

EMSON® SMOKER

Indoor Pressure Smoker & Cooker

1,000 WATTS • 5 QT. CAPACITY



GOURMET SMOKER/COOKER INSTRUCTIONS & RECIPES BOOK

www.emsonsmoker.com

www.emsoninc.com

Customer Service: 1-800-423-4248

EMSON® SMOKER 5 QT. ITEM NO. 8303

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GOURMET SMOKER/COOKER INSTRUCTIONS & RECIPES

Introduction

Your **Emson Smoker** Gourmet Smoker/Cooker is the most up-to-date, and state-of-the-art cooking machine introduced since the invention of the pressure cooker. It is the most modern method of preparing delicious smoked barbeque foods in the home kitchen. This opens a new realm of lower calorie flavorful foods, because *smoke* gives flavor and not calories.



Although primarily used as a new method of cooking barbeque, it will also work as a cold smoker or an aromatic-cooking machine. It will also work as a pressure cooker or steamer. These features provide for many adventures for the palate in delightfully different and tasty recipes.

As a cold smoker, it will smoke; cheese, seafood, vegetables and flavor meats with smoke to be cooked later by other methods. As an aromatic cooker, in both hot and cold smoke modes, various types of aromatic woods and flavoring may be used. Some of these include; hickory, mesquite, apple wood, cherry wood, oak wood, sassafras root, wines, rum, brandy extracts and vinegar. Omit the wood and the **Emson Smoker** Gourmet Smoker/Cooker becomes a pressure cooker; cooking, tenderizing and reducing shrinkage and cooking times of foods. Steaming vegetables preserves vitamins and flavor. Cook delicious fluffy rice easily.

In the conventional dry heat method of barbequing, 40% to 50% of meat is lost in shrinkage and drippings resulting in a dry and chewy product. Barbequing with the **Emson Smoker** method can reduce shrinkage by 50% resulting in a moist and juicy product. There is a great savings in time when compared to the charcoal method.

All meats cooked by the **Emson Smoker** Gourmet Smoker/Cooker may be frozen or refrigerated after cooking. The food may be heated later and served on demand, without loss of the smoke flavor.

Description of Operation

The **Emson Smoker** Gourmet Smoker/Cooker combines the modern scientific method of pressure baking with pressure smoking to get that “*old-fashioned*” smoke flavor. It does this economically, automatically, and in a fraction of the time taken to prepare barbeque by ordinary methods.

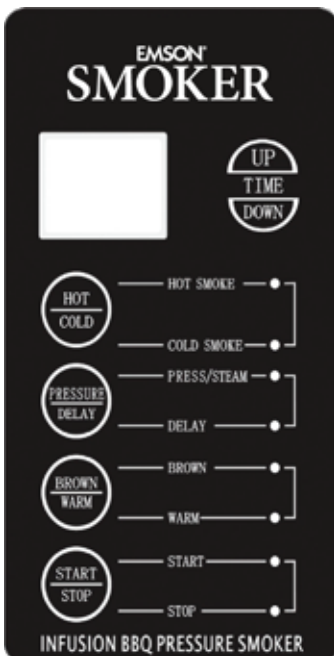
In operation as a barbeque appliance, place a small amount of wood (hickory or other woods) in the smoke generator cup. Meats or foods to be cooked are prepared according to the recipes and then placed into the food basket. The capacity of the unit is up to 4 pounds depending on the size and shape of the product to be cooked. After the cooker is loaded with the food to be cooked, put the cover in place. Heat is applied and pressure builds in the appliance. At the same time, the wood chars and creates smoke. The smoke is forced through the food under pressure. The relief valve releases a small amount of steam from time to time to control the pressure.

Release pressure manually by removing the weighted knob from the valve stem at the end of the cooking cycle. The appliance cannot be opened until the steam pressure is completely exhausted. Then turn the cover clockwise and lift to remove it.

Generally, the more wood chips placed into the cup the stronger the *smoke flavor* in the food being cooked. Pre-smoking will achieve the same results. **Start with a small amount of chips, such as 3 pieces of wood**, until you determine what is enough to satisfy your taste.

The more time used to cook meat in the appliance, *the more tender the meat becomes.*

Control Panel



“UP-DOWN/TIME” Button allows you to control the amount of time you want to cook a product. This time is displayed in the “DISPLAY WINDOW”.

“UP” Button

The “UP” button allows you to set and advance the “Time” setting. The time of cooking will appear in the display as minutes. If you press and hold the “UP” button, the time will increase automatically in increments of 1 minute. The longer you hold the button, the faster the time will advance. The maximum time you can set is 99 minutes (1 hour 39 minutes). If you inadvertently pass the desired time, you may readjust it by pressing the “DOWN” button (See below).

