

Chef

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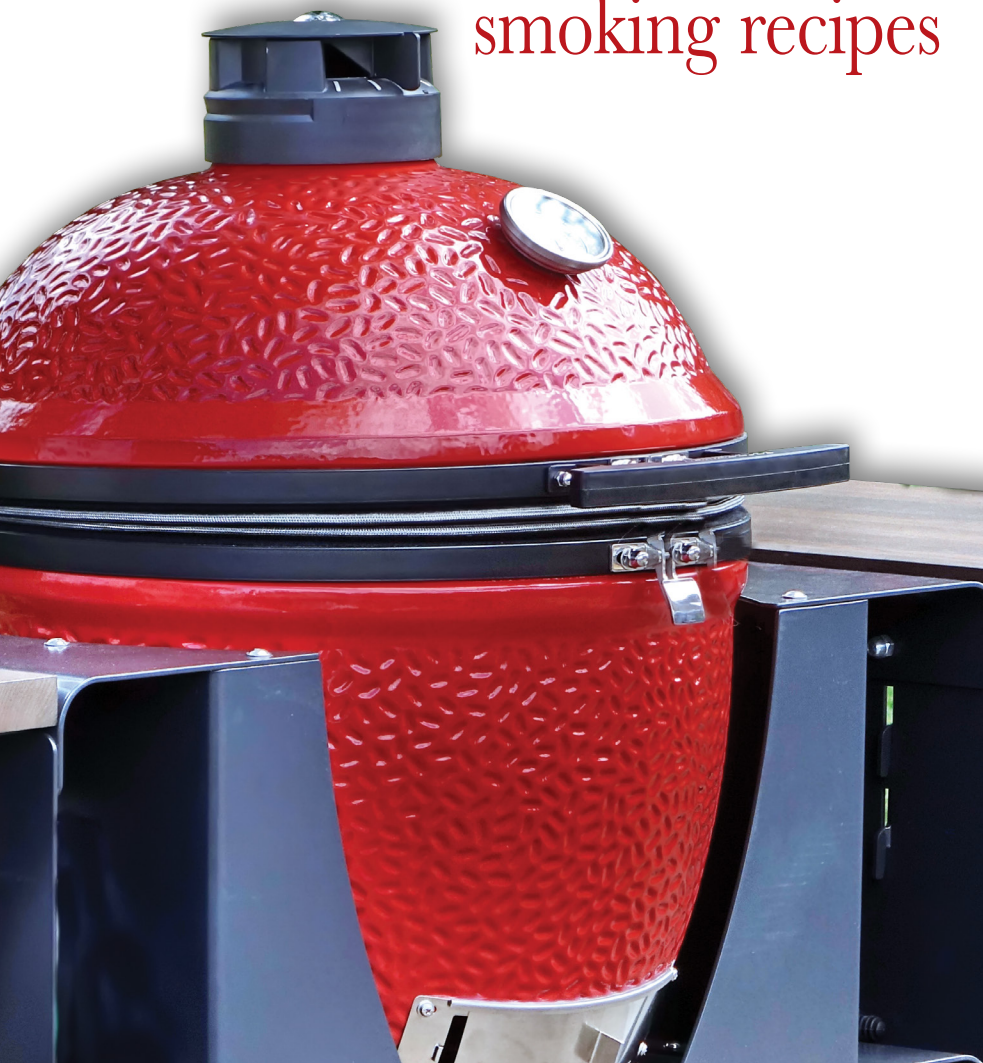
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summer outdoor smoking recipes





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introduction

Summer is the perfect season to elevate your culinary skills by exploring the art of outdoor smoking. Whether you're a seasoned pitmaster or a novice griller, summer outdoor smoker recipes offer a delicious array of flavors that epitomize the essence of barbecue. From succulent ribs and tender brisket to smoked mac & cheese, the smoker becomes a versatile tool for creating mouthwatering dishes.



summer outdoor smoking recipes



- The magic of smoking lies in its ability to infuse food with deep, smoky flavors while maintaining moisture and tenderness. This method of cooking, which involves low and slow heat, allows the flavors of wood, spices, and marinades to meld beautifully with the food. As you master the art of smoking, you'll find that the patience required is more than rewarded with delicious, memorable meals.
- Summer's bounty provides an abundance of fresh ingredients to enhance your smoker recipes. Herbs, fruits, and locally sourced meats bring vibrancy and variety to your dishes, allowing for endless experimentation and personalization. Different wood chips, such as hickory, mesquite, apple, and cherry, each impart unique flavors, giving you the freedom to create your signature smoky taste.

- Outdoor smoking also offers a wonderful opportunity to gather with friends and family. The slow-cooking process encourages a relaxed atmosphere where everyone can participate, share stories, and enjoy the tantalizing aromas wafting from the smoker. This communal aspect of smoking makes it a perfect centerpiece for summer celebrations, from casual weekend cookouts to festive backyard parties.
- Embark on your summer smoking journey with a spirit of adventure and creativity. Each smoke session is an opportunity to refine your technique and expand your repertoire. With the right recipes, tools, and a bit of patience, you'll be able to create unforgettable dishes that capture the essence of summer and the joys of outdoor cooking.



Difficulty scale

■ □ □ | Easy to do

■ ■ □ | Requires attention

■ ■ ■ | Requires experience

smoked pulled pork shoulder

■ ■ □ | Preparation time: 30 minutes (plus 12-24 hours marinating) -
Cooking time: 10-12 hours

ingredients

- > 1 (6-8 lbs) pork shoulder (bone-in or boneless)
- > ¼ cup kosher salt
- > ¼ cup brown sugar
- > 2 tablespoons paprika
- > 1 tablespoon black pepper
- > 1 tablespoon garlic powder
- > 1 tablespoon onion powder
- > 1 tablespoon mustard powder
- > 1 teaspoon cayenne pepper
- > 1 cup apple cider vinegar
- > ½ cup apple juice

method

1. In a bowl, mix the kosher salt, brown sugar, paprika, black pepper, garlic powder, onion powder, mustard powder, and cayenne pepper.
2. Generously coat the pork shoulder with the rub mixture, pressing it into the meat. Wrap the pork in plastic wrap and refrigerate for 12-24 hours to allow the flavors to penetrate.
3. Preheat your smoker to 225°F (107°C). Use hickory or applewood chips for best results. Place a drip pan underneath the grill grates to catch any drippings.
4. Place the pork shoulder in the smoker, fat side up. Smoke for about 10-12 hours, or until the internal temperature reaches 195°F (90°C) and the meat is tender enough to pull apart easily. Spritz the pork with a mixture of apple cider vinegar and apple juice every hour to keep it moist.
5. Remove the pork shoulder from the smoker and let it rest for 30 minutes. Using two forks, shred the meat, discarding any large pieces of fat.

