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SmokinTex®



**1100 Pro-Series
Smoker Operating
Manual & Cookbook**



Notes

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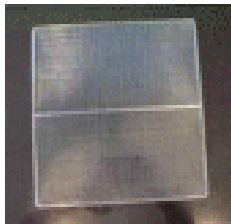
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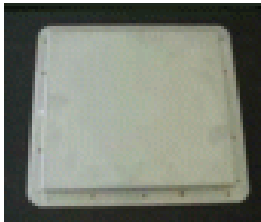
Pro Series Smoker Accessories



Smoker Cover



Seafood Grill



Cold Smoke Plate



Temp Timer

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1100 Pro-Series Smoker

Instruction Manual & Cookbook

Dear SmokinTex Customer:

This manual has been compiled especially for SmokinTex Pro-Series users. Your SmokinTex smoker will produce great barbecue and smoked foods. Use this manual to familiarize yourself with your smoker and its operation. SmokinTex, LLC. assumes no responsibility for results of careless and dangerous operation of SmokinTex smokers or other products.

All warranties are null & void if the practices described in this Operator's Manual are not followed:

Read the following instructions before operating your smoker. The smoker isn't a complicated appliance, like any oven or smoker, the three ingredients required for success are:

1. Know the appliance (read this manual).
2. Only smoke fresh, quality food products (don't buy outdated meat).
3. Follow the time and temperatures of the recipe.

If you have any questions not covered in this manual, write to us at P.O. Box 250243 Plano, Texas 75025, email us at sales@SmokinTex.com, or call SmokinTex Customer Service at (888) 922-1511.

Smoked Swordfish with Tomatillo Salsa

4 swordfish steaks, 6-8 oz 1 inch thick
2 tbs. vegetable oil
salt, freshly ground pepper

Rub the fish with the oil and season with salt and pepper. Spray a seafood rack with oil or non-stick cooking spray. Arrange the steaks on the rack, and smoke-cook at 200°F for 1 hour, checking for doneness after an hour.

Tomatillo Salsa

6 fresh Tomatillo
1 small red onion, cut into chunks
2 cloves garlic, chopped
1 large fresh Anaheim chili pepper
½ fresh jalapeno, seeded and chopped
4 tbs. fresh cilantro
Salt

Remove and discard the papery husks from the tomatillos. Chop coarsely.

In the bowl of a food processor, combine the tomatillo, onion, garlic, Anaheim and jalapeno peppers, and cilantro. Process just until coarsely chopped and transfer to a bowl.

Cilantro-Marinated Salmon with Mustard Dill Sauce

4 tbs. fresh cilantro
½ cup olive oil
3 tbs. fresh lemon juice
½ tsp. salt
¼ tsp. freshly ground pepper
4 salmon steaks or fillets about 1 inch thick

Whisk together cilantro, ¼ cup of the oil, lemon juice, salt, and pepper.

Arrange the fish in a single layer in a shallow dish or plastic freezer bag. Pour the cilantro mixture over the fish, turning to coat. Cover and refrigerate for 1 hour. Spray a seafood rack with oil or non-stick cooking spray. Pre-heat smoker to 200°F with 2 ounces apple wood. Place salmon on seafood rack and smoke for 1 hour, 10 minutes. Check for doneness. Serve with Mustard Dill Sauce.

Mustard Dill Sauce

4 tbs. Dijon mustard
1 tsp. dry mustard
3 tbs. sugar
2 tbs. white wine vinegar
1/3 cup vegetable oil
3 tbs. minced dill

In a small bowl, mix: mustards, sugar, and vinegar to a paste. Slowly beat in oil. Thicken to a mayonnaise consistency. Stir in dill.

Important Safeguards

Read all instructions.

For household use only.

Do not install wheels if you are going to set up on a table or cart!

To avoid electrical shock, do not immerse cord, plugs, or any part of unit in water or other liquid.

Do not leave hot oven unattended with door open.

Unplug when not in use and before cleaning. To disconnect, turn any controls to "OFF." Remove plug from outlet. Allow to cool before putting on or taking off parts.

Do not expose to rain or sprinkler system.

Extreme caution must be used when moving your smoker while using due to hot grease and food.

CAUTION - to ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

CAUTION - to reduce the risk of electric shock, keep extension cord connection dry and off the ground.

Store smoker indoors unplugged when not in use – out of reach of children.

Service should be performed by an authorized service representative only.

SETTING UP

Check the contents of your smoker. You should have 2 side racks, 2 grills, 1 wood box, starter wood, and instructions. Be sure all packing materials have been removed from the interior of the smoker. Information on these and other SmokinTex optional accessories products are also available on our website: www.SmokinTex.com.

Choose a Location

Choose a dry, sheltered, well-ventilated location. Do not expose the smoker to rain or snow. You can purchase a cover for your Pro-Series Smoker by calling SmokinTex at (888) 922-1511 or by visiting our website.

