

Cold Smoke Kit Instruction Sheet



Get ready to make your own lox style salmon, cold smoked cheese and other great recipes with your Cookshack Cold Smoke Kit.

How to use:

1. Unplug smoker.
2. Replace the lowest grill with Baffle.
3. Heat 1 to 2 pieces of charcoal in the Cold Smoke Box on your stove top. (DO NOT use "match light" charcoal or lighter fluid)
4. Remove the standard wood box and place the Cold Smoke Box on the floor of your smoker, making sure the oven floor is clean and free of excess grease.
5. Place the product to be smoked on the grills above the Baffle.
6. Spread a small handful of wood chips over the charcoal. The charcoal will ignite the wood chips providing a steady stream of smoke. The Baffle will contain the heat from the charcoal and chips in the bottom of the smoker.
7. Latch the smoker door and enjoy the wonderful aroma that begins to escape from the top vent hole of your smoker.

Alternate Method (does not require Cold Smoke Box):

- Replace the lowest grill with the Baffle.
- Place a small amount of wood chips or wood pellets in the wood box.
- Place a pan of ice on the Baffle and turn smoker on to 150°F for 20 minutes.
- At 20 minutes turn the smoker off and allow product to continue smoking for up to 90 minutes.

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 Cheese

Use Cold Smoke Kit according to directions above if using Cold Smoke Box.

Leave cheese in smoke for up to an additional 90 minutes or until cheese has reached desired smoke flavor.

Remove cheese from smoker, rinse, pat dry and refrigerate.

For other great cold smoke recipes, visit our website at www.cookshck.com.



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