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Serves 8-10

tip from the chef

Serve on buns with your favorite barbecue sauce and sides.



beef

brisket

■ ■ □ | Preparation time: 30 minutes (plus 12-24 hours marinating) -
 Cooking time: 12-16 hours

method

1. In a bowl, mix the kosher salt, coarse black pepper, paprika, garlic powder, and onion powder.
2. Generously coat the brisket with the rub mixture, pressing it into the meat. Wrap the brisket in plastic wrap and refrigerate for 12-24 hours to allow the flavors to penetrate.
3. Preheat your smoker to 225°F (107°C). Use oak or hickory wood chips for best results. Place a drip pan underneath the grill grates to catch any drippings.
4. Place the brisket in the smoker, fat side up. Smoke for about 12-16 hours, or until the internal temperature reaches 195-205°F (90-96°C) and the meat is tender. Spritz the brisket with beef broth or water every few hours to keep it moist.
5. Remove the brisket from the smoker and let it rest, wrapped in foil or butcher paper, for at least 1 hour. Slice the brisket against the grain and serve.

ingredients

- > 1 (10-12 lbs) beef brisket
- > ¼ cup kosher salt
- > ¼ cup coarse black pepper
- > 2 tablespoons paprika
- > 1 tablespoon garlic powder
- > 1 tablespoon onion powder
- > 1 cup beef broth or water

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 Serves 12-15

tip from the chef

Serve with your favorite summertime side dishes!



applewood

smoked ribs

■ ■ □ | Preparation time: 30 minutes (plus 1 hour marinating) -
 Cooking time: 5-6 hours

ingredients

- > 2 racks of baby back ribs
(about 4-5 lbs total)
- > ¼ cup kosher salt
- > ¼ cup brown sugar
- > 2 tablespoons paprika
- > 1 tablespoon black pepper
- > 1 tablespoon garlic powder
- > 1 tablespoon onion powder
- > 1 teaspoon cayenne pepper
- > ½ cup apple juice

method

1. In a bowl, mix the kosher salt, brown sugar, paprika, black pepper, garlic powder, onion powder, and cayenne pepper.
2. Remove the membrane from the back of the ribs. Generously coat the ribs with the rub mixture, pressing it into the meat. Let the ribs marinate at room temperature for 1 hour.
3. Preheat your smoker to 225°F (107°C). Use applewood chips for a mild, sweet smoke flavor. Place a drip pan underneath the grill grates to catch any drippings.
4. Place the ribs in the smoker, bone side down. Smoke for 3 hours. After 3 hours, wrap the ribs in foil with a splash of apple juice. Return to the smoker and cook for another 2-3 hours, or until the internal temperature reaches 190-205°F (88-96°C) and the meat is tender.
5. Remove the ribs from the smoker and let them rest for 10-15 minutes. Unwrap, slice between the bones, and serve with your favorite barbecue sauce.

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 Serves 4-6



tip from the chef

Serve with corn on cob and potato salad!



smoked

whole chicken

■ □ □ | Preparation time: 10 minutes - Cooking time: 2-3 hours

method

1. Rinse the chicken under cold water and pat it dry with paper towels. Remove any giblets from the cavity if necessary. Season the chicken generously inside and out with salt, pepper, and your chosen dry rub or seasoning blend.
2. Drizzle olive oil over the chicken and rub it evenly to coat. Let the chicken sit at room temperature for about 30 minutes to allow the flavors to penetrate.
3. Preheat your smoker to 225°F (107°C). Soak your wood chips in water for about 30 minutes. Drain the wood chips and add them to the smoker box or directly to the charcoal if you're using a charcoal smoker.
4. Place the seasoned chicken directly on the smoker grate breast side up. Close the lid and let the chicken smoke for 2-3 hours or until the internal temperature reaches 165°F (74°C) in the thickest part of the thigh. Add more wood chips as needed to maintain smoke.
5. Once the chicken reaches the desired temperature, carefully remove it from the smoker and transfer it to a cutting board. Let it rest for 10-15 minutes before carving. Serve the smoked whole chicken with your favorite sides and enjoy!

ingredients

- > 1 whole chicken (about 4-5 pounds)
- > ¼ cup of your favorite dry rub or seasoning blend
- > 2 tablespoons of olive oil
- > Wood chips (hickory, apple, or cherry)
- > Salt and pepper to taste
- > Lemons for garnish

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Serves 4-6



smoked

salmon with dill

■ ■ □ | Preparation time: 20 minutes (plus 4-8 hours curing time) -
 Cooking time: 2-3 hours

ingredients

- > 1 whole salmon fillet (about 2-3 lbs)
- > ¼ cup kosher salt
- > ¼ cup brown sugar
- > 1 tablespoon black pepper
- > 1 tablespoon garlic powder
- > 1 tablespoon onion powder
- > ¼ cup fresh dill, chopped
- > 1 lemon, thinly sliced

method

1. In a bowl, mix the kosher salt, brown sugar, black pepper, garlic powder, and onion powder.
2. Place the salmon fillet on a large piece of plastic wrap. Evenly coat the salmon with the cure mixture, then sprinkle the chopped dill on top. Place the lemon slices over the dill. Wrap the salmon tightly in plastic wrap and refrigerate for 4-8 hours.
3. After curing, rinse the salmon thoroughly under cold water to remove the cure. Pat dry with paper towels and let it air-dry on a wire rack for about 1 hour to form a pellicle (a tacky surface that helps smoke adhere).
4. Preheat your smoker to 225°F (107°C). Use alder wood chips for a traditional, mild smoke flavor. Place a drip pan underneath the grill grates to catch any drippings.
5. Place the salmon fillet in the smoker, skin side down. Smoke for 2-3 hours, or until the internal temperature reaches 140°F (60°C). Remove from the smoker and let it rest for a few minutes before serving.