Electrical Power Connections

Your Pro-Series Smoker has a single 350-watt heating system which uses 120V AC power. Connect the smoker to the power supply by plugging the power cord into a standard, 3-prong, 120V receptacle that is protected by a breaker or fuse rated at 15 amperes. A long or light-duty extension cord will reduce the efficiency of the heating element.

Tequila-Marinated Salmon

2-1/2 pounds salmon fillets (1 whole side)
1-1/2 cups kosher salt
3/4 cup sugar
2 tbs. chopped fresh basil
3 tbs. coarsely ground black pepper
1-1/2 cups tequila

Mix together the salt, sugar, basil, and pepper. Spread 1/3 of mixture on the bottom of a non-metallic container (glass or Tupperware).

Remove any bones from the salmon, and lay salmon skin-side down on the salt mixture. Pour tequila over salmon, then cover with remaining salt mixture. Cover tightly and refrigerate for 18 hours. Rinse salmon briefly with water just to remove salt. Refrigerate until ready to use. Cold-smoke salmon for one hour using 1 ounce of hickory.

The Cold-Smoke kit available from SmokinTex is a 1000°F heat barrier that takes the place of the lower rack. To cold-smoke, put one ounce of your wood of choice in the smoke box. Turn temperature to 200°F. When smoke starts flowing, turn off the smoker. Put in the cold-smoke plate with a pan of ice on it. Place the salmon on the top rack (seafood rack). Close door, and let it smoke for one hour.

Smoked Trout with Dill Sauce

4 (8 oz.) speckled trout fillets
1 cup white wine
1/4 cup olive oil
1/4 cup creole mustard
Tony's Creole Seasoning
2 tbs. dill
1 cup sour cream
1 cup mayonnaise
1 tsp. lemon juice

Rinse fillets and pat dry. Set aside. In a bowl, combine the next 4 ingredients and mix well. Lay fillets in a dish or plastic freezer bag and cover with the wine marinade. Refrigerate for 2 - 4 hours

In another bowl, combine the next 4 ingredients to make the dill sauce. Keep chilled.

Smoke cook the fillets at 200°F for 1 hour. Check for doneness.

HOW TO USE YOUR PRO-SERIES SMOKER

The interior of your smoker needs to be seasoned prior to smoking your first load. Remove all packaging materials from inside the smoker, including the shelves and side racks. Also remove the cardboard protecting the thermostat located on the interior back wall in the center.

Place 4 ounces of wood in the wood box and close and latch the smoker door (below shows a wood box with 4 ounces of wood).



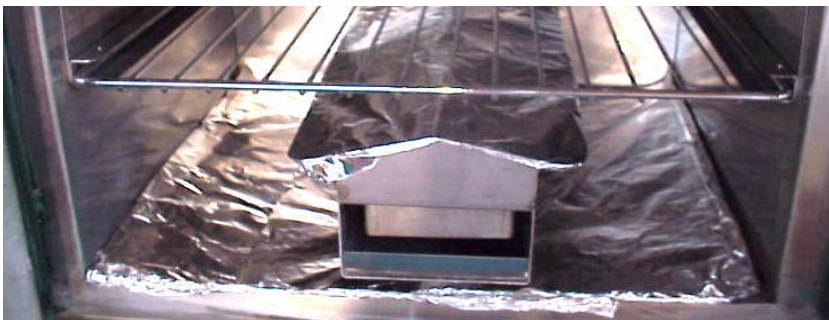
Never place more than 6 ounces of wood in the smoker. Too much wood will cause the food to have a bitter taste.

DO NOT use the smoker without the wood box in the proper position. The wood box lid must be closed completely. Set temperature control knob to 215°F. Let the smoker smoke, empty, for a minimum of 4 hours. Do not open door for at least 4 hours.

Use any hardwood in your smoker. The popular woods for smoking are hickory, apple, cherry, mesquite, pecan, alder, and maple. Most of these are available from SmokinTex.

If you purchase local wood at the supermarket, be sure the wood box lid closes and don't use more than 8 ounces. There is no need to soak the wood. Use only dry wood.

Line the bottom of the smoker with foil and punch a hole in the foil through the drain hole (always be sure the drippings can drain out). A clogged drain could cause grease to accumulate on the smoker floor, which could cause a fire.



Place a drip pan beneath the drain hole located on the smoker floor. This pan will catch the meat drippings.

Cover the lid of the wood box with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.

Place the properly loaded wood box in the smoker. Again, **never cook in the smoker without the wood box in position even if you are not using wood.** Your smoker is an excellent slow-cooking and/or holding oven without wood!

