

LITTLE
CHIEF

BIG
CHIEF

MINI
CHIEF

RECIPES & OPERATING INSTRUCTIONS



OVER 50 RECIPES!



ORIGINAL SMOKED SALMON RECIPE



Ingredients:

10 lbs. of salmon fillet
1 cup plain, non-iodized salt
4 heaping cups of brown sugar
Melted honey (to taste)
Cracked pepper (to taste)

SCAN CODE TO WATCH
RECIPE VIDEO



SCAN ME

Add salt and brown sugar to the mixing bowl and mix thoroughly. Cut the salmon fillet into strips for best brining and presentation. This will help make sure all pieces of salmon are a similar thickness. Line the flat bottom container with salmon fillet strips leaving space for the brine to cover all sides of each piece. Cover the first layer generously with the salt/brown sugar mixture. Continue to add additional layers on top and cover each layer generously with the salt/brown sugar mixture. Cover the container and place it in the refrigerator for 4-5 hours. Remove from the refrigerator and mix the salmon pieces around in the brine. Recover and place back in the refrigerator for a total brine time of at least 14 hours and up to 3 days.

Remove the salmon from the brine and wipe each piece removing any excess brine. Place salmon on Smokehouse Drying Screens and then onto the racks in the smoker. Use a fan to dry the salmon until it has a shiny dry paper looking finish, about one hour. Begin smoking using 2 to 3 pans full of alder wood chips (one immediately after the other). Finish the salmon with heat only. Generally, leave the salmon in the smoker for 6 to 12 hours, though it may take up to 20 hours in cold temperatures. Allow the smoker to dry the salmon to your favorite level of dryness.

For added flavor, baste the salmon with honey and cracked pepper during the last hour. Heat the honey in the microwave or stovetop. Brush the honey on the salmon. Add cracked pepper to your taste on top of the honey. Place salmon back in the smoker for 20 minutes to one hour. Remove the salmon when it is done to your taste. Cut a thick piece in half and ensure it is pink all the way through to double check doneness. Enjoy!

More recipes, tips and videos available online at www.smokehouseproducts.com

WARNING! IMPORTANT SAFEGUARDS

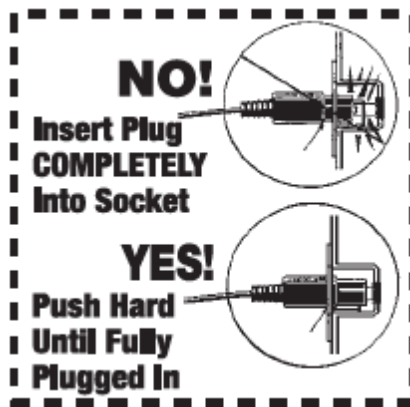
When operating your electric smoker, please observe the following basic safety precautions. Save these instructions!

- Be sure to read all operating instructions thoroughly before using the smoker.
- Your smoker is designed strictly **for outdoor use only**.
- When using the smoker, **place it on a noncombustible surface** (such as concrete or concrete blocks) **or ground** and locate it in a well-ventilated area.
- Maintain a minimum of two (2) feet clearance between the smoker and any adjacent combustible material.
- Improper use: use of the smoker for purposes other than smoking meat, fish, game, or fowl; using liquids which would result in electrical shock, etc.; or use of attachments or accessories not recommended by the manufacturer may cause hazards and void any warranties. For example, using the shipping carton as a heat shield around the smoker, which could potentially cause a fire.
- **Maintain close supervision when the smoker is used near children or pets.**
- Do not touch the smoker surfaces when it is in use. It can be hot and could cause burns. Use a handle.
- Prevent electrical hazards. Plug only into an approved grounded outlet. Never immerse the cord, plug or heating element in water or other liquids. Keep the smoker out of the rain and do not expose it to moisture.
- Push the electrical plug firmly into the socket on the back of the smoker so that its shoulder is flush against the smoker surface. See Figure 1.
- Do not allow the cord to contact the edge of a counter, table, or any hot surface.
- **Never operate your smoker with a damaged electrical cord or outlet.** Have these or any other electrical problem checked by a licensed electrician.

- If an extension cord must be used, make sure it is a heavy gauge cord such as a 12-3 or 14-3 UL certified, 3-prong (grounded) cord with a length of no more than 25 feet.
- **Unplug your smoker when it is not in use.**
- Do not move your smoker while it is in use unless you have emptied the drip pan and removed the wood flavor pan. Do not place it on or near a hot gas or electric burner.
- Start each smoking session with a clean, empty drip pan. Spraying a non-stick cooking spray such as Pam™ on the pan will help facilitate cleanup. Check the drip pan every two or three hours (more often if smoking foods with a high fat content) to ensure it doesn't overflow onto the heating element, possibly causing a fire.
- Never leave your smoker unattended when it is in operation.

Figure 1.

Insert plug completely into socket.



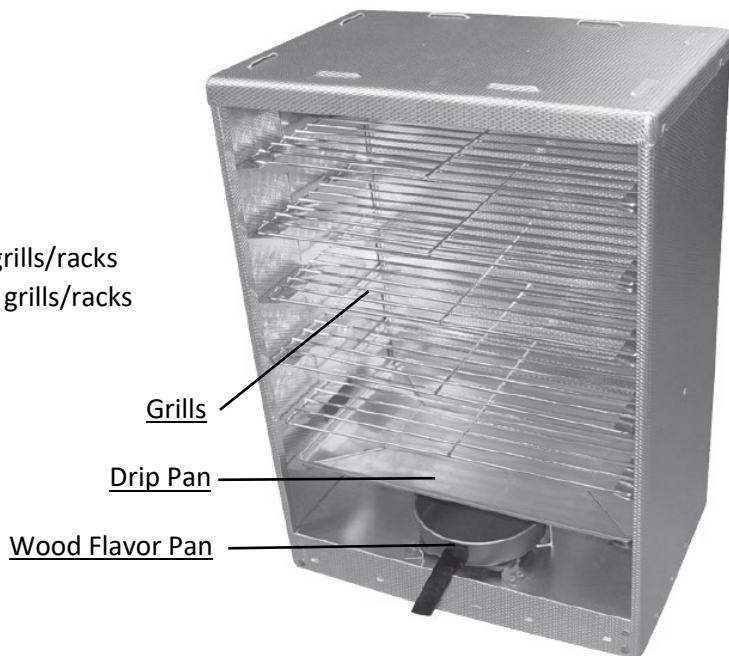
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ASSEMBLY INSTRUCTIONS

Included in this package:

- The smoker, including door and handle kit
- Wood flavor pan
- Chrome-plated grills
 - Big Chief (front & top load models) – 5 grills/racks
 - Little Chief (front & top load models – 4 grills/racks
 - Mini Chief – 3 grills/racks
- Drip pan (grease pan)
- Electrical cord
- One bag Smokehouse wood chips
- Recipe & operating instructions book



To start, install the handles for the smoker according to the instructions included with the handle kit. Insert the grills and drip pan into the smoker (for front load models), or onto the rack (for top load models). Install the smoker door (top first and then the bottom on the front load models), or the lid (for the top load models). Finally, insert the electrical cord, ensuring it is completely pushed in and flush with the edge of the smoker and insert the wood flavor pan through the flap on the door. Your smoker is now fully assembled and ready for use.

IMPORTANT INFORMATION ABOUT YOUR SMOKER

The Big Chief, Little Chief, and Mini Chief are electric smokers and plug into any standard 3-prong (grounded) 110-120V AC outlet. The heating elements in each smoker will heat the smoking chamber to approximately 165 °F (73 °C). After the initial “seasoning” process described below, the heating element should cause a level-full pan of wood chips to start smoking in about 15 minutes, and to be fully consumed in about 45 - 60 minutes. The total processing time varies depending on the meat being processed and the outside temperature. Fish, jerky, sausage, and other similar items may be totally smoke cured in the smokers. This means they can be fully smoked and finished in the smokers. Total processing time for fish, jerky, sausage, etc. can vary from 6 to 24 hours depending on variables such as the thickness of the meats, outside temperature and how full your smoker is. The smokers will smoke-flavor meats such as bacon, ham, steaks, brisket, fowl, etc. in about one to two hours, then the meats will be ready for normal cooking.

Additionally, it is a good idea to rotate the grills from top to bottom about halfway through the projected processing time. If you are smoking/curing only a partial load, use the upper grills whenever possible. Another good rule of thumb is to place smaller, or thinner, portions on the upper grills and larger, thicker pieces on the lower grills. These precautions will reduce the possibility of over processing foods and ensure even doneness throughout. It is important to understand that the heating element is the exclusive heat source. While the smoldering wood chips add some heat at the time of smoking, this is incidental to its main function of adding smoke flavor to the product. In most cases, two or three pans of wood chips, or flavor fuel, at the beginning of the cycle are all that is needed during the entire processing time. However, **you must keep the smoker plugged in for the rest of the time to complete the curing/drying cycle** with the heat of the element. **The wood flavor pan can be removed after the smoking period.**

GETTING STARTED

Before starting, read the Important Safeguards and all Operating Instructions before use!

1. Unpack the smoker and become familiar with its components. Save the box if desired for storage when not in use.
2. Remove all packaging from the components, including the rack (top load models), grills, flavor pan, and drip pan. Assemble the components according to the Assembly Instructions (page 5).
3. Insert the wood flavor pan through the hinged door on the lower front of the smoker and place it on the heating element. Become familiar with its proper position. You are now ready to begin the “seasoning” process.
4. Choose a safe area outside your home to set your smoker. Ensure that the area has the following:
 - a. A concrete or a non-combustible surface to sit the smoker on (do not sit the smoker on wood),
 - b. An area protected from rain and high winds,
 - c. Is within reach of a 110-120V AC, 3-prong (grounded) outlet (avoid using an extension cord if possible), and
 - d. Is out of reach of children and pets.
5. Plug in the electrical cord, ensuring that it is completely and solidly seated on the elements prong connectors. Fill the flavor pan to level-full and place it on the heating element in the correct position. Let the smoker operate until it quits smoking. This should be about one hour.

Congratulations! Your smoker is now ready to assist you in preparing thousands of delicious smoked food products.

Home Smoking: It's easy, inexpensive, and so delicious!

Your own “old-fashioned country style” smoked fish, bacon, ham, jerky, pheasant, or duck is easily and economically achieved with your Big Chief, Little Chief, or Mini Chief smoker at home. Delicious smokehouse flavors of hickory, apple, mesquite, cherry, alder, or our Smokehouse® Blend permeate the meats to add mouth-watering tastes that are not available with grocery store products.

