

GAS: Use 3 quarts hot water, 2 wood sticks, and smoke 1-2 hours.

-End Recipe Export-

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Title: Barbecued Pork

Keywords: BBQ, E/Wagoner, Meats, Smoker

From : Michael Wagoner, Sun 21 Aug 94 21:57, Area: COOKING

2 Pork Loin, 2 lbs each, tied  
Salt  
Pepper, freshly ground

Preheat oven to 500. Rub the pork loin with the salt and pepper. Place on rack in roasting pan. Bake for 15 minutes, immediately turn oven down to

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250. Bake for additional 5 hours, turning meat every hour. At end of oven time, remove to barbecue or smoker. Smoke over hickory chips for 15 to 30 minutes. Slice and serve with barbecue sauce.

Source: Craig Claibourne's Southern Cooking  
Provided by: Michael Wagoner

This was really succulent and had a marvelous flavor. Enjoy!

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Title: BBQ Dry Rub - 12-22-91

Keywords: BBQ, E/Skelly, Master mix, Smoker

Servings: 1 servings

From : Frank Skelly, 04-20-94 23:53, Area: COOKING

1 tb Chile, ground, New Mexico  
6 -4  
2 ts Paprika, Hungarian  
1 ts Cumin, powder  
1 ts Coriander, ground  
1 ts Salt  
1 ts Onion powder  
1 ts Garlic powder  
1/2 ts Mustard, dry, coleman's  
1/2 ts Pepper, black, freshly  
-ground  
1/2 ts Thyme, leaves, dried  
1/2 ts Curry powder  
1/2 ts Allspice, ground

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Mix all ingredients. Rub on meat and refrigerate the night before smoking. Comment: Consider halving the chile for a milder rub.

Source: Overton Anderson

Date: 1993-09-2

Posted from the Echo's Library 04/20/94 by Frank Skelly

-End Recipe Export-

-Begin Recipe Export-

Title: Best Ever Baked Beans

Keywords: BBQ, Beans, E/Bass, Picnic, Smoker

From : Michelle Bass, Sat 04 Mar 95 13:53, Area: COOKING

Servings: 8 to 10

Source: "Cook'n Cajun Water Smoker Cookbook" by Sondra Hester  
(published in Shreveport, Louisiana)

|     |       |                                                   |
|-----|-------|---------------------------------------------------|
| 5   | lbs.  | pork and beans - canned (actually 4 to 5 lbs.)    |
| 1/2 | cup   | onion - chopped                                   |
| 1/2 | cup   | celery - chopped                                  |
| 1/3 | cup   | bell pepper - chopped                             |
| 2   | Tbsp  | mustard - prepared                                |
| 1/2 | cup   | molasses                                          |
| 1   | tsp   | Worcestershire sauce                              |
| 3   | drops | Tabasco - actually 3 to 4 drops                   |
| 1/2 | cup   | barbecue sauce - bottled or homemade (see recipe) |
| 1/2 | cup   | catsup                                            |
| 2   | strip | bacon - uncooked and cut in half                  |

Combine all ingredients, except in bacon, in large ovenproof container.

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Lay bacon strips on top. Place on smoker grid and smoke for 2 to 2-1/2 hours.

Note from me: If you don't have a smoker, you can cook at about 350F for about 45 minutes to 1 hour, until the bacon is curling. Better flavor in a smoker, but divine beans without!

This is undoubtedly one of the best baked bean dishes we've ever tasted. Easy to make and no tending necessary. You can have ribs smoking on the bottom rack and beans on the top rack. Add garlic bread and coleslaw, potato salad or macaroni salad and you've got a Super Bowl party, bowl game or Monday Night Football dinner!

Fred Towner: This is very similar to what I used to make, except I used to use dry mustard and in place of the molasses I used to use maple syrup.

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Title: Better Than Store Bought Bacon Horseradish Dip

Keywords: Appetizers, Bacon, BBQ, Dips, E/Stockett, Horseradish, Smoker

From : Pat Stockett, Mon 17 Oct 94 06:29, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

1 cup sour cream  
1 Tbsp. plus 1 tsp. prepared horseradish  
1 slice from a medium onion, about 1/3 inch thick  
Oil, preferably canola or corn  
3 to 4 slices bacon, chopped

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2 ounces fresh mild goat cheese, at room temperature

Potato chips or carrot sticks Makes about 1-1/2 cups

Prepare the smoker for barbecuing, bringing the temperature to 200 to 220 F.

Spoon the sour cream and 1 Tbsp. of the horseradish into a smokeproof baking dish. Rub the onion slice with the oil. Place the sour cream and onion in the smoker side by side and cook for 30 to 40 minutes. The sour cream should be runny but not separated, and the onion well softened but not cooked through.

While the sour cream and onion cook, fry the bacon in a small skillet. Drain the bacon.

Stir the cheese into the sour cream until well combined. Chop the onion and crumble the bacon. Mix into the sour cream. Add as much of the remaining teaspoon of horseradish as desired. The smoked horseradish will mellow in flavor, and any added at the end create a pleasantly pungent bite.

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Title: Bona Fide Fajitas from \_smoke and Spice\_

Keywords: BBQ, E/Pruett, Grill, Peppers, Smoker, Southwest

Servings: 6 servings

From : Jeff Pruett, Sat 06 May 95 01:56, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press,

1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

2 lb To 3 lb Whole beef skirt;  
-trimmed of fat and membrane

MMMMM-----FAJITAS MARINADE & OPT'L MOP-----

12 oz Beer  
1/2 c Oil, prefer. corn or canola  
1/2 md Onion; chopped  
    Juice of 2 limes  
4 cl Garlic; minced  
1 ea Bay leaf  
2 tb Worcestershire sauce  
1 tb Chili powder  
1 ts Fresh-ground black pepper  
1 ts Crushed chiletepins or chiles  
    -Pequins or Tabasco sauce  
1 ts Ground cumin

MMMMM-----PICO DE GALLO-----

4 sm Red-ripe tomatoes, prefer.  
    -Romas or Italian Plum;  
    -sliced  
1/2 ea Bell pepper, preferably Red;  
    -chopped  
1/4 c Fresh cilantro; chopped  
1/4 c Red onion; chopped  
2 ea To 3 fresh serranos; minced  
    -OR-  
3 ea To 4 fresh jalapenos; minced  
    Juice of 1/2 lime  
1/2 ts Salt or more to taste  
2 tb To 4 tb tomato juice (opt'l)  
    Warm Flour tortillas

Lime wedges and cilantro  
-sprigs, for garnish  
Sour Cream

The night before you plan to barbecue, combine the marinade ingredients in a blender and puree. Place the skirt steak in a plastic bag or shallow dish and pour the marinade over it. Refrigerate the skirt steak overnight, turning occasionally if needed to saturate the surface with the marinade.

Prepare the smoker for barbecuing, bringing the temperature to 200 degrees F to 220 degrees F.

Remove the skirt steak from the refrigerator and drain it, reserving the marinade if you plan to baste the meat. Let the skirt sit at room temperature for 30 minutes.

Make the pico de gallo by combining all the ingredients except the tomato juice in a bowl. If you prefer a more liquid consistency, add some or all of the tomato juice. Refrigerate until serving time.

If you are going to baste the meat, boil the marinade in a saucepan over high heat for several minutes and then keep the mop warm over low heat.

Transfer the skirt steak to the smoker. Cook for approximately 1 hour, mopping every twenty minutes in a woodburning pit, or as appropriate for your type of smoker.

If your smoker has a separate grill area for cooking directly over the fire, or if you have another grill handy, move the meat there and sear it for 1 to 2 minutes per side. This step adds a pleasant exterior texture, but isn't necessary for flavor. Alternatively, smoke the meat for about 15 minutes longer.

Let the skirt sit for 10 minutes and then slice thinly at a diagonal

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against the grain. Pile the meat and warm tortillas on a platter garnished with lime wedges and cilantro, and serve the pico de gallo and sour cream on the side.

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Title: Bratwurst

Keywords: BBQ, E/Stockett, Sausages, Smoker

From : Pat Stockett, Thu 06 Apr 95 06:54, Area: COOKING

Source: Great Sausage Recipes and Meat Curing by Rytex Kutas

Ingredients for 100 lbs.

4 quarts of whole milk, ice cold  
3 dozen whole eggs  
3-1/2 lbs. soy protien concentrate  
4 oz. ground white pepper  
1 oz. mace  
1 oz. ginger  
1 oz. nutmeg  
2 lbs. salt

Ingredients for 10 lbs.

1 pint whole milk, ice cold  
3 whole eggs  
2 cups soy protien concentrate  
1 Tbsp. ground white pepper  
1 Tbsp. mace  
1 tsp. ginger  
1 Tbsp. nutmeg  
7 Tbsp. salt

Meat in Pounds

20 lbs. boneless veal  
60 lbs. fresh pork shoulders  
30 lbs. lean pork trimmings

Grind all the meats thru a 3/8" grinder plate. Place into the mixer adding all the ingredients until evenly distributed. Meat should then be stuffed into a 35-38 MM hog casing.

Bratwurst is sold in 3 different ways: fresh, cooked or smoked. If you

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wish, bratwurst may be placed into the freezer right after it is made. It can be cooked just before it's used. Or you may place bratwurst into a cooker at 160 degrees F and keep it there until an internal temperature of 152 degrees F. is obtained. If you wish to smoke bratwurst, place into a preheated smokehouse at 130 degrees with dampers wide open for about 1 hour, or until the casings are dry. After 1 hour, close dampers to 1/4 open and gradually increase the temperature to 165 degrees F and hold until an internal temperature of 152 degrees F. is obtained. In either case, after smoking or cooking sausage should be removed and placed under a shower until the internal temperature is reduced to about 110 degrees F.

If you are going to smoke bratwurst, add 4 oz of cure to 100 lbs. formula and 1/2 tsp. to 10 lb. formula.

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Title: Brine for Smoked Salmon

Keywords: BBQ, E/Stevens, E/Vorheis, Fish, Marinades, Salmon, Seafood, Smoker

From : Sharon Stevens, Date: 03-21-94 14:28, Area: Home\_cooking

1/3 cup sugar  
2 cups soy sauce  
1/2 tsp onion powder  
1/2 tsp garlic powder  
1 cup dry white wine  
1/4 cup NON-iodized salt  
1 cup water  
1/2 tsp pepper  
1/2 tsp Tabasco sauce

Soak salmon chunks in brine for 8 or more hours in the refrigerator.

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Smoke, following directions for your particular smoker (takes about 2 1/2 to 3 hours in a Mr. Smoker charcoal smoker.

Cinda Fisher

From the collection of Jim Vorheis

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Title: Carne Seca

Keywords: BBQ, Beef, E/Bass, Jerky, Liquid Smoke, Meats, Oregano, Preserving

Keywords: Smoker, Venison

Servings:

FROM : Michelle Bass, Mar-27-91 10:47pm

Source: Copied from Usenet; From : Brian Murrey

2 1/2-3 pounds raw jerky meat  
2 large onions, finely chopped  
2 tsp. ground oregano, or 4 tsp. dried leaves  
2 cloves garlic, mashed or finely minced  
2 tsp. salt  
1/2 tsp. course ground black pepper  
3/4 cup vinigar  
1 tsp. Liquid Smoke (to add smoke flavor without the smoker)=optional

Mix all ingredients to make marinade and soak meat in marinade 24 hours. Remove meat from marinade and place in oven or smoker for from 7-8 hours at about 150- 200 degrees. It's done when meat has turned brown, feels hard and is dry to the touch.

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Title: Cornish Hens with Wild Rice for Smoker

Keywords: BBQ, Cornish hens, E/Poling, Game, Poultry, Smoker

From : Jess Poling, Sun 18 Dec 94 14:38, Area: COOKING

|             |              |                     |   |
|-------------|--------------|---------------------|---|
| Calories    | per serving: | Number of Servings: | 1 |
| Fat grams   | per serving: | Approx. Cook Time:  |   |
| Cholesterol | per serving: | Marks:              |   |

INGREDIENTS -----

|     |     |                            |
|-----|-----|----------------------------|
| 2   |     | Cornish game hens          |
| 1/4 | cup | green onions, chopped      |
| 3   | Tbs | butter                     |
| 1   | cup | cooked wild rice           |
| 1/4 | cup | pecans or walnuts, chopped |
| 1/2 | cup | lime marmalade             |
| 1/4 | cup | orange juice               |
|     |     | salt                       |

DIRECTIONS -----

Rinse hens, pat dry and season cavity with salt. Saute' onions in 1 Tbsp. butter, stir in rice and chopped nuts. Stuff hens with rice mixture and secure opening. Prepare glaze by melting 2 Tbsp. butter in a saucepan. Add marmalade and orange juice, blend until smooth. Brush hens with glaze and place on smoker grid. Brush with glaze before serving.

CHARCOAL: Use 5 lbs. charcoal, 3 quarts hot water, 2 wood sticks and smoke 2 - 2 1/2 hours

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ELECTRIC: Use 3 quarts hot water, 2 wood sticks, and smoke 2 - 2 1/2 hours.

GAS: Use 3 quarts hot water, 2 wood sticks, and smoke 2-3 hours.

Serves: 2

-End Recipe Export-

-Begin Recipe Export-

Title: Curried Goat (Smoked)

Keywords: BBQ, E/Pruett, Goat, Habanero, Smoker

Servings: 14 servings

From : Jeff Pruett, Sun 16 Apr 95 02:48, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit" by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

1 ea Goat; around 25 pounds,  
-quartered

MMMMM-----CURRY PASTE-----

4 md Onions; chunked  
3/4 c Curry powder  
1 ea Whole \*bulb\* garlic; peeled  
1 tb Salt  
1 ea To 2 fresh Habaneros -OR-  
1 ea Scotch Bonnet chiles; minced  
-OR-  
4 ea To 5 fresh Jalapenos; minced  
1 c Oil; pref. canola or corn

MMMMM-----CURRY MOP (OPTIONAL)-----

- 2 c Chicken or beef stock or  
-beer
- 2 c Cider vinegar
- 1 1/2 c Oil (corn or canola)
- 1 c Water
- 2 tb Curry powder

Your Favorite Barbecue sauce

NOTE: Be CAREFUL when handling Habaneros or Scotch Bonnets!

The night before you plan to barbecue, prepare the paste in a food processor. First process the onions, curry, garlic, salt and habaneros until finely chopped. Then add the oil, processing until the mixture forms a thick paste. This can be done in two batches if needed.

Wearing rubber gloves, rub the paste over the goat, covering the meat evenly. Place the goat in a plastic bag and refrigerate overnight.

Before you begin to barbecue, remove the goat from the refrigerator and let it sit, covered, at room temperature for 45 minutes.

Prepare the smoker for barbecuing, bringing the temperature to 200 to 220 degrees F.

If you plan to baste the meat...mix together the mop ingredients in a saucepan and warm the liquid over low heat.

Transfer the goat to the smoker. Cook for about 1-1/4 hours per pound of weight for each quarter. The forequarters will be done earlier than the hindquarters, which may take 10 hours or longer, depending on size. In a wood-burning pit, turn the meat and drizzle the mop over it every 30

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minutes. In other styles of smokers, baste as appropriate and turn the meat at the same time.

When the meat is done, remove it from the smoker, and allow it to sit for 15 minutes before serving. Slice or shred the meat and serve with... [your favorite barbecue sauce].

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Title: Dallas Dandy Brisket

Keywords: BBQ, Beef, E/Pruett, Smoker, Southwest

Servings: 6 servings

From : Jeff Pruett, Sun 16 Apr 95 02:48, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit" by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

4 lb Fully trimmed Brisket  
-section (sometimes called  
-the Flat Cut)

MMMMM-----DALLAS DANDY RUB-----

2 tb Hickory-flavored salt  
2 tb Brown sugar  
2 tb Paprika  
2 tb Chili powder  
2 tb Ground black pepper

MMMMM-----DALLAS DANDY MARINADE-----

2 tb Dallas Dandy Rub (see above)

12 oz Beer  
1 md Onion; chopped  
1/2 c Cider or white vinegar  
1/4 c Oil (corn or canola)  
2 ea Canned chipotle chiles plus  
2 tb Adobo sauce  
2 tb Liquid smoke

SAUCE:

Your favorite Barbecue Sauce

"The night before you plan to barbecue, stir together the dry rub ingredients in a small bowl. Combine 2 tablespoons of the rub with the other marinade ingredients in a blender and puree. Place the brisket in a plastic bag and pour the marinade over it. Refrigerate the brisket overnight.

