Cookshack

SMOKING AT HOME

Smoked Foods Cookbook

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Introduction

Thank you for purchasing a Cookshack Smoker Oven! We know that you are in store for a lifetime of cooking and eating pleasure using this product.

This cookbook is designed to provide you with some of the most popular recipes we have created over the years. We have cooked each of them here in our kitchen and believe that you will enjoy them. For a successful smoking experience:

1. Read the general guidelines that follow.
2. Recognize that recommended times and temperatures vary somewhat with humidity, altitude, and outside temperature.
3. Make adjustments as you experiment with different products under varying conditions.

Use the pages in the back of this book to keep a cooking journal. Record product cooked, weight, time and temperature, and end result. Refer to this and make adjustments as you feel necessary. Your records will improve the end result!

WOOD SELECTION/USAGE

We sell hickory, apple, cherry, and mesquite. Pecan, alder, red oak, and other fruit and nut hardwoods are also good. Do not use pine and other soft, fast-burning woods. You probably will not like the taste or the heavy build-up in your smoker. Sawdust and wood chips may be used. However, if you do use these you should line the woodbox of your oven with aluminum foil to keep the wood from falling out. Chips and sawdust produce less smoke than chunks.

Use about two ounces (1 chunk of Cookshack wood) for 20 pounds of meat. Smoke flavor is a matter of personal taste; you will find what's just right for you as you gain more experience. If uncertain about how much wood to use, it is better to err on the side of caution and use less than too much.

INTERNAL TEMPERATURE

Sometimes you may want to monitor the internal temperature of the product you are cooking. Use one of the many thermometers on the market that have a probe attached by a cable to a digital read-out. Insert the probe into the thickest part of the meat. Run the cable through the vent in the top of the smoker. Connect the cable to the control. This allows you to read the temperature without opening the oven door.

Here are some suggested **internal temperatures**:

Brisket and Pork Butt	180°F product will be sliceable 190°F product can be pulled
Prime Rib and Tenderloin	130°F is rare 140°F is medium rare 145°F is medium
Chicken	The internal temperature should reach 180°F for whole chicken or parts with bones. Boneless parts should reach 160°F. When in doubt, remove the chicken to a plate and cut with a knife to make sure all flesh is opaque throughout.

COOKING TIMES

There are a couple of rules of thumb which may be helpful when used in conjunction with the internal temperature and times discussed above.

Briskets and Pork Butts	Cook 1½ hours per pound at 225°F.
Turkey	Cook fresh turkeys approximately 35 minutes per pound at 225°F. Basted turkeys such as Butterball or Honeysuckle White should be cooked for 45 minutes per pound at the same temperature. If your turkey has been brined, cook it for 35 minutes per pound regardless of whether it is fresh or basted.

Prime Rib and Tenderloin	Rare—10 minutes per pound Medium Rare—15 minutes per pound Medium—20 minutes per pound Hold—3 hours minimum each

NOTE: The oven must be preheated for approximately 20 minutes for the times for Prime Rib and Tenderloin to be applicable.

HOLD TIMES

When a recipe specifies a hold time it refers to the length of time after the cooking cycle is completed, during which the temperature is lowered—usually to 140°F—and kept for a period of two to three hours. The purpose of this is to tenderize the meat without cooking it any further. Typically the oven door is opened briefly after the original cooking cycle is completed to let the oven cool slightly.

BRINING

The verb "brine" means to treat with or steep in brine. Brine is a strong solution of water and salt. A sweetener such as sugar, molasses, honey, or corn syrup may be added to the solution for flavor and to improve browning. The salt has two effects on poultry, reports Dr. Alan Sams, a professor of poultry science at Texas A & M University. "It dissolves protein in muscle, and the salt and protein reduce moisture loss during cooking. This makes the meat juicer, more tender, and improves the flavor. The low levels of salt enhance the other natural flavors of poultry."

To learn more about brining, please go to our web site at: http://www.cookshack.com/barbeque_guide/101/Brining101.htm.

Beef

Beef Brisket

1 (8- to 10-pound) packer trim beef brisket
Cookshack Spicy Barbecue Sauce

Place untrimmed brisket on middle grill in smoker. If necessary, roll small end under. Smoke-cook at 225°F for 14 hours.

Slice and serve with Cookshack Spicy Barbecue Sauce.

4 ounces hickory wood

Beef Brisket Flat

1 (2 to 3 pound) flat-end beef brisket
Cookshack Spicy Barbecue Sauce

Place flat end brisket on middle grill in smoker. Smoke-cook at 225°F for 3 hours. Remove brisket from oven and place on heavy duty cooking foil. Add Cookshack Spicy Barbecue Sauce to taste. Securely wrap brisket with foil and place back in oven. Cook for 3 more hours at 225°F.

