

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
PREPARATION			
OVEN	If you don't have a Wood Smoker available, You can acceptably accomplish these recipes using your oven (baked & broiled) by adding a dash or two of Liquid Smoke into any sauces. CAUTION: Liquid Smoke is STRONG, use it sparingly		
FACTOID	This is indeed a science. You do NOT want to smoke any Meats until they have dried out, they should remain quite flexible. Bacons, Fresh Sausages and Jerky's should remain stiffly flexible. smoke Ribs, Briskets & Pork Butts until they are fall off the bone tender. smoke all Poultry just until the correct internal temperature is reached - NO MORE.		
HINTS	ALL Meats should be pre-prepared using your favorite Recipes for Dry or Wet Rubs and Marinades with additional Glazes and Sauces standing by for use during smoking. A good "rule of thumb" is to generate heavy smoke only during the first 1/2 to 2/3 of the cooking time and allow it to slowly die off during the remaining cooking time.		
CAUTION	NEVER add the Wood Chips into the smoker during the preheat stage. Add in the Wood Chips AFTER you have put in the Meat and closed the door. Breathing heavy smoke while adding meats in is a bit hard on your lungs.		
TOOLS	1) Electric Meat Smoker Or Wood Smoker Or Oven 2) Any Appropriate Quantity Of Wood Or Wood Chips You Like		
PREP	Various.		

#1		BACON WRAPPED ASPARAGUS		1 Hr 30 Min
Suggested Wood: Apple , Pecan, Cherry				
1/2	Pound	Thin Sliced Bacon		
1	16 Oz	Bottle French Salad Dressing (Kraft)		
1 ~ 2	Pounds	Fresh Asparagus		

1	ASPARAGUS: NEED: 1 pound of Fresh Asparagus, 1/2 pound of thin sliced Bacon, 16 ounce Bottle of French Dressing		
1	ASPARAGUS: Wash the Asparagus and cut the bottom two inches off each stalk. Divide the Asparagus into 6 equal bundles. Wrap a slice of Bacon around, secured with a toothpick on each end. Place the Asparagus bundles evenly in a 12 inch square disposable aluminum foil pan. Pour the French dressing over the top and cover the pan with aluminum foil. Refrigerate for 4 hours.		
1	ASPARAGUS: Remove the Asparagus from the refrigerator, remove the bundles and pour off and discard the Marinade (wipe the pan with paper towels). Place the bundles back in the pan, re-cover it with the aluminum foil and pierce the foil with a fork in the center and in three other places.		
1	ASPARAGUS: Preheat the smoker to 250 degrees (No smoke yet). Place the pan on a center rack and cook for 45 minutes. Remove the foil on top of the pan. Add a small handful of wood Chips to the smoker and smoke the Asparagus for another 45 minutes, or until the Bacon is crisp and the Asparagus is fork tender.		

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#2		WHOLE FISH		3 Hrs 30 Min
Suggested Wood: Apple, Cherry , Pecan				
1	Whole	FISH (Scaled & Cleaned) Whitefish, Haddock, Etc.		
2	WHOLE FISH: NEED: Large Whole Fish (Skin On & Scaled). BRINE: 1 quart Water, 1/2 cup Salt, 3/4 cup Honey, 1/4 cup Golden Rum, 1/4 cup Lemon Juice, 10 Whole Cloves, 10 Allspice Berries, 1 Bay Leaf.			
2	WHOLE FISH: Combine all of the Brine ingredients. Place the Fish in a baking dish and cover with the brining liquid. Allow the Fish to brine while refrigerated for two hours. Rinse the Fish in cold water and pat it dry with paper towels. Place the Fish on a drying rack (or the grill rack that you will use to smoke the Fish on) and allow it to air dry for at least 1 hour.			
2	WHOLE FISH: Preheat the smoker to 160 degrees. Place the rack with the dry Fish inside the smoker. Add a tray full of wood Chips to the smoker and smoke the Fish for 3 to 3 1/2 hours, or until the Fish is nicely glazed and flaky. Adding new wood chips as is necessary to continue smoking until done.			

