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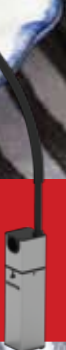
# INFUSION SMOKER

*Recipes*



Gourmia

USE WITH MODEL#GSM160  
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**YIELD 5 SERVINGS**  
**PREP TIME 20 MINUTES**  
**COOKING TIME 45 MINUTES**  
**TOTAL TIME 1 HOUR, 5 MINUTES**

## INGREDIENTS

2 DOZEN CHERRYSTONE OR LITTLENECK CLAMS,  
SCRUBBED CLEAN

8 OUNCES BACON, DICED

2 CELERY STALKS, DICED

1 MEDIUM YELLOW ONION, DICED

1 GARLIC CLOVE, MINCED

1LB YUKON GOLD POTATOES,  
PEELED AND CUT INTO ½ INCH SQUARES

4 SPRIGS FRESH THYME

1 ½ TABLESPOONS CORNSTARCH

1 CUP HEAVY CREAM

KOSHER SALT AND PEPPER TO TASTE

1 TSP APPLEWOOD CHIPS

# Smoked New England Clam Chowder

### *Directions*

Place the cleaned clams in a large dutch oven or stock pot and fill with 2 cups of water and cover. Bring the water to a boil over medium heat and steam the clams until shells open about 8-10 minutes, removing the clams from the pot as they open up as to not overcook. Discard any unopened shells. Remove the clams from the shells and roughly chop, set aside. Set the clams aside and strain the broth through a fine mesh sieve, you should have 4 cups of clam stock. This can be made 1 day ahead of time if desired.

Drizzle 1 tablespoons of olive oil in the bottom of the pot and add the diced bacon over medium heat, cook until crisp. Stir in the celery and onion and cook until soft and translucent – about 5-6 minutes. Then add the garlic and cook for 30 seconds. Add the potatoes, reserved clam broth and thyme, bring the broth to a simmer and cook until the potatoes are tender about 20-25 minutes. In a small bowl whisk together the cornstarch with a small amount of water to create a slurry. Pour it into the soup and bring up to a boil to thicken, reduce back down to a simmer and whisk in the heavy cream. Cook until the soup has thickened up about 5-6 minutes. Stir in the reserved clams and season to taste with salt and pepper. Before serving, infuse the soup with applewood smoke flavor by removing the soup from the heat and placing a cover on the top. Add 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.





**YIELD 4 SERVINGS**  
**PREP TIME 10 MINUTES**  
**COOKING TIME 6 MINUTES**  
**TOTAL TIME 16 MINUTES**

## INGREDIENTS

1 LB DRY SCALLOPS  
1 TEASPOON KOSHER SALT  
2 TABLESPOONS UNSALTED BUTTER  
2 TABLESPOONS LEMON JUICE  
1 SPRIG FRESH THYME  
1 TEASPOON APPLEWOOD CHIPS

# Smoky Seared Scallops With Lemon Butter Sauce

### Directions

Place the scallops on a paper towel and pat dry, sprinkle both sides with 1 teaspoon of kosher salt and sit for 10 minutes. Dry away excess moisture from the scallops with paper towels. Heat a cast iron or stainless steel skillet over medium-high heat and drizzle 1 tablespoon of avocado or canola oil. Add the scallops to the pan in a single layer with an inch in between each scallops, the scallop should sizzle on first contact to let you know the pan is hot enough. Cook for 2-3 minutes without moving and then flip to cook for an additional 2-3 minutes. If the scallops don't release from the pan when you first try to flip them wait a few seconds and try again.

In the last 30 seconds of cooking, add the butter to the pan and the sprig of thyme. Once the butter is completely melted and has started to brown slightly squeeze the lemon juice. Remove the scallops from the pan and continue to cook the sauce for another 30 seconds. Arrange the scallops on a plate and pour the sauce over the top. Cover with a lid or dome and proceed to smoke by adding 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nozzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.