Slice and serve, or chop for delicious barbecue sandwiches.

4 ounces hickory wood

Beef Back Ribs

2 (3 pound slabs) beef back ribs
Cookshack Rib Rub

Clean and remove excess membrane, skin and fat from ribs. Rub ribs with Cookshack Rib Rub and allow to sit overnight in refrigerator.

Load ribs in smoker. If necessary cut slabs of ribs in half to fit in smoker. Smoke-cook at 225°F for 5 hours.

Serve with Cookshack **Spicy Barbecue Sauce** on the side.

2 ounces hickory wood

Smoked Prime Rib

1 (6 pound) prime rib of beef (bone-in or boneless)
Kosher salt
Fresh rosemary
Garlic salt
Coarse ground black pepper

Season rib with spices listed above. Place rib in smoker. For medium rare, smoke-cook at 225°F for 1½ hours; open oven door to let heat escape then turn smoker down to 140°F and hold for 3 hours. Increase cooking time for medium and medium-well.

2 ounces apple wood. For additional flavor and aroma, place a heaping tablespoon of minced garlic on the wood.

Country Smoked Tennessee Tri-Tip Steak with Tangy Sauce

1 (3 pound) tri-tip roast
2 tbsp. packed brown sugar
1 tsp. paprika
½ tsp. cumin
½ tsp. ground red pepper
2 tsp. chili powder
1 tsp. garlic salt
1 tsp. onion salt
3 tbsp. olive oil

Combine brown sugar, paprika, cumin, red pepper, chili powder, garlic salt, and onion salt. Coat tri-tip with olive oil. Set aside ½ tablespoon of seasoning mixture; coat roast with remaining seasoning. Smoke-cook at 225°F for 2 hours. Open door, then turn smoker to 140°F and hold for 3 hours.

Tangy Sauce

¼ cup apple jelly
¼ cup catsup
2 tsp. cider vinegar
½ tbsp. seasoning mixture

Combine seasoning mixture, jelly, catsup and vinegar in a microwavable dish and microwave at high power for 2 to 3 minutes or until jelly melts, stirring occasionally.

Glaze roast with Tangy Sauce and serve.

2 ounces hickory wood

Montreal Steak

4 rib-eye or NY strip steaks at least 1¼" thick
Coat with Montreal seasoning, or other spices of your choice.

Smoke-cook at 225°F until internal temperature is 140°F for medium rare.
(Approximately 55 minutes.)

2 ounces cherry wood

Pork

Cookshack Smoked Baby Back Ribs

3 slabs (1½ pound) pork baby back ribs
3 tbsp. Cookshack Rib Rub
3 tbsp. Cookshack Spicy Chicken Rub
Cookshack Spicy Barbecue Sauce

Trim, clean and dry slabs. Cut slabs in half. Combine Cookshack Rib Rub and Cookshack Spicy Chicken Rub and rub mixture on ribs. Cover and let sit overnight in refrigerator. Load ribs in smoker. Smoke-cook at 225°F for 3½ hours. (If you want the meat to fall off the bone, wrap the ribs in foil and cook for an additional 45 minutes.)

Serve with Cookshack Spicy Barbecue Sauce.

2 ounces hickory wood

Cookshack Pit Barbecued Ribs

3 slabs (2½ to 3 pound) pork spareribs
6 tbsp. Cookshack Rib Rub
Cookshack Spicy Barbecue Sauce

Trim fat; remove membrane, skin, and thin edges. Clean and dry slabs. Cut slabs in half. Season with Cookshack Rib Rub. Cover and let sit overnight in refrigerator. Load ribs in smoker. Smoke-cook at 225°F for 4 hours.

Serve with Cookshack Spicy Barbecue Sauce

2 ounces hickory wood

Cookshack Smoked Pork Butt

1 (5 pound) pork butt
3 tbsp. Cookshack Rib Rub
Cookshack Spicy Barbecue Sauce

Season with Cookshack Rib Rub and let sit overnight in the refrigerator. Load pork butt in smoker. Smoke-cook at 225°F for 10 hours. (See section on internal temperatures for more information on cooking times.)

Serve with Cookshack Spicy Barbecue Sauce.

4 ounces hickory wood

Maple Glazed Baked Ham

1 (10 pound) pre-cooked ham

Place ham in Cookshack Smoker and smoke-cook at 225°F for 2 hours. After 2 hours remove ham and score it in two directions. Pour pure maple syrup over the ham, making sure that the syrup penetrates into the cuts. Place whole or half pecans over the top of the ham. Return to the oven and cook at 180°F for 1 hour.