The cooking capacity of your smoker is approximately 20 pounds, depending on the type of meat you're smoking. Do not overload your smoker. Keep meat 1/2" from the back and sides of the oven walls. When the smoker is loaded, close and lock the door. Turn the temperature control knob to the desired temperature. Heat up will take from 20 to 60 minutes, depending on the load and the starting temperature of the food you're cooking.

Do not preheat the smoker. As long as you use the time and temperature recommended in any recipe you can use that recipe, but not over 250°F.

Smoked Catfish

4 pounds catfish fillets
2 lemons
2 pats of butter per fillet

Salt and pepper fillets to taste. Place on foil turned up 1/2 inch all around to keep juice and butter around fish. Slice lemon 1/8 inch thick and place 1 or 2 slices on each piece of fish. Place 1 or 2 thin pats of butter on each piece of fish. Smoke with 2 ounces of hickory at 225°F for 1 hour.

Hickory Smoked Cajun Catfish

2 catfish fillets
2 tbs. italian salad dressing
1 tbs. dijon mustard
1 tbs. worcestershire sauce
Tony Chachere's Creole Seasoning

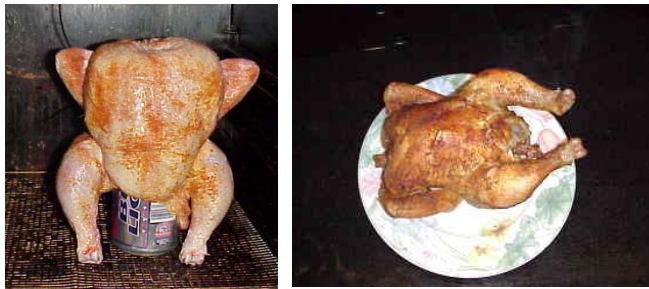
In a bowl, mix italian dressing, mustard, and worcestershire sauce. Rub mixture on fillets. Sprinkle Tony's Creole Seasoning on fillets. Allow to marinate 1 hour in refrigerator.

Smoke for 1 hour at 225°F using 2 ounces of hickory.



SmokinTex's Sittin' Chicken

Select a 3-4 lb chicken, and season it with Tony Chachere's "More Spice" or your favorite rub. Get 2 cans (16oz is best) of your favorite brew. Open both cans. Place the chicken on one, and start drinking the other. The can will set on a seafood grill best. Smoke-cook at 220°F for 3 hours using 2 ounces of hickory. Serve.



If a recipe calls for a higher temperature, increase the time. It is a good idea to use a temperature probe to measure the internal temperature of the product you're cooking the first time. Temperature probes are available from SmokinTex.

Never leave the smoker unattended with the door open and the smoker on. When closing down, always unplug your smoker. Be careful when emptying the wood box, it could still be very hot. Also be careful with the ashes, they could still be very hot and cause a fire. It is a good idea to remove the wood box from the oven and douse the contents with water. **NEVER** put the hot ashes in your trash can.

Your SmokinTex smoker, like your oven, must be kept clean. Loose grease and scale should be removed regularly to prevent build-up.

You never want to take the smoker back to a like new state. For best results, leave the seasoning on the walls of the smoker. You can keep the shelves and side rails clean in your dishwasher or by your dish washer whichever is the case.

Internal Temperature Chart (all temperatures in degrees Fahrenheit)

Beef

Rare 120° Medium rare 130° - 135° Medium 140° - 145° Well done 160° +

Lamb

Rare 135° Medium rare 140° - 145° Medium 160° Well done 165° +

Poultry

All poultry smoke cook to 170° - until juices run clear

Wood, Wood, Everywhere Which to Use for What?

Alder: The hickory of the West Coast. Alder's delicate sweet flavor enriches all fish, seafood, and meats.

Apple: Slightly sweet, fruity smoke that's mild enough for chicken or turkey. Great with all pork.

Cherry: Cherry produces a similar taste to apple - it produces a very mild and fruity flavor. Great with chicken, turkey, and fish or flavoring ham.

Hickory: In the southern barbecue belt, a lot of folks think this is the only wood to use. For everything. Most BBQ places use nothing else. The strong, hearty taste is perfect for brisket, ribs, and pork shoulder. Also great with any red meat or poultry.

Maple: Mildly smoky and sweet, maple goes well with poultry, ham, and vegetables. Try with brisket.

Mesquite: The wood of Texas, it's great for grilling but not great for smoking. It burns very hot and can make your food taste bitter. Get your smoker smoking really well, turn it off, and put in a few steaks. Smoke for 10 minutes, then finish on a hot grill. Great flavor!

Oak: It's the most versatile of the hardwoods, blending well with a wide range of foods. Gives a great flavor to brisket.

Pecan: Preferred wood by a lot of non-BBQ restaurants. Pecan burns cooler and offers a subtle richness of character. Often referred to as a mellow version of hickory.

Most of these woods can be purchased from SmokinTex.