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 Serves 4-6

tip from the chef

Serve with extra lemon slices and chopped dill for a beautiful platter of salmon!



hickory

smoked turkey breast

■ ■ □ | Preparation time: 30 minutes (plus 4-8 hours brining time) -
 Cooking time: 3-4 hours

method

1. In a large pot, dissolve the kosher salt and brown sugar in 1 gallon of water. Submerge the turkey breast in the brine, cover, and refrigerate for 4-8 hours.
2. Remove the turkey breast from the brine and pat it dry with paper towels. In a bowl, mix the paprika, black pepper, garlic powder, onion powder, dried thyme, and dried sage. Rub the olive oil all over the turkey breast, then generously coat it with the spice mixture.
3. Preheat your smoker to 225°F (107°C). Use hickory wood chips for a rich, smoky flavor. Place a drip pan underneath the grill grates to catch any drippings.
4. Place the turkey breast in the smoker, skin side up. Smoke for 3-4 hours, or until the internal temperature reaches 165°F (74°C).
5. Remove the turkey breast from the smoker and let it rest for 15-20 minutes. Slice and serve.

ingredients

- > 1 whole turkey breast (5-7 lbs)
- > ¼ cup kosher salt
- > ¼ cup brown sugar
- > 2 tablespoons paprika
- > 1 tablespoon black pepper
- > 1 tablespoon garlic powder
- > 1 tablespoon onion powder
- > 1 teaspoon dried thyme
- > 1 teaspoon dried sage
- > ¼ cup olive oil

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 Serves 6-8

tip from the chef

Decorate your platter with lemons, limes and spinach leaves!



pork belly

burnt ends

■ □ □ | Preparation time: 15 minutes - Cooking time: 3 hours

ingredients

- > 3 lbs pork belly, cut into cubes
- > ¼ cup BBQ rub
- > ¼ cup brown sugar
- > ¼ cup honey
- > ½ cup BBQ sauce

method

1. Preheat your smoker to 250°F (120°C).
2. Season the pork belly cubes with BBQ rub and brown sugar, ensuring they're evenly coated.
3. Place the seasoned pork belly cubes on the smoker rack and smoke for about 2 hours.
4. After 2 hours, remove the pork belly cubes from the smoker and place them in a foil pan. Drizzle honey over the cubes and toss to coat.
5. Return the foil pan to the smoker and cook for an additional hour, or until the pork belly cubes are tender and caramelized. Remove from the smoker and toss with BBQ sauce before serving.

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Servings 4-6



tip from the chef

These pork belly burnt ends are delicious with smoked corn on cob!



smoked

BBQ chicken wings

■ □ □ | Preparation time: 10 minutes - Cooking time: 1 hour 30 minutes

method

1. Preheat your smoker to 250°F (120°C).
2. Season the chicken wings with BBQ rub, salt, and pepper.
3. Place the seasoned chicken wings on the smoker rack and smoke for about 1 hour.
4. After 1 hour, remove the chicken wings from the smoker and brush them with BBQ sauce.
5. Return the chicken wings to the smoker and continue cooking for an additional 30 minutes, or until they reach an internal temperature of 165°F (74°C) and the skin is crispy.

ingredients

- > 2 lbs chicken wings
- > ¼ cup BBQ rub
- > ¼ cup BBQ sauce
- > Salt and pepper to taste

.....
Serves 4-6

tip from the chef

Serve on a cutting board, with dipping sauce and green onions or celery!



maple

smoked ham

■ □ □ | Preparation time: 15 minutes - Cooking time: 2 hours

ingredients

- > 1 (5-7 lb) bone-in ham
- > ½ cup maple syrup
- > ¼ cup brown sugar
- > 2 tablespoons Dijon mustard
- > Salt and pepper to taste

method

1. Preheat your smoker to 250°F (120°C).
2. Score the surface of the ham, about ¼ inch deep.
3. In a bowl, mix together the maple syrup, brown sugar, Dijon mustard, salt, and pepper.
4. Brush the maple syrup mixture all over the surface of the ham.
5. Place the ham on the smoker rack and smoke for about 2 hours, or until the internal temperature reaches 140°F (60°C).

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 Services 6-8



tip from the chef

Let the Maple Smoked Ham rest for a few minutes before slicing and serving. Use an electric knife when slicing to ensure very thin slices!



smoked

prime rib

■ ■ □ | Preparation time: 15 minutes - Cooking time: 2-3 hours

method

1. Preheat your smoker to 225°F (107°C).
2. Rub the prime rib roast with olive oil, then season generously with steak seasoning, salt, and pepper.
3. Place the seasoned prime rib roast on the smoker rack.
4. Smoke the prime rib for about 2-3 hours, or until the internal temperature reaches your desired level of doneness (usually around 135°F or 57°C for medium-rare).
5. Remove the prime rib from the smoker, tent it loosely with foil, and let it rest for about 15-20 minutes before slicing and serving.

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 Serve: 6-8

ingredients

- > 1 (5-7 lb) prime rib roast
- > 2 tablespoons olive oil
- > 2 tablespoons steak seasoning
- > Salt and pepper to taste
- > Black peppercorns (optional)

tip from the chef

Serve with baked potatoes and shrimp skewers!



bratwurst

sausages

■ □ □ | Preparation time: 10 minutes - Cooking time: 30 minutes

ingredients

- > 6 bratwurst sausages
- > 1 tablespoon olive oil
- > 1 tablespoon mustard (optional)
- > Salt and pepper to taste

method

1. Preheat your smoker to 225°F (110°C). Use wood chips of your choice for smoking (hickory, apple, or mesquite work well).
2. Prick the bratwurst with a fork. This helps the smoke penetrate the sausage and prevents them from bursting during smoking.
3. Rub the bratwursts with olive oil and season with salt and pepper. Optionally, you can brush them with mustard for extra flavor.
4. Once the smoker is ready, place the bratwurst on the grate. Close the lid and smoke for about 30 minutes, or until the internal temperature reaches 160°F (71°C).
5. Once smoked, remove the bratwursts from the smoker and let them rest for a few minutes before serving.

