

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
#12		HAM	3+ Hrs
Suggested Wood: Apple , Hickory, Mesquite, Oak			
5 ~ 7	Pound	Sugar Cured Ham (Bone-In)	Dry Rubbed
12	<p>HAM: Preheat the smoker to 225 degrees. Lightly score the Ham Skin and remove it using pliers while leaving behind any extra fat that remains, rub the surface with Brown Sugar. Add a chip tray full of wood chips to the smoker and smoke the Ham on a center rack for roughly 1 hour per pound with the fattest side up. Keep adding in additional wood chips when it stops smoking up to 3 more times. Baste the Ham every 45 minutes with your favorite Ham Glaze. The Ham needs to reach an internal temperature of 160 degrees.</p>		
#13		PRIME RIB	4+ Hrs
Suggested Wood: Apple, Cherry , Hickory			
5 ~ 7	Pound	Prime Rib (Bone-In)	Dry Rubbed
13	<p>PRIME RIB: Use a 7 Bone bone-In dry-aged & trimmed Prime Rib cut. RECIPE: Beef - Roast Prime Rib. Cut the Bones away from the Meat in a single cut until you nearly reach the bottom (Leaving the Meat still attached at the bottom - where the backbone was removed). Tie the Meat tightly back onto the bones using kitchen twine loops every 3/4 inch.</p>		
13	<p>PRIME RIB: Rub the entire surface of the Meat by hand with Extra Virgin Olive Oil. Pat all surfaces except for the exposed bone surfaces with: RECIPE: Seasoning - Peppercorn Roast Coating. Allow the Roast to come to room temperature about an hour before beginning to smoke it.</p>		
13	<p>PRIME RIB: Insert a meat probe thermometer into the thickest part of the Roast. If smoking more than one Rib Roast, use ONLY 1 Roast per rack (a maximum of 4 Roasts at a time). First two Roasts off centered on the two middle racks. Third Roast centered on the lower rack and the fourth Roast centered on the top rack.</p>		
13	<p>PRIME RIB: Preheat the smoker to 225 degrees. Add a chip tray full of wood Chips to the smoker. Add 2 cups of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). smoke the Prime Rib on a rack for 4 to 5 hours with the fattest side up (Bones down). Keep adding in additional wood chips whenever it stops smoking. The Prime Rib Roast needs to reach an internal temperature of 120 to 125 degrees (Rare).</p>		
13	<p>PRIME RIB: Remove the Roast(s) from the smoker (leaving the temperature probe in place). Tent it lightly with aluminum foil and allow it to rest for 20 minutes. The internal temperature should stop rising at about 130 to 135 degrees. Cut off the kitchen twine loops and remove the bones completely. Slice the Roast across the grain into any desired thickness slices. The end cuts will be cooked medium and the cuts will progressively get rarer as you get towards the center.</p>		