#3		BABY BACK RIBS		5 Hrs
Suggested Wood: Hickory, Apple, Cherry, Oak				
2 ~ 4	pounds	Baby Back Rib Rack	Dry Rubbed	
3	BABY BACK RIBS: Dry rub the entire surface of the Rib Rack with any dry rub of your choosing: SIMPLE RUB: 1/4 cup Light Brown Sugar, 1 teaspoon Kosher Salt, 1/2 teaspoon Fresh Ground Black Pepper.			
3	BABY BACK RIBS: Allow the dry rubbed Rack to set at room temperature for 30 minutes.			
3	BABY BACK RIBS: Preheat the smoker to 225 degrees. Add 2 cups of Apple Juice and 1/4 cup of Cider Vinegar in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker and smoke the Ribs on any rack for 3 hours.			
3	BABY BACK RIBS: Remove the Ribs and place them on a sheet of heavy duty aluminum foil. Baste the Rib Rack with your favorite BBQ sauce at this time. Seal the Ribs in the foil and return them to the smoker and cook for an additional 1 to 1 1/2 hours, or until the Rib Rack flexes easily.			
3	BABY BACK RIBS: Remove the Ribs from the foil and heavily baste them again; place them back in the smoker, directly onto the rack, allowing the Ribs to caramelize. Cook them for an additional 30 minutes. Transfer the ribs to a cutting board, cut apart and serve hot.			

SMOKER RECIPES

#4	RIB RACK			6 Hrs
Suggested Wood: Hickory, Apple , Cherry, Oak				
2 ~ 4	Pounds	Any Non - Baby Back Rib Rack		Dry Rubbed
4	SPARE RIB RACK: Dry rub the entire surface of the Rib Rack with any dry rub of your choosing: SIMPLE RUB: 1/4 cup Light Brown Sugar, 1 teaspoon Kosher Salt, 1/2 teaspoon Fresh Ground Black Pepper.			
4	SPARE RIB RACK: Allow the dry rubbed Rack to set at room temperature for 30 minutes.			
4	SPARE RIB RACK: Preheat the smoker to 225 degrees. Add 2 cups of Apple Juice and 1/4 cup of Cider Vinegar in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker and smoke the Ribs on any rack for 3 hours.			
4	SPARE RIB RACK: Remove the Ribs and place them on a sheet of heavy duty aluminum foil. Baste the Rib Rack with your favorite BBQ sauce at this time. Seal the Ribs in the foil and return them to the smoker and cook for an additional 3 - 3 ½ hours, or until the Rib Rack flexes easily.			
4	SPARE RIB RACK: Remove the Ribs from the foil and heavily baste again; place them back in the smoker, directly onto the rack, allowing the Ribs to caramelize. Cook them for an additional 30 minutes. Transfer them to a cutting board, cut apart and serve hot.			

#5	PORK BUTT			7 Hrs
Suggested Wood: Apple , Cherry, Oak				
7~8	Pound	Fresh Pork Butt (Bone-In)		Dry / Wet Rub
5	PORK BUTT: Rub the Pork Butt with the Dry or Wet Rub of your choice. Allow the Pork Butt to set at room temperature for 2 hours.			
5	PORK BUTT: Preheat the smoker to 225 degrees. Add 1 1/2 cups of Apple Juice and 1/4 cup Cider Vinegar in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker. smoke the Pork Butt for as strong as you like the smoke flavor to end up (3 hours minimum). Add additional wood chips as necessary.			
5	PORK BUTT: After 5 hours remove the Pork Butt and wrap it in heavy duty aluminum foil. Cook it for an additional 1 to 1 1/2 hours. The Internal temperature should be between 195 and 200 degrees.			
5	PORK BUTT: Unwrap and allow the Pork Butt to set for 30 minutes. Remove the bone and pull the Pork apart by hand. Slather it with your favorite BBQ sauce and serve while hot.			