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Serves 3-4

tip from the chef

Enjoy the bratwurst on buns with your favorite toppings like sauerkraut, onions, or mustard.



smoked

mac and cheese

■ □ □ | Preparation time: 10 minutes - Cooking time: 30 minutes

method

1. Cook the elbow macaroni according to package instructions until al dente. Drain and set aside.
2. In a saucepan, melt the butter over medium heat. Stir in the flour and cook for 1-2 minutes to make a roux. Gradually whisk in the milk until smooth. Cook, stirring constantly, until the sauce thickens, about 5 minutes.
3. Once the sauce is thickened, reduce heat to low. Stir in the shredded cheddar, mozzarella, and Parmesan cheese until melted and smooth. Season with salt and pepper to taste.
4. Add the cooked macaroni to the cheese sauce and stir until well combined.
5. Preheat your smoker to 225°F (110°C). Transfer the mac and cheese to a heatproof dish. Place the dish in the smoker and smoke for about 30 minutes, or until the top is golden brown and the cheese is bubbly.
6. Serve: Once smoked, remove from the smoker and let it cool slightly before serving. Optionally, sprinkle breadcrumbs on top for added texture.

ingredients

- > 8 ounces (about 2 cups) elbow macaroni
- > 2 cups shredded cheddar cheese
- > 1 cup shredded mozzarella cheese
- > ½ cup grated Parmesan cheese
- > 2 cups milk
- > 2 tablespoons butter
- > 2 tablespoons all-purpose flour
- > Salt and pepper to taste
- > Optional: breadcrumbs for topping

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Serves 4-6

tip from the chef

This is a great side dish for your smoked meatloaf!



hickory

smoked tri-tip roast

■ ■ □ | Preparation time: 10 minutes - Cooking time: 1 hour

ingredients

- > 1 (2-3 pound) tri-tip roast
- > 2 tablespoons olive oil
- > 2 tablespoons balsamic vinegar
- > 2 cloves garlic, minced
- > 1 tablespoon smoked paprika
- > 1 teaspoon salt
- > 1 teaspoon black pepper

method

1. In a small bowl, whisk together the olive oil, balsamic vinegar, minced garlic, smoked paprika, salt, and black pepper.
2. Place the Tri-Tip roast in a shallow dish or resealable plastic bag. Pour the marinade over the roast, ensuring it is evenly coated. Allow it to marinate in the refrigerator for at least 30 minutes, or up to 4 hours for maximum flavor.
3. Preheat your smoker to 225°F (110°C). Use wood chips of your choice for smoking (such as hickory or oak).
4. Once the smoker is ready, remove the tri-tip from the marinade and discard any excess marinade. Place the tri-tip directly on the smoker grate.
5. Smoke the tri-tip for about 60 minutes, or until the internal temperature reaches your desired level of doneness (135°F/57°C for medium-rare, 145°F/63°C for medium). Use a meat thermometer to check for doneness.
6. Once done, remove the tri-tip from the smoker and let it rest for 10-15 minutes before slicing. This allows the juices to redistribute throughout the meat. Slice the tri-tip against the grain into thin slices.

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Serves 4-6

tip from the chef

Serve the smoked tri-tip roast slices with creamy horseradish sauce and roasted potatoes and vegetables!



glazed

smoked meatloaf

■ ■ □ | Preparation time: 15 minutes - Cooking time: 1 hour

method

1. Preheat your smoker to 225°F (110°C) using your preferred wood chips for smoking.
2. In a large mixing bowl, combine the ground beef, breadcrumbs, milk, onion, bell pepper, celery, garlic, beaten egg, Worcestershire sauce, salt, and black pepper. Mix until well combined.
3. Form the mixture into a loaf shape and place it on a piece of aluminum foil or a baking sheet.
4. In a small bowl, mix together the ketchup, brown sugar, and mustard to make the glaze. Spread the glaze evenly over the top of the meatloaf.
5. Transfer the meatloaf to the smoker and smoke for about 1 hour, or until the internal temperature reaches 160°F (71°C) when measured with a meat thermometer.
6. Rest and Serve: Once cooked, remove the meatloaf from the smoker and let it rest for a few minutes before slicing.

