

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
#14		CANADIAN BACON	60+ Hrs
Suggested Wood: Apple, Cherry, Hickory			
5 ~ 7	Pound	Center Cut Pork Loin Roast	Brined
14	CANADIAN BACON: Cut the roast in half lengthwise Tie the meat tightly using kitchen twine loops every 2 inches to make a compact, round log.		
14	CANADIAN BACON: See RECIPE: PORK - HOMEMADE CANADIAN BACON (SMOKED) for instructions.		
14	CANADIAN BACON: 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 Canadian Bacon on a center rack for 1 1/2 to 2 1/2 hours with the fat side up. Keep adding in additional wood chips whenever it stops smoking. The Canadian Bacon needs to reach an internal temperature of 150 degrees.		
#15		MOROCCAN BEEF TENDERLOIN	15+ Hrs
Suggested Wood: Apple, Cherry, Hickory			
4 ~ 5	Pound	Beef Tenderloin Roast (Chateaubriand)	Thick End
15	MOROCCAN BEEF TENDERLOIN: This requires a Recipe: Seasoning - Moroccan - Ras El Hanout Seasoning to be used as a Dry rub.		
15	MOROCCAN BEEF TENDERLOIN: If you decide to purchase an untrimmed Beef Tenderloin in Cryovac, you MUST prepare and trim it according to the instructions in Ron's Gold Plated Cooking Factoids (Page 2) under Beef Tenderloin.		
15	MOROCCAN BEEF TENDERLOIN: Rub the surface of the Beef Tenderloin with the Ras El Hanout Seasoning mix, seal it tightly in plastic wrap and refrigerate it overnight.		
15	MOROCCAN BEEF TENDERLOIN: Remove the plastic wrap and allow the Tenderloin to come up to room temperature for 1 to 2 hours.		
15	MOROCCAN BEEF TENDERLOIN: 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). Insert a meat probe thermometer into the thickest part of the Tenderloin. smoke the Tenderloin on a rack for 3 to 3 1/2 hours. Keep adding in additional wood chips whenever it stops smoking. The Tenderloin needs to reach an internal temperature of 120 to 125 degrees (Rare).		
15	MOROCCAN BEEF TENDERLOIN: Allow the Tenderloin to rest for 20 minutes while tented with aluminum foil before slicing. Slice it into 1 inch thick Steaks and serve while hot.		