Smoked Jalapeno Chicken ala Clark

6 chicken breast halves, skinned
1/2 cup freshly squeezed lime juice (about 4 limes)
1/4 cup honey
2 tbs. fresh cilantro leaves
3 jalapeno peppers, sliced - leave seeds in
2 tbs. soy sauce
3 cloves garlic, chopped
1/4 tsp. salt
1/4 tsp. pepper

Place chicken in a 13x9x2 inch dish (or plastic freezer bag), and set aside. Combine lime juice and remaining ingredients in a blender. Blend until smooth.

Pour mixture over chicken, turning to coat. Cover and refrigerate 8 hours or overnight

Smoke-cook 2 1/2 hours at 225° F using 2 ounces of apple or hickory wood.

Poultry Note: A lot of folks prefer the skin crisp but also want the smoke flavor. This is how you can have both: you can undercook any chicken recipe to finish on the grill.

Always keep in mind food safety. Poultry should NEVER be permitted to stay between 40°—140° for longer than a few hours. So either finish cooking or refrigerate at once.

Oklahoma Chicken

Marinade:

- 2 cups apple vinegar
- 1 cup salad oil
- 1 tsp. salt
- 1 tsp. white pepper
- 1 tbs. poultry seasoning
- 1 tbs. granulated garlic
- 1 whole egg
- 1 large chicken, cut up

Mix ingredients, and pour over chicken. Refrigerate in a plastic freezer bag overnight, turning often. Remove chicken from marinade and discard marinade. Smoke-cook chicken pieces at 225°F for 2-1/2 hours. Use 2 ounces of apple wood. You can also vacuum-seal. (See Wings)

Chicken Orange

- 1 whole 3-4 lb chicken
- 1 whole orange, sliced

Clean chicken. Rub with oil all over (in and out). Stuff chicken with orange slices, and close cavity. Smoke 3 hours at 225° F using 3 ounces cherry wood.



Rubs and Marinades

There are a lot of rubs and marinades out there. We have used and checked out most of them. For some reason unknown to us, a lot of BBQ equipment manufacturers seem to think they have to have their own spices. To us it would be like the spice companies making their own smokers. At SmokinTex we have settled in on what we believe is the best line of spices and marinades available - Tony Chachere's out of Opelousas, LA.



They have a wonderful "Butter and Jalapeno Injectable Marinade." This marinade along with their "More Spice" as a rub does something to a 12 lb. brisket that would, quoting Truman, "make a puppy pull a freight train." We can't explain it. You will just have to try them and let us know what you think.



Recipes

Many of SmokinTex's recipes are from Texas Bar B Que. Texas Bar B Que is located in the heart of downtown Dallas, and is one of two restaurants SmokinTex folks owned and operated in Dallas during the '90s. In fact, we may be the *only* smoker company folks who have owned and operated a BBQ restaurant. If you don't find the recipe you are looking for here, use your favorite search engine to find the smoked recipe you want. Don't forget, just use the time and temperature recommended by the recipe, not exceeding 250° F.

As you use your Pro-Series Smoker you will come up with recipes you will want to share. Send them to us and we will include them on our web site.

What Is Brisket?

Brisket is a beef cut taken from the breast section beneath the first five ribs, behind the fore shank. Fresh brisket is an inexpensive boneless cut that requires long, slow cooking to break down the collagen in the connective muscle tissues to achieve tenderness. In Texas, the whole brisket is known as "Texas BBQ." In other parts of the country, the long piece is cut in half for marketing. You'll find it sold as a flat cut or a point cut. The flat cut is leaner, but the point cut has more flavor due to a bit of extra fat (called the deckle). Where BBQ isn't a big thing, like the North East, they use brisket for things like corned beef and pastrami.

When picking out a brisket, you will want to choose a "Packer Trimmed Beef Brisket." Your butcher will know. Pick one between 8 & 10 pounds. The fat protects and flavors the meat during the long slow smoking /cooking process. It also prevents the

Smokin' Wings



Marinating:

A way to marinate quickly, besides injecting, is to vacuum-seal with the marinade. At SmokinTex we prefer to vacuum-seal wings. Because of the size of the wings, it's hard to inject wings. Choose your favorite marinade. We use Tony Chachere's. Marinate 4 hours or over night. Smoke-cook at 220° F for 1 ½ hours. Use 2 ounces of hickory.



Smoked Turkey Breasts

Bone-in half turkey breast, cleaned, and dried
Tony Chachere's "More Spice"

Evenly sprinkle Tony Chachere's "More Spice" over turkey breast.

Smoke-cook with 2 ounces apple wood at 225°F for 3 hours or until done.

Smoked Roasted Duckling

5 - 6 lb. duck
1 apple, cut in 8 pieces
Salt and pepper

Prepare duck for roasting; trim wings, neck, and tail. Season cavity with salt and pepper, and stuff with apple pieces. Place in 225°F smoker for 2-1/2 hours with 2 chunks of apple wood. Remove cavity contents and allow to cool. Cut duck in half. Carefully remove all bones except wing and leg bones. Remove all excess fat. Re-heat in 400°F broiler oven, to crisp skin. Serve.