“DOWN” Button

The “DOWN” button allows you to go backward with the “Time” setting displayed in the time display window. Here, again, the longer you hold the button, the faster the time will decrease.

“HOT/COLD” Smoke Button

This button allows you to cook with pressure and smoke at the same time (**HOT SMOKE**) or to smoke foods only (**COLD SMOKE**) with no pressure and

relatively little heat. The button will alternate the lights from **hot smoke** to “**COLD SMOKE**” by pushing the button more than once.

“HOT SMOKE”: Press the “**HOT/COLD**” button until the light is lit beside the words “**HOT SMOKE.**” The unit is now in the “**HOT SMOKE**” mode. In the hot smoke mode, both the main element and the charring element are energized at the same time. You may now enter the desired time of cooking by pressing the “**UP-DOWN**” button. This allows you to impart a delicious smoke flavor to food and cook under pressure at the same time. This is the most popular mode with which to barbeque.

“COLD SMOKE”: Press the “**HOT/COLD**” button until the light is lit beside the words “**COLD SMOKE.**” The unit is now in the “**COLD SMOKE**” mode. In the “**COLD SMOKE**” mode, only the charring element is energized. You may now enter the desired time of smoking by pressing the “**UP-DOWN**” button. This allows you to “Cold Smoke”. This will allow you to smoke without cooking. For example, you can flavor steaks to cook the meat on a charcoal grill or in a pan later on. You may also use this method to smoke nuts and hard cheese such as; Cheddar, Gouda or Parmesan cheeses.

NOTE: The “Cold Smoke” mode will emit a small amount of smoke smell into the kitchen. If you object to this smell, you may want to use the unit under a hood vented to the outside when cooking in this mode.

This mode also allows you to start the unit to smoking (Pre-smoke) in order to give flavor to fast cooking meats, such as; fish and shrimp. Otherwise, the product will cook before the unit starts to smoke properly. Then you will get very little smoke flavor in the cooked product. You may add extra smoke by pre-smoking before cooking to get extra strong flavor into the food you are cooking. As stated above, use the “**COLD SMOKE**” mode in conjunction with the **hot smoke** mode to pre-smoke in the cold mode and then begin barbequing in the hot smoke mode. Press the “**HOT/COLD**” **Smoke Button** until the “**COLD SMOKE**” light is lit. Set the desired time for cold smoking. Then press the “**HOT/COLD**” **Smoke Button** until the hot smoke light is lit. The cooker will cold smoke for the time set and then automatically hot smoke for the time set. You can cold smoke before the hot smoke mode, but not after the hot smoke mode.

“PRESSURE/DELAY” Button

In the “**PRESSURE**” **MODE**, the “**PRESSURE/DELAY**” button allows you to either cook with steam pressure or steam with no pressure. In the “**DELAY**” mode the **PRESSURE/DELAY**” button allows you to delay the start of the above cooking processes for up to 99 minutes.

“PRESSURE”: Press the button until the light is lit beside the words “**PRESS/STEAM.**” To use in the “**PRESSURE**” mode place the weighted knob on the valve stem. This will allow the unit to build pressure. You may now enter the desired time of cooking by pressing the “**UP-DOWN**” button. This will allow you to cook foods under pressure quickly and with great tenderness. The charring element is disabled and no smoke will be imparted. However, plain pressure-cooked meats, although delicious in flavor, will be lighter in appearance. You may use the “**Brown**” mode before pressure-cooking meat to get the desired appearance (See below).

“STEAM”: There is no button named “**Steam.**” The “**Steam**” mode is the same as the “**Pressure**” mode except the weighted valve is removed from the valve stem. Press the button until the light is lit beside the word “**PRESS/STEAM.**” To use the cooker in the “**Steam**” mode, do not place the weighted knob on the valve stem.

You may now enter the desired time of cooking by pressing the **“UP-DOWN”** button. This allows the unit to continually release steam and not build pressure; thus allowing you to steam foods such as vegetables and rice.

“DELAY”: Press the button until the light is lit beside the word **“DELAY.”** This feature allows you to enter a delay time for any mode except browning or warm. You may now enter the desired time of delay by pressing the **“UP-DOWN”** button. This will allow you to delay the time of a cooking mode, for example, up to 99 minutes before beginning a sequence. Here is an example of a sequence using the delay mode: **Delay up to 99 minutes before the start of “Cold Smoke”; then cold smoke for 30 minutes; then hot smoke for 30 minutes. The unit will automatically stop the cooking process after the sequence is completed.**

“BROWN/WARM” Button

The **“BROWN”** mode allows you to brown food and then cook by the other methods after browning. The **“WARM”** feature allows you to hold food warm after cooking.

