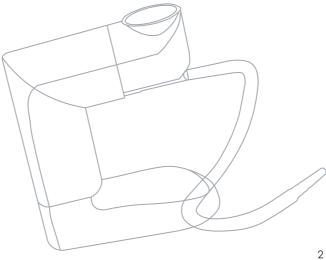
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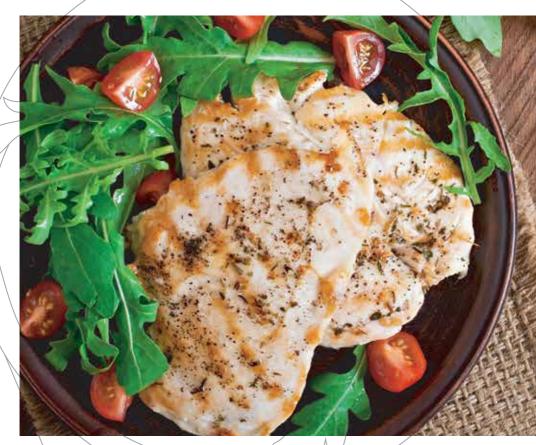


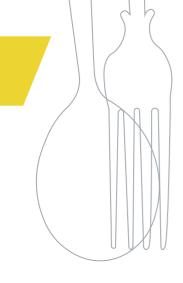
## Fuma Kissed Marinated Grilled Chicken



- Chicken breast (as many you'd like)
- ½ cup of mixed onions (red, white & green)
- Hickory and mesquite wood chips
- ½ oz of garlic powder
- ½ oz of pepper
- ½ oz lime juice
- ½ oz of salt

- ½ oz vinegar
- ½ oz olive oil
- 2-3 rosemary roots
- 5 garlic cloves







- 1. Season chicken breast(s) with ½ oz of salt, ½ oz of pepper and ½ oz of garlic powder.
- **2.** Marinate overnight for maximum flavor place chicken breast(s) in a ziplock bag with ½ oz lime juice, ½ oz vinegar, ½ oz olive oil and 2-3 rosemary roots. Shake and place in the fridge overnight.
- **3.** After marinated, set frying pan with olive oil in medium until it starts to sizzle. Then cook well on both sides and remove when chicken is light gold (135-140 degrees).
- **4.** Once done, plate the chicken and let it cool for 3 to 5 minutes; then place an upside down clear bowl or container over it.
- **5.** Insert the smoking gun's hose into the container and seal; combine hickory and mesquite wood chips and place them into the smoking chamber.
- **6.** Turn on the smoking gun and light the chips letting the smoke cover the entire bowl, power down gun and remove hose while sealing bowl (make sure very little smoke escapes).
- **7.** Let the smoke set for 5 minutes; when time is up, remove plastic and your chicken is ready to serve.

**NOTE:** After plating you can smoke again for 30 sec. and release when ready to eat for presentation (optional).



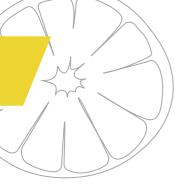
# Smoke Drowned Sous-Vide Shrimp Salad



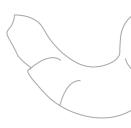
- ½ lb of cleaned shrimp
- 1 tsp salt & ground pepper
- 1 tsp paprika
- 3 tsp of chives (optional)
- 1 stick of butter
- 2 to 3 tsp of mayonnaise

- ½ lemon
- Hickory wood chips





- 1. Place the shrimp with half of the chopped butter stick along with sliced  $\frac{1}{2}$  of the lemon inside a sealing bag.
- **2.** After sealing, place the bag into the sous vide container filled with water and cook for 1 hour at 135 degrees.
- **3.** Once time is up, remove the sealed bag from sous vide container and wait 2 to 5 minutes for shrimp to cool.
- **4.** Spill the content onto a baking tray covered with aluminum foil and mix 2 to 3 tsp of mayonnaise, 3 tsp of chives, 1 tsp of ground pepper & 1 tsp paprika.
- **5.** After ingredients are infused, chop shrimp onto appropriate size and place into a container (with lid).
- **6.** Prepare fuma Smoking Gun for smoking. Place hickory wood chips into the gun's smoking chamber.
- **7.** Attach the end of the hose inside the sealed container; turn on the gun and light the chips on fire.
- **8.** Once the smoke covers the salad entirety, remove the hose and turn off gun after securing the container lid.
- **9.** Let smoke sit for 1 to 2 minutes inside the container, then open the lid letting the smoke escape. You are ready to serve!



