

Your **SmokinTex**® Oven/Smoker Cold-Smokes Fish, Cheese, Salsa, Jerky with an Easy-to-Use Cold Smoke Kit!

Add the easy-to-use Cold Smoke Kit to your smoker for elegantly smoked salmon, lobster, cheeses, duck breasts and more.

Cold-smoking foods are an age-old process for preserving foods and adding flavor and color to foods that began before refrigeration was common. Today people are turning back to the cold-smoking process because of the smoked delicacies it produces. Our Cold Smoke Kit allows gentle, cool smoke to penetrate the most delicate of foods, adding a wonderful smoky flavor to fish, meats, cheeses and salsas.



**Thermal Barrier
(stainless steel)**

“Cold Smoke Kit”

- ◆Inexpensive
- ◆No installation
- ◆No maintenance
- ◆30-90 minutes smoking time
- ◆Easy to use

No Need for Expensive Pre-Smoked Foods!

Now you can create superior quality smoked foods and delicious new dishes. No need to buy expensive pre-smoked foods. We've made it easy by adding a Cold Smoke Kit to your smoker.



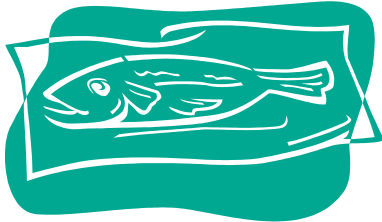
The Cold Smoke Kit provides you with an insulated thermal barrier. Here's how you cold smoke in your smoker oven:

1. Replace the lowest rack with the thermal barrier.
2. Place a small amount of wood chips or wood pellets in the wood box. Hickory, mesquite, apple and alder are some of the more popular wood, however any hard fruit or nut wood will work.
3. Place a pan of ice on top of the Thermal Barrier.
4. Place the product to be smoked on the racks above the Barrier.
5. Latch the smoker door and turn the oven on. Set the thermostat at 150F degrees.
6. After 15 minutes turn the smoker off. Allow the product to continue smoking for up to 90 minutes.
7. If more smoke is needed after 60 minutes turn the smoker back on for 20 minutes.
8. Refrigerate product after smoking.

IMPORTANT NOTE: Do Not Leave the Smoker on For More than 20 Minutes. *Failure to turn the smoker off after 20 minutes may damage your smoker and could cause a **Fire Hazard**.*

Clean only with a warm damp rag. Immersing in liquid may damage the insulation. Insert into smoker as pictured with flat side on bottom.

SmokinTex®



Cold - Smoked Lox Style Salmon

- 2 to 2 ½ lb. fillet of salmon
- ½ Cup maple syrup
- 5 lb. rock salt
- 3 Cups canola oil

Curing the Fish

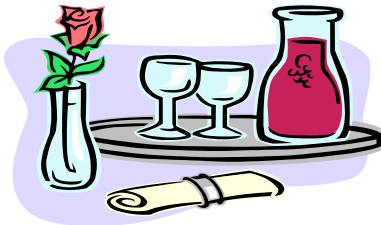
Wash the fish and pat dry. Lay the fish skin side down in a large non-metallic pan and rub with the syrup. Dry in the refrigerator for 4 hours. Cover the fish with the salt and let stand for 8 hours, refrigerated.

Remove all salt from the fish and from the pan. Put the fish back in pan and desalinate by running cold water at a slow pace over the fish in the pan for an hour. Pat the fish dry.

Smoking the Fish

Put a few small pieces of apple, alder, or cherry wood in the smoker's wood box. Place a pan of ice on top of thermal barrier. Set the smoker to 100° F. Place the salmon in the smoker and latch the door. Leave the smoker on 15 minutes, until the smoke starts flowing, and then turn it off. Leave the fish in the smoker for an hour. (Do not open the door)

Remove the salmon and place face down in about 2" of canola oil. Refrigerate for 2 hours. Remove the fish from the oil and pat dry. Slice it thin on the bias and enjoy some great lox.



Tequila-Cured Cold Smoked Salmon

- 1 Salmon Fillet 2 ½ lb. (skin on)
- 1 ½ cups Tequila
- 1 ½ cups Kosher Salt
- ¾ cup Sugar
- 1 oz Fresh Chopped Basil
- 3 Tbs. Coarsely Ground Black Pepper

Mix together salt, sugar, basil and pepper. Spread one third of the mixture on bottom of a non metallic container. (Tupperware, 14" X 6" X 4 ½ deep is great.) Remove any bones from salmon. Lay salmon skin side down on salt mixture. Pour tequila over salmon. Cover with remaining salt mixture. Put a couple of glasses on top of salmon to keep it submerged. Cover tightly and refrigerate 3 days. At this point the salmon is chemically cooked. Slice off a sliver and see how great it is! Now you add the smoke for flavor. Some like hickory others use apple or alder wood. Just get the wood smoking in the wood box, turn off the smoker put in the cold smoke plate with a pan of ice on top of it. Put in your cured salmon and cold smoke for 30-60 minutes. Slice on the bias.

Mexican Flavor

- Juice of 5 limes mixed with 1 ½ cups of Tequila
- 3 c. brown sugar instead of ¾ cup of sugar
- ¼ c. chopped cilantro leaves in place of basil.
- Mix and prepare as above.

Product	Salting	Drying	Smoking
Duck Breasts	6-8 hours	24-48 hours	2-4 hours
1 ½ - 2 lbs. Slice thin. Great on salads			
Goose Breasts	8-10 hours	24-48 hours	2-4 hours
2 ½ -3 lbs. Slice thin also great in salads			
Trout	30 min	10 min	30 min – 1 hour
Broil with butter or serve cold in pasta salad.			
Sea Scallops	20 min	5 min	30 min – 1 hour
Serve cold or fried.			