Twice Cooked Cherry Flavored Smoked Duck

3 ducks, halved

Marinade:

1 cup red wine
1 tsp. fresh grated ginger
1 tsp. dry mustard
¼ cup brown sugar

Trim off fat and smoke duck for 2 hours at 190° using 3 ounces cherry wood. Remove from smoker and marinate overnight in a covered dish or plastic freezer bag. Do not use food saver method as meat is too tender after smoking. The next day grill until done. Baste with marinade while cooking.



meat from drying out while the tenderizing process of breaking down the collagen in the connective muscle tissues inside is taking place.

An 10 pound brisket will net you approximately 5-6 pounds of useable meat. If you're planning a BBQ or dinner party, plan on using 1/3 lb. of smoked brisket per person. That is if you're only serving brisket. If you're also serving, say ribs and/or sausage, you would cut back to 1/4 lb of brisket per person.



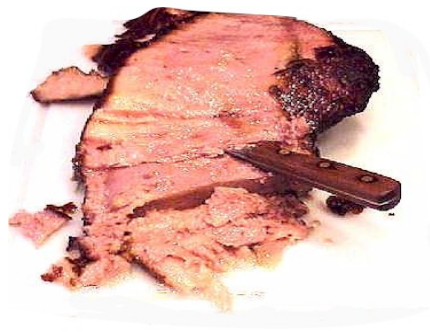
If you do buy briskets that weigh more than 10 lbs you will need to cut the brisket to fit in the smoker. Cut from the largest end (the fat end). Use the smoker rack as a guide for the amount to trim.

Now it's smoking time. Load your wood box with 2 pieces of your favorite hardwood. If you want a smoke ring on your brisket, add a few lumps of charcoal to your wood box. The nitrates in the charcoal will give you the ring. Now you're going to say, "They don't put charcoal in an offset BBQ pit." You're right, except after the first few hours of smoking in a pit, the wood becomes charcoal and thus the smoke ring.

Now that you have smoke-cooked the briskets for 12 hours at 200° F using no more than 4-6 ounces of your favorite hardwood not soaked in water, it's time to clean and serve or freeze.

A good test to see if it's done is to press your finger into the fattest part of the meat. If it is soft and your finger doesn't have a problem penetrating, it's ready! After the brisket has cooled down a little, it's time to clean it.

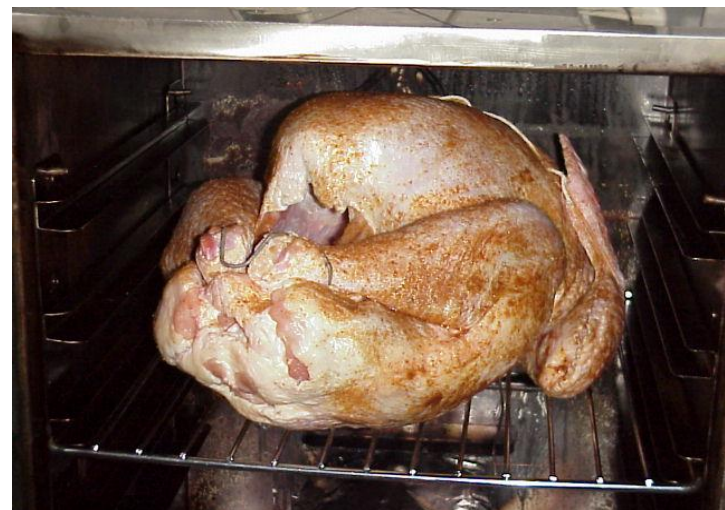
In Texas most of the BBQ joints clean the brisket of all the fat. The brisket is in two pieces separated by a layer of fat. Lay the meat down fat side up. Position your index finger on the flat part of the brisket, now move your finger under the fat layer and towards the back of the brisket. You will be able to feel where the two pieces are joined and in fact you will be able to separate the two with your hand part of the way. Then you will need a good knife to finish the job. If you look along the side of the brisket, you will see where the two are joined. After the deckle is separated from the flat part, clean both of fat by pulling it off with the knife blade (both sides of the deckle).



Give yourself plenty of time!

When the smoker is cleaned and ready with foil on the floor, (don't forget to put your finger through the drain hole) place the oiled and seasoned turkey directly on the center rack breast-side up. Close the smoker door, and set your temperature. Avoid opening the smoker too often because you will lose heat and increase the cooking time. Using the "50 minutes per pound" rule, calculate how long the turkey will take, and start checking the temperature at the end of this time. Insert the meat thermometer deep into the thigh, being careful not to touch the bone or joints. When the thermometer reads 180° F, pull it out of the smoker, let it rest 15 minutes, and then serve. The Turkey Tray, available thru SmokinTex, is for easy removal and allows better smoke coverage all around your bird.