Before you begin to barbecue, take the brisket from the refrigerator. Drain and discard the marinade. Pat the brisket down with all but 2 tbsps of the remaining rub, coating the slab well. Let the brisket sit at room temperature for about 45 minutes. Prepare the smoker for barbecuing, bringing the temperature up to 200 to 220 degrees F.

Transfer the brisket to the smoker and cook for 3 hours. Place the meat on a sheet of heavy-duty foil, sprinkle it with the rest of the rub, and close the foil tightly. Cook for an additional 1-1/2 to 2 hours, until well-done and tender.

Let the brisket sit at room temperature for 15 minutes. Trim any excess fat and slice the brisket thinly against the grain, changing direction as the grain changes...". Serve with your favorite barbecue sauce.

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Title: David Labell's Eastern N. Carolina Minced Pork Barbecue

Keywords: BBQ, Chilies, Cider, E/Labell, F/PORK.INF, Honey, Molasses, Oregano

Keywords: Rosemary, Smoker, Soy sauce, Vinegar

From : Leti Labell, 11-Mar-90

Source: File/PORK.INF

9 lb pork, preferably trimmed half shoulders, in about 3 chunks

BRINE:

1 c good wine or cider vinegar

1 c water

1 tsp freshly ground black pepper

1/4 tsp ground red pepper

1 bay leaf, crumbled

1 tsp rosemary twigs

3 Tbs raw turbinado sugar, brown sugar, honey or molasses

2 Tbs salt

SAUCE:

1/2 c catsup

1/2 c canned crushed tomatoes

1/2 c good wine or cider vinegar

2 Tbs raw turbinado sugar, brown sugar, honey or molasses

1 or 2 fresh chilies, seeds and membranes optionally removed, -OR-  
dried whole or crushed red chilies

1 clove garlic, crushed

1 Tbs soy sauce

1 tsp dried thyme, oregano, or sage

1/2 c sliced onions

Stir the Brine ingredients to dissolve. Rinse and wash the pork in running water. Immerse the pork chunks in brine poured into heavy plastic bags. Force the air from the bags and seal.

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Marinate the pork for 12 to 18 hours in the refrigerator, turning twice. The meat should "cure" to a light gray and become firm.

SMOKING:

Prepare electric smoke oven with at least a quart of water and a good handful of wood chips or twigs. Use hardwoods or fruitwoods in the chip tray. Soak them to prolong the smoke. Spray racks with vegetable cooking spray. Place pork on racks without piercing with a fork. Smoke the meat at a bare sizzling temperature (175 degrees F) for 4 to 4 1/2 hours. Replenish the water pan or chip tray if necessary.

Remove pork and disconnect smoker. Allow the meat to cool for half an hour. Trim the meat of skin and fat, and remove the meat from bones. Using a large knife or cleaver, slice, dice and mince the meat. The meat should still be slightly pink, even when fully cooked. This is a characteristic of smoke ovens. (The cooking is not completed yet, however.)

Simmer the sauce ingredients gently for 1 hour or until slightly thickened. Allow it to cook, stirring occasionally. Blend the minced pork with the sauce, reserving 1/2 cup of sauce for the table. Pack into casserole dishes, cover, and heat in a 200F oven for 1 hour. Uncover, stir, and serve.

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Title: Easy Smoked Turkey

Keywords: BBQ, Carrots, F/FCB, Grill, Hickory, Liquid Smoke, Smoker, Thighs

Keywords: Turkey

Source: File/Fred's Cook Book

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1 12-lb fresh/thawed turkey  
1 bottle ( 3 1/2-oz) natural hickory liquid smoke  
2 quarts water  
1 teaspoon salt  
1/4 teaspoon pepper  
Celery carrots onions optional  
2 cup hickory chips optional soaked in water 15-30 minutes

24 hours ahead: Combine water and liquid smoke for marinade. Place turkey in a large heavy plastic bag; add marinade and seal. Place in baking dish or roasting pan. Refrigerate and marinate for 24 hours, turning occasionally. When ready to cook, plan about 12-14 hours. Remove turkey from marinade (set marinade aside) and pat dry with paper towel. Sprinkle turkey inside and out with salt and pepper. To keep turkey moist and tender, stuff with 1 rib celery and 1 carrot, cut into inch pieces, and 2 small onions quartered. Insert a meat thermometer in the thigh, with the tip away from the bone.

WATER SMOKER METHOD: Fill fire pan of water smoker heaping full of briquets and start the fire. (When using hickory chips, wait until the coals turn gray to drain hickory chips and add to coals.) Put the remaining marinade solution into the water pan. Put grid in place and place turkey in center of the cooking grid. Cover.

COVERED KETTLE METHOD: When using a covered kettle grill, place briquets on one side. Place a foil drip pan beside the coals in grill and fill with remaining marinade solution. Put cooking grid in place and put the turkey over the pan.

Smoke-cook turkey about 12 hours, or until thermometer read 180 degrees. Check briquets and water pan or marinade pan every 4 hours, adding more briquets and hot water if needed.

Smoker\_2004.txt

-End Recipe Export-  
-Begin Recipe Export-

Title: Fancy Chicken with Cheese

Keywords: Basil, BBQ, Cheese, Chicken, E/Stockett, goat, Pesto, Poultry

Keywords: Smoker

From : Pat Stockett, Sat 21 Jan 95 07:20, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on  
your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press,  
1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

3-1/2 pound whole chicken  
2 to 3 ounces fresh mild goat cheese  
1 Tbsp. prepared pesto  
8 to 10 basil leaves

Fancy Mop

1 cup chicken stock  
1/2 cup white wine  
1/2 cup water  
2 Tbsp. olive oil  
1 Tbsp. prepared pesto

The night before, remove the gunk from the chicken. Massage the chicken  
thoroughly with the cheese and and pesto, inside and out, working them as  
far as possible under the skin. Insert the basil leaves under the skin.  
Place the chicken in a plastic bag and refrigerate overnight.

Prepare the smoker, bringing the temperature to 200 - 220 F.

Remove the chicken from the refrigerator and let it sit at room

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temperature for about 30 minutes.

If you plan to baste the chicken, mix together the mop ingredients in a saucepan. Keep the mop warm over low heat.

Transfer the chicken to the smoker, breast side down. Cook for 3-1/2 to 4 hours, basting the chicken with the mop every 30 minutes. Turn the bird breast side up about halfway through cooking time. When the chicken is done, its legs will move freely and the internal temperature should be 180 to 185 F.

Let the chicken sit for 5 to 10 minutes.

-End Recipe Export-

-Begin Recipe Export-

Title: Golden Mustard Barbecue Sauce

Keywords: Artichokes, BBQ, E/Stockett, sauce, Sauces, Smoker

From : Pat Stockett, Sat 21 Jan 95 07:35, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

1 cup white vinegar  
3/4 cup prepared yellow mustard  
1/2 medium onion, minced  
1/3 cup water  
1/4 cup tomato puree  
1 Tbsp. paprika  
6 garlic cloves, minced  
1-1/2 tsp. salt

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1/2 tsp. cayenne  
1/2 tsp. fresh ground black pepper

Makes 2 cups

Mix the ingredients in a saucepan and bring the liquid to a simmer. Reduce the heat to low and cook until the onions are tender and the mixture thickens, 20 to 25 minutes. Use the sauce warm or chilled. It keeps, refrigerated, for a couple of weeks.

Variation. Add a Tbsp. or two of mayonnaise or brown sugar for a different level of tang.

-End Recipe Export-

-Begin Recipe Export-

Title: Grilled Tenderloin of Pork

Keywords: BBQ, Bon Appetit, E/Bass, Grill, Hickory, Meats, Pork, Rosemary

Keywords: Smoker, Tenderloins

From : Michelle Bass, Thu 19 Jan 95 11:50, Area: COOKING

Source: Bon Appetit

|             |              |                     |   |
|-------------|--------------|---------------------|---|
| Calories    | per serving: | Number of Servings: | 6 |
| Fat grams   | per serving: | Approx. Cook Time:  |   |
| Cholesterol | per serving: | Marks:              |   |

INGREDIENTS -----

1/3 cup olive oil  
1 clove garlic  
3 sprigs fresh rosemary  
2 1-lb. pork tenderloins

DIRECTIONS -----

Combine olive oil and garlic in jar. Cover and let stand overnight. Pour olive oil into baking dish. Add rosemary. Place pork in dish and turn to coat all sides. Set aside at room temperature for 1-1/2 hours, turning occasionally. Grill for 12-15 minutes, basting and turning frequently or broil 6 inches from heat source for 15-20 minutes, basting and turning frequently. Slice into medallions to serve.

This is also good on the smoker. The tenderloins take approximately 2 hours to smoke. Use lots of hickory or mesquite blocks while smoking.

-End Recipe Export-

-Begin Recipe Export-

Title: Ham It Up!

Keywords: BBQ, E/Maddox, Smoker

From : Derek Maddox, Feb-26-91 8:10pm

JP>BTW - I am looking for some different ways to prepare ham, possibly JP>smoked, candied, barbecued or some such. How do you folks do JP>it in the South?

The absolute BEST way to cook a ham is in a good pit barbeque. One of those new electric smokers will do in a pinch. There's just something about a ham slow-roasted over hickory or oak coals that makes my mouth water just thinking about it. If you have a smoker (one of the large, barrel-shaped ones), you're in luck. Just remove the skin from the ham, and put it in the smoker. Place apple cider, with a little cinnamon and cloves, in the pan under the ham. If you like, put 1/4 to 1/3 cup good Tennessee whiskey in the pan as well. Let the ham smoke for several hours

Smoker\_2004.txt

(about 45 minutes per pound). The aroma will drive you wild!

If you don't have a smoker or a good pit barbeque, you'll have to make do with an oven. I don't cook hams in the oven often, since we get tired of eating the leftovers. But when I do, this is how I do it. Skin the ham, and place in a roasting pan fat side up. Score the fat in a diamond pattern. Stick a whole clove in the center of each diamond. Mix a bit of cinnamon in brown sugar (sorry, no exact measurements on this one), and pat the sugar mixture on top of the ham. Bake in 325 deg F oven for about 25 minutes per pound of ham. Baste the ham with apple cider every 30 minutes.

Sorry that the recipes aren't exact, but I learned these from my father. After you do it a few times, you quit measuring things.

By the way, serve sweet potatoes and fresh cornbread with the ham. Other vegetables are OK, but sweet potatoes are essential!

-End Recipe Export-

-Begin Recipe Export-

Title: Hickory and Corncob Smoked Maple Ham

Keywords: BBQ, Beer, Coffee, E/Bodle, Ham, Hickory, Maple, Meats, Smoker

Servings:

From : Jim Bodle, 02-07-94, 05:39

On Feb 05 1994 Michelle Bass said to Jim Bodle:

MB> So where is the recipe for that hickory and corn cob-smoked

MB> maple ham, Jim? If you don't have it reduced to a recipe,

MB> I'd love to have you just tell me how you do it.

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I don't have a recipe for it. I just do it. Dumb, huh? I bought a Brinkman smoker because the dang gummint would not let me build a smoke house. What you do is take a fresh ham, remove the outside rind, but leave some fat. Now take some maple syrup and inject it in several places in the ham, as deep as possible. You should use anywhere from a 1/4-1 cup of syrup, depending on the size of the ham. Set it on a plate and cover with plastic wrap and put it in the fridge. Now take 2 one pound coffee cans, fill one with hickory chips and the other with dried corn cob chopped up in 1/4 inch thick pieces. Leave the corn on the cobs. Fill cans with water and put the plastic cover on. After about 2 hours, inject more maple syrup into the ham and put it back in the fridge. That's it for today, now let's have a beer, this is hard work.

Now then here we go on the next day. First take out ham and inject any maple syrup that has leaked out back in and add some more. Now we go to the garage and get the smoker out. DO NOT SMOKE IN GARAGE! Fill the water pan with hot water and put in smoker. Start your fire or turn the gas on and fire it up. Put the cover on. Now we go back in the house. This running back and forth is good exercise. Use 2 layers of heavy aluminum foil and form it into a 4" x 4" pan. Now, make a second one. Fill one with hickory and one with corn cob. Take these outside and set on coal's or if like mine the lava rocks. Set your rack inside, leave cover off and go in and get ham(s). I do 4 hams at once. Put hams in smoker and put cover on. Now, get a lawn chair off the garage wall and open it up. Run into the house and get a cold beer.

When smoke starts coming out of the top of the smoker, turn heat down. You want just enough heat to keep the chips smoking. Now for the next 5-6 hours we are going to be busy running back and forth for beer, watching the smoke and beating the neighbors back. Hey, I told you it was hard work. Check the water once in awhile and you may have to add a few more chips. I have this down to where I don't need to add chips, but have to add water once. Hams must be placed in smoker so they are not touching. Smoke should flow around all sides of ham.

Smoker\_2004.txt

After 5-6 hours, depending on ham size, remove 3 of the hams. Take inside and allow to cool in refrigerator. Might as well have a beer since we are in the house and save a trip. Turn the heat up slightly on the smoker cause we want to eat this ham today. It will take about another 1-1 1/2 hours to finish. So let's have a beer and I'll tell you what to do with the hams that are in the house. When cool, double wrap with butcher paper. Put them in the freezer, for later use this winter. while wrapping take a good sniff, ahhhhhhh such aroma. Look at that color will ya? Beautiful and no dang preservatives, salt or water added. Real smoked ham!

Now, then shut smoker down and remove last ham. Allow to cool about 1/2 hour before cutting. Now we will take this left over water and skim the grease off the top. Good, now we run it through a strainer and get out any pieces of fat that may have fallen in. That's it, here taste. Did you ever taste stock like that before? Good, huh? We will freeze some of this in ice cubes trays and small containers for soup later on. Now, let's eat! Want another beer? Ohhhhhh. delicious, sweet mapley and you can taste that sweet corn. Life don't get much better! When we use the hams in the freezer they will be even better. Just bake them as you would a normal ham, but cooking time will be much shorter. Now then run out and clean up the smoker and put it and the chairs away. Hey! I'm the teacher here and teach don't clean. Students clean!

-End Recipe Export-

-Begin Recipe Export-

Title: High Plains Jerky

Keywords: BBQ, beef, E/Stockett, Preserving, Smoker

From : Pat Stockett, Sun 16 Oct 94 06:11, Area: HOME\_COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"

Smoker\_2004.txt

by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press,  
1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

1 pound top round steak

Marinade:

1/2 cup Worcestershire sauce

1/2 cup soy sauce

1/4 cup brown sugar

4 garlic cloves, minced

2 tsp. fresh ground black pepper

2 tsp. ground dried red chile, preferably New Mexican or ancho

1 tsp. onion powder

Serves 6 to 8 as a snack

About 2 hours before you plan to barbecue, place the meat in the freezer to make slicing it easier. After 30 to 40 minutes, remove the meat from the freezer and slice it as thin as you can with a good sharp knife. Trim the meat of all fat.

Combine the marinade ingredients in a lidded jar. Place the meat in a plastic bag or shallow dish and pour the marinade over it. Marinate for about 1 hour.

Prepare the smoker for barbecuing, bring the temperature to 200 to 220F.

Remove the meat from the refrigerator, drain it, and let it sit at room temperature for 10 to 15 minutes.

Transfer the meat to a sheet of heavy-duty foil, separating the pieces. Place the meat in the coolest part of your smoker and cook until the meat begins to blacken, about 45 minutes. Wrap the foil loosely over the meat and continue barbecuing for another 1 to 1-1/4 hours, until well-dried.

Smoker\_2004.txt

Remove the jerky from the smoker and let it cool to room temperature before serving. Refrigerate any leftovers.

-End Recipe Export-

-Begin Recipe Export-

Title: Hot-Smoked Trout

Keywords: BBQ, E/Ceideburg, F/STEPHEN, Filets, Fish, Smoker, Trout

Servings: 4 servings

Source: article by Jay Harlow, The San Francisco Chronicle, 7/1/92.

