

SMOKER RECIPES

F MEDIUM

SMOKER

PREP: Various
COOK: Various
MEAT SMOKER

VARIOUS QUANTITIES

#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.		
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QUA	MEASURE	INGREDIENT	PROCESS
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#7	WHOLE TURKEY		9 Hrs 30 Min
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.		
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#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.		
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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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SMOKER RECIPES

TURKEY BREAST



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WHOLE TURKEY



ROASTING CHCKEN



SMOKER RECIPES

FRESH SAUSAGE

