

# SMOKER RECIPES

## F MEDIUM

PREP: Various  
COOK: Various  
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
<b>#2</b>		<b>WHOLE FISH</b>	<b>3 Hrs 30 Min</b>
Suggested Wood: <b>Apple, Cherry, Pecan</b>			
1	Whole	FISH (Scaled & Cleaned) Whitefish, Haddock, Etc.	
2	<b>WHOLE FISH: NEED:</b> Large Whole Fish (Skin On & Scaled). <b>BRINE:</b> 1 quart Water, 1/2 cup Salt, 3/4 cup Honey, 1/4 cup Golden Rum, 1/4 cup Lemon Juice, 10 Whole Cloves, 10 Allspice Berries, 1 Bay Leaf.		
2	<b>WHOLE FISH:</b> Combine all of the Brine ingredients. Place the Fish in a baking dish and cover with the brining liquid. Allow the Fish to brine while refrigerated for two hours. Rinse the Fish in cold water and pat it dry with paper towels. Place the Fish on a drying rack (or the grill rack that you will use to smoke the Fish on) and allow it to air dry for at least 1 hour.		
2	<b>WHOLE FISH:</b> Preheat the smoker to 160 degrees. Place the rack with the dry Fish inside the smoker. Add a tray full of wood Chips to the smoker and smoke the Fish for 3 to 3 1/2 hours, or until the Fish is nicely glazed and flaky. Adding new wood chips as is necessary to continue smoking until done.		
<b>#3</b>		<b>BABY BACK RIBS</b>	<b>5 Hrs</b>
Suggested Wood: Hickory, <b>Apple, Cherry, Oak</b>			
2 ~ 4	pounds	Baby Back Rib Rack	Dry Rubbed
3	<b>BABY BACK RIBS:</b> Dry rub the entire surface of the Rib Rack with any dry rub of your choosing: <b>SIMPLE RUB:</b> 1/4 cup Light Brown Sugar, 1 teaspoon Kosher Salt, 1/2 teaspoon Fresh Ground Black Pepper.		
3	<b>BABY BACK RIBS:</b> Allow the dry rubbed Rack to set at room temperature for 30 minutes.		
3	<b>BABY BACK RIBS:</b> Preheat the smoker to 225 degrees. Add 2 cups of Apple Juice and 1/4 cup of Cider Vinegar in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker and smoke the Ribs on any rack for 3 hours.		
3	<b>BABY BACK RIBS:</b> Remove the Ribs and place them on a sheet of heavy duty aluminum foil. Baste the Rib Rack with your favorite BBQ sauce at this time. Seal the Ribs in the foil and return them to the smoker and cook for an additional 1 to 1 1/2 hours, or until the Rib Rack flexes easily.		
3	<b>BABY BACK RIBS:</b> Remove the Ribs from the foil and heavily baste them again; place them back in the smoker, directly onto the rack, allowing the Ribs to caramelize. Cook them for an additional 30 minutes. Transfer the ribs to a cutting board, cut apart and serve hot.		