Curing and smoking of game and domestic meats is an ancient art, originally conceived as a means of food preservation. The introduction of salt to meats, while curing, causes the meat to undergo chemical changes resulting in greatly increased preservation. When heat is introduced by means of a low temperature oven, or smokehouse, the moisture is removed, the meat becomes firm and may then be easily stored for extended periods of time. The aroma of the woods used in heat generation permeates the meat with its own delicate flavor. This process imparts the subtle, yet tangy taste of hickory, or other wood flavor, that many of us have tasted in years gone by. Herbs and spices such as garlic, pepper, bay, and dill may be introduced to your product by the dry cure or brining techniques which are explained in the recipe section of this book. Natural sweeteners such as maple, wild honey, molasses, pineapple, and brown sugar may also be used to flavor your gourmet treats. Your Big Chief, Little Chief, or Mini Chief smoker, along with these and other available recipes will provide you with a great deal of enjoyment as you create smoked delicacies that will delight you, your family, and your friends.

Tips on Getting the Most from Your Big Chief, Little Chief and Mini Chief smokers.

Your smoker is a versatile cooking tool. Do not be afraid to use it, to experiment with it in many ways. The delicate smoke flavors of the Smokehouse® Wood Chips and Chunks will add zest and tantalizing aromas to many of your favorite dishes. The late gourmet chef, James Beard, acclaimed the Little Chief smoker as being an indispensable part of his kitchen. Try his recipe for “Smokey Pork Loin” on page 37; it would make anyone an instant believer!

Use the “Easy Cure” brine solution as a starting point, then modify it to your taste. The salt is the curing agent, and the sugar adds flavor and color to the product. The introduction of herbs and spices is easy and exciting. Pepper or garlic on fish or breakfast sausage is a delectable taste. Imagine a turkey brine made with apple juice and rosemary, or a pork chop sweetened with honey or pineapple juice! Use a glass or crockery container for your brines. Plastic and stainless steel are okay also, but do not use aluminum as it will taint the solution.

Use the **Smokehouse Non-Stick Drying/Grilling Screens** for easier cleanup and so your fish or meat does not stick to your grills. The screens are dishwasher safe and can withstand temperatures up to 550 °F (287 °C). It also helps to spray your screens, grills, and drip pan with non-stick cooking spray. This will also help when it is time to clean up.

Be sure to choose a good, outside, well-ventilated area that is out of the rain and wind. Do not forget to place the smoker on a non-combustible surface such as concrete. The smoke is strong, which will certainly lure your neighbors over, but

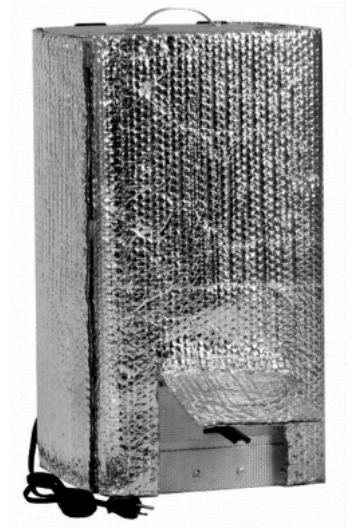


makes it more important to keep your smoker out of a direct breeze as heat inside the smoker can be lost if it is not protected from the wind. If you want extra protection from the wind and cold outside temperatures, try the **Smokehouse Insulation Blanket**. The insulation blanket will help keep the heat in the smoker during these conditions. The insulation blanket fits all Big Chief, Little Chief, and Mini Chief smokers.

Smokehouse Wood Chips and Chunks are dried to an extremely low moisture content for good reason. This allows the chips to start smoking as soon as possible, rather than needing to burn off the water and then start smoking. It also allows the chips to burn consistently, producing the optimal smoke. Therefore, we highly **recommend not soaking your chips** in water before starting the smoking process.

The Big Chief, Little Chief, and Mini Chief smokers are designed to last decades. Replacement parts are available to keep your smoker performing at its original level. If your smoker is not getting up to temperature, new heating elements or cords may be needed. If your drip pan, wood flavor pan, or grills have smoked hundreds upon hundreds of pounds of salmon and need a little extra care... then these can be replaced also. Some enthusiasts have been using the same smoker for more than 30 years, so we know it's possible with the proper care.

For more tips, recipes, and videos visit www.smokehouseproducts.com.



THE SCIENCE (AND ART) OF BRINING OR “CURING”

The Preferred Method

1. **Cut meat into desired size.** Cut up meat, fish, or poultry into easy-to-handle pieces. Remove all bones, blood, and ragged edges and wash thoroughly.
2. **Brine meat in preferred mix.** Make the “Easy Cure” brine solution using the recipe on page 16. Or use one of Smokehouse’s easy, pre-made brine mixes such as Trout & Salmon, All-Purpose, Jerky, and Poultry & Upland Game. Marinate in the refrigerator for 6-24 hours depending on the type of meat and size. See specific recipes throughout this book for more details.
3. **Place meat on smoker rack/grills.** Remove meat from the brine and rise in cool water, then place on paper towels and pat dry. Allow to air dry for about an hour. If smoking fish you should notice a tacky glaze on the surface, which indicates it is ready for loading. Place meat or fish on the grills and load into the smoker. You may preheat the smoker or plug it in now to turn it on.
4. **Smoke meat in your smoker.** Fill the wood flavor pan with your desired Smokehouse Wood Chips and place onto the heating element. The first pan of wood chips will start to smoke in about 15 minutes and smoke briskly for about 45 – 60 minutes. Empty and refill the wood flavor pan per your desired smokiness. Two or three pans full are sufficient in most cases, even though total drying time may take up to 24 hours. Smoke flavoring is not needed throughout the entire drying cycle. See specific recipes for more details.



LITTLE
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MADE IN OREGON, U.S.A.

Anatomy of Smoke Cooking and Curing!

When you really think about it, just how far back does the “curing” of meats go? If you didn’t have a refrigerator or a freezer, what would you do to preserve the necessary food for your family? One does not have to mull this point very long to determine that the early day inhabitants must have given a lot of serious consideration to this question. No doubt the earliest Neolithic methods were a simple drying process done by the sun and the wind. As fire was used to aid the drying and cooking, it was discovered that the foods prepared in this manner tasted better and had longer lasting qualities. Later, the process of “salting” the meat prior to smoking was discovered. The historical significance of this discovery cannot be overemphasized. Salting, or the infusion of salt into meat of various types is called “curing.” Simply stated, this process causes the meat to undergo certain changes which result in greatly extended stability.

More specifically, salt (sodium chloride) acts to suppress the growth of bacteria, and to solubize the available meat proteins. With the introduction of salt to a cut of meat, the proteins dissolve and the meat becomes tacky. When heated, the dissolved proteins set up and “bind” the meat. This phenomenon is most important in the manufacture of sausage or heavily cured meats such as pork and certain dried fish products. Other chemical elements are sometimes introduced into commercially cured foods to control color and texture. Happily, we need not concern ourselves with these extra and somewhat controversial chemicals.

3 Types of Brines or “Curing” Processes.

The science (and art) of “curing” is simply the infusion of salt into your food products. This can be achieved by three different methods:

1. **The Cover Brine.** This brine is either a solution or mixture of dry ingredients that covers the meat to infuse the salt into the food to accomplish the curing process. Most recipes and suggested cycle times in this book use the cover brine system.
2. **The Dry Cure.** This technique is excellent for old-fashioned curing of hams and bacon. This process can be time-consuming and a rather costly process, unless done on a large volume or commercial basis. Imagine salting and hanging meats for months at a time.
3. **The Injection Cure.** Used almost exclusively by commercial meat packers. This process is fast and effective, allowing these firms to speed processing and lower in-house inventories. However, this is not a commonly used technique for the home processor.

The cover brine can do it all for us, just ensure that the brine solution completely covers the food. Also, remember to use glass, crockery, plastic, or stainless-steel containers. Do not use aluminum. It is easy to vary the salt concentration of the brine solution and equally easy to introduce other taste variations such as spices, herbs, or a variety of fruit juices. The blending of these various tastes along with the inherent taste of the meat product you are processing is what it is all about. The possibilities of achieving a wide variety of subtle, yet distinctive taste varieties will become readily apparent.

TIME FOR HEAT AND SMOKE

The previous section outlined the traditional brining, or curing, processes. The next step is the application of warm dry air to the product along with smoke in the beginning. This is when the Big Chief, Little Chief and Mini Chief smokers become involved in the process. First, you'll want to understand that the following things will happen to the cured meats during the heating process:

1. The meat loses some of its moisture.
2. It becomes pasteurized if the meat's internal temperature is raised above 145 °F (62 °C).
3. The proteins in the meat coagulate and set up to "bind" the product.
4. The cured meat color develops.

Without getting into rather complicated explanations regarding temperature, heat transfer, humidity, and surface evaporation, suffice it to say that your Big Chief, Little Chief or Mini Chief smoker has been manufactured to provide exactly the proper temperature and air flow to methodically remove moisture from the meat to produce excellent results every time. The smokers are designed to slowly raise the internal temperature of the meats. The longer the meat remains in the smoker, the closer the internal meat temperature will rise to 165 °F (73 °C). For large cuts of meat, such as briskets, turkeys, and roasts, it can be best to infuse the smoke flavor into these meats in your smoker and then finish bringing the internal meat temperature above pasteurization by using an oven, grill, or other cooking device. Refer to the following chart from USDA Food Safety and Inspection Service for recommended safe minimum internal temperatures.

WARNING: Although the described methods of curing and smoking will flavor your food and will inhibit or stop natural deterioration, they are not magic processes that will restore freshness and good flavor to food that is already tainted. It is a

waste of time and materials to process foods that have already lost their freshness and flavor. The little extra effort taken to bring a fresh product to your smoker will pay big dividends in the quality of the finished product.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Fish & Shellfish	145 °F (62.8 °C)
Ground Meats	160 °F (71.1 °C)
All Poultry	165 °F (73.9 °C)
Ham (uncooked)	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Eggs	160 °F (71.1 °C)

Source: USDA Food Safety and Inspection Service

Getting the Perfect Smoke Flavor.

It is important that you understand the difference between the smoking and drying portions of the processing cycle. While your product may need, or be able to absorb, only so much of the smoke flavor, it indeed needs much more drying time to bring it to the desired state of doneness. In many cases, the recipes call for a total drying time of 6 to 12 hours or more, while also saying that the recipe calls for only 2 pans full of wood chips. This means that your smoker will only be smoking for about 2 hours, but the product needs much more total drying time in the smoker to complete the full curing cycle. Unsure of what smoke flavor to select? The classics are alder or apple for fish, hickory, cherry or mesquite for your red meats, and apple or cherry for your poultry. These are just some starting points and every individual will have their own favorites!

BASIC BRINES AND SEASONINGS

Many of the recipes you will find in this book will refer to the “Easy Cure” brine solution. It is a simple and effective way to brine fish, poultry, wild game, or any meats. It also provides a base from which to expand the use of other seasonings or juices. To emphasize the simplicity of the smoke-curing process, it would be fair to say that all fish or meat can be deliciously prepared using the “Easy Cure” brine and your Big Chief, Little Chief, or Mini Chief smoker. Only the cycle times in the brine and the smoker will vary, depending on the type of meat and your personal taste. Now, let’s get started with some brine recipes!