From : Stephen Ceideburg; File/STEPHEN.TXT

- 1 Red-meated trout, 2 to 3 pounds
- 2 ts Kosher salt
- 2 ts Sugar
- 1 c (approximately) hardwood smoking chips (preferably alder or fruitwood)

Filet the fish (or have the fishmonger do it), leaving the skin on. If you want a completely boneless filet, use tweezers or clean needle-nose pliers to remove the dozen or so pin bones running down the middle of the filet near the head end. Place the filets skin side down in a glass or stainless steel baking pan or other deep dish.

Combine the salt and sugar and sprinkle a generous layer all over the fish, more thickly on the thickest part of the meat, a little less on the tail and edges. Use about a tablespoon in all for a 2-pound fish, the full amount for a 3-pounder. Cover and refrigerate 8 hours to overnight.

Drain off any juices that have collected in the pan. Add cold water to cover, let stand 15 minutes, drain, and repeat. Drain well and pat dry

Smoker\_2004.txt

with paper towels. For a smoother surface, lay the filets on a wire rack in a cool, breezy place for 15 minutes to dry.

Build a small charcoal fire (10 to 12 briquets) at one edge of a covered grill and let it burn down until covered with gray ash.

Meanwhile, soak 1/2 cup of the smoking chips in water. Cover the grill and adjust the vents on the top and bottom to maintain a temperature of about 200 degrees F. Drain the chips and add them to the coals; replace the grill with one handle nearest the fire, to facilitate adding smoking chips. Lay the filets on the opposite side from the fire, with the thickest parts nearest the heat. Cover and cook until the fish is opaque, 30 to 40 minutes. Add some dry smoking chips to the fire every 15 minutes or so to maintain smoke and heat. Serve hot or cold.

PER SERVING: 285 calories, 36 g protein, 0 g carbohydrate, 15 g fat (3 g saturated), 105 mg cholesterol, approximately 240 mg sodium, 0 g fiber.

-End Recipe Export-

-Begin Recipe Export-

Title: Jiffy Smoked Fish Patties

Keywords: BBQ, E/Pierce, Fish, Smoker

From : Joann Pierce, May-12-90 7:09am

2 C. flaked fish (canned or leftover)  
2 Beaten eggs  
1 C. bread or cracker crumbs  
1 T. minced onion  
Dash salt and pepper to taste

Place fish in greased baking dish that will fit easily into the smoker

Smoker\_2004.txt

Separate fish evenly over the bottom with a fork and put uncovered in the smoker for one hour. Allow to cool and combine fish with rest of ingredients Mix completely. Mold into patties and fry in hot butter or bacon grease until golden brown. These will also go over great on toast with a white sauce or make up a smoked fishburger with all the trimmings.

-End Recipe Export-

-Begin Recipe Export-

Title: Kingly Salmon

Keywords: BBQ, E/Stockett, Fish, Salmon, Smoker

From : Pat Stockett, Sat 11 Feb 95 07:00, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit" by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

Kingly Rub:

1/4 cup dried dill  
1/4 cup brown sugar  
2 tsp. kosher salt  
2 tsp. fresh ground black pepper

3 pound to 3-1/2 pound salmon tail section, boned and butter flied

Kingly Mop (optional)

Remainder of Kingly Rub  
1 cup cider vinegar  
1/4 cup oil, preferably canola or corn

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Serves 8

The night before, combine the rub ingredients. Open the fish flat and rub spice mix into the opened fish using about 2/3's of the rub. Fold the salmon back to the original and place in a plastic bag and refrigerate overnight.

Prepare the smoker for barbecuing, bringing the temperature to 180 to 200-F.

Remove the salmon from the refrigerator and let sit at room temperature for 30 minutes.

If you plan to mop, make it up and warm it in a saucepan over low heat.

Transfer the salmon to the smoker, skin side down, placing the fish as far from the heat as possible. Cook for 50 to 60 minutes, mopping it after 10 and 30 minutes or as appropriate. It should flake easily when done. It will fall apart easily.

-End Recipe Export-

-Begin Recipe Export-

Title: Kona Sportsman's Smoked Chowder

Keywords: BBQ, Chef, E/Johansson, Fish, Smoker, Soups

From: Sherree Johansson, Sun 16 Oct 94 07:58, Area: COOKING

Servings: 12

Source: The National Culinary Review, Feb'94

Second Prize 1991-1992 Stafford T DeCambra, CCE, AAC Chefs de Cuisine Association of Hawaii, Kona-Kohala Chapter.

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4 ears fresh corn, cleaned  
2 ounces butter  
1/4 cup onions, medium dice  
1/4 cup celery, medium dice  
1/4 cup leeks, medium dice  
1/4 cup carrots, medium dice  
1/4 cup red pepper, medium dice  
1/4 cup green pepper, medium dice  
1 pound potatoes, skin on, medium dice  
2 cloves garlic, minced  
1 teaspoon dried thyme leaf  
2 ounces all-purpose flour  
2 1/2 quarts strong fish stock, hot  
2 pounds smoked marlin, medium dice  
(or any other type of smoked, firm fish)  
2 quarts heavy cream  
8 ounces Grey Poupon Dijon mustard

Method: Place cleaned ears of corn in smoker and smoke for 20 minutes or until dark brown. Remove kernels from ears; set aside. In a heavy 8-quart sauce pot over medium heat, melt butter. Saute all vegetables, except corn, along with thyme for about 3 to 5 minutes. Add flour, stirring until well blended and evenly cooked, about 2 to 3 minutes. Remove from heat. Stir in hot fish stock and simmer for 10 minutes; add fish and heavy cream and simmer 5 minutes more. Finish with Dijon mustard and smoked corn.

-End Recipe Export-

-Begin Recipe Export-

Title: Lightning Mop

Keywords: BBQ, E/Stockett, grill, Sauces, Smoker

Smoker\_2004.txt

From : Pat Stockett, Thu 13 Oct 94 08:03, Area: COOKING  
Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on  
your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press,  
1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

Good on Turkey Breast:

3 cups chicken or turkey stock  
1/2 cup oil, preferably canola or corn  
1/4 cup minced pickled jalepenos  
1/4 cup jalepeno jelly

Makes about 4 cups.

Combine the ingredients in a saucepan. Heat the mop and use it warm.

-End Recipe Export-

-Begin Recipe Export-

Title: Liquid Smoke - Use in Smoker  
Keywords: BBQ, E/Douville, Smoker

From : Richard Douville, Fri 23 Sep 94 00:28, Area: COOKING

As the Liquid Smoke I use is very intense, it is used in relatively small  
quantities. For example:

A single teaspoon can be placed in the water pan/catch pan of an outdoor  
smoker (along with all of the herbs, onions, water, etc., to boost flavor  
and smokiness.

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A single teaspoon can be used to add an unusual flavor to about a gallon of pre-mixed Bloody Marys.

Outdoor Smoker Pan Solution:

2 onions, halved  
1 celery bottom (the root end that is normally thrown out)  
1 Tablespoon dried thyme  
6 garlic cloves, smashed  
3 Tablespoons Angostura or Peychaud Bitters  
1 to 2 teaspoons Liquid Smoke  
Water to cover

Place all ingredients in the water bowl of an outdoor smoker, before smoking your fowl, beef, pork, etc. The aromatic liquid left in the pan may be strained off, defatted somewhat, then used to make a very smokey gravy BASE for your cooked foods.

-End Recipe Export-

-Begin Recipe Export-

Title: Little Devils

Keywords: Appetizers, BBQ, E/Stockett, Nuts, Peanuts, Smoker, Tabasco

From : Pat Stockett, Fri 28 Oct 94 05:34, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

2 cups raw peanuts  
1/2 cup (yes cup) Tabasco or other hot pepper sauce  
Peanut oil  
salt to taste

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Combine the peanuts with the Tabasco in a small bowl. Let the nuts sit in the sauce for about 30 minutes.

Prepare the smoker for barbecuing, bringing the temperature to 200 F to 220 F.

Select a smokeproof dish that will hold the peanuts in a single layer. Thickly coat the dish with the oil. Add the peanuts, stir them, and sprinkle with salt.

Place the peanuts in the smoker and cook until the peanuts are well browned and dry, 50 to 60 minutes. Check the nuts toward the end of the cooking time to avoid burning.

Transfer the peanuts to absorbent paper to cool. Serve immediately or keep in a covered jar for several days.

-End Recipe Export-

-Begin Recipe Export-

Title: Maple Glazed Ham

Keywords: BBQ, Cherry, Cider, Country ham, E/Towner, Ginger, Glazes, Maple

Keywords: Meats, Pineapple, Smoker

FROM : Fred Towner, Feb 28 91 7:32pm

Servings: 10

|       |     |                                         |
|-------|-----|-----------------------------------------|
| 1     |     | bone in ham -(shank or butt) 5 to 7 lbs |
| 1 1/2 | cup | maple syrup                             |
| 1     | tsp | ginger                                  |
| 1/4   | tsp | nutmeg                                  |
| 1/2   | tsp | allspice                                |

16           cloves - whole  
              pineapple slices - canned  
              Maraschino cherries

Use a fully cooked whole, shank or butt ham increasing cooking time for larger whole ham. If a country ham is used soak it in water or apple cider (for a sweeter flavor) a few hours or overnight to remove some of the salty taste.

Remove thick skin if a strong smoke flavor is desired. Trim fat leaving no more than 1/2 inch thick covering. Score ham. Combine syrup, ginger, nutmeg and allspice. Place ham in a large dish and baste with syrup mixture. Let the ham stand in syrup for 1 to 2 hours or until it reaches room temperature; baste frequently with syrup. When ready to smoke, remove ham from dish, stud with cloves and place on smoker grid. Baste with syrup at least twice while smoking. Before last hour of smoking decorate with canned pineapple slices and cherries, baste again. If using a meat thermometer, fully cooked ham should reach an internal temperature of from 130 F to 140 F. Make certain the thermometer is not touching the bone.

Charcoal - use 7 - 8 pounds charcoal, 3 quarts hot water, 3-4 wood sticks and smoke 2-1/2 to 3-1/2 hours.

Electric - use 3 quarts hot water 3 - 4 wood sticks and smoke 2 to 3 hours.

-End Recipe Export-

-Begin Recipe Export-

Title: Marinade for Smoking Salmon

Keywords: BBQ, E/Laxton, Fish, Salmon, Smoker

Servings:

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From : Cleo Laxton, Mon 18 Jul 94 18:35, Area: COOKING

1/3 c. sugar, 1/4 c non=iodized salt, 2 C soy sauce, 2 c water, 1/2 tsp onion powder, 1/2 tsp garlic powder, 1/2 tsp pepper, 1/2 tsp tabasco sauce, 1 c dry white wine.

Brine salmon chunks 8 or more hours, keeping refrigerated. (I do them overnight.) Fill flavour pan with hickory, alder or mix 2/3 apple with 1/3 cherry. Use 2 to 3 panfuls. Leave in the smoker until drying is completed. This may take 12 hours, depending on the thickness of the meat. Place largest and thickest chunks on the bottom rack.

I also can my salmon in the 1/2 pt jars after I have smoked it or I freeze it.

-End Recipe Export-

-Begin Recipe Export-

Title: Marinated Beef Brisket, Texas Style

Keywords: BBQ, Beef, E/Bass, Marinades, Meats, Smoker

Servings: 10

Source: "Marinades" by Jim Tarantino

From: Michelle Bass, Sun 01 May 94 13:31, Area: COOKING

                  Texas Dry Rub - see recipe  
1          Tbsp fresh lime juice  
1 1/2      Tbsp Madeira wine  
3          Tbsp olive oil [use extra-virgin]  
1          whole beef brisket - 4 to 5 pounds

Combine the rub, lime juice, Madeira and olive oil in a blender. Process until it becomes a smooth paste. Or combine the ingredients in a small

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nonreactive bowl and stir into a paste. Scrape the paste from the blender or bowl.

With your hands lightly oiled, rub the paste into the brisket, coating both sides well. Cover the brisket with clear food wrap and marinate for a minimum of 36 hours in the refrigerator.

Remove the brisket from the refrigerator and let it sit at room temperature (for about 1 hour) before you begin to cook.

TO COOK OUTDOORS, use a covered kettle grill or water smoker. In a kettle grill, indirectly cook the brisket over a water pan containing a basting liquid of water, orange juice, wine or something similar for about 2 hours per pound, refreshing the coals with damp smoking chips every couple of hours. The brisket should have a dark crust when finished. If you are using a water smoker, follow the manufacturer's instructions. Remove the brisket from the grill and let it stand for 10 minutes before slicing.

TO COOK INDOORS, preheat the oven to 200F. Put the brisket in a roasting pan and place in the center of the oven. Roast for 2 hours per pound, undisturbed. Remove the brisket from the roasting pan and let stand for 10 minutes before slicing. If you like, combine the pan juices with some warm barbecue sauce for serving.

To serve, slice the brisket across the grain. Place overlapping slices on a large platter, drizzle with barbecue sauce and garnish with grilled red onions rings.

Yield: 10 to 12 servings.

Author's note: The trick behind a perfectly moist beef brisket is slow, even heat or smoke. If you have a water smoker and access to mesquite chips or hard wood, Texas beef brisket takes on added depth. But you can get nice results indoors with your own oven. The Texas Dry Rub becomes

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the basis of a smoky, savory paste. Serve the brisket with your favorite barbecue sauce, a side of coleslaw and a garnish of sliced, grilled red onions.

Note from me: We us this recipe on a 3.25 pound eye of round roast and marinate in the refrigerator for 72 hours or more. Delicious! The rub iss very hot, so I rub it off the roast before slicing so there is no overkill on heat. We usually serve two sauces on the side: homemade BBQ sauce and horseradish sauce. Great with baked beans and homegrown tomato salad!

-End Recipe Export-

-Begin Recipe Export-

Title: Mooney's Sticky Monster Bones

Keywords: BBQ, E/Johnsen, Frozen, Marinades, Meats, Smoker

Servings: 2 servings

From : Annette Johnsen, Sun 26 Mar 95 05:39, Area: COOKING

5 lb Meaty beef ribs  
1 10 1/2 oz can beef broth  
Dry rib seasoning  
Barbecue sauce  
Marinade  
1 c Mesquite flavored bar-q sauc  
1/4 c Apple cider

Combine marinade and marinade meat in refrigerate over night. To freeze put meat and marinade in ziploc and refrigerate the night before grilling.

Set up grill use hickory chunks of wood and pour beef broth on drip pan and add dry rib seasoning.

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Remove ribs from marinade and drain and liberally add barbq seasoning. Place the ribs on grill over the drip pan and smoke 2 1/2 to 3 hours. Add barbq sauce at least two to three times during the final hour. Will hold nicely in 200 degree oven for several hours if covered. Serve with extra sauce.

Typed by Annette Johnsen  
Source Kansas City Barbq Society

-End Recipe Export-

-Begin Recipe Export-

Title: Perfect Picnic Rub  
Keywords: BBQ, E/Stockett, pork, Rubs, Smoker

From : Pat Stockett, Thu 05 Jan 95 05:43, Area: COOKING  
Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

5 Tbsp. ground black pepper  
1/4 cup turbinado sugar  
3 Tbsp. paprika  
2 Tbsp. salt  
1 Tbsp. dry mustard  
2 tsp. onion powder  
1 tsp. cayenne

-End Recipe Export-

-Begin Recipe Export-

Smoker\_2004.txt

Title: Proffitt's Lamb Leg

Keywords: Anchovy, Basil, BBQ, Calvert, Lamb, Meats, Oregano, Pine nuts

Keywords: Roasts, Smoker, Spinach, Try

Servings: 4

Source: Calvert's Mustard Cookbook

Time: 02:00

5 lb. leg of lamb, butterflied and pounded 1-inch thick

2/3 cup dry red wine

2 tbs. fresh lemon juice

1/2 cup olive oil

2 tbs. Calvert's Cedar Street Basil Mustard

FILLING:

1 lb. ricotta cheese

2 10 oz. pkgs. frozen chopped spinach, thawed, squeezed dry

6 scallions, chopped

1 egg, beaten

1 cup pine nuts

1 tsp. oregano

COATING:

1/2 cup Calvert's Cedar Street Basil Mustard

3 tsp. anchovy paste

2 cloves garlic, minced

Marinate leg of lamb overnight, using Calvert's Cedar Street marinade for beef. Make filling by combining the next 6 ingredients and mixing well. Spread inside of flattened lamb leg with filling, keeping it in the center. Roll the lamb around the stuffing and tie with twine at 1-1/2-inch intervals. For smoking, use a grill with a cover. Use hard wood or mesquite as fuel. Build a hot fire that is no longer flaming. Sear lamb until brown on all sides. Place lamb on platter until fire cools slightly, and spread with coating. More coating should be brushed on during smoking.

