

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
#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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RIB RACK



PORK BUTT

