

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
#10	JERKY		16 Hrs
Suggested Wood: Hickory, Mesquite , Red Oak			
10	Pounds	Beef, Chicken, Turkey, Venison, Etc.	Thin Sliced
SEE: RECIPE: Beef - smoked Jerky for a few Marinades			
10	<p>JERKY: Slice or tear the raw meat with the grain into 1/4 inch thick strips that are 5 to 6 inches long. Refrigerate, sealed in your favorite Jerky Marinade for a minimum of 12 hours. Preheat the smoker to 140 degrees. Suspend the meat strips from the bottom of the upper rack using metal Christmas ornament hanger hooks (NEVER re-use them) so they are NOT touching each other. Add a chip tray full of wood Chips to the smoker and smoke the Jerky continuously for 12 to 16 hours. Keep adding in more wood chips when it stops smoking. smoke until the outside Jerky is dried (firm). DO NOT LET IT COMPLETELY DRY OUT - IT SHOULD REMAIN STIFFLY FLEXIBLE.</p>		
#11	BEEF BRISKET		10+ Hrs
Suggested Wood: Oak , Hickory, Mesquite			
6 ~ 10	Pound	Beef Brisket (1/2" Fat Layer On Top)	Dry Rubbed
11	<p>BEEF BRISKET: MARINADE: 3 cups Beef Stock, 3/4 cup Worcestershire Sauce, 1/2 cup Ketchup, 1/2 cup Fresh Lemon Juice, 2 tablespoon Yellow Mustard, 1 tablespoon Asian Chili Paste, 1 tablespoon Chili Powder, 1 teaspoon Ground Celery Seed, 2 teaspoon Seasoning Salt, 1 teaspoon Cumin, 1 teaspoon Granulated Onion.</p>		
11	<p>BEEF BRISKET: DRY RUB: 1 1/4 cups Light Brown Sugar, 1/2 cup Kosher Salt, 1/4 cup Garlic Salt, 1/4 cup Seasoning Salt, 1/4 cup Granulated Onion, 1/4 cup Chili Powder, 1/4 cup Sweet Paprika, 1/4 cup Ground Black Pepper, 2 tablespoon Lemon Pepper, 2 teaspoon Cayenne Pepper.</p>		
11	<p>BEEF BRISKET: In a large saucepan, combine all of the Marinade ingredients and bring it to a boil. Reduce the heat and simmer it for 10 minutes. Set it aside to cool. Cover & marinate the Brisket for 4 to 6 hours in the refrigerator. Remove the Brisket from the Marinade and pat it dry with paper towels, and let it set for 1/2 hour. Reserve the remaining Marinade for basting during smoking.</p>		
11	<p>BEEF BRISKET: Apply the dry rub to the Brisket just before placing it in the smoker. Load the wood tray with wood chips and preheat the smoker to 250° F. Reduce heat to 225° F, then add the Brisket directly on a rack.</p>		
11	<p>BEEF BRISKET: Smoke at 225 degrees for 4 hours, until a bark begins to form. QUICKLY baste it with the marinade every hour to prevent the Brisket from drying out. Continue to smoke the Brisket until the internal temperature reaches 195° F. (Total smoking time is approximately 60 minutes per pound.) (Adding in new wood chips as is necessary).</p>		
11	<p>BEEF BRISKET: After 4 hours, remove the Brisket, wrap it tightly in aluminum foil, and continue cooking for an additional 3 to 4 hours, or until the internal temperature reaches 195° F. Remove the Brisket from the smoker and let it stand for 15 minutes still sealed in the foil before slicing it thinly across the grain.</p>		