Smoker\_2004.txt

Add lamb and smoke for approximately 1 hour with cover on, turning often.  
Test lamb for doneness (should be pink). Let stand 10 minutes before  
removing string and slicing into filled rounds.

-End Recipe Export-

-Begin Recipe Export-

Title: Scented Sirloin from \_smoke and Spice\_  
Keywords: BBQ, Beef, E/Pruett, Garlic, Grill, Smoker

Servings: 6 servings

From : Jeff Pruett, Sat 06 May 95 01:56, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on  
your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press,  
1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

2 lb To 2-1/2 lb boneless top  
-sirloin steak about 2  
-inches thick \*See Note

MMMMM-----BASIC BLACK RUB-----  
1 1/2 ts Ground black pepper  
1 1/2 ts Kosher salt

MMMMM-----FILLING FOR STEAK-----  
1 md WHOLE BULB garlic; roasted  
-or baked for about 1 hour  
-at 350 degrees  
1 tb Butter  
1/8 ts Anchovy paste  
1/2 c Green onions; sliced

2 tb Red wine

MMMMM-----SCENTED MOP (OPTIONAL)-----

1/2 c Red wine  
1/2 c Red wine vinegar  
1/2 c Water  
2 tb Butter  
2 cl Garlic; minced

\* One 2-pound to 2-1/2 pound boneless top sirloin steak about 2 inches thick, cut with a pocket for stuffing, or two 1-pound to 1-1/2 pound steaks of similar shape, each about 1-inch thick.

About 1 to 2 hours before you plan to barbecue, combine the dry rub ingredients together in a small bowl. Rub the steak well with the mixture inside and out. Wrap the steak in plastic and refrigerate it.

Prepare the smoker for barbecuing, bringing the temperature to 200 degrees F to 220 degrees F.

About 20 minutes before barbecuing, remove the meat from the refrigerator and let it sit at room temperature.

To make the filling, break the garlic bulb apart and squeeze each soft clove from its skin.

In a small skillet, heat the butter with the anchovy paste. Add the garlic, mashing it with a fork to form a rough puree. Stir in the green onions and wine, and cook a minute or two, until the onions are limp. Remove the pan from the heat and let the filling cool briefly. Spoon the filling into the pocket of the sirloin or, if you are using two individual steaks, layer the filling on one steak and top it with the other. It is not necessary (or desirable) to secure the pair with toothpicks as long as you handle the sirloin 'sandwich' with care.

Smoker\_2004.txt

If you plan to baste the meat, stir together the mop ingredients in a small saucepan and warm over low heat.

In a heavy skillet, sear the sirloin quickly on both sides over high heat. Transfer the meat to the smoker and cook for about 1-3/4 hours, depending upon your desired doneness. Mop every 30 minutes in a wood-burning pit, or as appropriate for your style of smoker. We prefer the meat when the internal temperature reaches 145 degrees F to 150 degrees F, or medium rare. Let the meat sit for 5 minutes and serve.

Note from JP: try putting a couple of small onions in water pan.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Baked Beans

Keywords: Baked beans, BBQ, E/Pierce, Hickory, Smoker

From : Joann Pierce, May-12-90 7:09am

Preheat smoker. Prepare your favorite pork and bean casserole in a glass container that will fit easily into your smoker. Smoke beans for three hours, stir occasionally, refilling hickory flavor every 60 minutes. Remove from smoker and bake covered in preheated 350 over for one hour.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Barbecued Shrimp

Keywords: BBQ, F/FCB, Grill, Seafood, Shrimp, Smoker, Soy sauce

Source: File/Fred's Cook Book

5 lb unpeeled headed shrimp  
1/2 lb butter  
1/2 lb margarine  
4 tablespoon coarse black pepper  
2 tablespoon worcestershire sauce  
2 tablespoon soy sauce  
1/4 teaspoon cayenne  
1 medium chopped green pepper  
2 cup chopped celery  
1 cup chopped onion  
2 teaspoon fresh minced garlic  
3/7 cup fresh lemon juice

Put shrimp into large roasting pan, about 12 x 18 x 3. Sprinkle coarse or cracked black ground pepper over shrimp, add chopped vegetables. Melt butter and margarine, add lemon juice, cayenne, worcestershire sauce and soy sauce to butter margarine mixture, then drizzle this combined mixture over shrimp.

Bake in hot oven, 500 degrees, for 10 minutes, stirring 2-3 times. Remove shrimp from oven and let cool; then refrigerate to marinate for 6-12 hours. 30 minutes before serving, place baking pan in medium hot, 350 degree, charcoal smoker grill for about 20 minutes, stirring every 4-5 minutes. Top should be closed on grill to enhance the flavor. The actual time of smoking will vary slightly depending on the size of the shrimp, they shouldn't become mushy.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Beans

Smoker\_2004.txt

Keywords: BBQ, Beans, Celery, E/Bodle, Maple, Onions, Peppers, Smoker, Syrups  
Keywords: Tomatoes

From : Jim Bodle, Wed 07 Sep 94 02:54, Area: COOKING

Here is my version of Michelle's smoked beans. It's really not as much work as it looks, but does take some time. It is well worth the effort, though. I took them to the family Labor Day picnic and there wasn't any left over. BTW, I used Bulls-Eye Original barbecue sauce because I was out of my own. I picked Bull-Eye because the ingredient list, didn't list any additives or preservatives. It's really a decent BBQ sauce.

3 1/2 Lbs. Dried navy beans  
1/2 C Onion, chopped  
1/2 C Celery, chopped  
1/3 C Bell pepper, chopped  
2 T Prepared mustard  
3/4 C Maple syrup  
1 C Barbecue sauce (bottled or homemade)  
1/4 Lb. Salt pork, diced  
4-5 Medium Fresh Italian plum tomatoes  
4-5 Medium Fresh tomatoes  
3-4 Drops Tabasco sauce, to taste  
1 T Worcestershire sauce  
6 Strips Bacon, uncooked and cut in half

Wash beans and and soak in cold water overnight. Next morning, drain beans and rinse. Wash, peel and chop tomatoes. Add to beans and stir well. Add remaining ingredients, except bacon and stir well. Add enough water to cover beans to a depth of one inch. Bring to a full boil and boil for 5 minutes, stirring occasionally. Reduce heat, simmer, uncovered, stirring occasionally, for 3-4 hours or until beans are tender. Tomatoes will cook apart and this is normal. It may be necessary to add some more water while simmering. Let cool a bit and pour into 3 foil lasagna pans. Cover with

Smoker\_2004.txt

aluminum foil and refrigerate overnight.

Next morning, uncover pans, lay 4 half strips of bacon on top of each pan. Place uncovered pans on racks in smoker. Smoke for 1 1/2 to 2 hours, or until bacon is curling.

Each pan serves 6-8.

Note: This recipe was originally, Michelle Bass's "Best Ever Baked Beans". Since we have plenty of tomatoes in the garden and we like tomatoes, I thought this would be a good use for some. It was! I froze one pan for later use, the rest was served at our family's Labor Day picnic. There wasn't any left to bring home. Thanks Michelle for the recipe. Thanks to Pat Stockett for preparing Michelle's recipe for the Cooking Echo picnic this year.

SOURCE:\* 9/94

POSTED BY: Jim Bodle 9/94

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Beef Brisket

Keywords: BBQ, Beef, Brisket, E/Stockett, Marinades, Smoker

From : Pat Stockett, Thu 20 Oct 94 08:33, Area: COOKING

4 lb Beef Brisket

MARINADE

1 cup Red Wine Vinegar

1 cup Water

1 Sliced Onion

2 Cloves Garlic, Chopped

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8 Whole Cloves  
6 Sprigs Parsley  
2 Bay Leaves  
2 Stalks Celery Including Leaves, Chopped  
1 tbs Gin  
1/2 tsp Dried, Thyme, Rosemary, Basil

Prepare marinade and place in a covered dish large enough to hold the brisket laying flat. Place the brisket in the refrigerator and marinate with turning every 6 hours for 48 hours. Remove from refrigerator 2 hours before smoking and allow to warm to room temperature. Smoke in smoker set at 190-225oF for 6 to 7 hours. Place marinade in water pan in smoker.

From: Melinda Lee, KNX Food News Hour, KNX Radio 1070 Los Angeles.  
Typed by Syd Bigger.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Beef Roast and Pork Roast

Keywords: BBQ, Beef, Cajun/Creole, E/Towner, Justin Wilson, Pork, Smoker

FROM: Fred Towner, Apr-17-91 11:41pm

Source: Justin Wilson's Outdoor Cooking with Inside Help

Number of Servings: 90

20 lb beef roast  
15 lb pork roast  
20 ea garlic cloves - whole  
20 ea cayenne peppers - fresh or pickled  
10 ea green onions - whole

WATER PAN SEASONINGS:

1 C wine - dry, red or white

Smoker\_2004.txt

1 ea onion - whole  
2 ea garlic cloves - whole  
1 Tbsp liquid smoke  
1 tsp mint - dried  
2 Tbsp parsley  
6 drops Peychaud's bitters OR 3 drops Angostura bitters  
2 Tbsp Worcestershire sauce  
water

Stick a knife into each roast in several places, making a deep puncture. With fingers, push 1 clove garlic in each hole, then a long pepper and a green onion. Slice the pepper and onion off even with the surface of the meat. Sprinkle the roasts with salt and red pepper. When you get your fire going and are ready to put the meat on the smoker cooker, place some pre-soaked smoking wood (such as pecan or hickory) on the briquets. Place seasonings in water pan, then add water all the way to the top of the pan. Place beef roast, then pork roast, in cooker and let them cook. I usually put these on about 11 P.M. and let them cook while I sleep. One 10-lb bag of charcoal will usually do.

AU JUSTIN GRAVY

1/2 Cup flour (for roux)  
1/4 Cup oil (for roux)  
cold water  
juice from smoker cooker

After making a small roux, add enough cold water to blend roux. Then add as much juice from smoker cooker pan as you wish. It has all the juice and the tasty fat from the meat that was cooked. Simmer, stirring frequently, until gravy thickens slightly. Serve over rice.

-End Recipe Export-

Smoker\_2004.txt

-Begin Recipe Export-

Title: Smoked Burgundy Ham

Keywords: BBQ, Burgundy, E/Towner, Ginger, Ham, Meats, Pineapple, Port, Smoker

FROM : Fred Towner, Feb 28 91 7:32pm

1 ham - whole, half or picnic (pre-cooked)  
1 cup brown sugar  
1 1/2 tsp dry mustard  
pineapple juice  
1 tsp ginger  
1 tsp cloves - ground

Soaking the ham in burgundy, port or red wine will greatly improve the flavor and tenderness of a bone-in ham. The wine removes any trace of salt from the ham and leaves it fork-tender and very sweet.

Score ham, place on smoker grid and smoke according to cooking charts. Mix brown sugar, mustard, ginger and cloves, adding enough pineapple juice to make a rather thick paste. Forty-five minutes before end of cooking time coat ham with brown sugar mixture and continue smoking.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Chicken Hens

Keywords: BBQ, Chicken, E/Poling, Poultry, Smoker, Smoker

From : Jess Poling, Sun 18 Dec 94 14:39, Area: COOKING

Calories per serving: Number of Servings: 1  
Fat grams per serving: Approx. Cook Time:

Cholesterol per serving:

Marks:

## INGREDIENTS -----

2 Baking Hens  
 ---Stuffing---  
 1 cup Green onions, chopped  
 1/2 cup Parsley, chopped  
 Dried bread or old toast  
 2 Tbsp Louisiana hot sauce  
 8 Drops Peychaud's Bitters  
 1 cup Water  
 Smoked sausage, sliced  
 Smoked or fresh oysters, optional  
 Italian sausage, sliced  
 1/2 cup Bell peppers, chopped  
 1/2 cup Celery, chopped  
 4 Eggs, beaten  
 1 Tbsp Worcestershire sauce  
 2 cup White wine, dry  
 1/2 tsp Dried mint, crushed  
 0  
 ---Water Container Seasonings---  
 1 cup White wine, dry  
 1 Garlic clove, whole  
 1 tsp Dried mint, crushed  
 2 Tbsp Worcestershire sauce  
 1 Onion, whole, peeled  
 1 Tbsp Liquid smoke  
 6 Drops Peychaud's Bitters

## DIRECTIONS -----

STUFFING: Mix dressing with vegetables, bread, eggs, seasonings, and wine.

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Make 1/2 with smoked sausage and 1/2 with Italian sausage. Stuff the hens full.

WATER PAN: Put smoker ingredients in the water pan.

SMOKING: Light charcoal and let it burn down. Put soaked wood chips on briquets. Place water pan in smoker and fill with water. Put hens on rack and smoke about 5 hours.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Chicken Louisianne

Keywords: BBQ, Beer, Breasts, Cajun/Creole, Chicken, E/Bass, Pecans, Poultry

Keywords: Root beer, Smoker, Smoker

Servings: 6

Source: Chef Folse's cookbook.

FROM : Michelle Bass

6 chicken breast, boned

\*MARINADE:

1 cup olive oil

1/2 cup Louisiana cane syrup

3 Tbsp Worcestershire sauce

1 Tbsp Louisiana Gold Sauce

1 tsp garlic, chopped

1 tsp pepper, black, cracked

1 oz wine, dry red

Combine all marinade ingredients and using a wire whisk, stir to ensure that all seasonings are well blended. Add chicken breasts and cover with the marinade. Allow to sit at room temperature for thirty minutes.

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FOR SMOKING: Prepare home style smoker according to manufacturer's instructions. Have available chips of pecan wood and sugar cane if possible. In the water pan, place one quart of water and two cans of Barq's root beer. The root beer will give the chicken a taste that is certainly unique. Once smoker is ready, place water pan in position and add small amounts of pecan wood and sugar cane to hot coals. Place chicken breasts on middle smoker rack and cook according to directions. Check for doneness at one hour. The chicken breasts may be eaten warm on colored lettuces as an entree salad or sliced cold and served with sweet mustard as an appetizer.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Chicken Twins

Keywords: BBQ, Bitters, Cajun/Creole, Chicken, E/Towner, Justin Wilson

Keywords: Liquid Smoke, Mint, Oysters, Peppers, Poultry, Sausages, Smoker

Keywords: Smoker

Servings: 8

Source: Justin Wilson's Gourmet and Gourmand Cookbook

Cooking Time: 5:00

FROM : Fred Towner

2 ea baking hens

STUFFING:

1 cup green onions - chopped

1/2 cup bell peppers - chopped

1/2 cup parsley - chopped

1/2 cup celery - chopped

dried bread or old toast

4 ea eggs - beaten

Smoker\_2004.txt

2 tsp Louisiana hot sauce  
1 Tbsp Lea & Perrins Worcestershire sauce  
8 drops Peychaud's Bitters  
2 cup white wine - dry  
1 cup water  
1/2 tsp dried mint - crushed  
smoked sausage - sliced  
Italian sausage - sliced  
smoked or fresh oysters - optional  
WATER CONTAINER SEASONINGS:  
1 cup white wine - dry  
1 ea onion - whole, peeled  
1 ea garlic clove - whole  
1 Tbsp liquid smoke  
1 tsp dried mint - crushed  
6 drops Peychaud's bitters  
2 Tbsp Lea & Perrins Worcestershire sauce

STUFFING: Mix dressing with vegetables, bread, eggs, seasonings, and wine. Make 1/2 with smoked sausage and 1/2 with Italian sausage. Stuff the twins full.

WATER PAN: Put smoker ingredients in the water pan.

SMOKING: Light charcoal and let it burn down. Put soaked wood chips on briquets. Place water pan in smoker and fill with water. Put twins on rack and smoke about 5 hours.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Fish

Keywords: BBQ, Fish, Mackerel, SLCB, Smoker, Southern, Trout

Smoker\_2004.txt

Servings: 8 to 10  
Source: Southern Living

5 pounds trout or mackerel, cut into 1-1/2-inch-thick steaks  
(leave skin on)  
1-1/2 cups water  
1/3 cup firmly packed brown sugar  
3 tablespoons salt  
1/4 teaspoon red pepper

Soak hickory chips in water from 1 to 24 hours.