In the **“Brown”** mode, leave the top off the cooker and place a small amount of oil in the bottom of the cooking pot insert. The oil will get quite hot. The cooker must always be attended. As a safety measure, the cooker cannot be timed longer than 20 minutes. The unit will stop cooking after 20 minutes. If you desire further browning after this time, you must reset the unit to the **“Brown”** mode and time again. As stated above, you may use the **“Brown”** mode before the **“Pressure”** mode to get a brown appearance.

In the **“Warm”** mode, place the top on the cooker. Do not place the weighted knob on the valve stem. This allows moisture to escape and it will hold foods warm for a limited amount of time without further cooking. You must release the pressure before programming the **“Warm”** mode. If you do not release the steam pressure, the food will continue to cook even though it may be in the **“Warm”** mode

“START/STOP” Button

The **“Start / Stop”** button allows you to start or stop any mode.

Start

The **“Start”** button allows you to start any mode if the **“Stop”** light is lit. You must press the **“Start”** Button to begin the cooking process. After choosing the desired mode, and setting the time(s), start the cooking process by pressing and releasing the **“Start”** button. The **“Start”** light will come on.

Stop

The **“Stop”** button allows you to stop any mode if the **“Start”** light is lit. To stop any mode after the **“Start”** button has been pressed, press and immediately release the **“Stop”** button and the stop light will light. To clear all modes and start again, press the **“Stop”** button for about 3 seconds.

LED Indicator Lights

The **LED indicator lights** are little red lights to the right of the mode buttons. Each light will glow red when the mode button is pushed to indicate which mode is used. When multiple modes are sequenced, the red light that is solid or not blinking is the current mode that is functioning. The blinking lights indicate future modes.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before use.
2. Use 120 Volt AC power only.
3. To protect against electric shock, do not immerse cords, plugs, inner or outer pots in water or any other liquid. Ne Pas Immerger.
4. Release pressure slowly for about 30 seconds by lifting weight but not removing it. This is especially important when cooking in the bottom of the pot; for, example Shrimp Risotto.
5. Do not overload appliance. Do not try to cook more than the maximum amount shown for each recipe.
6. Do not use in the “HOT” or “COLD” smoke modes when cooking food without the food basket and directly on the bottom of cooking pot insert. To do so will cause the charring element to possibly char the meat where it touched the element giving it an unpleasant taste.
7. Do not attempt to open cover while unit is operating. Wait until the pressure is completely exhausted before attempting to open cover.
8. Do not touch hot surfaces. Use handles or knobs.
9. When removing top after cooking, remove lid carefully and tilt it away from you so that trapped steam can be released into the atmosphere. Do not allow hot water from condensed steam to drop on your foot or any other parts of the body.
10. Do not use this cooker to pressure fry with hot oil.
11. A short power supply cord (or detachable power-supply cord) is provided to reduce the risk of entanglement or tripping over a longer cord.
 - a. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - b. If a longer detachable power-cord is used
 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounding type, the extension cord should be a grounding-type 3-wire cord.

12. CAUTION: Risk of electric shock. Cook only in removable container.
13. This unit is for “Household Use Only”.
14. Close supervision is necessary when this appliance is used near children. Do not allow children to use this appliance.
15. Unplug the unit from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off any parts.
16. Do not operate this appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner, return the appliance to the authorized service facility for examination, repair or adjustment.
17. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
18. Do not use outdoors.
19. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
20. Do not place on or near a hot gas or electric burner, or in a heated oven.
21. Do not move the appliance when under pressure or when using with hot oil or other hot liquid.
22. Always attach the plug to appliance first, and then plug cord into wall outlet. To disconnect, turn control to “off”, then remove the plug from the wall outlet.
23. Do not use appliance for other than its intended use.
24. Save these instructions.

Before Using

Check to make sure everything ordered is included.

Save the box and packaging material in case needed.

Remove the lid/cover and inner cooking pot from the main appliance housing.

Wash the inside of the inner cooking pot with hot soapy water using a clean dishcloth.

Rinse and dry. **Do not place in dishwasher, or immerse in water.**

On the outside of the cooking pot insert you will see an electrical connection to the charring element, keep this dry.

Insert the inner cooking pot back into the outer appliance housing. **When returning the inner cooking pot to the outer housing, be sure that the red arrow on top of the inner cooking pot is aligned with the red arrow on top of the outer appliance housing before inserting.** Wash the charring cup and charring cup lid in hot soapy water. Rinse and dry. Remove the silicone rubber seal from the inside of the lid/cover and wash in warm soapy water. Rinse and dry. Wipe the inside of the lid/cover with a clean damp dishcloth. Return the silicone rubber seal to the inside of the lid/cover. Wash the Food Basket Super Stack Rack™ (pat pending) in hot soapy water using a clean dishcloth. Rinse and dry.