# **Smoked Ribeye**



- 8 oz ribeye steak(s)
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 rosemary and or thyme root (per steak)
- 1 oz canola oil
- 1 stick of butter

- 5 garlic cloves
- Hickory wood chips







- 1. Firmly pat down the steak(s) freeing it of all moisture.
- **2.** Thoroughly season the meat on each side with 1 tsp salt, 1 tsp black pepper and 1 tsp garlic powder.
- **3.** Set non stick pan on high on the stove and add the canola oil; place the seasoned steak when oil begins to boil.
- **4.** Add half a stick of chopped butter onto the hot pan along with the herbs and garlic cloves.
- **5.** A dark liquid will begin to form, with it base the steak on each side as it cooks for 20 min or until steak reaches 120 degrees (medium rare) or 135 degrees (medium well).
- **6.** Let steak cool for about 5 minutes; then place it in a container, insert the gun's hose into the container and seal with saran wrap or lid.
- **7.** Place hickory wood chips into the smoking chamber, turn on Fuma and light the chips letting the smoke cover the entire bowl.
- **8.** Turn off gun and remove hose while sealing container (make sure very little smoke escapes) and let it set for 5 minutes for maximum flavor
- **9.** When time is up remove the plastic or lid and enjoy!

**NOTE:** After placing in serving bowl seal and smoke for 30 sec. and release when ready to eat for presentation (optional).



# **Smokey Ice Cream**



- Vanilla flavored ice cream
- 1 bowl of ice
- 2 to 3 tsp of your favorite syrup
- Applewood chips



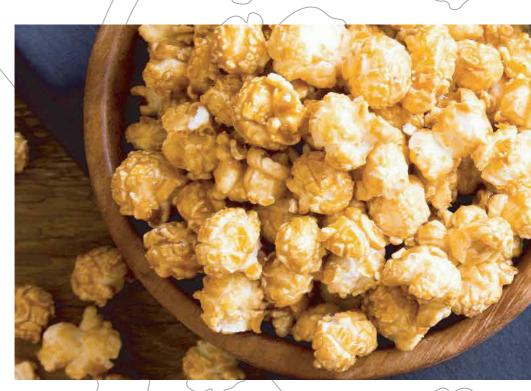
- 1. Place 2 to 3 scoops of ice cream in a bowl.
- **2.** Place the bowl with ice cream on top of a bigger bowl filled with ice.
- **3.** Place lid and hose on the ice cream bowl and fill the smoking chamber with the applewood chips.
- **4.** Furn on the smoker and light the chips; smoke ice cream with a thick smoke for 3 minutes.
- **5.** Afterwards, drizzle ice cream with syrup and your sweet snack is ready to eat!



# **Smoked Popcorn**



- 1 bag of your favorite brand of popcorn
- 1 tsp of salt & pepper (optional)
- ½ a cup melted butter (optional)
- Hickory wood chips





- 1. Empty bag of popcorn into a large bowl & season with 1 tsp of salt and pepper.
- **2.** Then drizzle  $\frac{1}{2}$  a cup of melted butter on the popcorn; cover the bowl and shake until mixed into the corn.
- **3.** Place lid and hose on the bowl, place hickory wood chips in smoking chamber, turn on Fuma & light the chips.
- **4.** Fill the bowl with smoke completely, turn off the smoker and remove the hose but not the lid.
- **5.** Let the fog consume the popcorn for 5 minutes shaking every minute for consistency.
- **6.** Release the smoke when ready to eat for presentation (optional) and your smoky popcorn is ready!



## **Bittersweet Smoked Coffee**



- Coffee beans or grounds
- Cream & sugar (optional)
- Apple wood chips



- 1. Place your coffee beans or grounds into a container and insert Fuma's hose into container.
- **2.** Seal with lid or plastic, place apple wood chips into smoking chamber, turn on gun and light chips.
- **3.** Let smoke submerge the entire container, remove hose & turn off gun. Keep container sealed and let the smoke sit for 2 minutes for maximum flavor.
- **4.** Shake smoky container (keep sealed) every 30 sec. for consistency.
- **5.** When time runs out remove lid or plastic and your coffee is ready for the espresso machine.