Place fish in a large shallow dish. Combine water, brown sugar, salt, and pepper; pour over fish. Cover and marinate at least 8 hours in refrigerator, turning fish occasionally.

Prepare charcoal fire in smoker, and let burn 10 to 15 minutes. Cover coals with soaked hickory chips. Place water pan in smoker. Add hot water to fill pan.

Place upper food rack on appropriate shelf in smoker. Arrange fish steaks on food rack. Cover with smoker lid, and cook 3 to 4 hours or to desired degree of doneness.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Meatloaf  
Keywords: BBQ, Beer, F/MEATLOAF.TXT, Ground beef, Meats, Nachos, Salsa  
Keywords: Sausages, Smoker

Source: File/MEATLOAF.TXT

Smoker\_2004.txt

Cooking times will vary but this will work on almost any type of covered BBQ or smoker. I don't like to fire up all that often, and usually have company planned when I do one of these. So they are fairly large.

- 10 lb ground beef
- 2 lb pork sausage
- 1 lb hot pork sausage
- 1 chopped onion (how large, well...how well do you like them)
- 1 can Jalepeno Cheddar Cheese dip
- 3/4 cup crushed Doritos (Salsa or Nacho flavor are the best)
- 2 eggs
- garlic to taste
- 2 tablspoons cyanne(sp) pepper
- Any other items you like in your meatloaf.
- 1/2 bottle of beer
- BBQ Sauce or Ketsup
- 1/3 cup terriyaki sauce

In a large bowl, or on the counter top (like I do it) combine everything except the cheese dip and bbq sauce.

Fix yourself a large sheet of aluminum foil. (I usually make it double wide). Move the meatloaf over onto the foil and form a large loaf. I also like to turn the edges of the foil over a couple of times, because of the weight.

After you have formed the loaf, open the cheese dip and spread over the top of the loaf. The spread BBQ sauce over the top of the cheese (Piquante sauce or salsa makes an excellent substitute for the BBQ sauce..I don't recommend ketsup at all.)

When the coals are ready on your BBQ, put the meatloaf on, and then put

Smoker\_2004.txt

the cover on it. Usually takes around 45-60 minutes to cook. Use a meat fork or an ice pick to put some holes in the foil after you get it on, so that the fat can drain off, into the coals. I usually do a few around the edges, as well as some through the meat in various places. Whenever I check the meatloaf, I also check and make sure the grease is draining ok.

Will serve at least two people. The doritos give the loaf a totally different flavour, and also combine to make a fairly tight meatloaf. Excellent sandwiches. Last time I did one at a small party, it fed 16 people.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Nuts

Keywords: BBQ, E/Pierce, Smoker

From : Joann Pierce, May-12-90 7:09am

Almonds, cashews, walnuts peanuts, etc., can all be flavored in the smoker. Simply place on a light stainless or nylon screen and zap the smoke to them. More smoke equals more flavor. This is a real taste grabber!

Smoke at 75 to 85 degrees for 2 -3 hours. Use a fairly light smoke. They get a sooty, burned taste if smoked with too dense smoke. If you want to salt them before smoking, soak for a few minutes in brine and let them drain before going into the smoker.

Fred: we tried these and couldn't keep them in the house. They are good! We usually did two pans full at a time. We tried filberts also, as they are a local product and they turned out great.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Pork Shoulder

Keywords: BBQ, Pork, Roast, Sandwiches, SLCB, Smoker, Southern

Servings: 10 to 12

Source: Southern Living

1 cup catsup

1 cup vinegar

1/2 cup butter or margarine

2-1/2 tablespoons Worcestershire sauce

1-1/2 teaspoons dried onion flakes

1-1/2 teaspoons hot sauce

3/4 teaspoon salt

1/8 teaspoon pepper

Dash of red pepper

1 small clove garlic, minced

1 (6- to 8-pound) Boston butt roast

Hamburger buns (optional)

Combine first 10 ingredients in a saucepan, and bring to a boil; reduce heat, and simmer 10 minutes. Set aside.

Prepare charcoal fire in smoker, and let burn 10 to 15 minutes. Place water pan in smoker; fill with 1/2 cup sauce and about 4 quarts water.

Trim skin from roast. Place roast on food rack, and baste generously on all sides with sauce.

Cover with smoker lid; cook 9 to 11 hours or to desired degree of

Smoker\_2004.txt

doneness. When roast is done, bring remaining sauce to a boil, and boil 1 minute. Thinly slice roast, and serve with remaining sauce. Serve on buns, if desired.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Pork Tenderloin

Keywords: BBQ, Beer, Calvert, Capers, Marinades, Meats, Pork, Sesame, Smoker

Keywords: Try, Vermouth, Vinegar

Servings: 6

Source: Calvert's Mustard Cookbook

Time: 02:00

3 lbs. boneless pork  
tenderloin

MARINADE:

1 tsp. salt, freshly ground  
pepper

1 bay leaf

4 cloves garlic, minced

3 leaves sage, (fresh if  
possible), chopped

3 tbs. fresh lemon juice

2 tbs. red wine vinegar

1/2 cup dry vermouth

1/2 tsp. hot chili oil

1 tsp. oriental sesame oil

Marinate pork in above ingredients overnight. Reserve marinade for sauce. Use a grill with a lid and build a small fire with hard wood. (Fruitwood gives an especially nice flavor.) Sear roast until brown. Let fire die

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down and then continue to grill with lid on. Turn roast occasionally and grill approximately 1 hour (depending on fire) or until just beyond pink in the center. Place pork on platter and cover with foil to keep warm. Quickly make sauce by bringing marinade to boil in small non-aluminum pan. Add 1/2 cup water and boil 3 minutes. Reduce heat and add:

2 Tbs. Calvert's Cedar Street Bumpy Beer Mustard  
2 Tbs. capers  
2 Tbs. fresh parsley, chopped

Lower heat to simmer and whisk in 6 Tbs. cold sweet butter. Slice and top rounds with sauce.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Prime Rib (Rich Davis, K.C. Masterpiece Restaurant)

Keywords: BBQ, Beef, F/REC1244M, Meats, Prime rib, Roast, Rosemary, Smoker

Servings: 8

8 lb Prime rib roast  
1 x Dry rub seasonings

Place dry rub seasonings over entire roast surface. Grill roast in smoker (indirect heat) for 3 to 4 hours at 200 to 250 deg. or until a meat thermometer indicates 140 deg (for M-Rare). Sprinkle crushed rosemary leaves 3/4 of the way through the cooking time.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Red Bell Pepper Soup

Keywords: BBQ, E/Bass, Peppers, Red, Smoker, Soups

From : Michelle Bass, Fri 14 Apr 95 07:15, Area: COOKING

Source: Bon Appetit (1990?)

Servings: 4

8 medium red bell peppers (about 3 lbs.)  
6 cup chicken stock OR canned broth (6 cups or more)  
1 1/2 lb whole chicken breasts with ribs  
1/4 stick butter (2 tablespoons)  
2 stalks celery - diced  
1 medium onion - diced  
4 sprigs fresh thyme  
1 bay leaf  
2 cup whipping cream  
Salt and freshly ground black pepper

Prepare smoker with hickory chips. GREASE GRILL RACK and arrange peppers. Smoke 1-1/2 hours at 150F. Peel, core and dice red peppers.

Bring 6 cups stock to boil in medium saucepan. Reduce heat so liquid is barely shaking. Add chicken and simmer until firm to touch, about 12 minutes. Drain, reserving stock. Skin and bone chicken, then dice. Wrap in foil and refrigerate.

Melt butter in heavy large saucepan over medium-low heat. Add celery and onion and cook until tender, stirring occasionally, about 10 minutes. Add peppers and stir 3 minutes. Add reserved stock, thyme and bay leaf and simmer, stirring occasionally, until reduced to 4 cups, about 1 hour.

Add cream to soup and simmer until reduced to 4-1/2 cups, about 40 minutes. Remove thyme and bay leaf. Puree soup in blender. [I always puree before adding whipping cream.] Strain through sieve into medium

Smoker\_2004.txt

saucepan. Season with salt and pepper. Rewarm over low heat, adding more stock if thinner consistency is desired. Add diced chicken and heat through. Serve immediately.

Supposed to serve 4, but the way I make it, it makes about 8 servings.

When reducing the stock/pepper mixture, I just cook it for one hour, even if it's not reduced to 4 cups (it's usually not). At that point, I puree it in the blender, and \*then\* add the cream and cook for 40 minutes. I find no need to strain the soup, as I peel my peppers scrupulously and puree the mixture well in the blender.

You can also make this eliminating the chicken entirely, using just a rich chicken stock or vegetable stock. If you use salted stock, use unsalted butter.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Red Bell Peppers

Keywords: BBQ, E/Bass, Smoker

From : Michelle Bass, Fri 14 Apr 95 07:12, Area: COOKING

Subject: Roasted Red Bell Peppers

I saw your tips on using roasted red bell peppers, Mary. We love 'em, too. We also like \*smoked\* red bell peppers. You smoke them about 1-1/2 to 2 hours on a hot smoker with lots of hickory chips and then you can use them like the roasted ones or in a delicious soup, which I'll post for you in the next message. We also use the roasted red bell peppers that come in a jar in the market; there's a favorite sauce that I'm posting for you, too.

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-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Salmon (Janice Norman)

Keywords: BBQ, E/Norman, Fish, Smoker

From : Janice Norman, Jul-2-90 7:14am

Recipe is: 1 CUP KOSHER SALT

1 CUP BROWN SUGAR

1 CUP MAPLE SYRUP

Marinate about fifteen pounds of salmon fillets, rinse and dry well then cut lengthwise in strips about two inches wide for 6 to 8 hours. Hang (use cooking twine and a needle to string fillets) for 6 to 8 hours. Hang fillets from rack in smoker or place on lightly oiled foil on rack. Smoke from 2 to 6 hours depending on smokiness and dryness desired.

This salmon will keep in the frig for two weeks, or frozen (God Forbid) for 3 to 6 months.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Salmon (Larry Lohkamp)

Keywords: Apples, Basil, BBQ, E/Lohkamp, F/Ellen, Fish, Honey, Microwave

Keywords: Salmon, Smoker, Soy sauce

This pickle is the product of 2 years of testing. The only problem with it is that you may not get to eat much of it. I put 15 lbs of Coho salmon in the smoker last week and only have 2 lbs left. It's amazing how many

friends you have.

1/4 c pure salt  
1/2 c honey  
1 c soy sauce  
2 garlic cloves, crushed  
1/2 sm onion, crushed  
1/2 c red wine (cheap)  
1/2 tsp sweet basil  
1/4 tsp red pepper  
1 salmon

Put salt in a 1 qt jar. Warm honey so it will flow. Put honey and soy sauce in a glass bowl and microwave on HIGH for 2 mins. Whisk until honey is dissolved, then pour into the jar. Shake well to dissolve the salt. Add garlic, onion, wine, basil, and red pepper. Add cold water to make 1 qt of pickle.

Fillet the salmon. Scrape skin side with a knife under running water to remove slime. Work quickly so that water doesn't degrade the meat. Cut into chunks.

Place the salmon skin side up in a glass container; do not use metal or plastic. Cover with pickle and store in refrigerator. Pickle time is 8 hours per inch minimum. The pickle is balanced so that longer times will not over-cure.

Remove salmon from pickle and rinse quickly in cold water. Allow salmon to drain and set up in refrigerator (skin side down) until surface is shiny and tacky to touch.

Follow directions for your smoker. For Little Chief model use 2 to 3 pans of apple chips and hold in the smoker for about 12 hrs. If you freeze your smoked salmon, it will pick up water and soften when thawed. It can be

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put back in the smoker for several hours to restore texture.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Salmon (Earl Shelsby)

Keywords: BBQ, E/Shelsby, Fish, Salmon, Smoker

From : Earl Shelsby, Mon 13 Feb 95 00:00, Area: COOKING

Here are some special hints for the processing of salmon.

Never remove the skin from salmon. Leave it on, whether the fish is processed whole, in halves, or in smaller cuts.

For salmon, the blackstrap molasses variant of the Basic fish Brine gives particularly tasty results.

Another delicious variant is to cut short the brining period by half an hour, and then marinate the fish in soy sauce for 30 minutes before drying and smoking.

It is easy to produce what is sold commercially as Kippered Salmon. This is made exactly the same way as ordinary smoked salmon except that after brining it is colored with a harmless dye, to give it the attractive reddish color. Some people put the dye in the brine; but then that batch of brine is spoiled for regular use. It is more economical to use in separate dye bath.

Kipper coloring is sold under various trade names, but the actual coloring ingredient is usually 150 Orange I, a dye approved under the U.S. Federal Food and Drug Cosmetic Act. Half an ounce of the dye mixed with 2-1/2 U.S. gallons of water (2-1/8 Imperial gallons) makes a suitable strength.

Dip the fish for 15 to 30 seconds, according to the depth of color desired.

Ordinary food coloring may be used instead, but it does not give such a rich color.

#### BASIC FISH BRINE:

This brine is far superior to a straight salt solution and is recommended for use with fish, oysters, clams, shrimps and prawns.

|                       |                       |
|-----------------------|-----------------------|
| 4 U.S. gal water      | 5 lbs salt (8 cups)   |
| 1 lb dark brown sugar | 1-1/2 cup lemon juice |
| 2 tbs liquid garlic   | 2 tbs liquid onion    |

Disolve the salt first, then add the other ingredients and mix thoroughly. Test the brine with a potato or egg; the salinometer should read 80. To be precise, of course, the salinometer is not now measuring the salt content of the brine, but shows the combined density change produced by all the flavoring ingredients.

Concerning the Basic Fish Brine, here are some suggestions:

If liquid garlic and liquid onion are not available, garlic and onion powder may be substituted, although they do not readily dissolve in water.

Alternatively, garlic cloves and onions may be crushed, but peel them first.

To peel garlic easily, cut off the ends of the clove, put it on the cutting board and press with the side of a wide knife; the skin will pop off. The garlic or onion may then be crushed with a garlic press. Or, if no press is available, place the garlic or onion in a folded piece of aluminum foil or wax paper, and crush with a wide knife or piece of wood.

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If a stronger flavor is desired, add a little tabasco sauce to the brine.

Dill may be added to the brine, for those who like it. Two tablespoons of dill salt will be about right. Alternatively, crushed or broken dill plants may be put in the brine, as they are put into dill pickles. The dill-flavored brine is particularly good for making smoked or kippered salmon.

For a subtle variation of flavor, honey or blackstrap molasses may be substituted for the brown sugar.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Tasso

Keywords: BBQ, Cajun/Creole, Dipping sauces, E/Bass, Pecans, Red beans

Keywords: Sausages, Smoker, Tasso

Servings: 10

Source: "The Evolution of Cajun & Creole Cuisine"  
by Chef John Folse.

From : Pat Stockett, 02-09-94, 07:21

Originally From : Michelle Bass

|     |      |                                          |
|-----|------|------------------------------------------|
| 4   | lb.  | pork butt                                |
| 1/4 | cup  | cayenne pepper                           |
| 1/2 | cup  | Worcestershire sauce                     |
| 1/4 | cup  | black pepper - cracked                   |
| 1   | Tbsp | Louisiana Gold Pepper Sauce - or Tabasco |
| 1/4 | cup  | salt                                     |
| 1/4 | cup  | brown sugar                              |
| 1/2 | cup  | garlic - granulated                      |

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Cut pork butt into 1/2-inch thick strips. Place on a baking pan and season with Worcestershire and Louisiana Gold sauces. Once liquids are well blended into meat, add all remaining ingredients. Mix well into meat to ensure that each piece is well coated with the seasoning mixture. Cover with clear wrap and refrigerate overnight.

Using a home style smoker, and using briquettes flavored with pecan wood and sugar cane strips if possible, smoke tasso at 175-200F for 2-1/2 hours. Once cooked, tasso may be frozen or used to season gumbos, vegetables, or a great pot of white or red beans.

COMMENT FROM JOHN FOLSE:

Tasso is yet another example of the Cajun and Creole desire for unique flavor in a recipe. Tasso is a dried smoked product that is seasoned with cayenne pepper, garlic and salt and heavily smoked. The word tasso is believed to have come from the Spanish word "tasajo" which is dried, cured beef. Although this delicacy is often thinly sliced and eaten alone, it is primarily used as a pungent seasoning for vegetables, gumbos and soups.