Wipe the outside of the appliance housing with a damp paper towel or clean damp dishcloth.

Check to make sure the condensation collector is installed on the outer housing. This is located on the top left side behind the handle. If not, find the condensation collector and install by inserting into the top receptacle.

Instructions on Use

General: Use the top in all modes except in the “Brown” Mode.

It should be on the unit and latched in place.



To use the unit:

1. Plug the cord into a grounded receptacle supplying 120 volts AC.
2. Position the removable pot in the Appliance Housing so that the arrow located on the right front of the Cooking Pot Insert aligns with the arrow on the Appliance Housing. Slide the pot into the well and press down on it so that the element pins will mate with the internal power contacts.



If used to smoke food, slide the charring cup onto the end of the charring element. The charring cup has two holes, one front and one rear. Ensure the charring element bar passes through both of the holes. Place desired amount of wood chips into the charring cup. When placing wood chips in the charring cup, be sure the wood chips are resting against the charring element (bar) which runs through the charring cup. Place lid on cup. When cold smoking food, do not add water or any liquid infusion. Always add water or liquid infusion when; cold/hot smoking, pressure cooking or steaming foods. Prepare foods according to recipes.

3. Place the food into the basket. Or, in the bottom of the cooking pot insert when browning food.
4. Place the lid/cover onto the appliance. Hold the lid/cover handle with both hands so that the valve stem is directly in front of your left hand. Align the edge of the handle with the condensation collector. Press down and turn counterclockwise until it stops. The lid/cover must be locked in all cooking modes except Browning and Warming. Cook according to recipes.
5. At the end of the cooking cycle, the unit will beep.
6. Release the pressure before removing the top.
7. Release the pressure by removing the weighted knob. Be careful and keep face or other body parts away from the hot steam.
8. When all the pressure is released, the top will unlock and can be removed.
9. Remove the top by twisting clockwise and lifting. When you remove the top, tilt it away from your body to keep from being burned by steam trapped under the top.
10. Remove your food and eat it immediately or store it in the refrigerator or freezer for later consumption. Be sure and use sealing refrigerator or freezer storage bags. Otherwise, the cooked food will deteriorate and will flavor open items in the refrigerator with smoke. The cooked food will hold up to a week in a refrigerator and up to 6 months in the freezer.

Hot Smoke Mode (Smokes and cooks or barbeques the product)

1. Place product to be smoked into the basket in cooking pot insert and add water.
2. Place the top on the cooker and latch.
3. Place the weighted knob on the valve stem.
4. Press the **hot smoke** button until its light is lit.
5. Set the desired pressure time with the “UP” or “DOWN” button in the time display window.
6. Press the “Start / Stop” button once and the “Start” light will light. Hot smoke cooking will then begin.

Cold Smoke Mode (Smoking product only)

NOTE: The “Cold Smoke” mode will emit some smoke into the kitchen. If you object to this smell, you may want to use the unit under a hood vented to the outside when cooking in the “Cold Smoke” mode.

1. Place product to be cold smoked into the basket in cooking pot insert.

2. Place the top on the cooker and latch.
3. Place the weighted knob on the valve stem.
4. Press the **“Cold Smoke”** button until its light is lit.
5. Set the desired pressure time with the **“UP”** or **“DOWN”** button in the time display window.
6. Press the **“Start / Stop”** button once, and the **“Start”** light will light.

Pressure Mode (Uses cooker as a pressure cooker. There will be no smoke.)

1. Place product to be cooked into the food basket in cooking pot insert, add water.
2. Place the top on the cooker and latch.
3. Place the weighted knob on the valve stem.
4. Press the **“Pressure/Delay”** button until **“Press/Steam”** light is lit.
5. Set the desired pressure time with the **“UP”** or **“DOWN”** button in the time display window.
6. Press the **“Start/Stop”** button once and the **“Start”** light will light. Pressure cooking will then begin.

Steam Mode (Use cooker as a steamer for cooking vegetables and other food products.

There will be no smoke or pressure.)

1. Place the top on the cooker and latch.
2. Leave the weighted knob off the valve stem so that the cooker will continually steam but not build pressure.
3. Press the **“Pressure/Delay”** button until the **“Press/Steam”** light is lit.
4. Set the desired steaming time with the **“UP”** or **“DOWN”** button in the time display window.
5. Press the **Start / Stop** button once and the **“Start”** light will light. Steaming will then begin.

Brown Mode

1. Press the **“Brown /Warm”** button until the **“Brown”** light is lit.
2. Set the desired “Brown” time with the **“UP”** or **“DOWN”** button in the time display window up to a maximum time of 20 minutes.
3. Do not place top on unit.
4. Press the **“Start / Stop”** button until the **“Start”** light is lit. Browning will then begin. The oil will get quite hot; therefore always attend the cooker. Do not leave unattended.