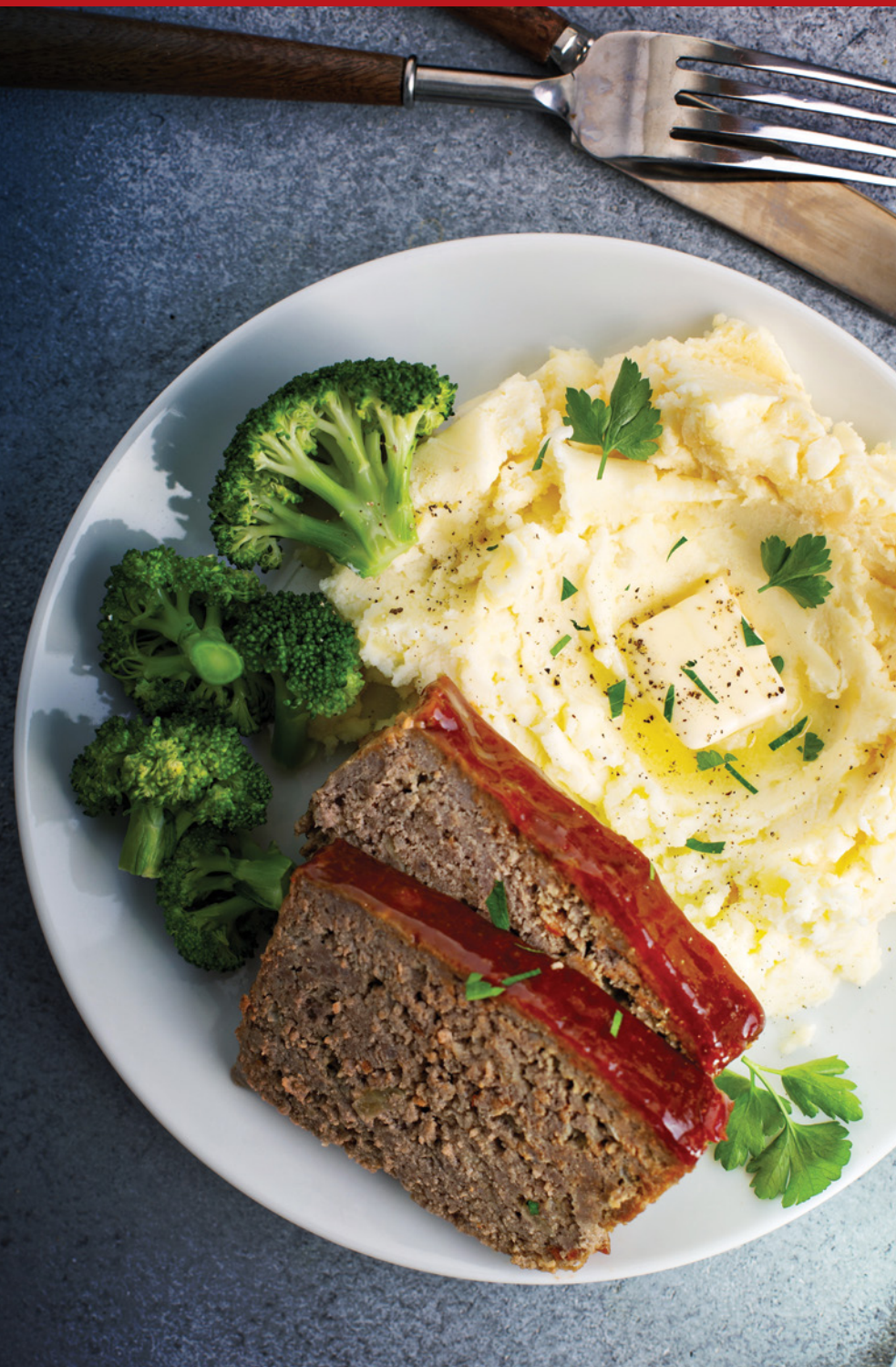
Serves: 4-6

ingredients

- > 1 pound ground beef
- > ½ cup breadcrumbs
- > ¼ cup milk
- > ¼ cup finely chopped onion
- > ¼ cup finely chopped bell pepper
- > ¼ cup finely chopped celery
- > 1 clove garlic, minced
- > 1 egg, beaten
- > 2 tablespoons Worcestershire sauce
- > 1 teaspoon salt
- > ½ teaspoon black pepper
- > ½ cup ketchup
- > 1 tablespoon brown sugar
- > 1 tablespoon mustard

tip from the chef

Serve the meatloaf slices with your favorite sides, such as mashed potatoes and steamed vegetables.



baby back

ribs with honey glaze

■ ■ □ | Preparation time: 15 minutes - Cooking time: 3 hours

ingredients

- > 2 racks of baby back ribs (about 3-4 pounds total)
- > ¼ cup brown sugar
- > 2 tablespoons paprika
- > 1 tablespoon garlic powder
- > 1 tablespoon onion powder
- > 1 tablespoon salt
- > 1 teaspoon black pepper
- > ½ cup honey
- > 2 tablespoons apple cider vinegar
- > Your favorite BBQ sauce (optional)

method

1. Remove the membrane from the back of the ribs. In a small bowl, mix together the brown sugar, paprika, garlic powder, onion powder, salt, and black pepper to make a dry rub. Rub the dry rub generously over both sides of the ribs. Let the ribs sit at room temperature for about 15 minutes to allow the flavors to penetrate.
2. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory, apple, or cherry).
3. Once the smoker is ready, place the ribs on the grate bone-side down. Close the lid and smoke for about 2-3 hours, or until the ribs are tender and the meat starts to pull away from the bones.
4. In a small saucepan, combine the honey and apple cider vinegar. Heat over low heat until the honey is melted and the mixture is well combined.
5. During the last 30 minutes of smoking, brush the ribs with the honey glaze every 10 minutes, allowing the glaze to caramelize slightly.
6. Once smoked, remove the ribs from the smoker and let them rest for a few minutes before slicing. Serve with additional BBQ sauce on the side, if desired.