NOTE: Once a brine solution is used, do not reuse the solution after the fish or meat is removed!

“EASY CURE” BRINE

½ cup non-iodized salt
½ cup white sugar
1 qt water (good quality)

Add ½ qt warm water to a one-quart jar. Add salt and sugar and mix thoroughly. Then add ½ qt cold water. If the solution is not used immediately, store it in the refrigerator. Do not reuse the leftover brine mix! Discard brine after removing fish. Approximately 6 to 8 pounds of fish can be used with one quart of brine.

The following are different herbs, spices, seasonings, sugars, juices, and sauces that may be added to the “Easy Cure” brine recipe to develop your own personal favorite brine mix:

Herbs: Basil, bay, dill, oregano, marjoram, parsley, tarragon, thyme, rosemary, sage.

Spices: Caraway, cayenne, celery seed, cloves, curry, turmeric, pepper, ginger, nutmeg.

Other Seasonings: Garlic, onion, Kitchen Bouquet, Maggi Seasoning.

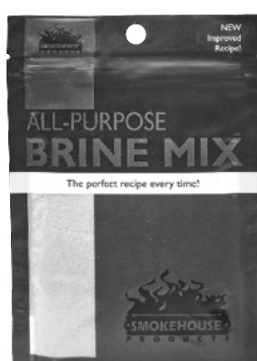
Sugars, Juices & Sauces: Honey (all types), molasses, brown sugar, apple juice, pineapple juice, orange juice, lemon juice, wines, sherries, berry juices, rum, Worcestershire sauce, Tabasco sauce, chili sauce, soy sauce, ketchup, steak sauce.

Brines should be mixed thoroughly in glass, crockery, plastic, or stainless-steel containers. Do not use aluminum or wooden containers. A large spoon and a glass quart jar are handy for mixing the “Easy Cure” brine. Meats should be completely immersed in the brine, and they should occasionally be stirred or rearranged in the solution. Keep brines as cool as possible. After brining, give your meat a light rinse in cool water and allow it to dry for about an hour before putting it into the smoker. You will notice a glossy look to the meat or fish when it is dry.

Tip: Use a fan to blow onto the fish or meat during the hour that you are allowing it to dry.

It is a good idea to pre-heat your smoker for 15 minutes prior to use. It is now time to load your fish or meat into the smoker!

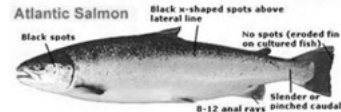
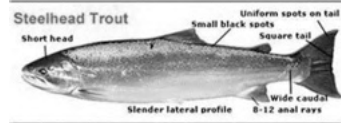
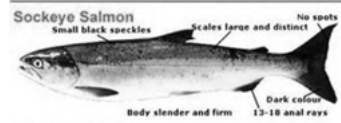
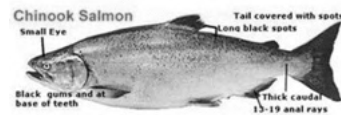
Looking for the easiest and fully tested brines? Try the Smokehouse Brine Mixes.



FISH AND SHELLFISH

There are so many wonderful fish and shellfish available that it seems a shame that we can't deal with each of them in a very specific manner. Their delicate flavors lend themselves to the light touches of herbs and natural sweeteners. The recipes that follow will give you insight into the ways they can be deliciously prepared. Let's start with a list of the fish with which our "Easy Cure" brine solution will work.

Freshwater Fish	Saltwater Fish	Shellfish
Bass	Barracuda	Clams
Bream	Sea Bass	Crab
Carp	Cod	Crayfish
Crappie	Flounder	Mussels
Catfish	Grouper	Scallops
Grayling	Halibut	Shrimp
Kokanee	Herring	Oysters
Musky	Mackerel	
Perch	Octopus	
Pike	Snook	
Shad	Squid	
Sturgeon	Salmon (all types)	
Steelhead/Salmon	Tuna (all types)	
Trout (all types)	Wahoo	



“EASY CURE” SMOKED FISH

½ cup non-iodized salt
½ cup white sugar
1 qt water

Fill a quart jar ½ full of good warm water. Add salt and sugar. Mix well until dissolved. Top off jar with ½ qt of cold water. This recipe may be increased if you need more brine. Immerse prepared fish chunks, fillets, or small whole fish completely in the brine solution. Brine fish for 6 to 24 hours, depending on thickness. Stir solution and rotate fish occasionally while in the brine. Remove from brine. Rinse each piece in cool water and place on paper towels. Pat dry and let air dry (or blow with a fan) for one hour. You will notice a tacky glaze on the surface of the fish. Your fish is now ready for loading into the smoker.

- For thick 1” chunks – Smoke 8 to 12 hours, using 3 pans full of wood chips.
- For ½” thick fillets or strips – Smoke 5 to 8 hours, using 2 pans full of wood chips.
- For thin pieces – Smoke 2 to 4 hours using 1 or 2 pans full of wood chips.

Use the wood chips at the very beginning of the drying cycle. Check the fish periodically for the degree of doneness you desire.

SMOKED FISH #2 (perfect for oily fish)

2 qts water
1 cup non-iodized salt
½ cup brown sugar
2 tbsp lemon concentrate (or ¼
cup lemon juice)
¼ tbsp garlic powder
¼ tbsp onion powder

20

Prepare chunks, fillets, or small whole fish to be brined. Mix all ingredients and stir until dissolved. Brine fish 6 to 24 hours. Rinse, dry, and then load your smoker. Use 3 to 4 pans of hickory, apple, or alder wood chips. Keep in the smoker for 4 to 10 hours, depending on the size and thickness of the fish pieces. This recipe works well with cod, bass, pike, tuna (all types), sturgeon, barracuda, mackerel, squid, and octopus... among other oilier type fish.

SMOKED SALMON DELUXE

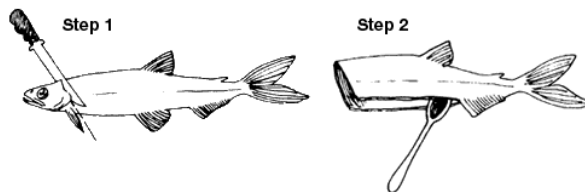
⅓ cup sugar
¼ cup non-iodized salt
2 cups soy sauce
1 cup water
½ tsp onion powder
½ tsp garlic powder
½ tsp black pepper
½ tsp Tabasco sauce
1 cup dry white wine

Brine salmon chunks 6 to 24 hours, keeping them refrigerated. Rinse each piece in cool water and place on paper towels. Pat dry and let air dry (or blow with a fan) for one hour. You will notice a tacky glaze on the surface of the fish. Fill flavor pan with either half hickory, half alder, or half apple and half cherry chips. Use 2 to 3 pans full of chips. Leave in the smoker until drying is completed. This may take 12 hours or so depending on the thickness of the pieces. Place largest and thickest chunks on the bottom grill rack. In addition to all types of salmon (chinook, coho, pink, kokanee, etc.), this recipe also works well with steelhead and other large trout.



SMOKY SMELT

1 cup non-iodized salt
1 cup brown sugar
1 cup soy sauce
½ cup cider vinegar
1 tbsp Worcestershire sauce
1 tbsp paprika
1 tbsp chili powder
1 tbsp garlic salt (optional)
1 tbsp onion salt
½ tsp black pepper
3 cups warm water



Prepare your smelt to your liking... some prefer whole smelt while others remove heads and entrails. Either way, wash smelt in clear water. Mix all ingredients and let the brine cool, then add the smelt. Brine the smelt 6 to 24 hours. Rinse and dry the fish. Use 3 pans full of apple, alder, or hickory chips. Keep in the smoker until done, typically 5 to 7 hours.

SMOKED CLAMS

½ cup non-iodized salt
½ cup white sugar
1 qt water

Open your clams by steaming them in a kettle. Depending on the type of clam, split the neck, and cut out the stomach with scissors. Shake the clam meat from its shell. Wash the clams in cold water, picking out any noticeable sand particles from the meat. Place the clams in the “Easy Cure” brine solution for 30 minutes. Rinse lightly in cool water and allow to air dry for 40 minutes. Place the clams on a Smokehouse Drying Screen and into your smoker. Smoke for 2 hours using 2 pans of alder or apple wood chips.

SMOKED OYSTERS

½ cup non-iodized salt
½ cup white sugar
1 qt water

After removal from its shell, the oyster should be blanched. Cut larger oysters into smaller pieces. To blanch, simply put them in a metal strainer and dip them into boiling water until the edges curl (usually 2-3 minutes). Then rinse in a cool tap water. Place oysters in the “Easy Cure” brine solution for 40 minutes. Rinse lightly in cool water and allow to air dry for 40 minutes. Place the oysters on a Smokehouse Drying Screen and into your smoker. Smoke for one hour using 1 pan of alder or apple wood chips.

SMOKED SHRIMP, PRAWNS & CRAYFISH

½ cup non-iodized salt
½ cup white sugar
1 qt water

If your shrimp is uncooked, peel and pre-cook them in bouillon for 5 minutes. Place the meat in the “Easy Cure” brine solution for 2 hours. Rinse lightly in cool water and allow to air dry for 40 minutes. Place meat on a Smokehouse Drying Screen and then into your smoker. Smoke for 2 hours, using 2 pans of alder or apple wood chips.

JIFFY SMOKED FISH PATTIES

2 cups flaked fish (canned or
leftover)
2 beaten eggs
1 cup breadcrumbs or crackers
(smoked if you like)
1 tbsp minced onions
Dash of black pepper
Salt to taste

Place fish onto a Smokehouse Drying Screen, spread evenly and loosely across the screen. Smoke for 1 pan full of hickory or alder chips and allow to cool. Mix ingredients thoroughly with the fish. Mold into patties and fry in hot butter or cooking oil until golden brown. These are great served on toast with white sauce or make a smoked fish burger or tacos with all the trimmings.

SMOKY SALMON BALLS

2 cups flaked, smoked salmon
1 ½ cups seasoned mashed
potatoes
1 egg beaten slightly
1 tsp grated onion
Dash of black pepper
½ cup fine cornflake crumbs
Oil for deep fat frying

Combine fish, potatoes, egg, onion, and pepper. Beat until smooth. Chill well. Portion fish mixture with a ¼ cup measure. Shape into balls. Roll in crumbs and fry in oil or deep fryer at 350 °F (176 °C) for 3 to 5 minutes or until thoroughly cooked and lightly browned. Serve hot with your favorite egg or cheese sauce. Makes 12 balls. Approximately 4 servings.

SMOKED SALMON & CREAM CHEESE OMELET

2 chopped green onions
½ cup smoked salmon
3 oz cubed cream cheese
6 eggs

Sauté 2 chopped green onions and ½ cup smoked salmon in butter. In 2 or 3 minutes stir in cubed cream cheese and allow to melt. Use to fill two 3-egg omelets.