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#6	TURKEY BREAST		4 Hrs 30 Min
Suggested Wood: Oak , Hickory, Mesquite, Apple , Pecan			
5 ~ 7	Pound	Turkey Breast (Bone In)	Infused
6	TURKEY BREAST: Preheat the smoker to 240 degrees. Add 1 cup of Apple Juice and 1 cup Water in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker and smoke the Turkey Breast on any upper rack for 4 1/2 hours (about 38 to 39 minutes per pound), Keep adding in additional wood chips when it stops smoking up to 2 more times. If the Meat is getting too dark, tent it with aluminum foil. It needs to reach an internal temperature of 165 degrees.		
#7	WHOLE TURKEY		9 Hrs 30 Min
Suggested Wood: Oak , Hickory, Mesquite, Apple , Pecan			
12 ~ 15	Pound	Turkey	Infused
7	WHOLE TURKEY: Preheat the smoker to 225 degrees. Add 1 cup of Apple Juice and 1 cup Water in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker and smoke the Turkey on any upper rack for 9 1/2 hours (about 38 to 39 minutes per pound), Keep adding in additional wood chips when it stops smoking up to 3 more times. If the Meat is getting too dark, tent it with aluminum foil. The Breast meat needs to reach an internal temperature of 165 degrees.		
#8	ROASTING CHICKEN		5 Hrs
Suggested Wood: Hickory, Apple , Cherry			
3 ~ 5	Pound	Whole Roasting Chicken	Dry Rubbed
8	ROASTING CHICKEN: Preheat the smoker to 225 degrees. Add 1 cup of Apple Juice and 1 cup Water in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker and smoke the Chicken on any upper rack for 3 1/2 to 4 hours. Keep adding in additional wood chips when it stops smoking up to 2 more times. If the Meat is getting too dark, tent it with aluminum foil. The Breast meat needs to reach an internal temperature of 165 degrees.		
#9	FRESH SAUSAGE		6 Hrs
Suggested Wood: Hickory, Mesquite , Oak , Apple			
10	Links	Fresh Sausage (Pork / Beef / Polish, Etc.)	
3	Links	Pre-smoked Polish, smoked or Kielbasa Sausage	
9	SAUSAGE: If you are using packaged pre-cooked Sausages, smoke for 2 1/2 hours - Raw freshly made Sausages for 6 hours.		
9	SAUSAGE: Preheat the smoker to 150 degrees. Suspend the Sausage Links from the bottom of the upper rack using metal Christmas ornament hanger hooks (NEVER re-use them) so they are NOT touching each other. Add a chip tray full of wood Chips to the smoker and smoke the Sausage for 5 to 6 hours. Keep adding in additional wood chips when it stops smoking. smoke until the outside casings begin to dry and turn a dark red.		

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#10	JERKY			16 Hrs
Suggested Wood: Hickory, Mesquite , Red Oak				
10	Pounds	Beef, Chicken, Turkey, Venison, Etc.	Thin Sliced	
SEE: RECIPE: Beef - smoked Jerky for a few Marinades				
10	JERKY: Slice or tear the raw meat with the grain into 1/4 inch thick strips that are 5 to 6 inches long. Refrigerate, sealed in your favorite Jerky Marinade for a minimum of 12 hours. Preheat the smoker to 140 degrees. Suspend the meat strips from the bottom of the upper rack using metal Christmas ornament hanger hooks (NEVER re-use them) so they are NOT touching each other. Add a chip tray full of wood Chips to the smoker and smoke the Jerky continuously for 12 to 16 hours. Keep adding in more wood chips when it stops smoking. smoke until the outside Jerky is dried (firm). DO NOT LET IT COMPLETELY DRY OUT - IT SHOULD REMAIN STIFFLY FLEXIBLE.			
#11	BEEF BRISKET			10+ Hrs
Suggested Wood: Oak , Hickory, Mesquite				
6 ~ 10	Pound	Beef Brisket (1/2" Fat Layer On Top)	Dry Rubbed	
11	BEEF BRISKET: MARINADE: 3 cups Beef Stock, 3/4 cup Worcestershire Sauce, 1/2 cup Ketchup, 1/2 cup Fresh Lemon Juice, 2 tablespoon Yellow Mustard, 1 tablespoon Asian Chili Paste, 1 tablespoon Chili Powder, 1 teaspoon Ground Celery Seed, 2 teaspoon Seasoning Salt, 1 teaspoon Cumin, 1 teaspoon Granulated Onion.			
11	BEEF BRISKET: DRY RUB: 1 1/4 cups Light Brown Sugar, 1/2 cup Kosher Salt, 1/4 cup Garlic Salt, 1/4 cup Seasoning Salt, 1/4 cup Granulated Onion, 1/4 cup Chili Powder, 1/4 cup Sweet Paprika, 1/4 cup Ground Black Pepper, 2 tablespoon Lemon Pepper, 2 teaspoon Cayenne Pepper.			
11	BEEF BRISKET: In a large saucepan, combine all of the Marinade ingredients and bring it to a boil. Reduce the heat and simmer it for 10 minutes. Set it aside to cool. Cover & marinate the Brisket for 4 to 6 hours in the refrigerator. Remove the Brisket from the Marinade and pat it dry with paper towels, and let it set for 1/2 hour. Reserve the remaining Marinade for basting during smoking.			
11	BEEF BRISKET: Apply the dry rub to the Brisket just before placing it in the smoker. Load the wood tray with wood chips and preheat the smoker to 250° F. Reduce heat to 225° F, then add the Brisket directly on a rack.			
11	BEEF BRISKET: Smoke at 225 degrees for 4 hours, until a bark begins to form. QUICKLY baste it with the marinade every hour to prevent the Brisket from drying out. Continue to smoke the Brisket until the internal temperature reaches 195° F. (Total smoking time is approximately 60 minutes per pound.) (Adding in new wood chips as is necessary).			
11	BEEF BRISKET: After 4 hours, remove the Brisket, wrap it tightly in aluminum foil, and continue cooking for an additional 3 to 4 hours, or until the internal temperature reaches 195° F. Remove the Brisket from the smoker and let it stand for 15 minutes still sealed in the foil before slicing it thinly across the grain.			