Serve as traditional holiday fare.

2 ounces pecan, cherry, or hickory wood

Southwest Smoked Pork Tenderloin with Southwest BBQ Sauce

1 (2 pound) pork tenderloin
2 tbsp. Southwest Seasoning*
Southwest Barbecue Sauce

Remove silver skin from tenderloin. Season with Southwest Seasoning and refrigerate overnight. Load in smoker. Smoke-cook at 225°F for 1½ hours.

Southwest Barbecue Sauce

1 cup Cookshack Spicy Barbecue Sauce
½ cup butter
2 tbsp. Southwest Seasoning

Place ingredients in saucepan and heat until butter is melted.
*There are many prepared Southwest Seasonings on the market. If you don't have one on hand, look in the spice section of the supermarket or refer to the recipe in Appendix A.

2 ounces hickory wood

Apple Smoked Pork Chop with Applejack Glaze

4 pork chops, bone-in, 1" to 1½" thick
AppleJack Glaze

Place pork chops in smoker. Smoke-cook at 225°F for 1½ hours. Apply AppleJack Glaze and return to smoker oven for 30 minutes.

AppleJack Glaze

8 ounces apple juice concentrate
12 ounces maple syrup
12 ounces honey
1 clove garlic, crushed
3 cinnamon sticks
¼ tsp. ground cloves
¼ cup Jack Daniel's Whiskey

Combine all ingredients in a saucepan and reduce by half, stirring often. Can be used as a glaze or dipping sauce.

2 ounces Apple wood

Stuffed Smoked Pork Tenderloin

½ pound shrimp
¼ cup butter
1 box Stove Top stuffing for pork
2 (2 pound) pork tenderloins
2 tbsp. Cookshack Spicy Chicken Rub

Cut shrimp into small pieces and sauté in butter. Following the directions on the box, make the stuffing. Mix the shrimp into the stuffing and allow to cool.

Remove silver skin from tenderloin and cut into 4-inch long pieces. Stick a boning knife through the center of the tenderloin pieces and then rotate to cut a hole through the middle of each.

Stuff each tenderloin with the stuffing mixture. Lightly dust with Cookshack Spicy Chicken Rub.

Load in smoker. Smoke-cook at 225°F for 1½ hours.

2 ounces apple wood

Chicken

Cookshack Spicy Smoked Chicken

2 (3 pound) whole chickens
Cookshack Spicy Chicken Rub
Vegetable oil

Clean chickens and pat dry. Rub with oil. Season with Cookshack Spicy Chicken Rub. Load chickens in smoker and smoke-cook at 225°F for 3 hours.

2 ounces apple wood

Southwest Stuffed Smoked Chicken Breast

4 boneless, skinless chicken breasts
1 green bell pepper
1 yellow bell pepper
1 red bell pepper
3 jalapeño peppers
4 ounces pepper jack cheese, grated
Southwest Seasoning*

Wash peppers and roast on grill. Sweat skins from peppers by placing in a paper bag while warm for 5 minutes. Skins remove easily when taken out of the bag.

Slice peppers into small strips. Divide cheese and peppers into four equal portions. Stuff chicken breasts with peppers and cheese. Season the outside of the breasts with a Southwest Seasoning. Wrap with casing.

Load stuffed chicken into smoker. Smoke-cook at 225°F for 1 hour and 15 minutes. Remove casing from chicken before serving.

*There are many prepared Southwest Seasonings on the market. If you don't have one on hand, look in the spice section of the supermarket or refer to the recipe in Appendix A.

2 ounces hickory wood

Smoked Hot Wings

24 chicken wings
1 cup lemon juice
1 cup vegetable oil
2 tbsp. Louisiana Hot Sauce
2 tbsp. Tabasco Sauce
2 tbsp. chili powder
¼ cup brown sugar

Combine lemon juice, vegetable oil, Louisiana Hot Sauce, Tabasco Sauce, chili powder, and brown sugar in mixing bowl. Marinate chicken wings in mixture overnight in refrigerator.

Load wings in smoker. Smoke-cook at 225°F for 1½ hours.

Serve with ranch dressing.

4 ounces hickory wood

Smoked Chicken Breast with Papaya Kiwi Salsa

4 boneless, skinless chicken breasts
Papaya Kiwi Salsa
4 flour tortillas, grilled
4 sprigs of cilantro, garnish

Load chicken breasts in smoker. Smoke-cook at 225°F for 1¼ hours.