SMOKED SALMON OR TUNA SPREAD

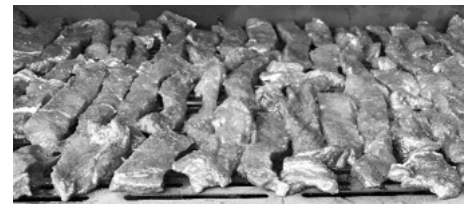
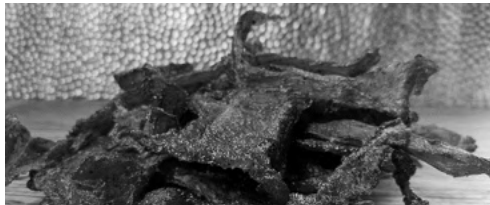
Canned salmon or tuna

For sandwiches that are a real treat, start by draining the liquid from canned salmon or canned tuna. Place on a Smokehouse Drying Screen or on a greased baking dish and place into the smoker. Smoke for one hour using 1 pan of apple or alder wood chips. Remove from the smoker and allow to cool. Prepare your favorite sandwich with the smoke flavored fish.

JERKY

The hard curing of meats needed before the days of refrigeration are no longer pertinent. To infuse so much salt into a product and to make it so dry that one must boil it for a period to overcome these preservation techniques, simply does not make much sense in today's world. A simple smoke flavoring and then refrigeration is marvelously adequate for our needs. Hard cured beef, sometimes referred to as "corned beef," heart, kidney, tongue, and other meats were also prepared in similar fashion. The preparation of these beef and pork products in this manner is not as popular today. However, the one happy exception to these facts is jerky! We can safely and with confidence make delicious jerky from many different meats, in several different ways.

It is easy to modify these basic jerky recipes to best suit your personal taste. If you prefer it saltier, simply don't rinse off the brine solution. If you would like to add spices or herbs, lightly sprinkle pepper, garlic, onion powder, etc. on the meat before placing it into the smoker. If you would prefer drier jerky, leave it in the smoker for a longer drying cycle. Of course, you can use other flavors of **Smokehouse® Wood Chips** such as hickory, apple, cherry, mesquite, or our Smokehouse® Blend. You are the master chef! Well-dried jerky can be stored for a long time. The cool dry air in your refrigerator is the perfect environment, though it might not last long because you're going to eat it. You can also vacuum seal serving size quantities and store them in your freezer. Then you have grab and go jerky!



“EASY CURE” MEAT JERKY

5 lbs. meat (any cut including wild game)
½ cup non-iodized salt
½ cup sugar
1 qt water

Trim all fat from the meat. Slice meat with the grain as thinly as possible. The meat slices nicely when semi-frozen, or your butcher can do the slicing for you. Try to target ¼” to ⅝” thick pieces but be consistent. Place the meat in cool brine and refrigerate overnight. After no less than 12 hours, take the meat from the brine, rinse lightly and allow it to dry on paper towels for one hour. Place the meat strips on Smokehouse Drying Screens and then onto the grills in the smoker. Dry for 12 hours, using 2 pans full of alder wood chips at the beginning of the drying process.

BEEF (OR GAME) JERKY

⅓ cup sugar
¼ cup salt
2 cups soy sauce
1 cup water
1 cup red wine
½ tsp onion powder
½ tsp black pepper
½ tsp garlic powder
½ tsp Tabasco sauce

Trim all fat from meat and slice with the grain about ¼” to ½” thick but keep the thickness consistent. The meat slices nicely when semi-frozen, or your butcher can slice it for you. Mix all ingredients and place the meat into the marinade. Let marinate for 8 to 24 hours. Remove from brine and allow to air dry without rinsing. Smoke in your smoker for 12 to 16 hours, depending on how dry you like your product. Use 3 pans full of hickory or cherry chips in the beginning stages of the drying cycle.

WILD GAME JERKY

- ¼ cup sugar
- ¼ cup salt
- 2 cups water
- 1 cup apple cider
- 1 cup soy sauce
- 1 oz bourbon or brandy
- ½ tsp onion powder
- ½ tsp garlic powder
- 1 tsp grated fresh ginger
- 1 tsp grated orange peel
- 6 whole cloves

Trim all fat from meat and slice with the grain about ¼" to ½" thick but keep the thickness consistent. The meat slices nicely when semi-frozen, or your butcher can slice it for you. Mix all ingredients and place the meat into the marinade. Let marinate for 8 to 24 hours. Remove from marinade and allow to air dry without rinsing. Smoke in your smoker for 12 to 16 hours, depending on how dry you like your product. Use 3 pans full of hickory or cherry chips in the beginning stages of the drying cycle.

POKER PARTY JERKY

- 5 lbs. chuck or shoulder roast about 1 ½" thick
- ½ cup non-iodized salt
- ½ cup sugar
- 1 qt water

Slice beef into 1 ½" square chunks. Brine 8 to 24 hours in refrigerator. Remove from brine and place on paper towels to dry for one hour. Do not rinse. Smoke in your smoker for 8 hours, using 2 pans full of hickory chips. Remove from the smoker and loosely wrap in aluminum foil and put in the refrigerator for 24 hours or more. Do not store for more than 7 days. Slice thinly and serve with cheese, crackers, and various sauces. Sensational!



POKER PARTY JERKY #2

⅓ cup sugar

¼ cup salt

1 ½ cups soy sauce

1 cup water

1 cup red wine

½ tsp onion powder

½ tsp black pepper

½ tsp garlic powder

½ tsp Tabasco sauce

Slice beef into 1 ½" square chunks. Brine 8 to 24 hours in refrigerator. Remove from brine and place on paper towels to dry for one hour. Do not rinse. Smoke in your smoker for 8 hours, using 2 pans full of hickory chips. Remove from the smoker and loosely wrap in aluminum foil and put in the refrigerator for 24 hours or more. Do not store for more than 7 days. Slice thinly and serve with cheese, crackers, and various sauces. Sensational!

SAUSAGE

Home-made sausages taste better! They can be seasoned to your own taste and the meat cuts from beef, pork, poultry, or wild game can be hand selected. If you have never made sausage before, a good way to start is to use 3 pounds of ground beef and 2 pounds of cheap ground pork (or pork sausage mix). Select your recipe and you are on your way. If you need casings and a way to stuff the casings, check out the **Smokehouse Sausage Kit**. The kit provides everything you need to start making your own sausage at home.

SUMMER SAUSAGE

- 3 lbs. ground beef
- 2 lbs. ground pork
- 4 tbsps non-iodized salt
- 3 ½ tsp coarse ground black pepper
- 1 tbsps sugar
- 1 ¾ tsp salt cure
- ½ tsp cayenne pepper
- ¾ tsp mustard seed – whole
- ⅔ tsp black pepper – whole
- ½ tsp minced garlic (optional)

Place ground beef, ground pork and mixed spices in large bowl or pan. Mix thoroughly by hand. When thoroughly mixed, refrigerate or keep in a cool place for approximately 12 hours. Stuff casings, tying each casing securely. Try the Smokehouse Sausage Kit for an inexpensive and easy way to stuff your casings. Remove your lower grill racks from the smoker, leaving only the top rack and the drip pan. Hang your sausage from the top grill using a toothpick or other technique. Smoke with 3 to 4 pans of apple wood chips. Leave the sausages in the smoker until the internal meat temperature reaches 160 °F (71 °C). Use a Smokehouse Insulation Blanket to help with this process. The total time in the smoker may be up to 24 hours. You may also remove the sausages and finish them in the oven. Be sure to remove them once the internal meat temperature reaches 160 °F (71 °C). Sausages may be stored in the refrigerator or placed in individual plastic bags (or vacuum sealed) and frozen until used.

SMOKY SAUSAGE

5 lbs. ground beef
5 rounded tsp Morton Tender Quick-Salt
2 tbsp mustard seed
3 tsp course ground black pepper
1 ½ tsp garlic powder
1 ½ tsp onion powder

Mix all ingredients in a large bowl, cover, and refrigerate for 12 hours. Remove from refrigerator and mix thoroughly again. Refrigerate again for 24 hours. Remove from refrigerator and form into 5 rolls. Place in the smoker for 12 hours, using 5 pans full of apple or hickory wood chips. This sausage forms its own casing. A note of warning, use only Tender Quick Salt, and specifically as directed. Do not reduce the amount or proportion of the Tender Quick Salt. However, the amounts of spices may be varied to suit your taste.

DUTCH SAUSAGE

2 lbs. ground beef
3 lbs. ground pork
1 oz black pepper
3 oz non-iodized salt
2 oz brown sugar
Pinch of sage
Garlic to taste

Place ground beef, ground pork and mixed spices in large bowl or pan. Mix thoroughly by hand. When thoroughly mixed, refrigerate or keep in a cool place for approximately 12 hours. Stuff casings, tying each casing securely. Recommended natural hog casings 32-35mm or 35-38mm. You can substitute collagen casings in similar dimensions. Remove your lower grill racks from the smoker, leaving only the top rack and the drip pan. Hang your sausage from the top grill using a toothpick or other technique. Smoke with 2 to 3 pans of apple or hickory wood chips. Leave the sausages in the smoker until the internal meat temperature reaches 160 °F (71 °C). Use a Smokehouse Insulation Blanket to help with this process. The total time in the smoker may vary between 8 to 24 hours. You may also remove the sausages and finish them in the oven. Be sure to remove them once the internal meat temperature reaches 160 °F (71 °C). Sausages may be stored in the refrigerator or placed in individual plastic bags (or vacuum sealed) and frozen until used. Best way to eat them is to steam them in a covered skillet with water or beer.

SMOKE FLAVORING OF MEATS

The smoke flavoring of meats is simply a delight... and delightfully simple! When it comes to meats, there are certain items that can be fully smoked and completed in the smoker through the drying cycle. This would include jerky, smaller sized sausages, pepperoni, or other thinner or smaller sized cuts of meat that you can ensure will exceed the minimum temperature for pasteurization. For the larger cuts of meat, such as steaks, chops, ribs, briskets, and roasts, you will want to use the smoker to add the smoke flavoring to the meats before you proceed with cooking the meats in an oven, grill, or other methods. Using the **Smokehouse Insulation Blanket** can assist with being able to finish items such as sausage directly in the smoker. In the following recipes we will provide some suggestions for you to start with... some with interesting and exciting marinades that you will very much enjoy. Please remember that smoke flavoring is not a curing process. Your meats must be cooked, refrigerated or frozen immediately after the smoke flavoring. When smoke flavoring, it is good to preheat the smoker and have a dense smoke already generated before placing the meat inside. This should take about 15 minutes.

STEAKS & CHOPS

In your preheated and smoking smoker, place these cuts for 20 minutes. Use a half pan of hickory, cherry, or mesquite wood chips. Then pull the meat from your smoker and prepare them in your favorite way. Shorten your cooking time by 20% on these smaller cuts, as the smoking time starts the cooking process.