Note: Your guests may think the turkey is raw if they've never encountered smoked turkey before. The white meat has a pinkish hue although it is cooked all the way through.



The third safe method for thawing a turkey is in the microwave. Follow the manufacturer's directions, and roast the turkey immediately after thawing.

Make sure that you have removed all the giblets and gizzards from the turkey, as well as the plastic pop-up thermometer.

Bring on the Brine

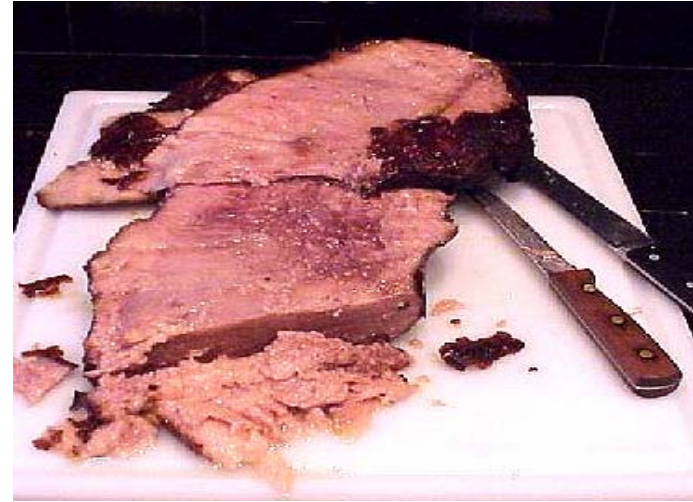
Brining is not an essential part of smoking a turkey, but most people agree that soaking in a brine gives their smoked meat maximum flavor and juiciness. Brine is a mixture of water and salt, and usually sugar or honey as well. Many brine recipes also include a variety of spices. A whole turkey can take up to 24 hours of brining, so plan ahead! After you remove your turkey from the brine and are ready to smoke it, rinse it thoroughly in cool water to remove excess salt, and then drain it and pat the bird dry with paper towels.

Rub It with Spice

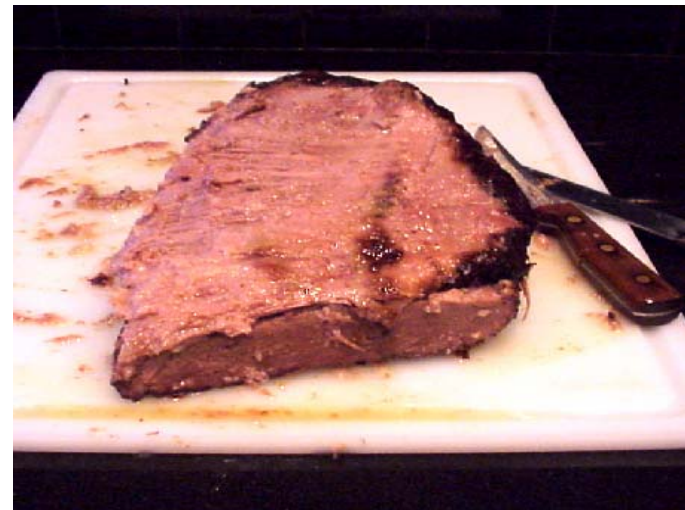
For evenly browned skin, rub the entire bird, in and out, with oil or butter. To add extra flavor, you can also massage the turkey with a dry rub right before smoking, such as Tony Chachere's "More Spice." Keep in mind that, if you have brined the turkey, you should not use any salt in the dry seasoning mixture, or your turkey will taste far too salty to eat! Unfortunately, stuffing a smoked turkey is not recommended. If you've got your heart set on stuffing, you can make it separately in the oven.

You Can't Rush a Good Thing

Although smoking a turkey is pretty easy, it takes time. With your smoker running at 225° F, the turkey will need about 50 minutes per pound to cook to perfection. So, a 12-pound bird needs at least 10 hours, and even more if the smoker is at a lower temperature



After they're cleaned, put them back together the same way they came off and wrap in film or vacuum-pack. Now you're ready to serve or freeze. Keep warm, 150°F, if you're going to serve it.



Chatsworth's Smoked Tri-Tip With Apple Walnut BBQ Beans

1 - 3 to 4 pound whole beef tri-tip roast
 Inject tri-tip with Tony Chachere's Honey Bacon & BBQ Marinade. Also rub marinade all over. Smoke cook 2-3 hours to desired doneness, using 2 ounces apple wood.