Papaya Kiwi Salsa

1 papaya
3 kiwi fruit
1 green bell pepper
1 red bell pepper
1 jalapeño pepper
1 cup sugar
Juice of 1 lime
Juice of 1 lemon

In a food processor puree the papaya, kiwifruit, peppers, sugar and lemon and lime juices.

Place a grilled flour tortilla on each serving plate. Slice and fan out 1 smoked chicken breast on top of tortilla. Spoon Papaya Kiwi Salsa over chicken and garnish with a sprig of cilantro.

2 ounces apple wood

Smoke-Glazed Chicken Breasts with Szechwan Peanut Dipping Sauce

4 bone-in, skin-on chicken breasts
½ cup dark brown sugar
⅛ cup paprika
1 tsp. granulated garlic
¼ cup cornstarch
Szechwan Peanut Dipping Sauce

Mix brown sugar, paprika, garlic and cornstarch together and rub on both sides of chicken breasts. Place in a sealed container and refrigerate overnight.

Make a "boat" out of foil that will fit in the wood box of your smoker and place smoke mixture in "boat". (See page 21). Load chicken breasts in smoker. Smoke-cook at 200°F for 1 hour. Remove from smoker and refrigerate in sealed container.

Finish chicken breast on grill and serve with Szechwan Peanut Dipping Sauce on the side in a ramekin or small bowl.

Szechwan Peanut Dipping Sauce

¼ cup water
⅛ cup soybean oil
⅓ cup white vinegar
⅓ cup soy sauce
1 tbsp. fresh lime juice
½ cup onions, finely chopped
1 chicken bouillon cube
1 tbsp. granulated garlic
½ tsp. ground ginger
½ tsp. ground coriander
1 tsp. ground cayenne pepper
½ tsp. nutmeg
1 tsp. red pepper flakes
1 cup natural peanut butter, coarse-ground
½ cup honey

Combine water, soybean oil, vinegar, soy sauce, lime juice, onions, bouillon cube, garlic, ginger, coriander, cayenne pepper, nutmeg, pepper flakes in large saucepan. Cook over medium heat for 5 minutes, stirring frequently. Remove from heat and add peanut butter and honey. Mix well and refrigerate in covered container for 12 hours or longer.

Smoking mixture: ¼ cup of brown sugar, ¼ cup uncooked brown rice, ¼ cup black tea leaves, such as oolong

Turkey

Cookshack Smoked Turkey

1 (10 to 12 pound) self-basting turkey
2 apples, quartered
1 onion, quartered
Vegetable oil
Cookshack Spicy Chicken Rub

Clean self-basting turkey and pat dry. Stuff turkey with apples and onions. Rub skin of turkey with vegetable oil. Season with Cookshack Spicy Chicken Rub. Load turkey into smoker. Smoke-cook at 225°F for 10 hours. (See Introduction for more information on times and temperatures.) Remove from smoker. Discard stuffing and serve.

4 ounces hickory wood

Smokin' Okie Turkey Brine

1 gal. water
1 cup coarse kosher salt
¾ cup soy sauce
½ cup white sugar
½ cup brown sugar
½ cup honey
½ cup apple cider vinegar
4 tbsp. black pepper
3 – 4 tbsp. chopped garlic
1 ounce Morton's Tenderquick
1 tsp. allspice

Place 10-12 lb. turkey in non-reactive container and cover with brine. Refrigerate for 12 hours. Remove from refrigerator and discard brine. Rinse turkey three times, pat dry. Cook as appropriate for turkey type and weight. (See Introduction for more information on times and temperatures.)

Lemon-Smoked Turkey Breast

1 (4 pound) boneless turkey breast, skinned
¼ cup lemon juice
2 tbsp. vegetable oil
1 tsp. dried whole dill
½ tbsp. paprika
½ tbsp. pepper
½ tbsp. grated lemon rind
2 cloves of garlic, minced
Vegetable cooking spray

Combine lemon juice, vegetable oil, dill, paprika, pepper, lemon rind and garlic in a small bowl, stirring well. Set aside.

Rinse turkey breast under cold water and pat dry. Trim fat from turkey and remove tendons. Brush breast with lemon juice mixture. Tuck loose end under thickest part of breast and tie turkey securely with string at 2-inch intervals. Brush the turkey breast with the lemon juice mixture.

Place turkey breast on rack coated with vegetable cooking spray. Place wood and garlic in woodbox of smoker. Smoke-cook at 225°F for 5 hours. Baste turkey breast with remaining lemon juice mixture after 3 hours.