ROASTS: BEEF, PORK OR LAMB

In your preheated and smoking smoker, place these cuts for 20 minutes per pound up to a maximum of 2 hours. Try cherry or hickory chips with beef, apple with pork or lamb. Once smoked, remove from the smoker, and prepare in your favorite way, shortening your cooking time by 10%.

SLICED BACON, CANADIAN BACON, HAM SLICES, OR LINK SAUSAGES

In your preheated and smoking smoker, place these cuts for 20 minutes per pound up to a maximum of 2 hours. Try cherry or hickory chips with beef, apple with pork or lamb. Once smoked, remove from the smoker, and prepare in your favorite way, shortening your cooking time by 10%.

HAMBURGER

Ground meat or beef

Use for patties, meatloaf, meatballs, chili, hash, or other hamburger meals. Spread your ground beef in a shallow pan or on a Smokehouse Drying Screen, and place into your preheated and smoking smoker for 20 minutes. Use a half pan of alder or cherry chips or try mesquite for a smokier delight. After smoking, pull the hamburger from the smoker and prepare in your regular way. Shorten your cooking time by 20%.

SMOKY FLAVORED CHEESE PATTIES

3 lbs. ground beef
1 pkg dry onion soup mix
1 tsp black pepper
Salt (to taste)
Slices of cheddar cheese

Mix all ingredients, including meat, and form into thin patties. Smoke patties in preheated and smoking smoker for 30 minutes. Sandwich cheese slices between smoked patties and crimp the edges. Lightly grill, salting to taste.

SMOKED HAMBURGERS ROYALE

2 lbs. ground beef
1 egg
1 large onion minced
20 soda crackers crushed
¼ cup burgundy or red wine
1 tsp salt
1 tsp black pepper

Spread ground beef in a shallow pan or on a Smokehouse Drying Screen, and place into your preheated and smoking smoker for 20 minutes. Use a half pan of wood chips, selecting your favorite flavor, though cherry is a great option. Remove the meat from the smoker and quickly mix with the other ingredients. Make large, thick patties and grill to taste. Serve a la carte, with mushroom sauce, or with buns for a Burger Royale!

PORK RIBS

1 rack pork ribs
Favorite BBQ rub
Favorite BBQ sauce (optional)

Coat the pork ribs generously with your favorite barbecue rub and place into your preheated and smoking smoker for 2 to 3 hours. Use 2 to 3 pans full of cherry or apple wood chips. Remove ribs from the smoker. If desired, coat the ribs with your favorite barbecue sauce. Wrap the ribs in heavy duty foil and place in the oven at 250 °F (121 °C) for 4 hours.

SMOKED HAMBURGER LOAF

2 lbs. ground beef
1 can tomato soup
1 egg
½ cup minced onion
2 tbsp chopped parsley
1 tbsp Worcestershire sauce
½ cup bread or cracker crumbs
1 tsp salt
Dash of black pepper

Spread your ground beef in a shallow pan or on a Smokehouse Drying Screen, and place into your preheated and smoking smoker for 20 minutes. Use a half pan of apple chips for a lighter smoke flavoring or opt for mesquite for that western smoke flavor. Remove the meat from the smoker and promptly blend with other ingredients. Shape firmly into a loaf and place into a shallow baking pan. Bake at 325 °F (162 °C) for 1 ½ hours.

SMOKY HAMBURGER DRUMSTICKS

1 lb. ground beef
1 egg, well beaten
½ cup smoked fine
breadcrumbs
¼ cup onion, finely chopped
1 tsp salt
Dash of black pepper

Spread your ground beef in a shallow pan or on a Smokehouse Drying Screen, and place into your preheated and smoking smoker for 20 minutes. Use a half pan of cherry or mesquite wood chips depending on your desired smoke flavor. Remove the meat from the smoker and promptly mix with other ingredients. Divide into four portions and shape around a 6" skewer. Roll each, pressing lightly into smoked fine breadcrumbs. Cook drumsticks over moderate heat, turning to evenly brown all sides. Continue cooking and turning for about 15 minutes or until done.

SMOKY HAMBURGER SALAMI

5 lbs. ground burger (beef,
venison, or other ground meat)
5 rounded tsp Morton Tender
Quick-Salt
1 ½ tsp garlic powder
1 ½ tsp chili powder
1 ¼ tsp crushed red pepper
1 ¼ tsp ground cumin
2 tbsp brown sugar (optional)
4 tbsp dry white wine

You can use beef, elk, bear, or other ground meats with great success with this recipe. Only use Tender Quick curing salt. Regular salt does not have the flavors, taste or nitrates for the quick cure and binding of meat required to make this recipe successful. You may purchase prepared curing salts sold by Morton's, Lawry's, and others.

Mix all ingredients thoroughly, then cover and refrigerate for 24 to 36 hours. Divide into four portions. Roll each portion into 2 ¼" diameter rolls and wrap with inexpensive large-hole nylon net. Tie the ends of the netting securely with string (net may be omitted but the rolls will flatten out while smoking). Place in your preheated and smoking smoker for 8 to 12 hours and smoke with 3 to 4 pans full of hickory or apple wood chips. Remove from the smoker. Remove the netting and dry thoroughly with a paper towel. Wrap in foil and refrigerate for up to 3 weeks or freeze for up to 6 months.

SPORTSMAN'S TERIYAKI MARINADE (FOR BEEF OR GAME)

½ cup soy sauce
½ cup white wine
2 cloves garlic, crushed
2 tbsp sugar
Small piece ginger or 1 tbsp
ground ginger

Mix ingredients well. Add meat and marinate 4 hours or more. Remove from marinade and pat dry with a paper towel. Place in smoker and smoke for 20 minutes using a half pan of wood chips. Remove the meat from the smoker and broil, roast, or barbecue, basting lightly with marinade.

FIESTA MARINADE (FOR BEEF, PORK, OR LAMB ROASTS)

2 cups red wine
½ cup soy sauce
1 tbsp Worcestershire sauce
½ tsp Tabasco sauce
½ tsp onion powder
½ tsp ground black pepper
1 tbsp non-iodized salt
4 tbsp cooking oil
3 tbsp lemon juice

Mix all ingredients well. Add meat and marinate in the refrigerator for 6 to 12 hours. Remove from marinade, pat dry with a paper towel (do not rinse). Place the meat in your preheated and smoking smoker for 20 minutes. Then cook in your regular fashion. Lightly apply marinade to meat while cooking, as convenient. Shorten your normal cooking time by 20% on smaller cuts as the smoking time will start the cooking process.

CREOLE BEEF MARINADE (FOR BEEF STEAKS & ROASTS)

¼ cup oil
¼ cup bourbon or sherry
2 tbsp soy sauce
1 tsp Worcestershire sauce
1 tsp garlic powder
Black pepper to taste

Mix all ingredients well. Add meat and marinate in the refrigerator for 6 to 12 hours. Remove from marinade, pat dry with paper towel (do not rinse). Place the meat in your preheated and smoking smoker for 20 minutes. Then cook in your regular fashion. Lightly apply marinade occasionally while cooking.

SMOKY BARBECUE RIBS (FOR BEEF OR PORK SPARE RIBS)

¼ cup vinegar
½ cup water
2 tbsp sugar
1 tbsp prepared mustard
½ tsp black pepper
1 ½ tsp salt
¼ tsp cayenne pepper
1 thick slice of lemon
1 onion, sliced
¼ cup butter
½ cup ketchup
2 tbsp Worcestershire sauce

Sauce:

In a saucepan, mix all ingredients except the ketchup and Worcestershire sauce. Simmer uncovered for 20 minutes. Add remaining ingredients and bring to a boil.

Cut ribs into serving size pieces and place into preheated and smoking smoker for one hour. Use one full pan of hickory, cherry, or mesquite wood chips depending on your preference. Remove ribs from smoker and place in a baking pan. Pour sauce over ribs and cook for 1 ½ hours at 350 °F (176 °C) or until done.

SMOKY PORK LOIN

5 lbs. pork loin
2 tbsp rosemary
2 tbsp garlic
1 ½ tbsp salt
2 tbsp ground black pepper

Mix rosemary, garlic, salt, and pepper. Trim loin ready to serve and rub mixture into the meat. Place the loin in a pan and let it stand in the refrigerator for 1 hour. Place it in your smoker and smoke 2 hours using 2 pans full of apple wood chips. Remove the loin from the smoker and roast in oven at 300 °F (148 °C) for 1 ½ hours or until done.

WILD THINGS FOR WILD GAME

1 pt. cider vinegar
1 qt water
1 cup non-iodized salt
1 tbsp black peppercorns
½ cup brown sugar
1 blade mace or pinch of
nutmeg
2 tbsp butter
¼ tbsp parsley
2 onions, medium, chopped
1 carrot, medium, sliced
1 cup dry red wine

This recipe is especially applicable if you are a bit sensitive to the flavor of the particular cut you are preparing. Bring all ingredients, except wine, to a boil. Reduce the heat and simmer for 30 minutes. Strain into a large container and add wine. Use immediately. Do not store the brine. Brine meat 3 to 4 days, turning often, and keeping refrigerated. Place in the smoker using 2 to 4 pans full of hickory or cherry wood chips (depending on the thickness of the meat). Remove the meat from the smoker and finish cooking on a broiler or in the oven. Use this recipe for venison, elk, moose, bear, antelope, sheep, and caribou.

SMOKED LIVER

4 cups water
2 tsp non-iodized salt
1 tsp sugar
1 tbsp oil
Garlic or onion salt and pepper
to taste

Use beef, veal, or lamb liver sliced 1" thick, or whole chicken livers. Mix the water, salt, and sugar together and soak the liver in the brine for 30 minutes. Remove and pat dry with paper towels. Place in the smoker for 30 minutes using a half pan of hickory, cherry, or mesquite wood chips. Brush with oil and sprinkle with garlic or onion salt and pepper. Broil or grill for 15 minutes, turning once. Do not overcook.

SMOKE FLAVORING POULTRY AND GAME BIRDS

Smoking birds is fun. They are easy to prepare, and their meat is rich and succulent to the taste. Smoked birds can be eaten hot from the oven, or they make marvelous hors d'oeuvres when eaten cold. Smoked and cooked birds can be stored for several days in the refrigerator and are a good companion in a picnic basket or hiker's pack. A covered bowl of smoked and cooked chicken legs in the refrigerator will make you a hero with your family, and you will find your culinary reputation soaring when you serve your guests smoked pheasant or squab with mild crackers and a dry white wine. We will get you started by providing some basic smoke-flavoring suggestions for chicken and turkey. We can later refer to these when we deal more specifically with the different types of game birds.