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Serves 4-6



smoked

duck breast

■ ■ □ | Preparation time: 10 minutes - Cooking time: 1 hour

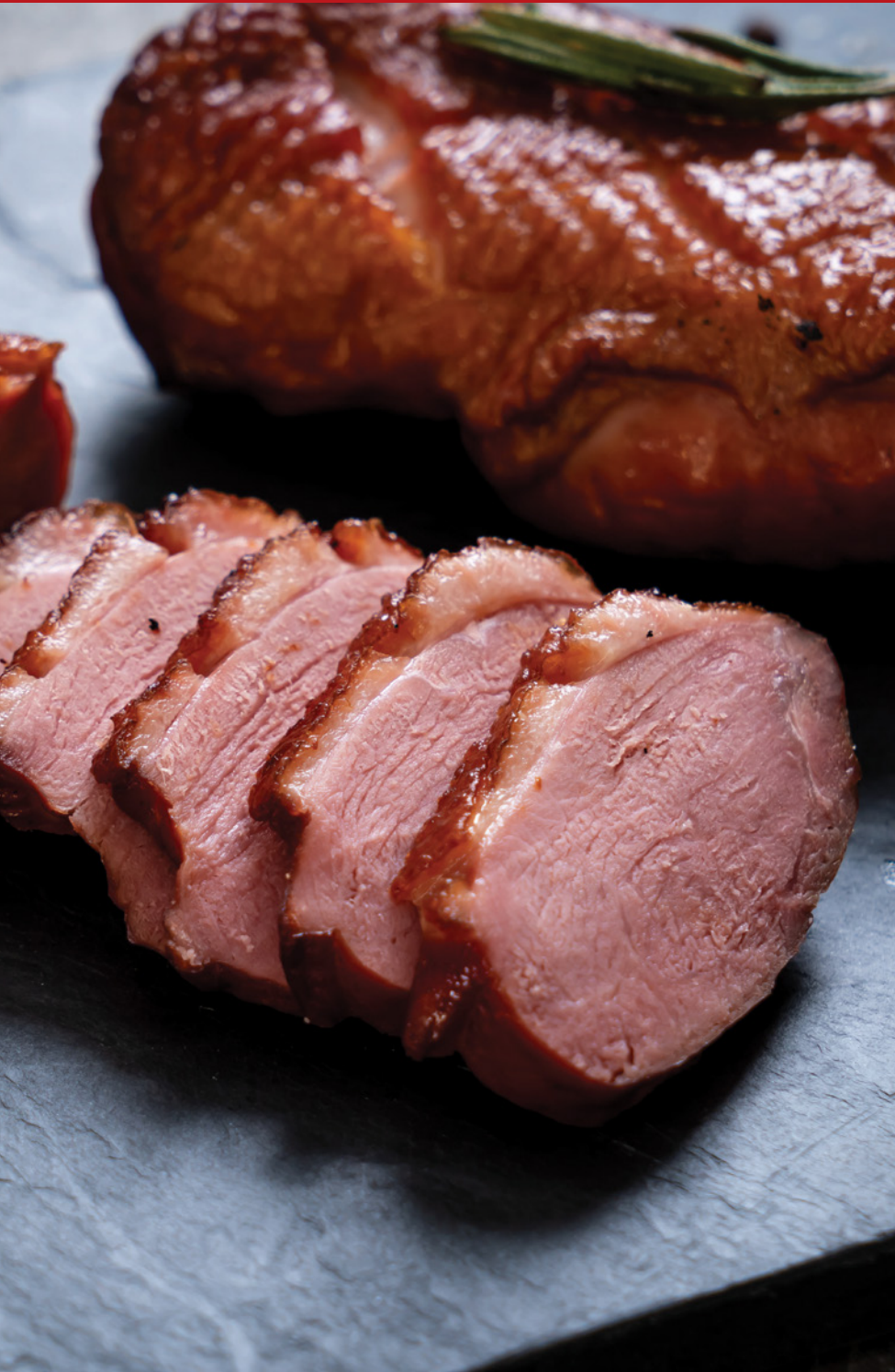
method

1. Score the skin of the duck breasts in a crosshatch pattern, being careful not to cut into the meat. This helps the fat render out during cooking. Pat the duck breasts dry with paper towels.
2. In a small bowl, whisk together the olive oil, soy sauce, honey, garlic powder, smoked paprika, salt, and pepper. Place the duck breasts in a shallow dish or resealable plastic bag, and pour the marinade over them. Ensure the duck breasts are evenly coated. Let them marinate in the refrigerator for at least 30 minutes, or up to 4 hours for maximum flavor.
3. Preheat your smoker to 225°F (110°C) using your preferred wood chips (such as cherry, apple, or hickory) for smoking.
4. Once the smoker is ready, remove the duck breasts from the marinade and discard any excess marinade. Place the duck breasts directly on the smoker grate, skin-side up.
5. Smoke the duck breasts for about 60 minutes, or until the internal temperature reaches 135°F (57°C) for medium-rare or 145°F (63°C) for medium when measured with a meat thermometer.
6. Once done, remove the duck breasts from the smoker and let them rest for a few minutes before slicing.

ingredients

- > 2 duck breasts (about 1 pound total)
- > 1 tablespoon olive oil
- > 1 tablespoon soy sauce
- > 1 tablespoon honey
- > 1 teaspoon garlic powder
- > 1 teaspoon smoked paprika
- > Salt and pepper to taste

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 Serves 2-3



smoked

stuffed peppers

■ ■ □ | Preparation time: 15 minutes - Cooking time: 1 hour

ingredients

- > 4 large bell peppers
- > 1 pound ground beef or turkey
- > 1 cup cooked rice
- > 1 cup diced tomatoes
- > ½ cup diced onion
- > ½ cup diced mushrooms
- > ½ cup shredded cheese (such as cheddar or mozzarella)
- > 2 cloves garlic, minced
- > 1 teaspoon Italian seasoning
- > Salt and pepper to taste
- > Olive oil for brushing

method

1. Cut the tops off the bell peppers and set aside, remove the seeds and membranes from inside. Rinse the peppers under cold water and pat them dry with paper towels.
2. In a skillet, cook the ground beef or turkey over medium heat until browned. Add the diced onion, mushrooms, and minced garlic, and cook until softened. Stir in the cooked rice, diced tomatoes, Italian seasoning, salt, and pepper. Cook for a few more minutes until well combined.
3. Preheat your smoker to 225°F (110°C). Spoon the filling mixture into each of the hollowed-out bell peppers until they are filled to the top. Sprinkle shredded cheese on top of each stuffed pepper. Place the tops of the bell peppers back on each pepper.
4. Brush the outside of the peppers with olive oil to prevent them from drying out. Place the stuffed peppers directly on the smoker grate.
5. Smoke the stuffed peppers for about 60 minutes, or until the peppers are tender and the filling is heated through. The internal temperature should reach 165°F (74°C) when measured with a meat thermometer.
6. Once smoked, remove the stuffed peppers from the smoker and let them cool for a few minutes before serving.

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Serves 4



leg of lamb

■ ■ □ | Preparation time: 15 minutes - Cooking time: 3-4 hours

method

1. Score the surface of the leg of lamb with a sharp knife, making shallow cuts all over. This helps the marinade penetrate the meat.
2. In a small bowl, mix together the minced garlic, chopped rosemary, chopped thyme, olive oil, salt, and pepper. Rub this mixture all over the leg of lamb, ensuring it is evenly coated. Let it marinate in the refrigerator for at least 1 hour, or overnight for maximum flavor.
3. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or apple) for smoking.
4. Once the smoker is ready, place the leg of lamb directly on the smoker grate. Close the lid and smoke for about 3-4 hours, or until the internal temperature reaches 145°F (63°C) for medium-rare or 160°F (71°C) for medium.
5. Rest and Serve: Once smoked, remove the leg of lamb from the smoker and let it rest for 15-20 minutes before slicing. This allows the juices to redistribute throughout the meat.

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 Serves 6-8

tip from the chef

Slice the lamb and serve with your favorite side dishes, such as roasted vegetables and potatoes.



beef

short ribs

■ ■ □ | Preparation time: 15 minutes - Cooking time: 5-6 hours

ingredients

- > 4 pounds of beef short ribs
- > 2 tablespoons olive oil
- > 2 tablespoons
Worcestershire sauce
- > 2 tablespoons soy sauce
- > 2 cloves garlic, minced
- > 1 tablespoon smoked
paprika
- > 1 tablespoon brown sugar
- > 1 teaspoon onion powder
- > Salt and pepper to taste

method

1. Trim excess fat from the beef short ribs if desired. Pat them dry with paper towels.
2. In a bowl, whisk together the olive oil, Worcestershire sauce, soy sauce, minced garlic, smoked paprika, brown sugar, onion powder, salt, and pepper. Rub this marinade all over the beef short ribs, ensuring they are evenly coated. Let them marinate in the refrigerator for at least 1 hour, or overnight for maximum flavor.
3. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or mesquite) for smoking.
4. Once the smoker is ready, place the beef short ribs directly on the smoker grate. Close the lid and smoke for about 5-6 hours, or until the meat is tender and pulls away easily from the bone.
5. Rest and Serve: Once smoked, remove the beef short ribs from the smoker and let them rest for 10-15 minutes before serving.