**YIELD** 6-8 APPETIZER SERVINGS  
**PREP TIME** 10 MINUTES  
**COOKING TIME** 15 MINUTES  
**TOTAL TIME** 25 MINUTES + CHILLING

## INGREDIENTS

8 LARGE EGGS  
2 TEASPOONS DIJON MUSTARD  
¼ CUP MAYONNAISE  
DASH OF HOT SAUCE  
SALT AND PEPPER  
PAPRIKA  
1 TEASPOON APPLEWOOD CHIPS

# Smoked Deviled Eggs

### *Directions*

Place the eggs in a medium saucepan and fill with cold water and 1 tablespoon of distilled vinegar. Bring to a boil and cover, remove from the heat and let sit for 12 minutes. Drain the eggs and place in an ice bath to stop the cooking. The eggs can be hard boiled ahead of time if desired. To make the deviled eggs, carefully peel the eggs and slice in half. Remove the yolk into a small bowl and mash with the mustard, mayonnaise, hot sauce and salt and pepper until smooth. Either using a pipping bag or with a spoon, dollop about 1 tablespoon filling into each egg white half. Dust the top with paprika and chill the eggs before serving. When ready to serve arrange the eggs on a platter and cover with a lid or dome and proceed to smoke by adding 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.





**YIELD 4 SERVINGS**  
**PREP TIME 5 MINUTES**  
**COOKING TIME 20 MINUTES**  
**TOTAL TIME 25 MINUTES + CHILLING**

## INGREDIENTS

2 LBS BONELESS, SKINLESS CHICKEN BREAST  
3 CUPS LOW-SODIUM CHICKEN STOCK  
1 CUP SEEDLESS GREEN GRAPES, HALVED  
½ CUP PECAN HALVES, ROUGHLY CHOPPED  
½ CUP MAYONNAISE  
1 TABLESPOON DIJON MUSTARD  
KOSHER SALT AND BLACK PEPPER  
MESQUITE WOOD CHIPS

# Smoked Chicken Salad

### *Directions*

Place the chicken breast in a medium pot and cover with the chicken stock, if the stock doesn't cover the chicken all the way in the pot add water. Bring to a boil and reduce down to a simmer, cook the chicken for 15-20 minutes or until it is no longer pink in the center. Drain and set aside to cool for 10-15 minutes. The chicken can be poached 1-2 days ahead of time if desired and stored in the refrigerator. To assemble the salad, cut the chicken into ½ inch cubes and place in a medium mixing bowl with the grapes, pecans, mayonnaise, mustard and salt and pepper. Mix to combine and chill completely.

When ready to serve, cover the bowl with plastic wrap and proceed to smoke by adding 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving. Serve the chicken salad on sandwich bread or with lettuce wraps.



**YIELD 2 SERVINGS**  
**PREP TIME 15 MINUTES**  
**COOKING TIME 1 HOUR**  
**TOTAL TIME 1 HOUR + 15 MINUTES**

## INGREDIENTS

1 LARGE SWEET OR SPANISH ONION, THINLY SLICED  
1LB GROUND BEEF  
3 OUNCES SHARP CHEDDAR, GRATED  
KOSHER SALT AND BLACK PEPPER  
HAMBURGER ROLLS  
MESQUITE WOOD CHIPS

# Smoked Caramelized Onion Cheeseburger

### *Directions*

In a large non-reactive or cast iron skillet over medium heat with 2 tablespoons of avocado oil until it starts to shimmer. Add the onions and let them soften and start to sweat, about 3-5 minutes. Pour in  $\frac{1}{2}$  cup of water and cook the onions until most of the water has evaporated, stirring occasionally. Add an additional  $\frac{1}{2}$  cup of water and continue to cook the onions, at this point the onions will begin to start to get soft and caramelize. Continue to cook the onions, stirring often until they are dark brown and caramelized. If they start to burn reduce the heat. Remove the onions from the pan and set them aside. While the onions are cooking, form the ground beef into 2-8 ounce patties and season generously on both sides with salt and pepper. Let sit at room temperature for 15 minutes.

Heat a cast iron pan over medium-high heat with 1 tablespoon of oil and cook the burgers about 6-7 minutes per side for rare to medium rare. If you prefer a more well done burger, cook for an additional minute or two. In the last minute of cooking, sprinkle each burger with cheese and cover the pan with a lid to melt. Remove the burgers from the heat and rest, tented with foil for 5 minutes. Toast the hamburger buns and then top each burger with the caramelized onions. Before serving, place a dome or cover on the plate with the burgers and proceed to smoke by adding 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.



