

SMOKER RECIPES

F MEDIUM

PREP: Various
COOK: Various
MEAT SMOKER

SMOKER

VARIOUS QUANTITIES

QUA	MEASURE	INGREDIENT	PROCESS
#16	HONEY GLAZED SALMON FILLET		1 Hr
Suggested Wood: Cherry, Apple, Hickory			
3 ~ 4	Pound	King Salmon Fillet	Wild Caught
16	HONEY GLAZED SALMON FILLET: Place the Salmon Fillet skin side down directly on the removed top rack. Rub the flesh surface very lightly with Extra Virgin Olive Oil. In a small sauce pan over low heat, whisk 1/4 cup Honey, 1/2 teaspoon Garlic Powder and 2 tablespoon Light Brown Sugar until the Sugar melts and the mixture thickens. Brush the flesh heavily with the mixture and let it air dry for 1 hour. Recoat the flesh again just prior to placing it in the smoker.		
16	HONEY GLAZED SALMON FILLET: Meanwhile, preheat the smoker to 225 degrees. Add 1/2 cup of Apple Juice in the Water Pan (Do NOT EVER let it get dry - check often). Add a chip tray full of wood Chips to the smoker. QUICKLY open the smoker and re-insert the top rack and Salmon Fillet. smoke heavily for 1 hour.		
#17	KIELBASA & SAUERKRAUT		1 Hr
Suggested Wood: Apple, Cherry, Hickory			
4	Links	Kielbasa Sausage (Natural Casing)	
3	Pounds	Sauerkraut (Silver Floss)	Drained
17	KIELBASA & SAUERKRAUT: 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). Place the Kielbasa Sausage links directly on the top rack. Drain the Sauerkraut and place it evenly in a 9 inch x 13 inch ceramic or glass baking dish. Place the baking dish on the rack directly below the Sausage Links to catch any dripping juices.		
17	KIELBASA & SAUERKRAUT: 1/2 Hour into smoking, QUICKLY open the smoker, stir and re-level the Sauerkraut. Close the smoker and add another tray full of wood chips.		
17	KIELBASA & SAUERKRAUT: Remove the Kielbasa and slice the links on the bias into even 1/2 inch thick rounds. Mix the rounds into the smoked Sauerkraut and serve while hot.		