2 ounces hickory wood, 1 clove garlic

Other Poultry

Fruit-Smoked Cornish Game Hens

2 Cornish game hens
2 tbsp. olive oil
½ cup fresh lemon juice
1 cup fresh orange juice
3 cloves garlic, crushed
1 tsp. chopped fresh oregano
1 tsp. chopped fresh thyme
1 tsp. chopped fresh rosemary
1 tsp. chopped fresh basil
3 carrots, julienned
2 ribs celery,
2 red onions, thinly sliced
Salt and pepper to taste

Clean game hens and pat dry. Combine olive oil, lemon juice, orange juice, garlic and herbs. Pour mixture over the cleaned game hens and refrigerate for 1 to 2 hours, turning occasionally.

Remove game hens from marinade. Salt and pepper inside and outside. Stuff cavity of each hen with vegetables. Smoke-cook at 225°F for 1½ hours.

1 ounce apple wood

Apple Smoked Duckling with Plum and Cherry Chutney

1 (5 to 6 pound) duckling
Salt and pepper to taste
1 apple, cut into 8 pieces
Plum and Cherry Chutney

Prepare duck for smoking; trim wings, neck and tail. Season cavity with salt and pepper, stuff with giblets (do not use liver), neck, wings and apple pieces.

Load duck in smoker. Smoke-cook at 225°F for 2½ hours. Remove cavity contents and allow duck to cool.

Cut duck in half; carefully remove all bones except wing and leg bones. Remove all excess fat. Reheat in 400°F oven; finish under broiler to crisp skin.

Serve with Plum and Cherry Chutney.

Plum and Cherry Chutney

1 cup apple cider vinegar
¼ cup water
1 small yellow onion, ¼-inch dice
1 small green bell pepper, ¼-inch dice
½ ounce garlic
Salt to taste
1½ tsp. mustard seeds
Pinch of freshly ground ginger
1 tbsp. orange marmalade
½ tsp. cayenne
⅛ tsp. ground cinnamon
12 ounces brown sugar, packed
½ cup sugar
3 ounces dried cherries
3 ounces dried currants
1 pound fresh plums, pitted and ½-inch dice

Combine vinegar, water, onion, pepper, garlic, salt, mustard seeds, ginger, marmalade, cayenne and cinnamon in a pan and bring to a boil. Simmer, uncovered, for 15 to 20 minutes or until onion is translucent. Add brown sugar and sugar; bring back to a boil and simmer for 1 hour. Add cherries, currants and plums. Cook for 15 minutes longer or until thickened. Cool and reserve for serving.

2 ounces apple wood

Honey Smoked Goose

1 (6 to 8 pound) goose
1 gallon water
8 ounces kosher salt
1 ounce curing salt
4 ounces Madeira
8 ounces honey
Pinch of thyme
2 bay leaves
6 juniper berries
½ tsp. black peppercorns

Combine water and following ingredients, bring to a boil, cool and strain. Add goose. Marinate for 48 hours in refrigerator. Load in smoker. Smoke-cook at 225°F for 4 hours.

4 ounces hickory wood

Fish

Hickory Smoked Cajun Catfish

2 (2 to 3 pound) whole catfish
¼ cup Cookshack Spicy Barbecue Sauce Mix
1 tsp. white pepper
1 tbsp. Cajun seasoning
1 tsp. red pepper

Combine dry ingredients. Rinse catfish and pat dry. Apply dry ingredients evenly to catfish, inside and out. Load in smoker. Smoke-cook at 225°F for 2 hours.

2 ounces hickory wood

Katzen Dawgs (Catfish Hush Puppies)

1 pound smoked, peppered catfish filets, coarsely chopped
½ cup yellow or white cornmeal
½ cup flour
2 tbsp. baking powder
1 tsp. baking soda
2 eggs, beaten
1 cup buttermilk or beer
1 tbsp. lemon juice
2 tbsp. bacon drippings or melted shortening
1 tsp. Tabasco sauce
¾ cup thinly sliced green onions
Peanut oil for frying
Tartar sauce

Rinse and dry catfish filets. Load in smoker. Smoke-cook at 225°F for 1 hour. Cool and chop.

Sift cornmeal, flour, baking powder and baking soda into a mixing bowl. Beat eggs in a 2-cup measure. Add enough buttermilk or beer to measure 1¼ cups liquid. Add lemon juice, drippings and Tabasco sauce. Let stand for 10 minutes. Stir the liquid ingredients into the dry mixture. Fold in the green onions and catfish.

In a deep fryer or heavy skillet, heat at least 2 inches of oil to 365°F. With two tablespoons, drop the batter a spoonful at a time into the hot oil. As the hush puppies rise to the surface, turn to brown on all sides. Fry for 3 to 4 minutes or until golden brown; drain.

Serve immediately with tartar sauce.