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Serves 4-6



tip from the chef

Serve with your favorite side dishes, such as coleslaw, cornbread, or baked beans.

smoked

sausage and peppers

■ ■ □ | Preparation time: 10 minutes - Cooking time: 30 minutes

method

1. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or apple) for smoking.
2. Slice the smoked sausage, bell peppers, and onion.
3. In a large bowl, toss together the sliced smoked sausage, bell peppers, onion, minced garlic, olive oil, smoked paprika, salt, and pepper until well combined.
4. Transfer the sausage and pepper mixture to a heatproof dish or aluminum foil pan. Place the dish on the smoker grate.
5. Smoke the sausage and peppers for about 30 minutes, stirring occasionally, until the vegetables are tender and the sausage is heated through and has absorbed some smoky flavor.
6. Once smoked, remove the dish from the smoker and let it cool for a few minutes before serving.

ingredients

- > 1 pound smoked sausage (such as kielbasa or andouille), sliced
- > 2 bell peppers (any color), sliced
- > 1 onion, sliced
- > 2 cloves garlic, minced
- > 2 tablespoons olive oil
- > 1 teaspoon smoked paprika
- > Salt and pepper to taste
- > Optional: chopped fresh parsley for garnish

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Serves 4

tip from the chef

Garnish with chopped fresh parsley if desired. Serve as is or with crusty bread, rice, or mashed potatoes.



apple

smoked pork loin

■ ■ □ | Preparation time: 15 minutes - Cooking time: 1½ - 2 hours

ingredients

- > 2-pound pork loin
- > 2 tablespoons olive oil
- > 2 cloves garlic, minced
- > 1 tablespoon Dijon mustard
- > 1 tablespoon brown sugar
- > 1 teaspoon smoked paprika
- > Salt and pepper to taste

For the Apple Chutney:

- > 2 apples, peeled and diced
- > ¼ cup apple cider vinegar
- > 2 tablespoons brown sugar
- > ¼ teaspoon ground cinnamon
- > ¼ teaspoon ground ginger
- > Salt to taste

method

1. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as apple or cherry) for smoking.
2. In a small bowl, mix together the olive oil, minced garlic, Dijon mustard, brown sugar, smoked paprika, salt, and pepper. Rub this mixture all over the pork loin, ensuring it's evenly coated.
3. Place the seasoned pork loin directly on the smoker grate. Close the lid and smoke for about 1.5 to 2 hours, or until the internal temperature reaches 145°F (63°C) when measured with a meat thermometer.
4. While the pork loin is smoking, prepare the apple chutney. In a saucepan, combine the diced apples, apple cider vinegar, brown sugar, ground cinnamon, ground ginger, and a pinch of salt. Cook over medium heat, stirring occasionally, until the apples are soft and the mixture has thickened slightly about 15-20 minutes.
5. Once smoked, remove the pork loin from the smoker and let it rest for 10-15 minutes before slicing. Serve the sliced pork loin with the apple chutney on the side.

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Serves 4-6

tip from the chef

Serve with your favorite side dishes!





smoked

buffalo cauliflower bites

■ ■ □ | Preparation time: 15 minutes - Cooking time: 30 minutes

method

1. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or oak) for smoking.
2. In a bowl, whisk together the flour, milk, garlic powder, smoked paprika, salt, and pepper to create a batter. Dip each cauliflower floret into the batter, shaking off any excess, and place them on a baking sheet lined with parchment paper.
3. Place the cauliflower florets directly on the smoker grate. Close the lid and smoke for about 30 minutes, or until the cauliflower is tender and lightly browned.
4. While the cauliflower is smoking, prepare the buffalo sauce. In a small bowl, mix together the buffalo sauce and melted butter.
5. Once the cauliflower is smoked, transfer it to a large bowl. Pour the buffalo sauce mixture over the cauliflower and toss until evenly coated.

ingredients

- > 1 head cauliflower, cut into florets
- > ½ cup all-purpose flour
- > ½ cup milk (or non-dairy milk)
- > 1 teaspoon garlic powder
- > ½ teaspoon smoked paprika
- > Salt and pepper to taste
- > ½ cup buffalo sauce
- > 2 tablespoons melted butter (or vegan butter)
- > **Optional:** ranch or blue cheese dressing for dipping

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Serves 4

tip from the chef

Serve the smoked buffalo cauliflower bites with ranch or blue cheese dressing on the side for dipping and celery sticks!



mesquite

smoked shrimp skewers

■ □ □ | Preparation time: 15 minutes - Cooking time: 10 minutes

ingredients

- > 1 pound large shrimp, peeled and deveined
- > 2 tablespoons olive oil
- > 2 cloves garlic, minced
- > 1 teaspoon smoked paprika
- > ½ teaspoon cayenne pepper (optional, for heat)
- > Salt and pepper to taste
- > Wooden skewers, soaked in water for 30 minutes
- > parsley for garnish

method

1. In a bowl, toss the peeled and deveined shrimp with olive oil, minced garlic, smoked paprika, cayenne pepper (if using), salt, and pepper. Make sure the shrimp are evenly coated in the seasoning mixture.
2. Thread the seasoned shrimp onto the soaked wooden skewers, dividing them evenly among the skewers.
3. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as cherry or mesquite) for smoking.
4. Once the smoker is ready, place the shrimp skewers directly on the smoker grate. Close the lid and smoke for about 8-10 minutes, or until the shrimp are pink and opaque, and have absorbed some smoky flavor.
5. Remove the shrimp skewers from the smoker and serve immediately garnished with parsley.

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Serves 4

tip from the chef

You can serve the shrimp as an appetizer or as part of a main course with your favorite side dishes, such as rice, salad, or grilled vegetables.



corn

on the cob

■ □ □ | Preparation time: 10 minutes - Cooking time: 30 minutes

method

1. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or maple) for smoking.
2. Remove the husks and silk from the ears of corn. Brush each ear with melted butter and season with salt and pepper.
3. Once the smoker is ready, place the seasoned corn directly on the smoker grate. Close the lid and smoke for about 30 minutes, or until the corn is tender and has absorbed some smoky flavor. Turn the corn occasionally to ensure even smoking.
4. Once smoked, remove the corn from the smoker and brush with any remaining melted butter. Optionally, sprinkle with chopped fresh herbs for added flavor. Serve immediately.

ingredients

- > 4 ears of corn, husks removed
- > 2 tablespoons butter, melted
- > Salt and pepper to taste
- > Optional: chopped fresh herbs (such as parsley or cilantro)

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Serves 4

tip from the chef

Serve the smoked corn on the cob as a side dish or appetizer at your next barbecue or gathering. It's delicious on its own or with additional toppings like grated cheese or lime juice!



