

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
PREPARATION			
OVEN	If you don't have a Wood Smoker available, You can acceptably accomplish these recipes using your oven (baked & broiled) by adding a dash or two of Liquid Smoke into any sauces. CAUTION: Liquid Smoke is STRONG , use it sparingly		
FACTOID	This is indeed a science. You do NOT want to smoke any Meats until they have dried out, they should remain quite flexible. Bacons, Fresh Sausages and Jerky's should remain stiffly flexible. smoke Ribs, Briskets & Pork Butts until they are fall off the bone tender. smoke all Poultry just until the correct internal temperature is reached - NO MORE .		
HINTS	ALL Meats should be pre-prepared using your favorite Recipes for Dry or Wet Rubs and Marinades with additional Glazes and Sauces standing by for use during smoking. A good "rule of thumb" is to generate heavy smoke only during the first 1/2 to 2/3 of the cooking time and allow it to slowly die off during the remaining cooking time.		
CAUTION	NEVER add the Wood Chips into the smoker during the preheat stage. Add in the Wood Chips AFTER you have put in the Meat and closed the door. Breathing heavy smoke while adding meats in is a bit hard on your lungs.		
TOOLS	1) Electric Meat Smoker Or Wood Smoker Or Oven 2) Any Appropriate Quantity Of Wood Or Wood Chips You Like		
PREP	Various.		

#1	BACON WRAPPED ASPARAGUS	1 Hr 30 Min
Suggested Wood: Apple, Pecan, Cherry		
1/2	Pound	Thin Sliced Bacon
1	16 Oz	Bottle French Salad Dressing (Kraft)
1 ~ 2	Pounds	Fresh Asparagus

1	ASPARAGUS: NEED: 1 pound of Fresh Asparagus, 1/2 pound of thin sliced Bacon, 16 ounce Bottle of French Dressing
1	ASPARAGUS: Wash the Asparagus and cut the bottom two inches off each stalk. Divide the Asparagus into 6 equal bundles. Wrap a slice of Bacon around, secured with a toothpick on each end. Place the Asparagus bundles evenly in a 12 inch square disposable aluminum foil pan. Pour the French dressing over the top and cover the pan with aluminum foil. Refrigerate for 4 hours.
1	ASPARAGUS: Remove the Asparagus from the refrigerator, remove the bundles and pour off and discard the Marinade (wipe the pan with paper towels). Place the bundles back in the pan, re-cover it with the aluminum foil and pierce the foil with a fork in the center and in three other places.
1	ASPARAGUS: Preheat the smoker to 250 degrees (No smoke yet). Place the pan on a center rack and cook for 45 minutes. Remove the foil on top of the pan. Add a small handful of wood Chips to the smoker and smoke the Asparagus for another 45 minutes, or until the Bacon is crisp and the Asparagus is fork tender.