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#12	HAM		3+ Hrs
Suggested Wood: Apple , Hickory, Mesquite, Oak			
5 ~ 7	Pound	Sugar Cured Ham (Bone-In)	Dry Rubbed
12	HAM: Preheat the smoker to 225 degrees. Lightly score the Ham Skin and remove it using pliers while leaving behind any extra fat that remains, rub the surface with Brown Sugar. Add a chip tray full of wood chips to the smoker and smoke the Ham on a center rack for roughly 1 hour per pound with the fattest side up. Keep adding in additional wood chips when it stops smoking up to 3 more times. Baste the Ham every 45 minutes with your favorite Ham Glaze. The Ham needs to reach an internal temperature of 160 degrees.		

#13	PRIME RIB		4+ Hrs
Suggested Wood: Apple , Cherry , Hickory			
5 ~ 7	Pound	Prime Rib (Bone-In)	Dry Rubbed
13	PRIME RIB: Use a 7 Bone bone-In dry-aged & trimmed Prime Rib cut. RECIPE: Beef - Roast Prime Rib. Cut the Bones away from the Meat in a single cut until you nearly reach the bottom (Leaving the Meat still attached at the bottom - where the backbone was removed). Tie the Meat tightly back onto the bones using kitchen twine loops every 3/4 inch.		
13	PRIME RIB: Rub the entire surface of the Meat by hand with Extra Virgin Olive Oil. Pat all surfaces except for the exposed bone surfaces with: RECIPE: Seasoning - Peppercorn Roast Coating. Allow the Roast to come to room temperature about an hour before beginning to smoke it.		
13	PRIME RIB: Insert a meat probe thermometer into the thickest part of the Roast. If smoking more than one Rib Roast, use ONLY 1 Roast per rack (a maximum of 4 Roasts at a time). First two Roasts off centered on the two middle racks. Third Roast centered on the lower rack and the fourth Roast centered on the top rack.		
13	PRIME RIB: Preheat the smoker to 225 degrees. Add a chip tray full of wood Chips to the smoker. Add 2 cups of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). smoke the Prime Rib on a rack for 4 to 5 hours with the fattest side up (Bones down). Keep adding in additional wood chips whenever it stops smoking. The Prime Rib Roast needs to reach an internal temperature of 120 to 125 degrees (Rare).		
13	PRIME RIB: Remove the Roast(s) from the smoker (leaving the temperature probe in place). Tent it lightly with aluminum foil and allow it to rest for 20 minutes. The internal temperature should stop rising at about 130 to 135 degrees. Cut off the kitchen twine loops and remove the bones completely. Slice the Roast across the grain into any desired thickness slices. The end cuts will be cooked medium and the cuts will progressively get rarer as you get towards the center.		