Warm Mode

1. Place the top on the cooker and latch. If you just finished cooking, leave the cover in place but remove the weighted valve completely from the valve stem so that the steam escapes and pressure cannot build.
2. Press the **“Warm”** button until the “Warm” light is lit.
3. Set the desired time with the **“UP”** or **“DOWN”** button in the time display window.
4. Press the **“Start/Stop”** button until the **“Start”** light is lit. Food will be kept warm for the desired time.

Cleaning Instructions

The **Emson Smoker** Gourmet Smoker/Cooker is easy to clean. The cooking pot insert is the main item to clean. It should be hand washed. **CAUTION: Do not put the cooking pot insert into a dishwasher or immerse in water.**

1. Unplug the power cord from both the wall outlet and the appliance before cleaning.
2. Allow the cooking pot insert time to cool before handling and washing.
3. If used to smoke food remove the charring cup. Be sure the charring cup is cool to touch before removing. Soak the charred wood chips in water thoroughly before discarding.

CAUTION: Make sure that any embers are completely soaked and dead before scrubbing or they may ignite and cause a fire.

4. Scrub the charring cup and charring lid with an abrasive cleaning pad to remove any food and grease accumulation. Do not worry about removing all of the smoke residue. Rinse and dry.
 5. Dump fat and grease. An easy way to dispose of the fat and grease is to put it in a plastic bag and seal the bag. The bag may then be put into the garbage bin.
- CAUTION: Make sure the fat and grease has cooled down before bagging. Do not pour fat and grease down the drain, as it will clog the drain.**
6. Thoroughly hand wash the inside of the pot with hot soapy water using a clean dishcloth. **Do not use an abrasive pad, as it will remove the non-stick surface.** Wash the charring element using the dishcloth. Wash under the charring element. Rinse and dry.
 7. Clean the outside of the cooking pot insert with a damp dishcloth. **On the outside of the cooking pot insert you will see an electrical connection to the charring element, keep this dry.**

Clean Outside Housing:

1. Unplug the power cord from both the wall outlet and the appliance before cleaning.
2. Clean the outside of the appliance with a clean damp dishcloth or paper towel.
3. **CAUTION:** Do not immerse in water, or pour water into it.
4. Remove the silicone rubber seal from the inside of the lid/cover and wash in warm soapy water. Rinse and dry.
5. Wipe the inside of the lid/cover with a clean damp dishcloth.
6. Return the silicone rubber seal to the inside of the lid/cover.
7. Condensation Collector: On the top left side of the appliance behind the handle you will see a small plastic container. This is used to catch any excess moisture coming from the top of the cooker. You will need to empty this container as it fills with moisture. To Clean: Wash with warm soapy water. Rinse and dry.

When returning the inner cooking pot to the outer housing, be sure that the red arrow on top of the inner cooking pot is aligned with the red arrow on top of the outer appliance housing before inserting.

8. **IMPORTANT:** After several uses (approximately five), gently wash around the top of the lid/cover to remove any smoke residue. Dip a small cleaning brush in hot soapy water, and push it through the hole in the top above the 'Pressure Safety Lock Valve.' This is positioned on top of the lid/cover in the plastic handle. Rinse the lid/cover to remove any soap residue.

CAUTION: If this is not done occasionally, the 'Pressure Safety Lock Valve' may stick and not allow the unit to build pressure if it sticks open. This will affect your cooking process and cooking times. It will not allow you to remove the top if it sticks close. If this happens, insert a small pointed device, such as a plastic pen into the hole located in the plastic handle.

On the inside of the lid/cover directly below the hole where the 'Valve Stem' is located you will see a round metal cover with slots on the side. Gently remove and wash in hot soapy water. Rinse and dry. Re-assemble.

CLEAN 'Super Stack Rack™' (pat pending)

Remove the 'Super Stack Rack™' from the inside of the inner cooking pot. Clean with hot soapy water using an abrasive pad or wash cloth. Rinse and dry.

Storage

Do not store the **Emson Smoker** Gourmet Smoker/Cooker with lid/cover locked. This may reduce the life of the silicone rubber seal.

Recipes



PLEASE NOTE: To order wood chips and spice rubs go to www.emsonsmoker.com

PORK SPARERIBS - Select complete slab of ribs weighing no more than 4 lbs. Generally, the smaller the weight of the complete slab the more tender the ribs will be.