Marinades and cooking procedures do vary for domestic fowl and game birds, as the domestics seem to have a higher fat content and a generally milder taste. Do use the standard precautions of cleaning and handling when working with wild game. Pluck or skin and wash and cool as quickly as you can. To have a high-quality finished product, you must have a high-quality piece of meat to begin with. It is good practice to marinate the game birds, as the curing agents help to tenderize the meat. The juices, herbs, and spices color and tone the taste of the bird. Domestic birds and the smaller game birds have a more delicate flavor, and in most cases, more subtle marinades or brines are used. Sometimes just a simple smoke flavoring is the best.

SMOKED CHICKEN

Simply section chicken as you desire or leave whole and place in your smoker with skin side down. Smoke for 45 minutes with one pan of apple or hickory wood chips (or experiment with other flavors). When smoking is complete, remove the chicken from the smoker and prepare in your favorite way, reducing cooking time by 20%.

HICKORY FLAVORED TURKEY

4 cups water
2 tsp non-iodized salt
1 tsp sugar
1 tbsp oil
Garlic or onion salt and pepper
to taste

It is recommended to use a 10 to 12-pound fresh turkey. If you use a frozen one, it must be fully thawed before putting it into the smoker. When smoking whole, open the cavity up as much as you can to allow smoke to circulate freely over the entire body and through cavities. Smoke with hickory wood chips for 2 hours with 2 full pans. Remove the turkey from the smoker and cook your favorite way. If you desire more smoke flavor, simply increase smoking time and amount of chips used. Your turkey will accept a great deal of flavor but be careful not to dry it too much. Reduce your final cooking time by 10% for each hour in the smoker (up to 40%). Do not use more than 4 pans full of wood chips.

EASY CURE BRINE FOR CHICKEN AND SMALL GAME BIRDS

1 qt water
½ cup non-iodized salt
½ cup white sugar

Mix brine ingredients and place birds in cool brine for 6 hours. Rinse and dry on paper towels for one hour. Smoke with 2 pans full of hickory wood chips for 2 to 4 hours. Remove from the smoker, wrap in foil, and cook until done in the oven. Birds may now be eaten warm or cold and served with a light glaze, sauce, or gravy. Use your imagination!

SPORTSMAN'S BRINE FOR CHICKEN AND SMALL GAME BIRDS

- ¼ cup water
- ¼ cup soy sauce
- ¼ cup dry white wine
- ¼ cup brown sugar
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp ground ginger

Mix ingredients and place birds in cool brine for 6 hours. Rinse and dry on paper towels for one hour. Smoke with 2 pans full of apple wood chips for 2 to 4 hours. Remove from the smoker, wrap in foil, and cook until done in the oven. Birds may now be eaten warm or cold and served with a light glaze, sauce, or gravy.

APPLE FLAVORED TURKEY OR CORNISH GAME HENS

- ½ cup salt
- ½ cup sugar
- 1 qt apple or cranberry juice
- 1 tbsp rosemary
- 1 tbsp sweet basil
- Honey for basting

Mix ingredients and place turkey in brine for 8 to 12 hours, keeping refrigerated. Remove, rinse and air dry. Preheat your smoker and place the turkey on the rack. Be sure to open the upper and lower cavities to expose insides to smoke flavor. Smoke with apple wood chips for 30 minutes per pound or a maximum of 3 pans full (about 3 hours). Remove from the smoker and bake in the oven at 300 °F (148 °C) about 15 minutes per pound. Baste with honey the last hour of cooking.

MAPLE FLAVORED TURKEY

½ cup salt
⅓ cup brown sugar
½ tsp maple extract
1 tsp onion powder
1 tsp celery salt
1 bay leaf, crushed
1 cup dry white wine
1 tbs black pepper
3 cups water
Maple syrup (to taste)

Mix ingredients and place turkey in brine for 8 to 12 hours, keeping refrigerated. Remove, rinse and air dry. Preheat your smoker and place the turkey on the rack. Be sure to open the upper and lower cavities to expose insides to smoke flavor. Smoke with Smokehouse® Blend or cherry wood chips for 30 minutes per pound or a maximum of 3 pans full (about 3 hours). Remove from the smoker and bake in the oven at 300 °F (148 °C) about 15 minutes per pound. Baste with maple syrup the last hour of cooking.

NOTE: Maple syrup can replace brown sugar and maple flavoring in the brine if desired.

CHERRY FLAVORED DUCK

3 young duck, halved or quartered
1 cup red wine
1 tsp fresh ginger
1 tsp dry mustard
⅓ cup brown sugar

Trim off fat and smoke flavor duck for 2 to 3 hours in your smoker using 2 to 3 pans full of cherry wood chips. Remove from the smoker. Mix ingredients and marinate duck in the mixture 12 hours. Barbecue until done (45 to 60 minutes depending on temperature). Baste with marinade while broiling.

SMOKED GOOSE (OR DUCK)

½ cup brown sugar
¼ cup salt
1 cup soy sauce
1 tsp garlic powder (optional)
1 tsp onion powder
½ cup sherry
2 tbsp grated ginger root
½ cup orange juice
1 ½ cups water

Trim skin and fat. Puncture fatty areas with a fork. Mix ingredients and brine for 12 to 24 hours. Remove from brine, rinse, and air dry on paper towel for 30 minutes. Place in your smoker for 2 to 3 hours using 2 pans full of cherry or apple wood chips. Remove from smoker and finish cooking in the oven at 300 °F (148 °C) until the internal temperature reaches 165 °F (73 °C).

PECAN-STUFFED SMOKED PHEASANT

2 pheasants
½ cup butter (split in half)
1 ½ cup dry breadcrumbs
⅔ cups coarsely broken pecan
2 tbsp flour
¾ tsp salt
¼ tsp black pepper
1 ½ cup hot water
⅓ cup sherry

Use the brine solution in the “Sportsman’s Brine for Chicken and Small Game Birds” recipe above. Place birds in cool brine for 6 hours. Rinse and dry on paper towels for one hour. Smoke with 2 pans full of apple wood chips for 2 to 4 hours. Separately, melt ¼ cup butter and pour over breadcrumbs. Add pecans (be sure to use just the meats) and toss lightly. Stuff mixture into the smoked pheasants and truss up birds. Combine the flour, salt, and pepper, and lightly sprinkle over pheasants. Melt the other ¼ cup butter in a heavy frying pan. Brown each pheasant on all sides and transfer to a roasting pan. Add hot water and sherry to the browned birds in the roasting pan. Cover and bake at 350 °F (176 °C) for one hour. Baste with liquid in the bottom of the roasting pan every 15 minutes. After one hour remove the cover and continue baking for 20 more minutes, or until the birds are crisp and brown. Remove birds to a platter and keep hot while you thicken drippings for gravy.

SMOKED CHICKEN BREASTS IN HAM

4 large chicken breasts
½ tsp garlic
¼ tsp salt
¼ tsp paprika
¼ tsp chili powder
¼ cup flour
3 tbsp butter
⅔ cup chicken broth

Remove skin and bones from 4 large chicken breasts. Cut meat in strips about 1 inch wide. Place on a Smokehouse Drying Screen in preheated and smoking smoker for one hour using 1 pan full of apple wood chips. Remove from smoker. Mix garlic, salt, paprika, chili powder, and flour, then coat each chicken breast with the mixture. Brown strips in 3 tbsp butter. Add ⅔ cup chicken broth, cover, and simmer for 20 minutes or until tender. Let cool. Wrap each piece of chicken in strips of thinly sliced baked ham. Skewer with cocktail picks.

NOTE: Arrange with avocado halves on one side and herb buttered bread on the other.

SMOKED CHICKEN SALAD

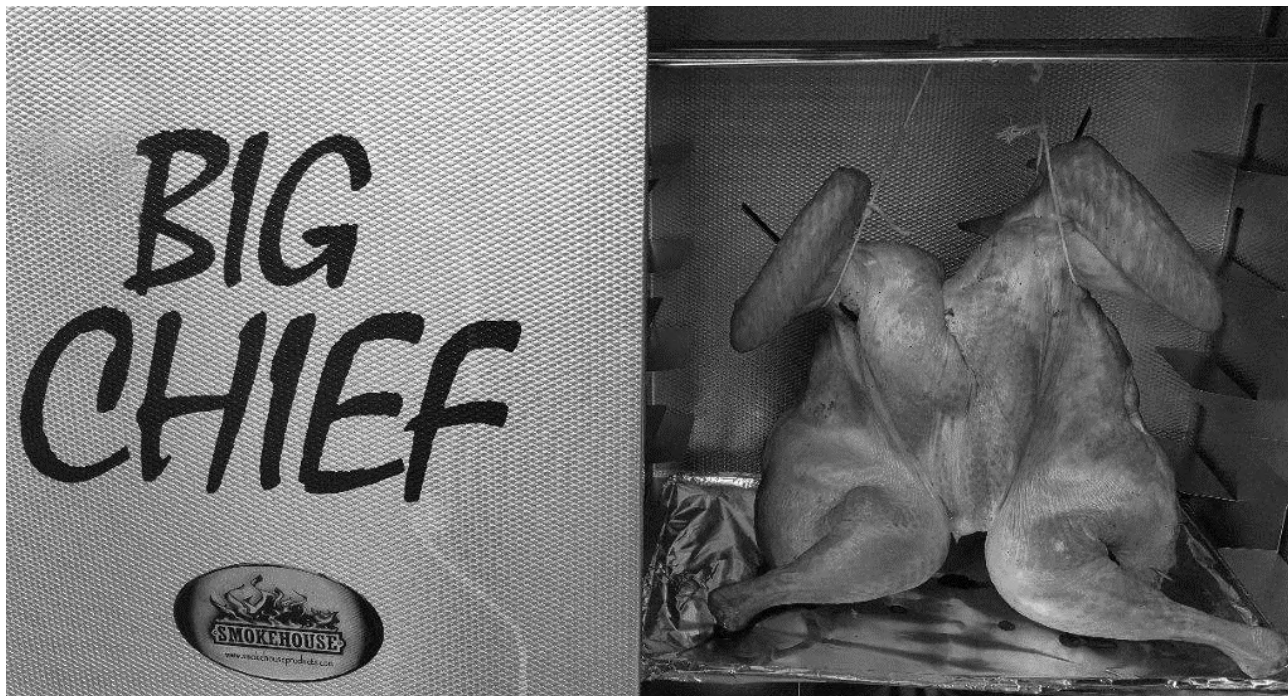
2 ½ cups chicken (cooked)
1 small can pineapple tidbits
(drained)
1 cup diced celery
3 tbsp lemon juice
¼ tsp salt
¼ cup slivered almonds
5 tbsp mayonnaise

Cut cooked chicken into ½" squares. Spread on Smokehouse Drying Screen and place into smoker for 45 minutes using 1 pan full of cherry or apple wood chips. Remove from smoker and mix chicken with pineapple, celery, lemon juice, and salt, and marinate for 1 hour in the refrigerator. Remove from refrigerator, add mayonnaise, and mix well. Serve on lettuce leaves and sprinkle with slivered almonds.