1 ounce hickory wood

Cookshack Hot-Smoked Salmon

1 (2 pound) salmon filet
½ cup Morton's Tenderquick Meat Cure
2 cups water
1 egg, in shell
½ cup packed brown sugar

Clean and dry salmon, do not remove skin. Prepare Morton's Tenderquick according to package directions in a plastic container. Place egg in brine solution. If it does not float, add Tenderquick until it does float. Remove egg from brine solution and stir in brown sugar. Immerse salmon completely in brine; refrigerate for 4 hours.

Remove salmon; discard brine. Rinse salmon and soak in cold water for 30 minutes. Remove from water and pat salmon dry. Refrigerate in a plastic container, uncovered overnight. Remove from refrigerator and load in smoker.

Smoke-cook at 200°F for 1½ hour. Serve hot or chilled.

1 ounce hickory wood

Hot Smoked Swordfish Steaks in Citrus Essence

4 (6 ounce) swordfish steaks
¼ cup olive oil
Salt and pepper to taste
Citrus Essence

Coat the swordfish steaks with olive oil; sprinkle with salt and pepper. Load in smoker, using citrus rind for smoke. Smoke-cook at 180°F for 60 minutes.

Drizzle 2 tbsp. Citrus Essence on 4 hot plates. Place the swordfish in the center. Garnish with grilled orange sections.

Citrus Essence

8 ounces fresh orange juice
2 ounces lemon juice
1 tbsp. sugar

Reduce the orange and lemon juices by half. Add sugar.

1 cup dried citrus rind (orange, lemon, tangerine), soaked in water for 20 minutes for smoke

Cookshack Smoked Rainbow Trout

2 (1 pound) whole rainbow trout

Clean and dry trout. Load unseasoned trout in smoker. Smoke-cook at 200°F for 45 minutes.

1 ounce hickory wood

Hickory Smoked Tuna with Chipotle Butter Sauce and Wilted Spinach

1 (16 ounce) ½" thick tuna loin
¼ cup fresh cracked black pepper
¼ cup coarse sea salt
⅓ cup fresh chives, chopped
Wilted Spinach
Chipotle Butter Sauce

Combine pepper, salt and chives. Press into tuna. Wrap tightly in plastic wrap and let rest for 30 minutes. Unwrap and load in smoker. Smoke-cook at 200°F for 55 minutes. Slice into 1-ounce pieces.

Place 3 slices on each plate. Add Wilted Spinach. Serve with Chipotle Butter.

Wilted Spinach

2 cups spinach
1 tbsp. minced garlic
2 tbsp. butter
Salt and pepper to taste
1 tbsp. fresh lemon juice

Sauté spinach with garlic and butter until wilted. Add salt, pepper and lemon juice. Toss lightly.

Chipotle Butter

1 cup Chardonnay
1 tbsp. chopped shallots
1 tbsp. rice vinegar
1 cup butter, softened
2 tbsp. finely chopped Chipotle pepper

Combine Chardonnay, shallots, and rice vinegar in saucepan and reduce to about 2 tablespoons. Whisk in softened butter slowly and add Chipotle pepper. Let stand to reach full flavor.

2 ounces hickory wood

Smoked Shrimp Scampi

½ cup butter
4 cloves garlic, minced
⅓ cup dry white wine
¼ tsp. freshly ground pepper

Smoke-cook shrimp at 225°F for 45 minutes. Peel and de-vein.

Melt butter in a large skillet over medium heat. Add garlic and shrimp and cook, stirring constantly, 3 to 5 minutes or until shrimp turn pink; add wine and pepper. Bring to a boil; cook 30 seconds, stirring constantly.

2 ounces mesquite wood

Portobello Mushrooms with Smoked Crab Imperial

2 (5 to 6 inch) Portobello Mushrooms
¼ pound crabmeat, drained, picked clean of shell pieces
1 green onion, chopped
1 tbsp. seasoned breadcrumbs
¾ tbsp. lemon juice
¾ tbsp. mayonnaise
¾ tbsp. Durkee sauce
½ tsp. seasoned salt
⅛ tsp. Cookshack Spicy Chicken Rub

Wash mushrooms thoroughly, remove stems, rinse and pat dry. Chop stems. Place mushrooms on a Cookshack Seafood Grill (or equivalent) and load in smoker. Place crabmeat and chopped stems in a foil pan and place on top grill of smoker. Smoke-cook at 200°F for 1½ hours. Remove and cool.

Combine smoked crabmeat, mushroom stems, green onions, breadcrumbs, lemon juice, mayonnaise, Durkee sauce, salt, and Cookshack Spicy Chicken Rub; mix well.

