

# Seafood Grill Instruction Sheet

Cookshack's Seafood Grill is great for making fish, vegetables and other small or delicate items. The small mesh grid prevents food from falling through the grills.



## How to Use:

1. To prevent food from sticking to the grill, use a vegetable spray.
2. Remove existing grill from side rack.
3. Slide Seafood grill into place.

Try this great recipe!

## Cookshack Smoked Crawfish, Shrimp and Scallops

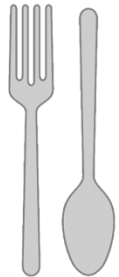
### What you will need:

Shelled crawfish, shrimp and scallops  
Olive oil  
Flour  
1 c. heavy cream  
Salt and pepper to taste  
4 to 8 oz. Hickory wood

### Directions:

Put wood in smoker's woodbox. Place shellfish in smoker. Set temperature to 225°F. Remove shellfish from smoker and move to stove top. Sauté in olive oil. Add small amount of flour. Add cream, salt and pepper. Cook until heated through, stirring constantly.

RECIPE



V. 2017.04.21