JIFFY SMOKED TURKEY OR CHICKEN

Pre-cooked turkey or chicken

Place pre-cooked turkey or chicken in open greased baking dish or on a Smokehouse Drying Screen. Place into your smoker and smoke for 1 pan full of apple wood chips. Remove from the smoker and serve. Use in sandwiches, salads, gravy, etc.



HORS D'OEUVRES AND OTHER SPECIAL TREATS

The earlier sections offer recipes for smoked fish, shellfish, jerky, sausage, beef, pork, wild game, and poultry (among other things) all of which make outstanding hors d'oeuvres. The following pages will give you some special recipes that are simple to prepare and that provide delicious results. Most importantly, their distinctive flavors will be sure to let your guests know that these are homemade. You have numerous flavors of Smokehouse® Wood Chips to customize your recipes. You are limited only by your imagination and spirit of culinary adventure. Here are a few recipes for openers. Try them and then let that imagination soar!

FIESTA BEEF CHUNKIES

*See "Beef (or Game) Jerky"
recipe*

Prepare as for the "Beef (or Game) Jerky" recipe, then proceed to cut into 1 to 1 ½" chunks. Toothpick and serve.

SMOKY MEATBALLS

1 cup smoked breadcrumbs
3 cups milk
½ cup finely chopped onions
2 tbsp butter
2 lbs. smoked ground beef
2 eggs
2 tsp salt
Black pepper to taste

Soak the pre-smoked breadcrumbs in milk. Sauté the ½ cup chopped onions in butter until tender. Combine soaked crumbs, onion, pre-smoked ground beef, eggs, salt, and pepper and beat with an electric mixer until blended smooth and rather shiny. Chill for one hour. Form into balls, wetting your hands in cold water as you go to keep the meat from getting sticky. Fry balls in a small amount of melted butter. Shake the pan occasionally. This helps to keep the balls round.

SMOKY MEATBALLS WAIKIKI

2 tbsp corn starch
1 13 oz. can pineapple tidbits
½ cup pineapple juice
⅓ cup brown sugar
1 tbsp vinegar
⅓ cup soy sauce
1 bell pepper, chopped

Using the recipe instructions for the “Smoky Meatballs” recipe above, prepare the following sauce. Mix corn starch and sugar. Stir in saved pineapple juice, vinegar, and soy sauce until smooth. Pour into skillet and cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir one minute. Add meatballs, pineapple tidbits, and bell pepper. Heat thoroughly.

SMOKY MEATBALLS ITALIANO

1 onion, minced
1 clove garlic, pressed
1 tbsp olive oil
2 cans tomato paste
1 ½ qt water
Salt and black pepper to taste
1 tsp chili powder
1 tsp sugar
1 tbsp sweet basil
1 tbsp oregano

Using the recipe instructions for the “Smoky Meatballs” recipe above, prepare the following sauce. In heavy pot, cook onion and garlic in the olive oil until soft. Add all ingredients and mix well. Simmer for ½ hour. Add meatballs and heat an additional ½ hour until sauce thickens. Serve as hors d’oeuvres with toothpicks or pour over pasta for spaghetti.



SMOKY FRANKS or VIENNA SAUSAGES

1 package franks or Vienna
sausages

Using one package of good quality franks or Vienna sausages, cut into bite size pieces and place on a Smokehouse Drying Screen. Place into smoker and smoke for 45 minutes using one pan full of hickory or apple wood chips. Remove from smoker and serve hot on cocktail picks with any of the sauces in the above recipes... or select your own.

SESAME PORK

Small pork loin
½ cup soy sauce
½ cup dry sherry
1 clove garlic
1 tbsp dry mustard
1 tsp ginger

In your preheated and smoking smoker, place pork loin in the smoker for 2 hours using 2 pans full of apple wood chips. Remove from smoker and roast in oven at 300 °F (148 °C) for 1 ½ hours or until done. Remove from oven and trim any remaining fat. Cut into chunks. Mix ingredients into marinade. Marinate chunks for at least 6 hours. Serve with hot mustard and sesame seeds.

SMOKY COCKTAIL SHRIMP

Fresh cooked or canned shrimp

Spread fresh cooked or canned shrimp on a Smokehouse Drying Screen. Place in smoker and smoke for 25 minutes with alder or hickory wood chips. Remove from smoker and serve chilled in cocktail sauce... or heated in a favorite chili sauce of your own.

SESAME SMOKED SHRIMP

Fresh cooked or canned shrimp

Spread fresh cooked or canned shrimp on a Smokehouse Drying Screen. Place in smoker and smoke for 25 minutes with alder or hickory wood chips. Remove from smoker and push cocktail picks through shrimp. Dip in soy sauce and then into sesame seeds.

BAJA SHRIMP KABOBS

Uncooked shrimp
1 bottle chili sauce
Green peppers and mushrooms

Spread uncooked shrimp on a Smokehouse Drying Screen. Place in smoker and smoke for 25 minutes with alder wood chips. Remove from smoker and marinate in a tangy bottled chili sauce for one hour. Arrange on bamboo skewers with small pieces of green pepper and whole mushrooms. Dip into sauce before barbecuing or broiling.

HERB SHRIMP KABOBS

⅓ tsp garlic, minced
2 tbsp chopped fresh parsley
½ cup dry white table wine
4 tbsp butter
2 cups uncooked shrimp
(medium/large)

Spread uncooked shrimp on a Smokehouse Drying Screen. Place in smoker and smoke for 25 minutes with alder wood chips. Remove from smoker. Sauté garlic and parsley in wine and butter. Heat to simmering, add smoked shrimp and simmer until heated through. Serve with rice as a main dish or in a chafing dish as hors d'oeuvres.

SMOKED EGGS

Eggs

Hard boil and carefully peel eggs. Set the eggs on the grills or use a Smokehouse Drying Screen for convenience. Place the eggs in the smoker for one hour using the “cold smoke” technique as illustrated after this section. If the eggs reach a rich amber color prior to one hour, you may pull them earlier. Remove the eggs from the smoker and use them for deviled eggs, on salads, or sprinkle quartered eggs with paprika and serve as hors d'oeuvres. For a real adventure, use goose or turkey eggs and serve them deviled.

SMOKED NUTS

Nuts of your choice (almonds, walnuts, peanuts, cashews, Brazil nuts, canned mixed nuts, roasted chestnuts, etc.

Spread nuts on a Smokehouse Drying Screen and place into smoker to smoke for one hour using one pan full of your favorite flavor of wood chips. Like cheese, with too much smoke, nuts will take on a burned, sooty flavor, so error on the lessor side if desired. To apply salt before smoking, soak nuts for a few minutes in a light saline solution. Drain and then smoke. For a saltier taste, apply fine salt by shaking smoked nuts and salt in a plastic bag after smoking.

SMOKY SALMON ON CELERY STICKS

1 cup smoked flaked salmon
3 oz cream cheese
2 tbsp mayonnaise
Salt to taste
6 sticks celery

Mix smoked flaked salmon with cream cheese, mayonnaise, and salt. Pack grooves of celery sticks with mixture and cut into ¾ inch pieces.

SMOKY CLAM DIP

8 oz cream cheese
6 ½ oz can minced clams
(drained)
Dash Worcestershire sauce
Dash lemon juice
Salt and black pepper to taste
⅓ tsp garlic powder

Place clams on a Smokehouse Drying Screen and place into the smoker. Smoke clams for 14 to 20 minutes using alder wood chips. Remove from smoker and mix the clams with the remaining ingredients then refrigerate. Serve with crackers or other favorites.

SMOKED POPCORN

1 cup popcorn kernels
2 tbsp water (or replace with
cranberry, pineapple, orange,
or other fruit juice)
Salt and butter to taste

Smoke flavor 1 cup of popcorn kernels in the smoker for 30 minutes using a mixture of apple and cherry wood chips. Place kernels on a Smokehouse Drying Screen for best smoke coverage of the kernels. Remove the kernels and place in a mason jar. Add 2 tbsp water for each cup of kernels smoked. Instead of water try cranberry, pineapple, orange, or other fruit juice to experiment to your taste. Seal in the mason jar for 1 week. The liquid replaces the moisture removed by your smoker and is required for good kernel popping. Pop in normal manner. Salt and butter to taste. You can't buy this in stores... dynamite!

NOTE: This recipe also works very well with Wild Rice.

SMOKED CHEESE

1 block cheese (cheddar, jack,
Swiss, beer, etc.)

This recipe can be used with any number of hard cheeses. Section cheese into cubes approximately 1 ½" thick. Place on a Smokehouse Drying Screen and into the smoker. Smoke using the "cold smoke" technique as illustrated below using one pan full of apple wood chips. Cover and allow cubes to sit for one hour at room temperature before serving. Cut cubes into halves or quarter at a fancy angle for nifty color shadings.

Use smoked cheese in your favorite spreads or other recipes. Softer cheese may be left in larger sections and wrapped in cheese cloth before smoking. Smoke with apple wood chips for 30 minutes only. Strong cheeses such as Roquefort, limburger, blue, etc. may not lend themselves to smoking as well, but if you're a real cheese head it's worth a try.

“COLD SMOKE” INSTRUCTIONS

Front Load Model

When cold smoking in a front load model smoker (Big Chief or Little Chief), you will need to take off the door and slide the top of the door into the smoker then slide it downward until it rests on the ground. See diagram to the right. Make sure there is an air gap (about 2 inches) on the top of the smoker door. This will allow most of the heat to move quickly up and out of the smoker allowing the temperature to remain low enough to cold smoke.

Top Load Model

When cold smoking in a top load model (Big Chief, Little Chief, or Mini Chief), you will need to pull off of the lid and turn it slightly as seen in the diagram to the right. Make sure there is an air gap on all four sides of the smoker lid. This will allow most of the heat to move quickly up and out of the smoker allowing the temperature to remain low enough to cold smoke.

NOTE: For more advanced cold smoking check out the **Smoke Chief Cold Smoke Generator**. This can be found on our website at **www.smokehouseproducts.com**.



SMOKE FLAVORED NOODLES, GRAINS AND BREADS

The addition of old-fashioned smoke flavors to your favorite casseroles, soups, salads, or pasta is made easy with your Big Chief, Little Chief, or Mini Chief smoker. Simply follow the directions for flavoring the items listed below, and then use them in their usual way in your favorite dishes.

SMOKED NOODLES, GRAINS & BREADS

Choose the item you want to smoke: noodles, macaroni, spaghetti, beans, peas, lentils, rice, wheat, barley, corn

Using a Smokehouse Drying Screen spread the product evenly on the screen, one layer deep for maximum smoke coverage. Smoke flavor for 30 minutes with your favorite flavor of wood chips. Store your smoked product in airtight containers and use them freely in your favorite recipes.

NOTE: Some suggested uses include smoked pilaf, smoky corn chowder, smoked macaroni & cheese, smoked pea soup, smoked bean soup, smoky lentil soup, smoked lasagna, smoked fried rice, smoked baked beans, smoked spaghetti, smoked macaroni salad, or many others.