potato salad

on the smoker

■ ■ □ | Preparation time: 15 minutes - Cooking time: 30 minutes

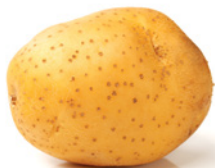
ingredients

- > 2 pounds potatoes (red or Yukon gold), diced into 1-inch cubes
- > 2 tablespoons olive oil
- > Salt and pepper to taste
- > ½ cup mayonnaise
- > 2 tablespoons Dijon mustard
- > 1 tablespoon apple cider vinegar
- > 2 celery stalks, finely chopped
- > ¼ cup red onion, finely chopped
- > 2 tablespoons fresh dill, chopped (optional)
- > Optional toppings: crispy bacon, chopped chives, grated cheese

method

1. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or mesquite) for smoking.
2. In a bowl, toss the diced potatoes with olive oil, salt, and pepper until evenly coated. Transfer the potatoes to a foil-lined baking sheet.
3. Once the smoker is ready, place the baking sheet with the potatoes directly on the smoker grate. Close the lid and smoke for about 30 minutes, or until the potatoes are tender and lightly browned, stirring occasionally for even smoking.
4. While the potatoes are smoking, in a separate bowl, whisk together the mayonnaise, Dijon mustard, apple cider vinegar, salt, and pepper to make the dressing.
5. Once the potatoes are smoked and slightly cooled, transfer them to a large mixing bowl. Add the chopped celery, red onion, and fresh dill (if using). Pour the dressing over the potato mixture and gently toss until well combined.
6. Serve the smoked potato salad immediately, or refrigerate for a few hours to allow the flavors to meld together. Garnish with optional toppings like crispy bacon, chopped chives, or grated cheese before serving.

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Serves 4-6



smoked

tomato soup

■ ■ □ | Preparation time: 15 minutes - Cooking time: 1 hour

method

1. Preheat your smoker to 225°F (110°C) using wood chips of your choice (such as hickory or oak) for smoking.
2. Place the halved tomatoes on a baking sheet and drizzle with olive oil. Place the baking sheet directly on the smoker grate. Close the lid and smoke the tomatoes for about 30-40 minutes, or until they are soft and have absorbed some smoky flavor.
3. In a large pot, heat olive oil over medium heat. Add the chopped onion, garlic, carrot, and celery. Cook until softened, about 5-7 minutes.
4. Add the smoked tomatoes to the pot along with the vegetables, stir in the chicken broth and smoked paprika. Bring the mixture to a simmer and cook for about 20-30 minutes, allowing the flavors to meld together.
5. Use an immersion blender or transfer the soup to a blender in batches to puree until smooth. Season with salt and pepper to taste. Stir in the heavy cream, if using, for added richness.
6. Ladle the smoked tomato soup into bowls and garnish with fresh basil leaves, if desired.

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Serves 4

tip from the chef

Serve hot with crusty bread or a grilled cheese sandwich.



BBQ tofu

■ □ □ | Preparation time: 10 minutes - Cooking time: 20 minutes

ingredients

- > 1 block of firm tofu (about 14 oz)
- > ½ cup BBQ sauce
- > 2 tablespoons soy sauce
- > 1 tablespoon liquid smoke
- > 1 tablespoon olive oil

method

1. Press the tofu to remove excess moisture. Cut the tofu into ½-inch thick slices.
2. In a shallow dish, whisk together BBQ sauce, soy sauce, liquid smoke, and olive oil. Add tofu slices to the marinade, ensuring they are well-coated. Marinate for at least 30 minutes, or overnight for the best flavor.
3. Preheat your grill or smoker to medium-high heat (around 375°F/190°C). If using a smoker, add wood chips for extra smoky flavor.
4. Place marinated tofu slices directly on the grill grates or on a lightly oiled grill pan. Close the lid and smoke for about 10 minutes on each side, or until the tofu is heated through and has grill marks.
5. Remove tofu from the grill and serve hot.

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Serves 2-3



tip from the chef

You can enjoy it as is, or slice it up and serve it in sandwiches, salads, or rice bowls!



beef jerky

■ ■ □ | Preparation time: 15 minutes - Cooking time: 3-4 hours

method

1. Trim any excess fat from the beef and slice it thinly against the grain. This helps with tenderness.
2. In a bowl, combine soy sauce, Worcestershire sauce, brown sugar, garlic powder, onion powder, black pepper, and smoked paprika if using. Add the beef slices to the marinade, ensuring they are well-coated. Marinate for at least 2 hours, or overnight in the refrigerator for deeper flavor.
3. Preheat your smoker to 160°F (71°C). If using wood chips, soak them in water for about 30 minutes before adding them to the smoker.
4. Remove the beef from the marinade and pat dry with paper towels. Arrange the beef slices in a single layer on the smoker racks, leaving space between each slice for proper air circulation. Smoke the beef for 3-4 hours, or until it reaches your desired level of dryness and smokiness. Rotate the racks halfway through for even smoking.
5. Once smoked, let the beef jerky cool completely before storing it in an airtight container or ziplock bag. Properly dried beef jerky can be stored at room temperature for up to 2 weeks.

ingredients

- > 1 pound (450g) lean beef, thinly sliced against the grain
- > ½ cup soy sauce
- > 2 tablespoons Worcestershire sauce
- > 2 tablespoons brown sugar
- > 1 teaspoon garlic powder
- > 1 teaspoon onion powder
- > 1 teaspoon black pepper
- > ½ teaspoon smoked paprika (optional)

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Serves 4-6



smoked

portobello mushrooms

■ □ □ | Preparation time: 10 minutes - Cooking time: 20 minutes

ingredients

- > 4 large portobello mushrooms
- > ¼ cup balsamic vinegar
- > 2 tablespoons olive oil
- > 2 cloves garlic, minced
- > Salt and pepper to taste

method

1. Clean the portobello mushrooms by wiping them with a damp paper towel or brushing off any dirt. Remove the stems (optional) and gently scrape out the gills using a spoon.
2. In a small bowl, whisk together balsamic vinegar, olive oil, minced garlic, salt, and pepper. Place the cleaned mushrooms in a shallow dish and pour the marinade over them, ensuring they are well-coated. Let them marinate for about 15-20 minutes.
3. Preheat your smoker to 225°F (107°C). If using wood chips, soak them in water for about 30 minutes before adding them to the smoker.
4. Once marinated, place the mushrooms directly on the smoker racks, gill side up. Close the lid and smoke for about 20-25 minutes, or until the mushrooms are tender and have absorbed the smoky flavor.
5. Remove the smoked portobello mushrooms from the smoker and serve them hot.

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Serves 2-4

tip from the chef

These mushrooms can be enjoyed as a side dish, served over salads, or used as a meat alternative in sandwiches or wraps.



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