Mound crabmeat mixture in drained mushroom caps. Garnish with paprika. Bake at 400°F in conventional oven for 15 minutes or until firm. Cool for 5 to 10 minutes to set.

Cut mushrooms into wedges to serve as hors d'oeuvre on beds of braised radicchio; or serve as an entrée with asparagus and lemon-dill sauce.

1 ounce hickory or alder wood

Lamb

Cookshack Smoked Leg of Lamb

1 (6 pound) leg of lamb, bone-in
Salt

Clean; remove sinew, fat and silver skin from lamb. Salt lightly. Load in smoker. Smoke-cook at 225°F for 6 hours.

4 ounces hickory wood

Olive Cured Smoked Leg of Lamb

1 boneless leg of lamb
1 head garlic
1 cup rinsed calamata olives, pureed
Zest of 2 lemons
¼ to ½ cup olive oil
Chopped fresh thyme and rosemary to taste

Clean sinew, fat and silver skin from lamb. Remove excess skin from head of garlic; moisten with olive oil and wrap in foil. Roast at 350°F for 45 minutes. Cool and cut off about ½-inch of root section. Squeeze garlic out of bulb. Mix olive puree with lemon zest, garlic and enough olive oil to create a smooth paste. Add herbs to taste. Spread paste on both sides of lamb. Tie up and refrigerate overnight or for up to 2 days. Load in smoker. Smoke-cook at 250°F for 2½ hours.

6 fresh stems of rosemary for smoke

Smoked Rack of Lamb

1 rack of lamb
½ cup Dijon mustard
1 tbsp. soy sauce
1 clove of garlic, mashed
1 tsp. ground thyme
¼ tsp. ground ginger
2 tbsp. olive oil

Blend Dijon mustard, soy sauce, garlic, thyme and ginger. Beat in oil by droplets to make a mayonnaise-type cream. Serve as dipping sauce with lamb.

Smoke-cook lamb at 225°F for 2½ hours.

2 ounces hickory wood

Smoked Cream of Tomato Soup

3 pounds ripe tomatoes
3 ounces bacon render
¼ pound carrots – fine dice
¼ pound celery – fine dice
2 tbsp. minced garlic
3 cups all purpose flour
1 quart chicken stock
1 pint cream
4 ounces onion – fine dice
Popcorn garnish
Basil chiffonade garnish

Halve and de-seed ripe tomatoes. Place tomato halves cut side down on smoker grill. Load in smoker. Smoke-cook at 225°F for 60 minutes. When the tomatoes are done, remove from smoker, remove skins and dice.

Sweat carrots, celery and onion in bacon render until onions are translucent. Add garlic; cook until aroma is present (approximately 1 minute). Add flour, cook 2 to 3 minutes. Add chicken stock and whisk until smooth. Add diced smoked tomatoes and simmer on low heat for 1 hour. Remove from heat, puree. Process though food mill for finer consistency. Return to heat, add cream and bring to serving temperature.

Garnish with basil chiffonade and popcorn.

1 ounce pecan wood

Smoked Stuffed Mushrooms

12 large mushrooms
Olive oil
½ pound lean ground beef
3 ounces cream cheese
1 ounce mozzarella cheese
½ tsp. salt
½ tsp. pepper
1 tsp. Italian seasoning
1 tbsp. chopped parsley
1½ tbsp. Parmesan cheese

Wash and dry mushrooms; remove stems. Rub outside of caps with a little olive oil, to prevent drying. Brown ground beef and drain. Combine ground beef, cream cheese, mozzarella cheese, salt, pepper and Italian seasoning. Mix well. Stuff mushroom caps with mixture. Top with Parmesan cheese and parsley.

Load mushrooms on seafood grills. Smoke-cook at 225°F for 1 hour.

1 ounce hickory wood

Smoked Stuffed Jalapeno Peppers

12 pounds jalapeno peppers
8 ounces cream cheese
8 ounce can fancy picked crabmeat, or fresh crabmeat
¼ cup finely chopped onion
½ tsp. garlic powder
6 center-cut lean bacon strips
12 toothpicks

Using kitchen gloves, cut off tops of peppers and scoop out seeds and membranes. Drain crabmeat well and combine with cream cheese, onion, and garlic powder. Mix well. Equally divide into each of the peppers. (A pastry bag is very helpful at this step.) Cut the bacon strips in half, wrap around each pepper, and secure with a tooth pick. Set in Chile Grill. Smoke over mesquite until the bacon is cooked, 1½ to 2 hours at 200°F.