SMOKY MEATLOAF

In your favorite meatloaf recipe, try ½ cup half-cooked smoked rice per pound of meat. This gives a delicious flavor and retain juices in the loaf.

NOTE: Half-cooked rice is prepared in ½ the usual amount of water and ½ the usual normal cooking time. It will finish cooking while cooking the meatloaf and will absorb many nutritious juices that are usually lost as excess liquid. Use also in stuffing.

SMOKY BEAN PATTIES

1 cup dry smoked beans (navy, lima, or pinto)
3 cups water
1 onion, chopped
¼ cup chopped parsley
2 egg yolks
2 tbsp cream or canned milk
¼ tsp black pepper
1 tsp salt

This recipe is a vegetarian's delight! Bring beans to a boil in the water. Lower heat and simmer until the beans are tender. Drain off the liquid. Grind or mash beans and add onion and parsley. Beat and add remaining ingredients. Shape into balls and flatten into patties. Chill in the refrigerator. Dip patties in flour and smoked breadcrumbs. Sauté slowly in butter. Serve with ketchup or barbecue sauce.

CHILI CON CARNE

2 cups dry smoked beans
½ cup chopped onions
3 tbsp fat
1 ½ lbs. smoked hamburger
1 ¼ cups canned tomatoes
1 tsp salt (or more)
½ bay leaf
1 tsp sugar
2 tbsp chili powder

Cook smoked beans until tender following package directions. Drain off and save excess water until water level is just covering beans. Sauté onion in fat. Add smoked hamburger. Stir and sauté until meat is well done. Add beans and remaining ingredients. Cover and cook slowly for one hour, adding bean liquid as needed. Serve with tortilla chips or saltines.

SMOKE FLAVORED BREAD OR CRACKER CRUMBS

Stale bread or crackers

Smoked crumbs make excellent meat coatings for fried chicken, chicken fried steak, fried shrimp, etc. Using a Smokehouse Drying Screen on top of your smoker grills, spread the stale bread or crackers evenly and in one layer only. Smoke for 10 minutes using alder (or your favorite flavor) of Smokehouse® Wood Chips. Do not over smoke as the bread absorbs smoke quickly and tend to become bitter when too much smoke is applied. When smoked to your taste, simply crush with a rolling pin.



MAINTENANCE AND TROUBLESHOOTING

Your electric smoker has been designed for minimal maintenance and will provide years of trouble-free service with proper care and use. The outside housing (body) including the door (or lid depending on the model) is made of aluminum and will require no special care. Note that it is normal for the inside walls of the smoker to become dark stained with use. It is not necessary to clean the smoker body or rack in any fashion unless food residue remains on the walls, lid, door, or floor inside the smoking chamber after use. If that is the case, lightly scrape the residue loose and empty it into a disposable container. Do not use water and soap or other cleaning materials on the housing. To do so may lead to complications in subsequent smoking operations. The chrome plated grills should be washed by hand with a non-abrasive cleanser and thoroughly dried after each use. Before using, spray with Pam or a comparable non-stick cooking spray. To increase the longevity of the grills, try using the Smokehouse Drying Screens. Check to ensure that the drip pan is free of all loose material before each smoking session. If it becomes full of grease and residue, unplug the smoker, allow it to cool and then empty the drip pan into a metal container, allowing it to cool before disposal. Line the drip pan with clean aluminum foil for each smoking session to make cleaning easier. **It is critical that the drip pan not be allowed to overflow.** The flavor pan requires no maintenance. However, be sure to empty hot coals or ashes from the wood chips into a non-flammable container, allowing them to cool before disposal. The electrical element and wiring are factory inspected, guaranteed, and require no maintenance. If you experience performance difficulties with your smoker, please refer to the troubleshooting and warranty parts of this section.

Troubleshooting

If your smoker does not work properly, please carefully check the following:

1. Is there electric power to the smoker? If not, then...

- Ensure that the fuses or breakers are turned on and that neither the fuses nor GFCI has been tripped.
- Ensure the cord connection to the 110–120-volt wall outlet is secure.
- Ensure that the cord is firmly plugged into the back of the smoker.

2. If the breaker has been tripped, reset it and try again. If it trips again, then try the following...

- Remove the element from the smoker (instructions on the following pages) and bake in your oven at 250 °F (121 °C) for one hour to ensure there is no moisture absorbed in the element causing the tripped breaker.

3. If you have power to the smoker, but the smoker is not heating up, try the following...

- If using an extension cord, ensure that it does not exceed 25 feet. Also, the wire size should be 14 gauge or larger.
- Ensure your wood flavor pan is starting to smoke in about 15 minutes and one full pan turns black in 45-60 minutes. If it does, your element is working properly. If it does not, you may need a new element.
- If the inside temperature of your smoker is not reaching 165 °F (73 °C), try a Smokehouse Insulation Blanket to help protect from the cold outside temperatures.

4. If the wood chips in the wood flavor pan are not smoking, try the following:

- Ensure the wood flavor pan is positioned directly over the heating element. If not, reposition it correctly.
- Ensure you are using dry genuine Smokehouse® Wood Chips. Other brands may have higher moisture contents, be too coarse or finely ground for proper operation. Also, do not wet your wood chips.

- Ensure your wood flavor pan is starting to smoke in about 15 minutes and one full pan turns black in 45-60 minutes. If it does, your element is working properly. If it does not, you may need a new element.
- 5. Experiencing flare-ups or similar, abnormal circumstances? Ensure the following...**
- Is the drip pan positioned correctly on the lowest shelf supports? If not, reposition it correctly.
 - Ensure there are no holes in the drip pan.
 - Ensure your smoker is positioned on a non-combustible surface and at least a two-foot clearance around the smoker.
- 6. If your smoker requires a replacement element, please refer to the following pages for information and instructions.**

Warranty Information

2-YEAR LIMITED WARRANTY: Smokehouse Products are expertly assembled with quality materials. We take great pride in our Big Chief, Little Chief, and Mini Chief smokers and wish to ensure your continued pleasure with our products. Within two years from the purchase date of your smoker, Smokehouse Products LLC will, to the original owner, repair or replace any part that proves to be defective due to faulty material or workmanship. Our smokers are designed with separate, easily replaceable parts. Should your smoker require service, contact our customer service department for prompt processing of all warranty items. All claims submitted must be accompanied with an explanation of defect and date and place of purchase. This warranty is void in cases of abuse, misuse, accident, or commercial application. Liability limited to original purchase price. For smokers not still within warranty coverage, contact customer service or visit us online to order parts.

Heating Element Replacement Instructions

WARNING: Be sure to unplug your smoker from the outlet and the back of the smoker before proceeding. Allow the smoker to cool to a safe temperature before you begin replacement.



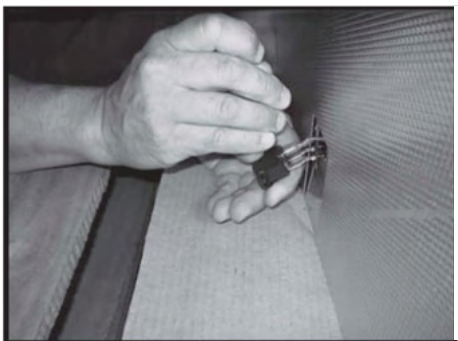
Step 1

Pull the element up out of the clips on the base of the smoker. Push the element back as far as it will go (freely).



Step 2

Remove the two Phillips head screws at the rear of the smoker from the black plug receptacle.



Step 3

Remove the black wires from the plug receptacle, leave green wire connected. Pull the element out of the smoker and replace it with a new element.



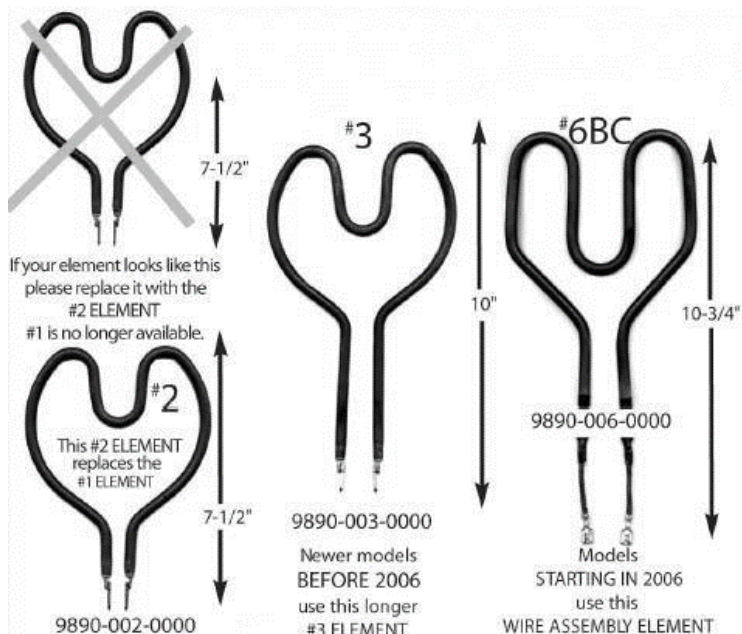
Step 4

Hook wires back to the black plug receptacle and replace the two Phillips head screws. Snap element back in the clips on the base.

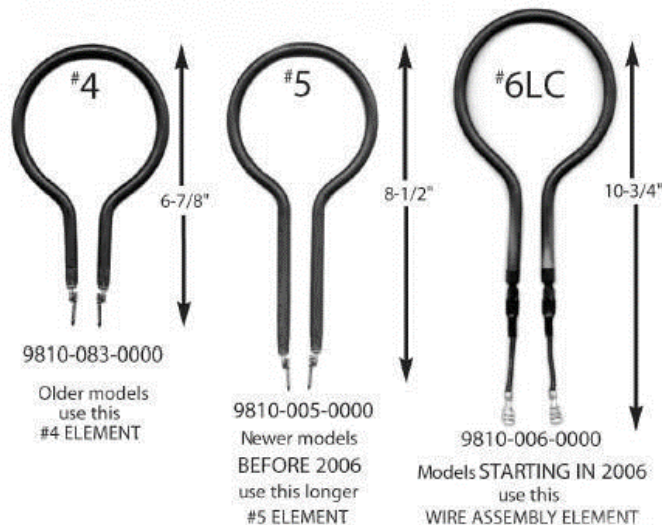
Ordering Replacement Heating Elements

Review the information below when determining which replacement element you need for your smoker. We recommend removing your old element and measuring it tip to tip as a starting point. If you have any questions, please call or email our customer service department at custserv@smokehouseproducts.com or 541-386-3811.

BIG CHIEF REPLACEMENT ELEMENTS



LITTLE & MINI CHIEF REPLACEMENT ELEMENTS



Contact us with any questions, comments, to order parts or to share a recipe. We appreciate your business.

Thank you!



Smokehouse Products
2070 Country Club Road
Hood River, OR 97031

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Phone: 877-386-3811
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www.SmokehouseProducts.com

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