Maximum amount: 4 lbs Spareribs (Approximately 1 Slab)

Cut spareribs into individual bones. Sprinkle liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½ cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place six (6) ribs onto the bottom rack. Place another rack on top of the bottom rack. Then place the remaining rib bones on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 50 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

PORK LOIN (Back) RIBS - Select complete slab of ribs weighing no more than 1¾ lbs. Generally, the smaller the weight of the complete slab the more tender the ribs will be. Ribs weighing 1½ lbs. or less are called “Baby Back” ribs.

Maximum amount: 1¾ lbs Loin Ribs (Approximately 1 Slab)

Cut the loin ribs into individual bones. Sprinkle liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½ cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place six (6) ribs onto the bottom rack. Place another rack on top of the bottom rack. Then place the remaining rib bones on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 40 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

PORK TENDERLOIN - Select tenderloin weighing no more than 2 pounds

Maximum amount: 2 pounds

Remove silver (silver is the white skin which is tough). Cut tenderloin into two parts. Sprinkle liberally with Red Rub® spice and rub well onto the two pieces of meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½ cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place one tenderloin on the bottom rack. Place the second cut tenderloin on a rack placed above the bottom rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 40 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

Let sit for 5 minutes before slicing.

BEEF ROAST - Select roast weighing no more than 2 pounds

Maximum amount: 2 pounds

Sprinkle liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place the roast on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 50 minutes. If using chuck roast, time for 1 hour and 20 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.



WHOLE CHICKEN - Select chicken 3.75 to 4 pounds, but weighing no more than 4 lbs.

Maximum amount: 4 pounds

Sprinkle liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place the chicken on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 45 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

CHICKEN PIECES - Select chicken weighing no more than 4 lbs. Cut chicken into 12 pieces. Note: individual pieces such as thighs, drumsticks, and breast may be purchased. *(See below for cooking breast and wings.)*

Maximum amount: 4 pounds or 12 pieces

Sprinkle pieces liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place six (6) chicken pieces on this rack. Place the other rack on top of the bottom rack. Then place the remaining six (6) pieces of chicken on the top rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 30 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

CHICKEN BREAST

Maximum amount: 2 pounds or 12 pieces

Sprinkle pieces liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood

chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place four breasts onto the bottom rack. Place another rack on top of the bottom rack and put four more breasts onto this rack. Then put the remaining four breasts on the top rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 30 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

CHICKEN WINGS

Maximum amount: 20 pieces

Sprinkle wings liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place chicken wings on this rack. Place the other rack above the bottom rack in the next top hook. Then place the remaining chicken wings on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 25 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

ROCK CORNISH GAMES HENS

Maximum amount: 4 pounds or 2 Hens

You may cook the hen’s whole or split into halves. Sprinkle whole or half hens liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place hens in bottom rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 45 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

SMOKED TURKEY BREAST (Rolled and Tied)

Maximum amount: 4 pounds or 1 Breast

Have butcher debone, roll and tie breast. Sprinkle turkey breast liberally with Red Rub® spice and rub well into meat. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place the turkey breast on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 45 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

SALMON FILLETS OR STEAKS - Capacity: approximately 4 pounds

Maximum amount: 4 pounds

Cut fillets into pieces approximately 4” in length. If cooking steaks, use four steaks. Sprinkle all surfaces lightly with Red Rub® spice. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place two (2) pieces or steaks on this rack. Place the other rack on top of the bottom rack. Then place the remaining two (2) pieces or steaks on this rack. Place top on cooker and latch. Place weighted knob on valve stem. Time cold smoke cooking for 10 minutes (See “Note:” in “Cold Smoke” Instructions). Time hot smoke cooking for 15 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

SMOKED SALMON PATE - Makes about 16 ounces

Make Salmon Pate from salmon fillets previously smoked in above recipe for “Salmon Fillets or Steaks”.

2/3 Cup Heavy Cream (Whipping)

1 Cup of flaked Smoked Salmon (Approximately 2 six-ounce fillets)

1/2 Pkg. of Softened Cream Cheese (4 ounces)

2 Cloves of Garlic

1 Tsp Red Rub®

Blend cream, garlic and Red Rub® spice in blender or food processor. Add salmon and puree. Add cream and blend until smooth. Serve cold.

SMOKED SALMON SALAD - Makes about 32 ounces (2 pounds)

Make Salmon Salad from salmon fillets previously smoked in above recipe for “Salmon Fillets or Steaks”.

8 Smoked Salmon Fillets

3/4 cup Diced Celery

3/4 cup Diced Onions

3/4 cup Diced Sweet Pickles

2 Tbsp Sweet Pickle Juice

3/4 Cup Mayonnaise

1 Tsp Dry Mustard

Red Rub®

Chop salmon fillets into coarse chunks using chef knife. Place in a large mixing bowl. Add all other ingredients and mix well. Season with Red Rub® spice to taste. Serve on lettuce with a slice of tomato. It may be served as hors d'oeuvres on assorted crackers.