2 ounces mesquite wood

Smoked Baked Potatoes

4 large baking potatoes
1 pound smoked brisket or pork butt, diced
Cookshack Spicy Barbecue Sauce
Sour cream

Wash and dry the potatoes. Rub with olive oil. Load in smoker. Smoke-cook at 250°F for 4 hours. Remove from smoker and slice top open. Fill with diced meat, and then pour Cookshack Spicy Barbecue Sauce over meat and top with sour cream.

6 ounces mesquite wood

Smoked Corn on the Cob with Southwest BBQ Butter

4 ears of corn
Southwest Barbecue Butter

Remove all but 2 layers of husks from corn and pull silk. Load in smoker. Smoke-cook at 225°F for 2 hours. Remove husks and butter with Southwest Barbecue Butter.

Southwest Barbecue Butter

1 cup Cookshack Spicy Barbecue Sauce
1 cup butter
2 tbsp. Southwest Seasoning*

Place ingredients in saucepan and heat until butter is melted, stirring constantly.

*There are many prepared Southwest Seasonings on the market. If you don't have one on hand, look in the spice section of the supermarket or refer to the recipe in Appendix A.

2 ounces hickory wood

Venison Ham

1 venison ham, approximately 6 lbs.
Vegetable oil
Garlic powder
Onion powder
Salt and pepper
Ground coriander
Ground celery powder
Bacon

Rub roast with vegetable oil. Season with dry ingredients. Cover roast completely with bacon strips. Secure bacon with toothpicks. Cover with plastic wrap and refrigerate overnight. Remove plastic wrap and load in smoker. Smoke-cook at 225°F for 6 hours. Remove bacon and toothpicks before serving.

2 ounces hickory wood

Smoked Quail or Pheasant

8 to 10 quail or 2 pheasants, split
Cookshack Spicy Chicken Rub
1 onion, chopped
1 sweet red pepper, chopped
8 ounces heavy cream
1 can cream of chicken soup
1 pound fresh mushrooms
¼ cup cream sherry wine or apple cider
⅛ tsp. tarragon
⅛ tsp. ground lemon peel
Salt and pepper to taste

Rub quail or pheasant with Cookshack Spicy Chicken Rub and place in aluminum foil pan. Mix all ingredients and pour over meat. Cover loosely with foil. Punch several holes in foil. Load in smoker. Smoke-cook at 225°F for 2 hours.

2 ounces apple wood

Venison Jerky

1 pound venison

Marinade

2 cups water
1 can of beer
½ cup dry red wine
½ cup soy sauce
½ tsp. garlic powder
½ tsp. onion powder
2 tsp. curing salt
2 tsp. brown sugar
½ tsp. crushed red pepper
¼ tsp. ground mustard powder
½ tsp. black pepper
1 tbsp. Worcestershire sauce

Cut meat into thin slices, with the grain, 6 to 8" long, 1 inch wide and ¼" thick.

Mix ingredients together and place strips of meat in marinade for 8 hours. Remove meat from marinade and place on seafood grills. Load in smoker. Smoke-cook at 200°F for 2 hours, turning jerky and rotating grills at one hour. (You may purchase special jerky rods to hang jerky vertically.)

2 ounces hickory wood

Cajun Style Jerky

7 pounds venison or beef (inside round)
1 Hi Mountain Seasonings Cajun Style Jerky Kit

Cut meat into thin slices, with the grain, 6 to 8" long, 1 inch wide and ¼" thick.

Follow directions in Jerky Kit to season meat. Load in smoker. Smoke-cook at 200°F for 2 hours, turning jerky and rotating grills at one hour. (You may purchase special jerky rods to hang jerky vertically.)

Hi Mountain Jerky Seasonings can be purchased from Hi Mountain Jerky, Inc. in Riverton, WY by calling (800) 829-2285.

2 ounces hickory wood

Summer Sausage

6 pound ground venison or beef (extra lean)
3 pound ground pork
1 Hi Mountain Seasonings Summer Sausage Kit

Follow directions in kit to season meat. Stuff in casings and refrigerate overnight. Hang in smoker from top grill. Smoke-cook at 140°F for 1 hour, then turn temperature up to 180°F for 2 hours.

Hi Mountain Jerky Seasonings can be purchased from Hi Mountain Jerky, Inc. in Riverton, WY by calling (800) 829-2285.

4 ounces hickory wood

Appendix A

Southwest Seasoning or Rub

2 tbsp. chili powder
2 tbsp. paprika
1 tbsp. salt
1 tbsp. dried oregano
1 tbsp. ground coriander
1 tbsp. garlic powder
2 tsp. ground cumin
1 tsp. crushed red pepper
1 tsp. cayenne pepper
1 tsp. black pepper

Combine all ingredients thoroughly.

Yield: ½ cup

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