SMOKER RECIPES

#14	CANADIAN BACON			60+ Hrs
Suggested Wood: Apple, Cherry , Hickory				
5 ~ 7	Pound	Center Cut Pork Loin Roast	Brined	
14	CANADIAN BACON: Cut the roast in half lengthwise Tie the meat tightly using kitchen twine loops every 2 inches to make a compact, round log.			
14	CANADIAN BACON: See RECIPE: PORK - HOMEMADE CANADIAN BACON (SMOKED) for instructions.			
14	CANADIAN BACON: Preheat the smoker to 225 degrees. Add a chip tray full of wood Chips to the smoker. Add 2 cups of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). smoke the Canadian Bacon on a center rack for 1 1/2 to 2 1/2 hours with the fat side up. Keep adding in additional wood chips whenever it stops smoking. The Canadian Bacon needs to reach an internal temperature of 150 degrees.			
#15	MOROCCAN BEEF TENDERLOIN			15+ Hrs
Suggested Wood: Apple, Cherry , Hickory				
4 ~ 5	Pound	Beef Tenderloin Roast (Chateaubriand)	Thick End	
15	MOROCCAN BEEF TENDERLOIN: This requires a Recipe: Seasoning - Moroccan - Ras El Hanout Seasoning to be used as a Dry rub.			
15	MOROCCAN BEEF TENDERLOIN: If you decide to purchase an untrimmed Beef Tenderloin in Cryovac, you MUST prepare and trim it according to the instructions in Ron's Gold Plated Cooking Factoids (Page 2) under Beef Tenderloin.			
15	MOROCCAN BEEF TENDERLOIN: Rub the surface of the Beef Tenderloin with the Ras El Hanout Seasoning mix, seal it tightly in plastic wrap and refrigerate it overnight.			
15	MOROCCAN BEEF TENDERLOIN: Remove the plastic wrap and allow the Tenderloin to come up to room temperature for 1 to 2 hours.			
15	MOROCCAN BEEF TENDERLOIN: Preheat the smoker to 225 degrees. Add a chip tray full of wood Chips to the smoker. Add 2 cups of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). Insert a meat probe thermometer into the thickest part of the Tenderloin. smoke the Tenderloin on a rack for 3 to 3 1/2 hours. Keep adding in additional wood chips whenever it stops smoking. The Tenderloin needs to reach an internal temperature of 120 to 125 degrees (Rare).			
15	MOROCCAN BEEF TENDERLOIN: Allow the Tenderloin to rest for 20 minutes while tented with aluminum foil before slicing. Slice it into 1 inch thick Steaks and serve while hot.			

SMOKER RECIPES

#16	HONEY GLAZED SALMON FILLET			1 Hr
Suggested Wood: Cherry, Apple , Hickory				
3 ~ 4	Pound	King Salmon Fillet	Wild Caught	
16	HONEY GLAZED SALMON FILLET: Place the Salmon Fillet skin side down directly on the removed top rack. Rub the flesh surface very lightly with Extra Virgin Olive Oil. In a small sauce pan over low heat, whisk 1/4 cup Honey, 1/2 teaspoon Garlic Powder and 2 tablespoon Light Brown Sugar until the Sugar melts and the mixture thickens. Brush the flesh heavily with the mixture and let it air dry for 1 hour. Recoat the flesh again just prior to placing it in the smoker.			
16	HONEY GLAZED SALMON FILLET: Meanwhile, preheat the smoker to 225 degrees. Add 1/2 cup of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker. QUICKLY open the smoker and re-insert the top rack and Salmon Fillet. smoke heavily for 1 hour.			
#17	KIELBASA & SAUERKRAUT			1 Hr
Suggested Wood: Apple, Cherry , Hickory				
4	Links	Kielbasa Sausage (Natural Casing)		
3	Pounds	Sauerkraut (Silver Floss)	Drained	
17	KIELBASA & SAUERKRAUT: Preheat the smoker to 225 degrees. Add a chip tray full of wood Chips to the smoker. Add 2 cups of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). Place the Kielbasa Sausage links directly on the top rack. Drain the Sauerkraut and place it evenly in a 9 inch x 13 inch ceramic or glass baking dish. Place the baking dish on the rack directly below the Sausage Links to catch any dripping juices.			
17	KIELBASA & SAUERKRAUT: 1/2 Hour into smoking, QUICKLY open the smoker, stir and re-level the Sauerkraut. Close the smoker and add another tray full of wood chips.			
17	KIELBASA & SAUERKRAUT: Remove the Kielbasa and slice the links on the bias into even 1/2 inch thick rounds. Mix the rounds into the smoked Sauerkraut and serve while hot.			