Today in South Louisiana, tasso is becoming a popular seasoning for new and creative dishes. It has also gained wide acclaim as an hors d'oeuvre served with dipping sauces or fruit glazes.

At Lafitte's Landing Restaurant, we have incorporated tasso into our cream sauces and compound butters to create a new taste unheard of in classical cooking. [Is great in pasta dishes, IMHO.]

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Trout

Smoker\_2004.txt

Keywords: Apples, BBQ, F/FCB, Fish, Hickory, Smoker, Trout

Source: File/Fred's Cook Book

1 1/2 gallons water  
1 1/4 cup salt  
5 lb trout fillets  
1 lb wood chips hickory/apple/oak

Dissolve salt in 1 gallon of water. Place fish in salt water and marinate in refrigerator 1 hour. Remove trout, rinse and dry thoroughly. In 2 quarts fresh water, soak wood chips for several hours or overnight. Refrigerate the fish while soaking the chips. Bring a covered grill (charcoal, gas or electric) to low heat. Cover heated coals with 1/3 of the hickory chips. Place fish, skin side down, on well greased grill about 4-6 inches from coals. Close grill hood and open vent to circulate smoke. Add additional wood chips as necessary. Smoke trout to 105-175 degrees approximately 1 hour or at 200 degrees 30-40 minutes. Trout is done when the cut surface is golden brown and flakes easily with a fork.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Turkey (Southern Living)

Keywords: Apples, BBQ, Giblets, Hickory, Poultry, SLCB, Smoker, Smoker

Keywords: Southern Living

Servings: 14 to 18

Source: Southern Living

1 (10- to 15-pound) turkey  
1 tablespoon salt  
1 tablespoon sugar

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1 tablespoon ground cinnamon  
1 apple, cored, peeled, and quartered  
2 medium onions, quartered  
4 stalks celery with leaves, cut into thirds

Remove giblets and neck from turkey; reserve for other uses. Rinse turkey; pat dry. Sprinkle cavity with salt.

Combine sugar and cinnamon; dredge apple in cinnamon mixture. Stuff apple quarters, onion quarters, and celery stalks into cavity of turkey; close cavity with skewers. Tie ends of legs to tail with cord; lift wing tips up and over back so they are tucked under bird.

Prepare charcoal fire in smoker, and let burn 10 to 15 minutes. Soak hickory chips in water at least 15 minutes. Place water pan in smoker, and fill with water. Place hickory chips on coals.

Place turkey on food rack. Cover with smoker lid; cook 8 to 12 hours or until meat thermometer reaches 185 degrees when inserted in meaty part of thigh, making sure it does not touch bone. Smoking may take 9 to 12 hours. Refill water pan, and add charcoal as needed.

Remove turkey from food rack; cover and chill. Thinly slice turkey to serve.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Turkey (Justin Wilson)

Keywords: BBQ, Bitters, Cajun/Creole, E/Towner, Justin Wilson, Liquid Smoke

Keywords: Mint, Poultry, Smoker, Smoker

From : Fred Towner

Smoker\_2004.txt

Source: Justin Wilson's Gourmet and Gourmand Cookbook

Servings:

WATER PAN SEASONINGS:  
1 cup white wine - dry  
1 ea onion - whole  
1 ea garlic clove - whole  
1 Tbsp liquid smoke  
1 tsp dried mint - crushed  
2 Tbsp parsley, chopped  
6 drops Peychaud's bitters  
2 Tbsp Lea & Perrins Worcestershire sauce

Prepare smoker. While briquets are starting to burn, sprinkle carcass and cavity with salt and cayenne pepper. I put a whole onion inside the cavity, but you can make a stuffing if you like. Be careful not to use ingredients in the stuffing that will spoil too quickly.

I put a pork roast on the top rack of my smoker and a turkey on the bottom rack. Then I fill the water pan plumb up and let it cook while I sleep at night.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoked Venison Roast

Keywords: Angostura, BBQ, Bitters, Cajun/Creole, E/Towner, Game, Justin Wilson

Keywords: Liquid Smoke, Mint, Peppers, Smoker, Venison

From : Fred Towner

Source: Justin Wilson's Gourmet and Gourmand Cookbook

Servings:

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\*WATER PAN SEASONINGS:  
1 cup white wine, dry  
1 med onion, whole  
1 bell pepper, green  
1 large garlic clove  
2 Tbsp parsley, dry  
1 tsp mint, dry, crushed  
6 drops Peychaud's bitters  
\*OR:  
3 drops Angostura bitters  
2 Tbsp Worcestershire sauce  
1 Tbsp liquid smoke

Halve and peel green pepper.

Prepare the smoker as you would for any other roast. Put the ingredients listed above in the water pan.

To cook venison, it is important to remove the fat and membrane from the meat. I stick a knife in the meat, then push some peeled cloves of garlic into the slit. You can push whole fresh cayenne peppers and green onions in the slit also.

After stuffing the slits you have made, sprinkle salt over the surface and pat in. Do the same with red cayenne pepper.

I would smoke the venison on the bottom rack and put a pork roast on the top rack of the smoker. That way it won't be so dry.

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-Begin Recipe Export-

Title: Smokers - SL Info

Keywords: BBQ, SLCB, Smoker, Text, Tips

Source: Southern Living Cookbook (electronic)

Smokers, both charcoal and electric, are fast becoming one of the most popular cooking appliances. Long, slow cooking in a smoker with a self-basting water pan guarantees succulent meats and frees you to do other things.

What's more, most people are delighted by distinctive flavors that result from smoking. Not just hickory, but apple and maple wood from your yard and herbs from your garden can all be used for rich, sweet flavoring of smoked foods. Part of the fun of smoking foods is experimenting with different flavorings.

Leave space around each food item on the grill to allow even cooking and smoke penetration. Don't open the smoker after everything is set, particularly during the first few hours. You'll lose both smoke and moisture, and prolong the cooking time required.

Occasionally you may need to add more water to the pan during cooking. You'll hear a sizzling sound if the pan is empty, so don't lift the lid to check; simply pour water through the grill.

Cooking times will vary with the outside temperature, cut of meat, quality of charcoal, and degree of doneness you desire.

Color is not an accurate test for doneness. Smoked pork and poultry are often pink even though they're thoroughly cooked. For large cuts of meat, it's best to use a meat thermometer to determine internal temperature and degree of doneness.

-End Recipe Export-

-Begin Recipe Export-

Title: Smoky Cole Slaw

Keywords: BBQ, Cabbage, Coleslaw, E/Stockett, Salads, Slaws, Smoker

Servings:

Source:

From : Pat Stockett, Thu 30 Jun 94 06:00, Area: COOKING  
cabbage, slaw, smoker

1 cup hickory wood chips  
1 Tbsp. grated fresh horseradish  
2 Tbsp. cider vinegar  
1/2 cup mayonnaise  
3 scallions, trimmed and sliced thin diagonally  
Salt and Pepper to taste  
1/4 red cabbage, cored  
3 medium carrots, peeled and split lengthwise  
2 green peppers, split, stemmed and seeded

Soak hickory chips in cold water at least 15 minutes. Drain well.

In 3-quart glass or stainless steel bowl, whisk together horseradish, cider vinegar, mayonnaise and scallions. Season with salt and pepper. Cover with plastic wrap and refrigerate until needed.

Prepare grill. When coals have reached a mellow or medium-low heat, sprinkle them with drained hickory chips. Arrange vegetables on grill rack. When hickory chips begin smoking, cover grill and smoke vegetables for 15 to 20 minutes.

Remove vegetables from grill and cool to room temperature. (If making in advance; prepare to this point, then refrigerate. Allow vegetables to

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return to room temperature before proceeding). Grate vegetables in food processor fitted with medium grating disk.

Add grated vegetables to mayonnaise dressing. Season with salt and pepper and combine thoroughly. Serve immediately. Slaw can be covered tightly and stored in refrigerator for 1 to 2 days.

Makes 4 cups.

Source: The Burger Meisters Asbury Park Press 6/29/94

-End Recipe Export-

-Begin Recipe Export-

Title: Smoky Herb Chicken

Keywords: BBQ, Chicken, E/Monschein, Smoker

Servings: 6 servings

From : Joyce Monschein, Sat 27 May 95 00:15, Area: COOKING

INGREDIENTS:

|           |                            |
|-----------|----------------------------|
|           | Hickory or fruitwood chips |
| 1 1/2 tsp | oregano, dried             |
| 1 tbl     | rosemary, dried            |
| 1 tbl     | tarragon, dried            |
| 1 tbl     | salt                       |
| 1 1/2 tsp | onion powder               |
| 1 1/2 tsp | garlic powder              |
| 1 1/2 tsp | paprika                    |
| 6         | chicken quarters           |
| 1/2 c     | olive oil                  |
| 6         | sprigs fresh sage          |

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Soak: wood chips in water in at least 30 minutes.

Combine: next 8 ingredients; set dried herb mixture aside.

Brush: chicken with oil: rub with dried herb mixture, coating all sides.  
Place chicken in a 15 x 10 x 1 inch jellyroll pan.

Broil: 6 inches from heat with electric oven door partially open 10  
minutes on a side.

Prepare: charcoal fire in smoker: let burn 15 to 20 minutes.

Drain: chips, and place on coals. Place water pan in smoker: add sage and  
water to pan to depth of fill line.

Place: chicken on food racks: cover with smoker lid.

Cook: 2 1/2 hours or until thermometer inserted in thickest portion  
registers 180 F.

Source: Southern Living, 5/95

Shared by: Joyce M. Monschein

-End Recipe Export-

-Begin Recipe Export-

Title: Special Marinated Chicken Parts

Keywords: BBQ, Chicken, E/Williams, Poultry, Smoker

Servings: 1 batch

From : Brent Williams, Mon 21 Nov 94 19:55, Area: COOKING

1/3 c Water

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1/3 c Soy sauce  
1/3 c Sherry  
1/4 c Dark-brown sugar  
1/2 t Powdered ginger  
1 T Liquid garlic  
1 T Liquid onion

Mix ingredients in a saucepan. Warm gently to dissolve the sugar, then let the mixture cool. Immerse chicken wings in the marinade. Keep at 35 F. for 8 hours. Overhaul once or twice.

Place the wings on smoke-oven rack, and cold-smoke at 75 to 85 F. for 1 to 2 hours, depending on the strength of smoke flavor desired. Increase oven temperature to 200 to 225 F. and cook till done. During the hot-smoking period, baste the wings two or three times with some of the marinade.

Serve hot or cold.

-End Recipe Export-

-Begin Recipe Export-

Title: Spice Mixtures

Keywords: BBQ, Beef, Brisket, Dry rubs, E/Waring, F/Ellen, Paprika, Seasonings

Keywords: Smoker

Dry Rub (Sam Waring)

3 Tbsp salt  
3 Tbsp black pepper  
3 Tbsp paprika  
1 Tbsp garlic powder

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Keep multiplying in these proportions until you got enough to do you. This is an excellent thing to do to a 10-lb-or-so whole brisket (\_not\_ trimmed--you want the streak of fat in the middle to baste the meat as it cooks). If you don't have a smoker where you can leave this on for about 10 or 12 hours, you can do it in the oven, running it at about 175 F for about 10 hours, and watching it occasionally (although I have, with success, put a brisket in the oven, gone to bed, and had it cook through the night for the next day's lunch). Do this right, and you come out with a fine-tasting piece of meat. Wonderful for largish picnics and such.

-End Recipe Export-

-Begin Recipe Export-

Title: Steaming Seafood (Smoker)

Keywords: BBQ, Clams, F/RECIPE-3, Lobster, Oysters, Shrimp, Smoker

Source: File/RECIPE-3

Steaming is the same as roasting except the water pan is always filled with liquid before starting.

#### HARD SHELL CRAB

1/2 c. lemon juice

2 tbsp. crab boil

2 tbsp. salt

1 tbsp. monosodium or glutamate

1 tbsp. cayenne

Mix all ingredients together and pour over clams on cooking rack. Steam cook until aprons start to rise. serve with melted butter.

#### CLAMS

Place 2 c. of white wine and 2 tbsp. of smoke seasoning in water pan, fill

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with water. Place clams on preheated grill and cover. check after 15 min. Clams are done when they open.

#### SHRIMP AND LOBSTER

Sprinkle smoke seasoning on jumbo srimp and lobster tails. Mix 1/2 c. of melted butter with 1/2 c. lemon juice and 2 tbsp. grated lemon peal. Pour over lobster and srimp, marinate for 30 min. Place meat on grill, pour marinating liquid in water pan add 2 c. water. steam cook according to chart.

#### OYSTERS IN THE SHELL

Place 2 c. white wine and 2 tbsp. smoke seasoning in water pan fill with water. Place oysters on grill cover a large dome lit or foil. Check after 15 min. When oysters have steamed open let them smoke in natural juice for 1 & 1/2 hours.

-End Recipe Export-

-Begin Recipe Export-

Title: Struttin' Sauce from s&s

Keywords: BBQ, E/Pruett, Grill, Kansas, Sauces, Smoker

Servings: 2 +1/4 cups

From : Jeff Pruett, Fri 26 May 95 01:06, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit" by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

- 1 tb Oil; preferably canola or  
-corn
- 1 md Onion; chopped
- 2 ea Garlic cloves; minced

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1 c Tomato puree  
3/4 c Cider vinegar  
3/4 c Water  
6 tb Brown sugar  
6 tb Chili powder  
1/4 c Tomato paste  
3 tb Worcestershire sauce  
3 ts To 4 teaspoons celery salt  
1 tb Prepared yellow mustard  
1 tb Fresh-ground black pepper  
1 tb Corn syrup  
1 tb Pure liquid hickory smoke  
-(optional)

In a saucepan, warm the oil over medium heat. Add the onion and garlic and saute until they are softened, about 5 minutes. Mix in the remaining ingredients, reduce the heat to low, and cook the mixture until it thickens, approximately 30 minutes. Stir frequently. If the consistency is thicker than you prefer, add a little water. Use the sauce warm or chilled. It keeps, refrigerated, for a couple of weeks.

-End Recipe Export-

-Begin Recipe Export-

Title: Sweet Sensation

Keywords: BBQ, E/Stockett, Rubs, Smoker

From : Pat Stockett, Sun 01 Jan 95 08:12, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

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Use with tender cuts of pork

1/4 cup ground allspice  
1/4 cup brown sugar  
1/4 cup onion powder  
2 Tbsp. salt  
2 tsp. ground nutmeg  
2 tsp. ground cinnamon  
2 tsp. dried thyme

makes about 1 cup

Mix the spices thoroughly in a bowl. Store covered in a cool, dark pantry.

-End Recipe Export-

-Begin Recipe Export-

Title: Texas Smoked Brisket  
Keywords: BBQ, E/Grosz, Smoker

From : Michael Grosz, Oct-25-90 6:13am

This unique recipe was given to me by Bill Lawrie of Dallas, based on using a regular meat smoker, capable of cooking at very low temps. Soak a couple handfuls of hickory or mesquite chips in water overnight. Lots of folks like to use a "rub". Here is one basic recipe:

1/4 cup salt  
1-1/2 teaspoons freshly ground pepper  
1-1/2 teaspoons red pepper

Rub the above into the meat to thoroughly coat. When the coals are ready,

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put some of the wood chips on the coals. Then put the meat on the grill and cover. Do not remove the cover - not even to "peek" at the meat during the smoking process. As mentioned earlier, it's important to have very low heat. After 4-5 hours, I either put more coals and chips on to cook it longer on the smoker, or I'll take it inside and wrap it tightly in two layers of foil, and put it in the oven for another several hours at about 190F. Which method you choose depends on your cooker and the level of smokiness you want. I suggest you start with a small piece of meat and continue that way until you get your own personal technique down pat. Here's another hint: To save some hassle, you can do 2 briskets at one time--when the briskets are ready to come off the fire and go into the foil, wrap them separately in foil. Put the 1st one in the oven as per directions. When the 2nd one has cooled down, put it in a Ziplok freezer bag and stash it in the freezer until you're ready for it. Then, take it straight from the freezer, remove the plastic bag, and pop it into the oven for several hours, just like you did the first one. I promise you: If you have wrapped it very tightly in foil, you will not be able to tell the difference between the 1st and 2nd briskets.