Apple Walnut BBQ Beans

1 cup Granny Smith apples, peeled and diced
 1/2 cup coarsely chopped walnuts
 1/2 cup diced yellow onion
 1 tbs. butter
 1-15oz can small white beans with juice
 3/4 cup Tony Chachere's Honey Bacon & BBQ Marinade
 2 tbs. brown sugar
 1/2 cup applesauce
 salt to taste
 Sauté apples, onions, and walnuts in butter for about 2 minutes. Add beans, Tony Chachere's Honey Bacon & BBQ Marinade, brown sugar, applesauce, and salt. Simmer for 15 minutes stirring frequently.

TIP:

If you can't find a tri-tip at your local supermarket, ask the butcher. He can cut one for you. It is a great cut of tender beef.

Thawing from the Experts

Turkey thawing hints from the National Turkey Federation:

Turkeys can be thawed using one of three methods, but the most fool-proof is in the refrigerator. The key to this method is to plan ahead and allow approximately 24 hours for every five pounds of bird weight for thawing in the refrigerator. This method is the safest and will result in the best finished product. Place the bird, in the original wrapping, on a shallow baking dish in the refrigerator. The following chart provides good guidelines for thawing times:

Refrigerator turkey thawing time (40° F)	
Turkey weight	Days to allow for thawing turkey
8 to 12 pounds	1 to 2 days
12 to 16 pounds	2 to 3 days
16 to 20 pounds	3 to 4 days
20 to 24 pounds	4 to 5 days

If you need to thaw the turkey more quickly, you may thaw the bird in COLD water, in the original wrapping. The cold water must be changed every 30 minutes. Allow approximately 30 minutes per pound using this method.

COLD water turkey thawing time	
Turkey weight	Hours to allow for thawing
8 to 12 pounds	4 to 6 hours
12 to 16 pounds	6 to 8 hours

Turkey How-to:

Smoking is a fantastic method for cooking a turkey. Turkey is extremely mild, and smoking gives it a rich, complex flavor in addition to producing moist, tender meat. Oven-roasted turkey often runs into the problem of being dry and tough. This is caused by overcooking, which is extremely easy to do when you're roasting a turkey. However, it's almost impossible to overcook anything in your SmokinTex smoker because the temperature remains low and the cooking is slow.

Which Wood to Use

The wood provides the smoke, and the smoke provides the flavor, so choose your wood with care. You can use whatever variety of wood you like best. Any kind of fruit wood, such as apple or cherry, complements turkey very well, but hickory, pecan, and maple will be equally enticing. All the woods above are available through SmokinTex.

How to Pick the Turkey

We recommend that, if you wish to smoke a whole bird, you choose one that weighs no more than about 12 pounds. If you choose a frozen turkey, it should be thoroughly thawed before you begin.

Important Points

Food safety is of primary concern when smoking turkey. Turkey breasts, drumsticks, wings, and whole turkeys are all suited for smoking, although for safety's sake, stick with whole turkeys that weigh 12 pounds or less.

SmokinTex's Prime Rib

Talk about Great!!

This is one piece of meat we don't recommend doing anything to but adding fresh pepper and smoking! But that is us. If you like, you can season or even cover with rock salt. That is up to you.

We do recommend you use a temperature timer so you will know the internal temperature of the roast. If it ain't moving it's overcooked! (see Smoker Accessories)

Smoke-cook a 12 pound bone-in prime rib at 200°F for approximately the times specified below:



Medium Rare	140 - 142°F	5 hours
Medium Well	160°F	6 hours (approximately)
Well Done	165°F	6 1/2 hours (approximately)

Smoked Rib Tips

Cut off chine bone. Trim excess fat. Season with Tony Chachere's "More Spice."
Smoke-cook for 2 hours at 225°F using 2 ounces of hickory.

Smoked Baked Potatoes

Rub potatoes with olive oil, smoke at 250°F for 3 to 3 1/2 hours, or until tender.
Leftover smoked baked potatoes, peeled and cubed, are great for: hash browns, potato salad, mashed potatoes, potato soups, & chowders.

Try different woods. Hickory is great! So is cherry and apple. You will love these potatoes.



A-H's Twice-Cooked Potatoes:

The potatoes above were smoked with hickory, then all the pulp was removed and mashed with milk, butter, sour cream, and one egg. Seasoning added was: a pinch of white pepper, a pinch of nutmeg, and fresh ground pepper and salt to taste. Top with bacon crumbles. You can hold this in the refrigerator and reheat in the oven later at 350°F for 40 minutes.
This recipe is great for making in the morning and serving to company in the evening.

Smoked Pork Ribs with Honey Marinade

1 clove garlic
1/2 cup fresh orange juice (about 2 large oranges)
5 tbs. honey
2 1/2 tbs. brown sugar
1/2 tbs. soy sauce
2 pounds pork spare ribs

Peel and crush garlic and mix with orange juice, honey, sugar, and soy sauce in a shallow casserole dish or plastic freezer bag. Place spare ribs in sauce, cover, and leave to marinate overnight, turning often.
Smoke at 225°F for 3 - 4 hours with 4 ounces apple, cherry, or maple wood.