**YIELD 2 CUPS**  
**PREP TIME 5 MINUTES**  
**COOKING TIME 10 MINUTES**  
**TOTAL TIME 15 MINUTES**

## INGREDIENTS

1 PINT CHERRY OR GRAPE TOMATOES  
1 GARLIC CLOVE, MINCED  
1 SMALL SHALLOT, MINCED  
2 TABLESPOONS SHERRY VINEGAR  
 $\frac{3}{4}$  CUP EXTRA VIRGIN OLIVE OIL  
SALT AND PEPPER TO TASTE  
HICKORY WOOD CHIPS

# Smoky Tomato Vinaigrette

### *Directions*

Place the cherry tomatoes in a medium saute pan over medium high heat with 1 tablespoon of olive oil. Saute the tomatoes until they start to soften and break down, about 8-10 minutes, adding the garlic and shallot in the last minute or two of cooking. Let the tomatoes cool for a few minutes before transferring to a blender with the sherry vinegar. Puree until smooth and then drizzle the olive oil through the top with the motor running to create a smooth emulsified vinaigrette. Season with kosher salt and pepper to taste.

Transfer to a jar or airtight container for storage and to cool. Chill completely before serving, when ready to serve add the smoke by covering the container and adding 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.





YIELD ANY  
PREP TIME 5 MINUTES  
TOTAL TIME 5 MINUTES

## INGREDIENTS

FLAKY SEA SALT  
CHERRY WOOD CHIPS

# Smoked Sea Salt

### *Directions*

Place the desired amount of sea salt in a plastic bag and seal with just enough room to let the nuzzle inside the bag. Smoke the salt by adding the chips into the metal chamber, lighting with a match or small lighter and letting the smoke go for 1-2 minutes to fill the bag. To stop the smoke, turn off the machine and let the smoke settle for another minute.

Use smoked sea salt to finish a dish by adding a smoky salty element to it.





**YIELD 1 SERVING**  
**TOTAL TIME 10 MINUTES**

## INGREDIENTS

2 OUNCES VODKA  
4 OUNCES TOMATO JUICE  
1 TEASPOON PREPARED HORSERADISH  
2 DASHES HOT SAUCE  
2 DASHES WORCESTERSHIRE SAUCE  
½ LEMON JUICED ( TO TASTE)  
PINCH OF SALT  
BLACK PEPPER TO TASTE

*Garnish:*

CELERY, LIME AND LEMON WEDGE  
GREEN OLIVES  
1 TEASPOON APPLEWOOD CHIPS

# Smoked Bloody Mary

*Directions*

Pour the vodka, tomato juice, horseradish, hot sauce, worcestershire sauce, lemon juice, salt and pepper into a shaker. Taste and adjust seasoning as necessary.

Pour into a large glass filled with ice and then place a small piece of last wrap on top. To add the smoke flavor add 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving. Lift the plastic wrap and give the drink a good stir to mix in the smoke.

Garnish with celery, lemon and lime wedges and olives and serve immediately.



**YIELD 1 SERVING**  
**TOTAL TIME 5 MINUTES**

## INGREDIENTS

2 OUNCES RYE OR BOURBON  
1 OUNCE SWEET VERMOUTH  
5 DROPS ANGOSTURA BITTERS  
GARNISH WITH A CHERRY  
CHERRY WOOD CHIPS

# Smoked Manhattan

### *Directions*

Fill a shaker with ice and pour in the whiskey, sweet vermouth and bitters. Stir well and pour into a chilled martini or old fashioned glass. Garnish with a cherry. To smoke, place a dome on top of the glass and add 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.





**YIELD 2 SERVINGS**  
**PREP TIME 15 MINUTES**  
**COOKING TIME 25 MINUTES**  
**TOTAL TIME 40 MINUTES**

## INGREDIENTS

1 LB BONE-LESS RIBEYE STEAK  
KOSHER SALT AND BLACK PEPPER  
8 OUNCE SHIITAKE MUSHROOMS, SLICED  
1 TEASPOON MESQUITE WOOD CHIPS

# Smoked Mushrooms Over Steak

### *Directions*

Pat dry the steak with paper towels and season generously on both sides with salt and pepper. Let sit at room temperature for 15 minutes. Heat a cast iron skillet over medium heat with 1 tablespoon of oil and cook the steak 7-8 to minutes per side for rare to medium rare, adding a few additional minutes for a more well done steak. While the steak is cooking, in another skillet over medium heat add the sliced mushrooms and 1 tablespoons of oil. Cook until the mushrooms begin to soften and reduce in size for about 6-8 minutes, remove from the heat and then season with salt and pepper.

Once the steak has finished cooking, remove from the heat, tent with foil and rest for 10 minutes. Slice the steak and top with mushrooms. To add the smoke, cover the steak with plastic wrap or a dome and add 1 teaspoon of wood chips into the metal chamber, light with a match or small lighter and place the nuzzle inside to let the smoke go for 1-2 minutes. To stop the smoke, turn off the machine and let the smoke settle for another minute before serving.