**NOTE**: You can smoke after coffee is made for presentation and extra flavor.



## Cinnamon Smoked Doughnuts



- 1 cup of flour
- 1 teaspoon of baking soda
- 1 cup of brown sugar
- 1 tsp of cinnamon
- 1 teaspoon of vanilla extract
- 1 cup of plain white sugar
- 1 tsp of ground cinnamon

- ½ a stick of melted butter
- Spray-on oil
- Apple wood chips
- ½ cup of vanilla yogurt
- 1 egg





- 1. Mix all of your dry ingredients in a bowl (1 cup of flour, 1 tsp of baking soda, 1 cup of brown sugar & 1 tsp of cinnamon) until fully integrated.
- 2. Mix all of your wet ingredients (½ cup of vanilla yogurt, 1 egg and 1 tsp of vanilla extract) until fully integrated.
- **3.** Mix your dry and wet mixes until fully integrated, then place an open ziplock bag inside a cup (for easy pouring) and transfer ½ of the mix into the bag.
- **4.** (In case you don't have a pastry bag) Squeeze mix into a corner of the bag and spin said corner for easy pouring of the mix.
- **5.** Grease doughnut pan with olive oil or any spray-on oil and transfer mix onto tray  $\frac{3}{4}$  of the way.
- **6.** Bake at 180 degrees F for 10 minutes or until golden. While backing prepare dusting mix for afterwards.
- 7. Create a mix of 1 cup of plain white sugar & 1 tsp of ground cinnamon; then set aside a bowl of ½ melted stick of butter.
- **8.** Lightly dunk each doughnut in butter and quickly roll in sugar mix. Then place them into a container.
- **9.** Let doughnuts cool for about 5 minutes or until cool to the touch; then insert Fuma's hose into the container and seal with saran wrap or lid.
- **10.** Place apple wood chips into the smoking chamber, turn on the smoking gun and light the chips letting the smoke cover the entire bowl.
- 11. Turn off gun and remove hose while sealing bowl (make sure very little smoke escapes) and let it set for 5 minutes for maximum flavor shaking occasionally.
- **12.** When time is up, remove plastic and your doughnuts are smokin'!

## **Smokey Guacamole**

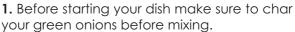


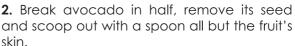
- 1 avocado
- ½ oz of salt
- 1 oz (2 tsp) of lime juice
- ½ a bowl of charred green onions
- ½ a bowl of mixed cilantro
- 2 oz of pickled red onion

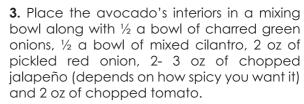
- 2-3 oz of chopped jalapeño
- 2 oz of chopped tomato
- Mesquite wood chips











- **4.** Season with salt and lime juice to your preference and mix until all ingredients are combined.
- **5.** After guacamole is done, insert Fuma's hose into the mixing bowl and seal with saran wrap so the smoke doesn't escape.
- **6.** Place mesquite wood chips into the smoking chamber, turn on the smoking gun and light the chips.
- **7.** Let smoke cover the entire bowl, turn off gun and remove hose while sealing bowl (make sure very little smoke escapes) and let it set for 5 minutes for maximum flavor.
- **8.** When time is up, remove plastic, stir & repeat the process and your dish is ready to serve!

**NOTE:** After placing in serving bowl seal and smoke for 30 sec. and release when ready to eat for presentation (optional).



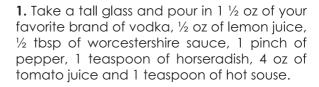
# Hickory Smoked Bloody Mary



- 1 ½ oz of your favorite brand of vodka
- ½ oz of lemon juice
- ½ tbsp of worcestershire sauce
- 1 pinch of pepper
- 1 teaspoon of horseradish
- 4 oz of tomato juice
- 1 tsp of hot souse
- Salt (for rim)

- Celery stick (garnish)
- Ice
  Hickory wood chips





- 2. Place in shaker and give it one good shake.
- **3.** In case you don't have a shaker, take another glass and pour the drink back and forth between the two glasses about four times.
- **4.** Take the empty serving glass, slightly dip rim into lime juice and then donk into a plate of salt to create an elegant salt rim.
- **5.** Take the same glass, place the gun's hose into glass and seal it with saran wrap.
- **6.** Place hickory chips into the smoking chamber and turn on the gun. Let smoke fill the glass, remove hose and let smoke sit for at least a minute.
- **7.** Pour drink, place garnish celery and cheers!





# Apple Wood Honey Glazed Salmon

### Ingredients:



- Salmon steaks (preferred quantity)
- 1 stick of butter
- ½ a cup of honey
- 3 garlic cloves
- 4 tsp of lemon juice • ½ tsp of salt
- (garnish) · Cherry & apple
  - wood chips

Parsley & sliced lemon