SMOKED SALMON CHEESE LOGS - Makes 1 Log 16 ounce

1 Cup flaked Smoked Salmon (about 2 fillets weighing 6 oz. each)

1 Pkg. of Softened Cream Cheese (8 oz.)

1 Tbsp. Lemon Juice

2 tsp. Grated Onion

1 tsp. Horseradish

¼ tsp. Red Rub®

¼ Cup Fresh Parsley (chopped)

¼ Cup Pecans (chopped)

Combine cheese, lemon juice, onion, horseradish. Mix in Salmon. Continue to mix until cheese mixture and Salmon is well blended. Combine chopped parsley and pecans. Spread on flat surface. Shape Salmon mixture

into a log. Roll in parsley, pecan and Red Rub® spice until log is evenly coated. The Salmon and cheese mixture may also be shaped into a ball. Chill mixture for several hours. Serve with assorted crackers.

SMOKED SALMON SPIRAL ROLL UPS

The Smoked Salmon Cheese Log Recipe makes 6 rolled logs from 8” tortilla wraps. Approximately 24 roll ups may be cut from each log. Make “Smoked Salmon Cheese” Log recipe (above) but omit pecans. Instead of rolling the mixture into logs and putting the parsley on the outside of the log, mix 1/2 cup of fresh chopped parsley into the cheese mixture. Purchase flour tortillas. The tortilla disc should measure about 8 inches across. Spread the cream cheese mixture on a tortilla disc about 1/4 inch thick. Roll the tortilla into a log, taking care not to squeeze out the mixture. Starting at one end, place a decorative toothpick in the roll about 3/4 inch from the end to hold the roll up together after slicing. Then space the toothpicks about 1¼ inches apart in the roll. Slice the rolls on a diagonal about 1¼ apart. Arrange on a plate for serving.

Variations -

Hawaiian: Add ¾ cups of crushed pineapple to the cream cheese mixture. To make the mixture sweeter add 3 packets of sweetener to the mixture.

Patriotic: Divide the mixture into three parts. Add 10 drops each of red and blue food coloring into two portions of the cheese mixture before putting on the tortilla. Then arrange the roll ups in red, white, and blue rows.

Holiday: Divide the mixture into three parts. Add 10 drops each of red and green food coloring into two portions of the cheese mixture before putting on the tortilla. Then arrange the roll ups in red, white, and green rows.

Pate: Use “Smoked Salmon Pate” mixture as stated in the recipe above. Add 2 tablespoons of parsley to the mixture. Proceed with the instructions above. The same variations may be made.

POLISH SAUSAGE - Capacity approximately 2 pounds

Maximum amount: 2 pounds

Cut sausage into pieces approximately 4” in length. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place four (4) pieces on this rack. Place the other rack on top of the bottom rack. Then place the remainder four (4) pieces on this top rack. Place top on

cooker and latch. Place weighted knob on valve stem. Time cold smoke cooking for 10 minutes. (See “Note:” in “Cold Smoke” Instructions). Time hot smoke cooking for 15 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

SMOKED EGGS - Capacity approximately 12 eggs.

Maximum amount: 12 eggs

Punch the large end of each egg with a sharp pointed object such as a small paring knife. Take care not to break the raw egg and to puncture the shell only. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place six (6) eggs on this rack. Place the other rack on top of the bottom rack. Then place the remaining six (6) eggs on top rack. Place top on cooker and latch. Place weighted knob on valve stem. Time cold smoke cooking for 10 minutes. (See “Note:” in “Cold Smoke” Instructions). Time hot smoke cooking for 10 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body. Lightly sprinkle Red Rub® spice over the shelled cooked eggs.

SMOKED BAKED POTATO - Capacity approximately 3 to 4 medium sized potatoes (12 oz.).

Maximum amount: 4 medium potatoes

Scrub potatoes to remove dirt. Rinse well. Slide the charring cup onto the end of the charring element. Place 3 to 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place three (3) potatoes on bottom wire rack. Put another wire rack above the potatoes and put the fourth potato onto this top rack. Place top on cooker and latch. Place weighted knob on valve stem. Time hot smoke cooking for 1:00 hour. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

SMOKED POTATO SALAD

Maximum amount: 4 medium potatoes

3 - 4 large Red Potatoes

1 Cup Mayonnaise

1 Tbsp Vinegar

¼ Cup Diced Celery

2 Tbsp Diced Onions

2 Diced Boiled Eggs

¼ Jar Pimentos (1 oz)

¼ Tsp. Dry Mustard

Red Rub®

Cook 3 to 4 potatoes as in the Smoked Baked Potatoes recipe above. Smoke using 5 wood chips in the charring cup. Let potatoes cool after cooking. Peel potatoes. Dice the potatoes into ¼ cubes using a knife. Add celery, onions, eggs, pimentos, and mustard to potatoes in a bowl. Mix the mayonnaise and vinegar together and pour on potato mixture. Stir to evenly distribute the seasoning. Season to taste with the Red Rub® spice.

