

Cold Smoke Baffle Instruction Sheet

Cookshack's Cold Smoke Baffle makes great lox style salmon, smoked cheese and other delicious cold smoked recipes.



How to use:

1. Replace the lowest grill with the Baffle.
2. Place a small amount of wood chunks, chips or wood pellets in the wood box.
3. Place a pan of ice on top of the Baffle.
4. Place the product to be smoked on the grills above the Baffle.
5. Latch the smoker door and turn the oven on. Set the thermostat at 150°F.
6. Time the smoker for 20 minutes. At 20 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 or if internal temperature reaches 90°F. Failure to turn the smoker off during cold smoke process may damage your smoker and could cause a fire hazard.

RECIPE


Cold-Smoked Salmon

2 to 2 ½ lb. salmon filet 5 lb. rock salt
 ½ c. maple syrup 2 to 3 c. canola oil

Cure the fish:

Wash the fish and pat dry. Lay the fish skin side down in a large non-metallic pan and rub with syrup. Allow to dry, refrigerated, for 4 hours. Cover the fish with salt and let sit for 8 hours, refrigerated. Remove all salt from fish and pan. Put fish back in pan and desalinate by running cold water at a slow pace over the fish in the pan for an hour. Pat fish dry.

Smoke the fish:

Follow the steps above for "How to use" the Baffle. Remove the salmon and place face down in about 2 inches of canola oil. Refrigerate for 2 hours. Remove the fish from the oil and pat dry. Slice thin on the bias and serve.

Cold-Smoked Cheese

Follow steps 1-4 above for "How to use," placing the cheese on top grill. Smoke cheese for 15-20 minutes. Remove cheese from smoker; rinse, pat dry, wrap and refrigerate overnight.



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