After it's done, it should have almost zero fat, except for maybe a layer on one side that you can peel off real easy like. Then start carving thin slices of that pretty little hunk of beef on the diagonal across the grain. It'll be so tender, it'll just melt in your mouth. Now, about sauce--here's one that'll make your taster dance for joy:

4 tablespoons veg. oil (our original recipe called for 1/2 cup brisket fat, rendered, but that's not too good for the body, so we changed it to oil.)  
1-1/4 cups ketchup  
1/2 cup Worcestershire sauce  
4 tablespoons brown sugar  
juice of 2 lemons  
2 tablespoons chopped onion  
1/4 cup water

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1 tablespoon red pepper sauce

Combine all ingredients in sauce pan and simmer over low heat, uncovered, 30-45 minutes. Mmmm-mmm. Now you're talking Texas bbq

-End Recipe Export-

-Begin Recipe Export-

Title: The Renowned Mr. Brown

Keywords: BBQ, Butt, E/Stockett, Pork, Smoker

From : Pat Stockett, Mon 10 Oct 94 07:28, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit" by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

Southern Succor Rub:

1/4 cup ground black pepper

1/4 cup paprika

1/4 cup turbinado sugar

2 Tbsp. salt

2 tsp. dry mustard

1 tsp. cayenne

6 to 8 pound Boston butt

Southern Mop (optional)

Remaining Southern Succor Rub

2 cups cider vinegar

1 cup water

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3 Tbsp. ground black pepper  
2 Tbsp. salt  
1 Tbsp. Worcestershire sauce  
1 Tbsp. paprika  
1 Tbsp. cayenne

Recommended Sauces: Golden Mustard, Carolina Red, or Vaunted Vinegar

The night before you plan to bbq, combine the rub ingredients in a small bowl. Massage the pork well with about half of the rub. Transfer the pork to a plastic bag, and refrigerate it overnight.

Before you begin to bbq, remove the pork from the refrigerator. Add another coating of the rub. Let the pork sit at room temperature for about 45 minutes.

Prepare the smoker for bbq-ing, bring the temperature to 200 F to 220F.

If you plan to baste the pork, stir any remaining rub together with the mop ingredients in a saucepan and warm the mixture over low heat.

Transfer the pork to the smoker and cook it for about 1-1/2 hours per pound, or until the internal temperature reaches 170 F to 180 F. Mop the pork about once an hour in a wood burning pit, or as appropriate for your style of smoker.

Remove the pork from the smoker and let it sit for about 15 minutes, until cool enough to handle. Pull off chunks of the meat, and either shred or chop them as you wish. Make sure each serving has some of the darker, chewier Mr. Brown along with the lighter interior meat.

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Title: Thanksgiving Turkey (Smoked)

Keywords: BBQ, E/Schraishuhn, Poultry, Smoker

From : Harry Schraishuhn, Oct-7-90 11:55pm

Tomorrow is Thanksgiving in Canada and I thought I'd share my recipe for smoked turkey. I can almost guarantee that once you've had it, it'll never go back in the range oven or God forbid microwave again.

You need a smoker. I would suggest a wet smoker. I paid \$72.95 Canadian for mine. It looks like a big pot on three legs with a domed top.

A 15 pound turkey is about as big as will fit.

In addition to the smoker you need:

Unstuffed turkey

Meat thermometer (optional)

1-Bag Kingsford Charcoal or equivalent

1-Bag mesquite or hickory wood chips

2-3 Gallons of water

1/2 pint dry white wine

1-Tablespoon of rosemary

Salt

Something that makes fire to light the charcoal with. The two sticks approach takes too long <grin>.. A Bic or equivalent will do nicely.

There are two porcelain <--Spelling coated metal bowls inside the smoker. Fill the bottom bowl with charcoal and light it off. In the meantime soak about two cups of wood chips in water for 20-30 minutes. When the charcoal is good and hot sprinkle about 1/2 of the wood chips on the charcoal. Put 2 quarts of water, the rosemary and white wine in the top

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bowl. Put the grill on top and place your rinsed and salted turkey on the grill. Place the domed lid in place and your on your way.

Check the charcoal and water once an hour making sure the charcoal stays hot and the water bowl is kept about 1/2 full. Add additional wood chips every second hour. If your using a thermometer, cook until you reach the recommended poultry temperature, otherwise cook for about 1/2 per pound.

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-Begin Recipe Export-

Title: Stephenson's BBQ Ribs

Keywords: BBQ, F/JULIE.REC, Horseradish, Ketchup, Liquid Smoke, Paprika, Pork

Keywords: Ribs, Smoker, Spareribs

Source: File/JULIE.REC

Mark Foreman

Serving Size:12

Cooking time:3 hrs

1 Cup Salt

1 Cup \* Season Salt

1 Cup Paprika

5 - 6 Slabs Spareribs (15 lbs)

Sauce:

2 14 oz Bottles Ketchup

3 Tbl Prepare Horseradish

3 Tbl \*\* Salad Mustard

2 Tbl Woostershire Sauce

1 Tbl Lemon Juice

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1 tsp Celery Seed  
1/4 tsp Onion salt  
1/4 tsp Cayenne Pepper  
1/4 tsp Liquid Smoke  
1/4 tsp Garlic Juice

\* Available in bulk at most good butcher shops.  
\*\* Hotter than regular mustard.

Let the coals burn almost white prior to cooking the ribs.

Mix seasoning together on a large plate. Starting at one end, cut between each rib till almost through. Lay each slab in the seasoning mixture, pressing as much of it as you can into the ribs. Flip the slab over and repeat on the other side.

Lay ribs on the smoker or grill. Let them cook for 15 min over indirect heat. Keep grill covered. Then turn and cook 15 min on the other side. Then turn them over again for 15 min....cooking till the ribs pull apart easily. This will be about 2 1/2 hours at 225 degrees. (Use a thermometer to maintain temperature adding coals as needed.)

Combine all of the sauce ingredients. Heat and serve with the meat.

This recipe is from the book "The all American BBQ Book" by Rich Davis and Shifra Stien. (Vintage Stien Press, 1988).

-End Recipe Export-

-Begin Recipe Export-

Title: Barbecued Brisket

Keywords: BBQ, Beef, E/Pitts, Smoker

Smoker\_2004.txt

From : Kathy Pitts, Wed 30 Nov 94 11:25, Area: COOKING

For a couple of years, I cooked on a competition barbecue team. We made it to the semi-finals at the cookoff in the Astrodome before the team dissolved in a pool of egos, bickering and general dissention. In the meantime, we did cook some pretty good brisket, though ;-)

No real recipe, but I can give you some directions:

1. Select a whole brisket with a good fat covering on the top (essential if you don't want the meat to be dry and tasteless).
2. Mix up a dry rub to liberally coat the meat (this can be done to your taste, but my current favorite is 2 parts lemon pepper; 2 parts sweet paprika; one part garlic powder; one part onion powder; one half part cayenne. Whatever mix you choose, be sure to use LOTS of paprika, as this is the key to getting that nice rosy, "smoke-cooked" ring inside the meat that impresses contest judges and mere mortals).
3. Set up your smoker according to directions. If you don't have a smoker, you can improvise nicely with a covered barbecue. Just place a large, disposable aluminum baking pan in the center of the firebox section of the barbecue. Arrange your coals on either side of the pan. and light. When the fire has burned down nicely, bank the coals by covering them with a thick layer of WELL-SOAKED hardwood chips. Mesquite is traditional and good, but hickory, pecan, apple, or any other flavorful hardwood will do. DO not use pine or any softwood, the resin flavor will ruin the meat.
4. When the fire has burned down to a slow, steady heat (the temperature should not exceed 225 at any time, or the brisket will be tough), place the brisket, FAT SIDE UP (this is vital, as the fat lubricates and bastes the brisket) over the pan in the center of the barbecue. Cover, adjust the air vents so that the fire remains going, but most of the smoke remains in the barbecue, and let 'er cook. Occasionally replenish the

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fire with a few briquettes, and toss on more soaked wood as the smoke diminishes.

5. The brisket will be ready in 12-18 hours.

To serve, trim off all the visible fat, and slice in thin, slantwise slices against the grain of the meat. Serve barbecue sauce on the side.

Not gonna give a recipe for sauce, as Jeff Duke supposedly makes the best sauce in the known universe, and I don't seem to have a copy of his recipe. Maybe a gentle hint would get a re-post?????

-End Recipe Export-

\*\*\*\*\*

SC> Oh it sure will! Thanks ever so much... for so much :)  
SC> Is there anything that you're looking for these days? I'll gladly do  
SC> some hunting for you. We have only been collecting recipes for a short  
SC> while, my dad and I, but I have other relatives with years of  
SC> hording behind them. If I can help, let me know.

Well, I have a few years of hording behind me as well <grin>. Actually, my main hobby is collecting recipes. I read cookbooks (and the cooking echoes, natch) like other people read novels. I love finding something new- whether or not it is anything I would ever consider trying myself. I also love to read about the history of cooking/recipes. When I decide to try a new recipe, I usually like to have several variations to compare. I write down the main ingredients, and the things which are different between the various versions. I pick the ingredients and techniques from each which suit our tastes, and usually come up with a variation which we really like. My husbands aunt has most of the family get-togethers at her house, and she often mentions recipes that she's heard of which she'd like to try. She's constantly amazed when I

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call her later to let her know that I found several variations of the recipe she mentioned. At any rate, I just wanted to let you know that anything you want to post will be avidly collected <grin>.

Following is the last of the "Smoker" series which I've collected. I'm planning on buying at least one cookbook on smoke cooking (I have an extensive cookbook collection, but none on using a smoker yet.) I'd suggest looking for one of the books mentioned for further recipes and techniques. Have fun with the smoker!

\*\*\*\*\*

->>> Title: Smoker Chart

->>> Keywords: BBQ, Charts, F/RECIPE-3, Smoker, Text

MC> very much a question of 'ask and you shall receive' gal. thank you!

Hehe... didn't know I had that until you asked;) Thank \*you\* for helping me find it!

MC> hmmmmm...have this rump roast in the freezer....

Well, I'm sure I've mentioned the "recipe" my mom used to use for rump roast... but it's one of Jim and my favorites. You also need a pork roast (I prefer the bone-in type of loin roast- cheaper as well as more flavorful). Brown both roasts well on all sides in a little butter/oil. Add chopped onions and cook until they're softened. Cover. Cook to death (at least 1 1/2 hours.) The only seasoning mom used was salt & pepper. I sometimes add a bit of red wine, and maybe a bit of thyme before covering. The result is the best gravy in the world... serve with mashed potatoes. The meat is "so-so", but the main purpose of the recipe is the gravy & leftovers. The next day mom made a "sort-of" hash using the cubed leftover meat, leftover gravy, and cubed/boiled potatoes. The only thing you have to add is some extra sauteed onions. This is a guaranteed

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great, simple, not-so-healthy;) "comfort-food" type of meal. If I don't have enough gravy left over, I either use Bovril or Lawry's "Au Jus" mix plus water and flour for thickening.

\*\*\*\*\*

-Begin Recipe Export-

Title: Too Hot To Cook

Keywords: BBQ, E/Avery, Smoker

Like at least one other echo member, I'm kinda lazy, and I'd rather not stand over a hot grill - if I cook myself indoors or out, there's little practical difference! So I use a smoker (actually an electric barbeque - at anything over 1000F, it's too hot to smoke, as smoking should occur below that temperature to avoid shrinkage). I'll put the wood chips over the electric heating element, prepare the meats and vegetables, put em' in the smoker, and let fly. It cooks for a while, and I sit inside where it's cool.

A barbeque dinner recipe follows -

get enough chicken to feed your family, and then just a wee bit more. Cut the chicken into halves (unless it is already disjointed, or you are only buying one part - we use lots of leg quarters - at \$0.29 a pound it's too cheap to not use!).

Salt and pepper the chicken quite heavily. More heavy with the pepper than the salt.

Now put a 12 oz. bag of frozen black eyes peas or field peas into a ceramic souffle baking dish. (You might want to oil the dish before putting the peas in it. Oil the OUTSIDE of the dish.) Cut up a 1/4 cup of ham, canadian bacon, or other pork product. It goes in with the peas.

Cover with water.

Put two handfuls of mesquite (or hickory, or pecan, or other aromatic hardwood) chips onto the tray above the heating element in an electric barbecue/smoker, or wet them and put them onto coals in a charcoal barbecue.

Line the drip pan with foil, to make cleanup easier. Put the souffle dish of peas into the drip pan. Put the grill(s) in place, and put the chicken on the grill(s). If you are using halved chickens, put them on the grill with their insides up, so the bird forms a cup. This helps the bird retain its moisture. Cook for 2 1/2 to 3 1/2 hours. This bird needs no basting or barbecue sauce in cooking. The salt, pepper and smoke give the birds a truly wonderful taste.

In general, chicken is hard to cook, but in an electric barbecue the temperature control problems are taken care of for you. If you want to use a barbecue sauce, I'd suggest against a tomato based sauce, as it tends to burn or caramelize too easily in cooking. Save the sauce for the table!

-End Recipe Export-

-Begin Recipe Export-

Title: Ultimate Smoked Turkey

Keywords: BBQ, E/Towner, Smoker, Turkey

From : Fred Towner, Sun 16 Oct 94 14:12, Area: COOKING

|             |              |                     |    |
|-------------|--------------|---------------------|----|
| Calories    | per serving: | Number of Servings: | 10 |
| Fat grams   | per serving: | Approx. Cook Time:  |    |
| Cholesterol | per serving: | Marks:              |    |

INGREDIENTS -----

- 1 turkey - 8 to 10 pounds
- 1 med onion
- 2 bay leaves
- 1/2 cup white wine
- Super Smoking Sauce - (see recipe)

DIRECTIONS -----

Rinse turkey, pat dry and rub liberally with oil (we'd rub it with Liquid Smoke instead). Place onion, bay leaves and wine in water pan with hot water (we'd add a few sticks of celery and a few cloves of garlic). Place water pan in smoker and turkey on grid (it won't hurt to put a quartered onion, a few stalks of celery and a bay leaf inside the turkey; we also sometimes mix freshly ground black pepper, a bit of salt and some crushed thyme together and after loosening the breast skin with your hands, push this mix up under the skin and spread over the breast of the turkey).

Place dome on smoker and do not remove until midway through cooking time. Then remove dome and liberally paint turkey with Super Smoking Sauce. Replace dome and continue smoking. When turkey is done, liberally paint again and allow to smoke for 15 minutes more. Yield: 8 to 10 servings.

Charcoal: Use 10 pounds charcoal, 5 quarts hot water, 3 wood sticks (we use about 5 to 8 presoaked wood blocks) and smoke 4 to 6 hours. Electric: Use 4 quarts hot water, 3 wood sticks and smoke 4 to 6 hours.

Add water to water pan after about 4 hours or as needed (you can tell when smoker needs water by the sizzling sound it will make).

Recipe from "Cook'n Cajun Water Smoker Cookbook" by Sondra Hester.

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-End Recipe Export-

-Begin Recipe Export-

Title: Wild Willy's Number One-Derful Rub

Keywords: BBQ, E/Stockett, grill, Rubs, Smoker

From : Pat Stockett, Mon 10 Oct 94 07:33, Area: COOKING

Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on your charcoal Grill, Water Smoker or Wood Burning Pit" by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press, 1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

All purpose, good on ribs, brisket, chicken and more

3/4 cup paprika

1/4 cup ground black pepper

1/4 cup salt

1/4 cup sugar

2 Tbsp. chili powder

2 Tbsp. garlic powder

2 Tbsp. onion powder

2 tsp. cayenne

Makes about 2 cups. Mix the spices thoroughly in a bowl. Store covered in a cool, dark pantry.

-End Recipe Export-

-Begin Recipe Export-

Title: Wild Wings

Keywords: Appetizers, BBQ, chicken, Chicken wings, E/Stockett, Smoker

Smoker\_2004.txt

From : Pat Stockett, Mon 10 Oct 94 07:15, Area: COOKING  
Source: Smoke & Spice - "Cooking with Smoke, the Real way to Barbecue, on  
your charcoal Grill, Water Smoker or Wood Burning Pit"  
by Cheryl Alters Jamison and Bill Jamison. The Harvard Common Press,  
1994; ISBN 1-55832-060-1 (cloth) --- ISBN 1-55832-061-X (paper)

Wild Wing Sauce:

1 cup beer  
1/4 cup unsulphured dark molasses  
1/4 cup creamy peanut butter  
1/4 cup Worcestershire sauce  
1-1/2 Tbsp. chili powder  
Juice of 1 lime  
1/2 tsp. dry mustard  
1/4 tsp. ground anise seeds  
1/4 tsp. salt

1-1/2 dozen uncooked chicken wings

Combine the sauce ingredients in a large heavy pan. Simmer over medium heat for 15 to 20 minutes, until reduced by about one-third. The sauce can be made a day or two ahead.