Cover and chill in the refrigerator before serving.

“POTATOES MAURICE”

Maximum amount: 4 medium potatoes

3 - 4 large Red Potatoes

2 ½ Tbsp. Melted Butter

2/3 cup of Heavy Cream

½ Lb. of Grated Cheddar Cheese

Red Rub®

Cook 3 to 4 potatoes as in the Smoked Baked Potatoes recipe above. Smoke lightly using 2 wood chips in the charring cup. Be sure the wood chips are touching the stem of the charring element in the charring cup. Let potatoes cool after cooking. Peel potatoes. Break the potatoes into chunks using your fingers (not too fine). Drizzle 2 ½ tablespoons of butter over potatoes. Season to taste with the Red Rub® spice. Stir to distribute the seasoning evenly. Pour cream over potatoes. Let stand for 30 minutes. Sprinkle the

mixture with grated cheese and bake in a preheated oven at 375°F for 20 minutes or until the cheese melts and forms a golden crust.

There are many variations to this by using your favorite cheese: American, Swiss, Mozzarella, Feta or Blue Cheese.

SMOKED ONIONS

Maximum amount: 3 large onions

3 Large Onions (14 oz)

3 Tbsp Butter

Red Rub®

Ranch Dressing as a Dip

Cut onions into a flower style. Sprinkle Red Rub® spice liberally on top of each onion. Put 4 pats of butter approximately 1/8 inch thick on top of each onion. Slide the charring cup onto the end of the charring element. Put 5 wood chips into charring cup. Place cover over charring cup. Pour ½-cup of water into bottom of the cooking pot. Put the Super Stack Rack™ into the cooking pot insert. Place a piece of foil large enough to hold the 3 onions on to the bottom of the Super Stack Rack™. Put the three onions on top of the foil. Place top on cooker and latch. Place weighted knob on valve stem. Time cold smoke cooking for 10 minutes. (See “Note:” in “Cold Smoke” Instructions). Time hot smoke cooking for 7 minutes. Press Start to begin cooking.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

SMOKED CHEDDAR CHEESE - Capacity 16 ounces

Maximum amount: 16 ounces

Place cheese in refrigerator overnight to get to refrigerated temperature. Remove cheese and cut into four parts. (If cheese is in 8-ounce bricks, cut each brick into two parts or in half.) Slide the charring cup onto the end of the charring element. Place desired number of wood chips into charring cup. Place cover over charring cup. Put the Super Stack Rack™ into the cooking pot insert. Place two (2) cheese pieces on this rack. Place the other rack above the bottom rack in the next to the top hook. Then place the remaining two (2) pieces of cheese on this rack. Place top on cooker and latch. Place the weighted knob on valve stem. Time cold smoke cooking for 10 minutes. Press Start to begin cold smoke infusion. Remove top and then remove Super Stack

Rack™ from cooking pot insert.

SHRIMP RISOTTO

Maximum amount: 1 recipe as shown below.

1 cup Risotto (Arborio) rice

15 medium shrimp cleaned and shelled. Cut each shrimp into 3 pieces.

2 tablespoons of Olive oil

2 tablespoons of butter or margarine

½ cup of chopped onions

½ cup of chopped celery

½ cup of chopped mushrooms

3 cups of chicken broth (may be made from 3 cubes of Knorr's bullion)

Place the onions, celery and mushrooms on the bottom of the pot. Set “Brown/Warm” mode in the “Brown” mode and time for 5 minutes. Sauté onions, celery and mushrooms in Olive oil, butter or margarine for 3 minutes. Stir in rice and fry for 2 minutes. Then add shrimp and chicken broth. Place top on cooker and latch. Place weighted knob on valve stem. Time in the “Pressure” mode cooking for 15 minutes. Press start to begin cooking. Allow the unit to wait for 3 minutes before releasing pressure. This will allow the steam to exhaust without spraying liquid.

Release pressure by removing the weighted knob with fingers holding the plastic part of the knob only, and pull up sharply to remove. Remove top after “Pressure Safety Lock Valve” has exhausted pressure. Remove top carefully. Tilt it away from you so trapped steam can escape. Do not allow hot water from steam to drop on your foot or any other parts of the body.

Optional: Risotto may be prepared without the shrimp for a delicious rice side dish. Other meats may be substituted for shrimp, such as pork, chicken or turkey cubes.

Notes