Jerk Ribs

2 pounds country style pork ribs
2 tbs. dried minced onions
1 tbs. onion powder
4 tsp. ground thyme
2 tsp. ground allspice
1/2 tsp. ground nutmeg
1/2 tsp. ground cinnamon
1 tbs. granulated sugar
2 tsp. black pepper
1 tsp. cayenne pepper

Blend all ingredients well. Rub all over ribs. Smoke-cook 3-4 hours at 225°F using 2 ounces of hickory.

Pulled-Pork, continued

Smoke cook at 225°F for 5 hours using 8 ounces of apple or hickory wood. Wrap in foil and finish in your oven at 300°F for 2 1/2 hours. When it falls apart, it's ready. Pull or chop pork, mixing in the vinegar sauce. Stack on a bun and top with the coleslaw. Add your favorite mustard or BBQ sauce, or just a little Tabasco.

Vinegar Sauce

1-cup cider vinegar
1-cup white vinegar
1- TBS red pepper flakes

Tidewater Coleslaw

1 1/2 cups mayonnaise
1/2 cup white vinegar
1/3 cup sugar
1 tbs. celery seed
Salt and pepper to taste
Small head green cabbage, finely shredded
2 carrots, grated.

Blend first five ingredients well. Mix cabbage and carrots with slaw dressing

We have found that the pre-cut bags of coleslaw are great as long as you can get the fine grade. You want the cabbage and carrots finely-shredded.

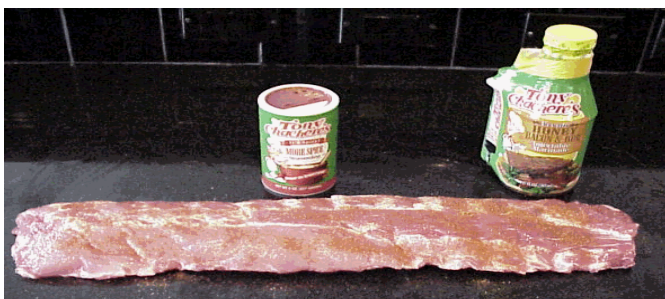
The pork freezes well in plastic freezer bags and makes a great quick sandwich. Just heat in the microwave or in boiling water if you're using a food saver bag.

Baby Back Ribs

Ribs are very sacred to the average BBQ enthusiast. Like BBQ sauce, everyone has their own best recipe, and no one wants to hear of a different way of doing them. That is what makes BBQ so great. Some boil them first, some don't. Some use a wet sauce, some use a dry rub only. (Go to Google and type in "rib rub recipe," and you will get over 14,000 web site pages with rib rubs.) In some parts of the country, ribs are BBQ. This is true in Kansas City. So after you smoke your first several batches of ribs, come up with your own way of doing them and let us know. Below we vacuum- packed the ribs with Tony Chachere's Butter & Jalapeno Marinade and held overnight. Great! Select good quality meat. Get to know your butcher.



Remove the silverskin.



Marinate with one of Tony Chachere's marinades

Hang the ribs or lay on the shelves, smoke at 225°F for 3 - 4 hours.

Blackberry Habanero Marinated Pork Loin, Smoked over Apple Wood with Tropical Salsa I

- 1 6 pound pork loin
- 2 whole habanero chilies
- 6 oz. blackberry syrup (pancake-style)
- 1/4 lb. kiwi fruit, peeled, chopped
- 1/4 lb. pineapple, peeled, chopped
- 1/4 lb. peaches, peeled, chopped
- 1/4 lb. blackberries

Smoke chilies with mesquite wood for approximately 4 hours. Peppers should be dehydrated.

Blend peppers with syrup in food processor until completely blended to make marinade.

Place loin in plastic freezer bag with marinade. Refrigerate for 48 hours, turning often to coat. Mix fruit to make salsa. Smoke loin to 140°F internal heat. Slice pork in 2 ounce medallions. Top with salsa or serve salsa on the side.

Smoked Pork Sandwich Eastern North Carolina Style with Tidewater Coleslaw

This is a fantastic BBQ, pulled-pork sandwich. In the South Eastern States this is to the BBQer what brisket is to Texans, what tri-tip is to people on the West Coast, and what a luau is to Hawaiians!

The coleslaw is put directly on top of the pork, which is put directly on the bun. Add a little sauce, and you have about the best eating there is!

2 (4 to 5-pound) boneless pork butts



Rub

- 2 tbs. salt
- 2 tbs. sugar
- 2 tbs. brown sugar
- 2 tbs. cumin
- 2 tbs. chili power
- 2 tbs. cracked black pepper
- 1 tbs. cayenne pepper
- 1/4 cup paprika

In a bowl, combine the rub spices. Mix well and rub the butts all over with the rub.