BACON WRAPPED ASPARAGUS



WHOLE FISH



SMOKER RECIPES

BABY BACK RIBSS



RIB RACK



PORK BUTT



TURKEY BREAST



WHOLE TURKEY



ROASTING CHICKEN'



FRESH SAUSAGE

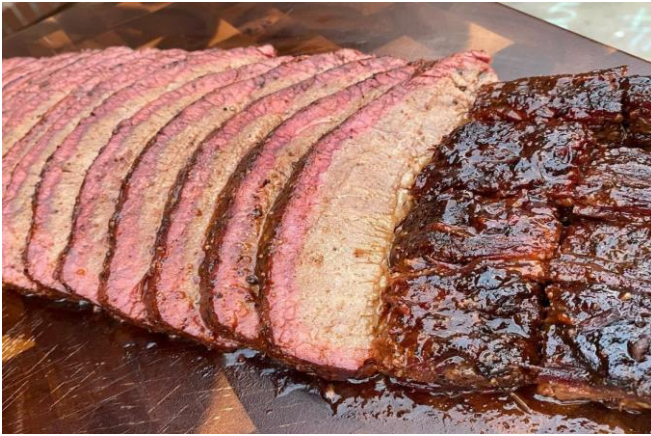


JERKY

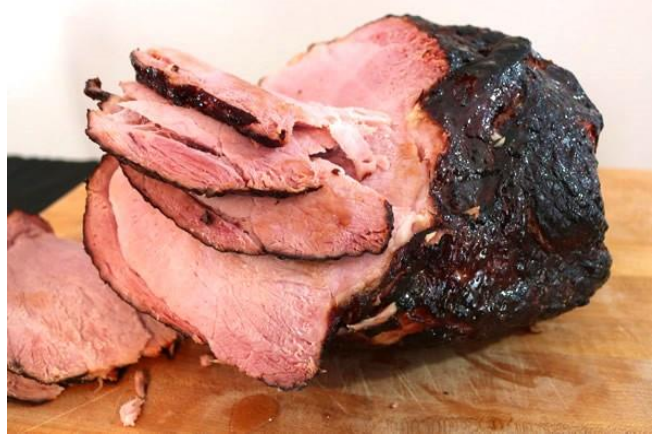


SMOKER RECIPES

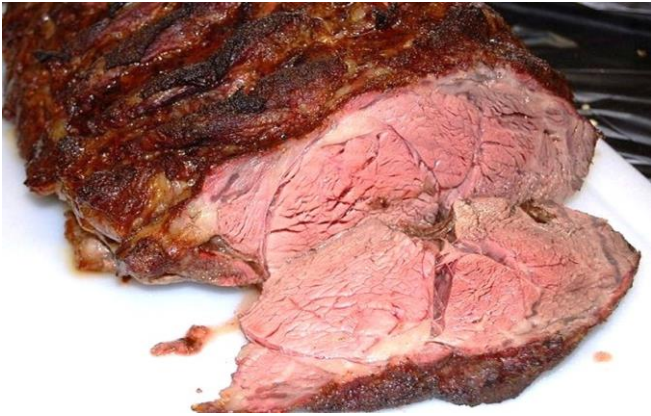
BEEF BRISKET



WHOLE HAM



PRIME RIB



CANADIAN BACON



MOROCCAN BEEF TENDERLOIN



HONEY GLAZED SALMON FILLET



KIELBASA & SAUERKRAUT