Prepare the smoker for barbecuing, bringing the temperature to 200 F to 220F. Grease a large smokeproof baking pan or dish.

With a cleaver or butcher knife, remove the chicken wing tips. Then cut each wing in half at the joint.

Transfer the wing sections and the sauce to the baking dish. Place the dish in the smoker and cook the chicken for 1-1/4 to 1-1/2 hours, stirring the wings once or twice. The chicken should be cooked through and tender, and the sauce reduced to a thick glaze. Serve hot.

-End Recipe Export-

-Begin Recipe Export-

Title: Barbecued Short Ribs for Smoker

Keywords: BBQ, Beef, E/Carlson, E/Cosby, Ribs, Smoker

Servings: 1 servings

From : Rick Cosby, Sat 06 Aug 94 13:50, Area: COOKING

Source: "Cook'N Ca'Jun Water Smoker Cookbook"

Originally From : Debbie Carlson - Cooking Echo

Serves: 4

3-4 lbs. beef short ribs, boneless or thin sliced\*

1 1/2 c Barbecue sauce of your choice

1/3 c Seafood cocktail sauce

3 tb Wine vinegar

Place ribs in a baking dish, bowl or heavy duty plastic bag. Combine other ingredients and pour over ribs. Toss ribs so all are evenly coated. Refrigerate for at least 8 hours or overnight. Remove ribs from the sauce and place on smoker grid. Baste with sauce before cooking and once during cooking. \* This sauce can be used on bone-in ribs, just increase cooking time. CHARCOAL: Use 5-7 lbs. charcoal, 3 quarts hot water, 2 wood sticks and smoke 1 1/2 to 2 1/2 hours. ELECTRIC: Use 2 1/2 quarts hot water, 2 wood sticks and smoke 1 1/2 to 2 1/2 hours. GAS: Use 3 quarts hot water, 2 wood sticks and smoke 1 1/2 to 2 1/2 hours.

-End Recipe Export-

-Begin Recipe Export-

Title: Special Smoked Ribs for Smoker

Keywords: BBQ, E/Poling, Meats, Pork, Ribs, Smoker

From : Jess Poling, Sun 18 Dec 94 14:39, Area: COOKING

|             |              |                     |   |
|-------------|--------------|---------------------|---|
| Calories    | per serving: | Number of Servings: | 1 |
| Fat grams   | per serving: | Approx. Cook Time:  |   |
| Cholesterol | per serving: | Marks:              |   |

INGREDIENTS -----

- 1 4-6 lb pork spareribs
- 16 oz tomato sauce
- 1/2 cup vinegar
- 1/2 cup brown sugar
- 2 tbs Worcestershire sauce
- 2 tbs chili powder
- 2 tsp paprika
- 2 tsp salt
- 1 tsp celery seed

DIRECTIONS -----

Directions: Cut ribs in 5-6 rib sections and set aside. Combine remaining ingredients in a saucepan and heat until sugar melts and mixture is well-blended. Pour mixture over ribs and marinate 5-7 hours. Remove ribs from mixture and place on smoker grid or in a rib rack on the grid. Brush with mixture once again before smoking. If you are using a double grid smoker, the ribs on the top grid will cook faster. CHARCOAL: Use 7-8 lbs. of charcoal, 4 quarts hot water, 3 wood sticks and smoke 2 1/2 to 3 1/2 hours. ELECTRIC: Use 3-4 quarts hot water, 3 wood sticks, and smoke 2 1/2 to 3 1/2 hours. GAS: Use 4 quarts hot water, 3 wood sticks, and smoke 2 1/2 to 3 1/2 hours.

-End Recipe Export-

-Begin Recipe Export-

Title: BBQ Ribs 1991 World BBQ/Dry Rub Mix

Keywords: BBQ, E/Klepach, Mixes, Smoker

From : Dan Klepach, Wed 22 Mar 95 23:58, Area: HOME\_COOKING

Recipe By :

Serving Size : 1 Preparation Time :0:00

| Amount | Measure     | Ingredient -- Preparation Method |
|--------|-------------|----------------------------------|
|        |             | -DRY RUB-                        |
| 4      | teaspoons   | Paprika                          |
| 2      | teaspoons   | Salt                             |
| 2      | teaspoons   | Onion powder                     |
| 2      | teaspoons   | Ground black pepper              |
| 1      | teaspoon    | Cayenne                          |
|        |             | -SAUCE-                          |
| 6      | tablespoons | Salt                             |
| 6      | tablespoons | Black pepper                     |
| 6      | teaspoons   | Chili powder                     |
| 4      | cups        | Ketchup                          |
| 4      | cups        | White vinegar                    |
| 4      | cups        | Water                            |
| 1      |             | Large yellow onion -- diced      |
| 1/2    | cup         | Sorghum molasses                 |

DRY RUB DIRECTIONS: Mix in jar, cover and shake well to mix. Sprinkle rub liberally on ribs. Allow to stand 20 to 30 minutes at room temperature until rub appears wet. RIB SMOKING DIRECTIONS: Prepare smoker for long, slow cooking using hickory chips for flavor. Cook ribs, bone side down at 230 degrees for 2 hours using indirect heat. Turn and cook 1 more hour.

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During last 15 minutes, baste with BBQ sauce diluted by 1/2 with water.  
Serve ribs with warm undiluted sauce on the side.

BBQ SAUCE DIRECTIONS: Combine all ingredients in a large saucepan. Bring to a rolling boil, reduce heat and simmer for 1-1/2 hours, stirring every 10 minutes or so. Pour into sterilized jars, seal and let stand for 2 to 6 weeks before using.

Winner David Burks

-End Recipe Export-

-Begin Recipe Export-

Title: Curried Beef Ribs

Keywords: BBQ, E/Katz, Meats, Smoker

Servings: 1 servings

From : Carol Katz, Sat 27 May 95 13:45, Area: COOKING

MMMMM-----YIELD: 6 SERVINGS-----

- 6 lb Beef ribs
- 1/2 c Soy sauce
- 4 T Brown sugar
- 2 T Curry powder
- 4 md Dried hot peppers
- 8 md Garlic clove
- 1 t Black pepper
- 4 T Oil

Place all of the ingredients, except the ribs, in a blender and blend to a fine sauce. Marinate the ribs in the sauce for at least 2 hours, longer if time permits. Sear over high heat on the grill, then move the ribs to the side of the grill off the fire and cook slowly for 1 hour or until

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done. Turn and baste with the sauce several times while they cook.

Source: Cow Country Cuisine by Kathy G. Mc Craine Copyright 1988

-End Recipe Export-

-Begin Recipe Export-

Title: Dan's Spicy Smoked Spareribs

Keywords: BBQ, E/Perez, Smoker

From : Dan Perez, Jun-23-90 0:32am

6 to 8 pounds of pork spareribs, cut into 4-rib sections

Dry ingredients:

- 1      tablespoon powdered ginger
- 1      tablespoon powdered mustard
- 1      tablespoon paprika
- 1/2    tablespoon salt
- 1/2    tablespoon Chinese five-spice powder
- 1      teaspoon black pepper
- 1      teaspoon chili powder
- 1      teaspoon powdered sage
- 1      teaspoon crushed red pepper

Basting sauce:

- 1/2    cup tomato juice
- 1      cup peach preserves
- 2      tablespoons commercial barbecue sauce
- 2      tablespoons melted butter or margarine
- 1      tablespoon wine vinegar

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- 1      tablespoon finely minced onion
- 1      tablespoon finely minced bell pepper (red or green)
- 1      tablespoon sweet pickle relish
- 1      tablespoon prepared mustard
- juice of one and one-half limes
- two or three dashes of tabasco sauce

To get started, place a handful of hickory or mesquite chips into cold water and set aside. Parboil rib sections in boiling water for about ten minutes (this partially cooks them and renders much of the fat). Remove rib sections and set on wire rack to cool. Combine dry ingredients in a bowl and blend well with a fork. When rib sections are cool, rub the dry ingredient mixture into the meat. Stack rib sections, seal in aluminum foil and let them sit in the refrigerator for about two hours.

After two hours, start the coals in your smoker. Combine ingredients for basting sauce in a blender and blend until smooth. Transfer the basting sauce to a saucepan and heat over low heat until it begins to bubble. If you prefer for the basting sauce to be thicker, mix 2 tablespoons of cornstarch with 1/4 cup of cold water, and mix a little of the cornstarch mixture into the basting sauce a bit at a time until desired consistency is achieved.

When the coals are uniform gray, scatter a few of the wet wood chips over them. Rub grill with a paper towel dipped in vegetable oil. Brush ribs with basting sauce and place them on the grill. Cover with smoker lid (leave vents about half-open). Grill the ribs for about an hour, turning about every fifteen minutes and basting as you turn them. Add wood chips to the coals as necessary to maintain smoke.

Serve ribs with warm basting sauce.

-End Recipe Export-

-Begin Recipe Export-

Title: Hickory Smoked Country Style Ribs

Keywords: BBQ, Bourbon, E/Butler, Hickory, Pork, Ribs, Smoker, Soy sauce

Keywords: Spareribs

1 1/2 recipes of spicy bbq shake  
a double recipe of country style pork ribs  
2 onions minced  
8 garlic cloves minced  
1/2 c soy sauce  
1/2 c worcestshire sauce  
plenty of freshly ground black pepper

Prepare the spicy bbq shake and the bourbon bbq sauce.

Rub the shake on all sides of the ribs and place them in a large bowl. Distribute the minced onion and garlic evenly over the ribs. Combine the soy and worcestshire sauce and drizzle the mixture over the ribs, tossing well. Sprinkle with pepper. Marinate of 2 hours at room temperature, or longer in the refrigerator.

Thirty minutes before cooking, soak 6 hickory wood chunks in water. In a covered grill over a low fire, cook the ribs bone-side down for 3 hours, or until tender and juicy and deeply colored. Add dampened hickory wood chunks to the fire while cooking, and add more charcoal as needed. Baste the ribs with the barbecue sauce toward the end of cooking. Serve the cooked ribs with barbecue sauce on the side.

"The Art of Grilling" by Kelly McCune

Contributed by Bob & Dori Butler

-End Recipe Export-

-Begin Recipe Export-

Title: Lone Star Ribs and Barbecue Sauce

Keywords: BBQ, E/Shelsby, Grill, Pork, Ribs, Sauces, Smoker, Snacks

From : Earl Shelsby, Wed 24 Aug 94 11:53, Area: COOKING

Ingredients:

|                      |                     |
|----------------------|---------------------|
| 3 lb small pork ribs | 1 part black pepper |
| 1 part paprika       | 3 parts salt        |

-----SAUCE-----

|                            |                        |
|----------------------------|------------------------|
| 1 pt catsup                | 1 1/2 pt water         |
| 1/3 cup flour              | 1 tbs salt             |
| 4 tsp sugar                | 2 1/2 tsp paprika      |
| 1 1/2 tsp black pepper     | 1 1/2 tsp chili powder |
| 1 tbs prepared mustard     | 1 1/2 tsp Liquid Smoke |
| 1 cup Worcestershire sauce |                        |

Season the slab of pork ribs on both sides with the above mixture. Place ribs on the grill in any type of covered smoker or barbecue pit, keeping away from direct heat so that the smoke does the cooking. Cook very slowly for 1 1/2 to 2 hours, or until meat comes away from the bone easily. During the final 15 minutes of cooking, baste both sides of the meat with barbecue sauce. Cut ribs to serve.

To make sauce, combine catsup and water in large pot. Bring to a boil. Mix dry ingredients together. Add mustard, Liquid Smoke, and half of the Worcestershire sauce. Stir into a paste; then add remainder of Worcestershire sauce. Pour this into heated mixture and boil slowly for 20 minutes. Refrigerate any unused portion. Keeps for several weeks. Sauce makes about one quart.

-End Recipe Export-

-Begin Recipe Export-

Title: Ribs, Cuts & More

Keywords: BBQ, E/Ferenchik, Meats, Smoker, Text

From : Joe Ferenchik, Wed 14 Dec 94 10:54, Area: COOKING

Here's some rib info for you.

Available cuts.....

Pork Back Ribs: Cut from the blade and center section of the pork loin, these contain rib bones and the finger meat between the ribs. One pound for one hungry person.

Spareribs: These come from the side of the hog. A full slab should have about 13 ribs. Although they have the least meat they are considered by most to have the most flavor. As above one pound for one hungry person.

Country style: Absolutely the meatiest cut, it comes from the rib end of the loin. For these figure about one half pound per hungry appetite.

Boneless: Pork loin or boneless chop cut into strips.

How your ribs taste has everything to do with the way that they are cooked. For the tastiest ribs cook them sloooooow.

Grilled: My favorite, I cook wrapped in foil with a rub and about the last half hour I remove the foil get a flame going to slightly char the meat. After this slight charring to add that grilled look and flavor I put on the sauce, turning twice and re-applying the sauce with each turn. I also close ALL the vent's to assure that the sauce bakes on properly and

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doesn't burn. Cooking time varies with the cut from about 1.25 hours for spareribs to 2 hours for the country style.

Oven roasted: Roast uncovered for about 1 hour for the spareribs to about 2 hours for the country style.

Smoked: To get that smoked flavor use hickory or a favorite smoking wood of yours, following the cooking recommendations of your particular smoker. You can also impart that smoked flavor by cheating and simmering for about 1 hour for the country style in a combination of liquid smoke and water. Use 1 part liquid smoke to 10 parts water. Then refrigerate or freeze the ribs until ready to cook. Finish off with your desired method of cooking.

You can also par boil the ribs slightly and the meat most assuredly will fall from the bone when they're finished.

Rubs: The application of dry herbs and spices before cooking. Favorites are lemon, dill mustard, and pepper. My absolute favorite is a blend of spices that goes by the trade name of "WITT'S" for prime rib and roast beef.

Marinades: Always include an acidic ingredient such as vinegar or citrus juice. Add oil and spices for that extra flavor and refrigerate overnight. Never marinate in a sugar or tomato based sauce as this will most assuredly burn during the cooking process. Marinate for no more than 24 hours and turn at the 12 hour mark. Try marinating in orange juice, it's rather expensive since any leftover juice must be discarded after basting but the taste is just glorious.

Remember to put your sauce on at the end of the cooking process to avoid charring.

Here are some tips for better ribs.

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- 1.)Cook slowly, the slower the better for those tender juicy results.
- 2.)Be slow to sauce.....Your choice of sauce should NEVER be applied before that last half hour mark.
- 3.)Never marinate in a tomato or sugar based sauce.
- 4.)Don't marinate for more than 24 hours. If it isn't ready by then it's never gonna' be ready.
- 5.)Try some dry rubs. I always put on a rub for my ribs no matter where they're gonna' be cooked.
- 6.)Experiment with different things. The fast food joint is only up the street. Remember my famous saying..... "The only difference between a good cook and a bad cook is that a good cook has had many more bad meals." We all have to learn by doing so get creative and try the impossible. It may be unpalatable or it may be a culinary delight. Try peppermint ice cream with Hershey's syrup and cover all with fresh sliced strawberries. It may sound terrible but what a flavor explosion!

The next post will have some different sauces to apply to the ribs when they're "just about there". Do what I did and develop your own signature sauce that says "You" made these ribs. At the big family gatherings there is absolutely no doubt in anyone's mind when confronted with dishes of ribs to choose from as to the ones that "Joe" made. Most can tell just from the smell. Personally I use the same sauce for my ribs EVERY time. It's a concoction I "threw" together and it turned out to be a "hit". It's the only secret that I've kept from my wife. We've been together 19 years and she still doesn't know all that's in it. Ok Ok I'll tell ya one of my "secret" ingredients.....cinnamon.

- 7.)Know your cuts and learn to appreciate the subtle differences of them all.

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8.)Ribs are a simple dish and meant to be savored with your fingers. Keep your side dishes simple. Favorites include cole slaw, bbq'd beans, potato salad, jello salad, corn bread, homemade biscuits, and any grilled veggies.

9.)Get sloppy, it's no fun if you're not wearing some of the sauce.

-End Recipe Export-