

Complete the Smoking Experience (Smoker Accessories)



CGS-5014
14 Piece Deluxe Grill Tool Set



CBB-055
Sauce Bottle & Basting Brush



CGM-111
Grill Gauntlet



CMC-262
Meat Claws



CSS-33
Magnetic Grilling Spice Set



CSG-900
Dual Probe Digital Wireless Thermometer

For more outdoor cooking accessories visit our website www.cuisinartgrilling.com

Cuisinart
OUTDOOR SMOKERS



For the Love of Smoking
SMOKER RECIPE BOOK

Cuisinart GOURMET OUTDOOR GRILLING

Have a problem, question or compliment not covered here?

Give us a call (1-866-994-6390)

or drop us a line (grilling@thefulhamgroup.com).

We've got people ready to help!



Congratulations!

Now that you have your new smoker, it's time to get cooking. Whether you are an experienced smoker or an amateur, we're glad you chose Cuisinart to satisfy your smoking needs.

When we first decided to introduce a smoker into our line of products, we realized a lot of people thought of smoking food as a long and confusing process that wasn't worth the trouble. Well, if that's what you heard too, we're here to tell you not to listen to the rumors! For most of what you're going to smoke, smoking is easy and it will add delicious flavor to whatever you're cooking. Smoking some meats can take up to a full day, but smoking other food can take as little as one hour.

This recipe book focuses mainly on fun appetizers and side dishes that can be smoked in under three hours. We also include a barbecue sauce recipe and barbecue rub recipe that will complement a number of meals. It's now time to get to smoking and try out some fun new recipes!

NOTE: This guide is intended to supplement the instruction manual, not replace it. Please read and follow official manual instructions.



COS-244



COS-118

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Meat Temperature Guide

Beef & Lamb	
Rare	125°F (52°C) + 3 minute rest
Medium rare	130°F-135°F (54°C-57°C)
Medium	135°F-140°F (57°C-60°C)
Medium well	140°F-150°F (60°C-66°C)
Well done	155°F (68°C)+
Ground	160°F (71°C)

*USDA SAFE MINIMUM (NON-GROUND)-145°F (63°C)

Chicken & Turkey	
Whole	165°F (74°C)
Part	165°F (74°C)
Stuffed	165°F (74°C)
Ground	165°F (74°C)

*USDA SAFE MINIMUM-165°F (74°C)

Pork	
Rare	N/A
Medium rare	145°F (63°C) + 3 minutes rest
Medium	150°F (66°C)
Medium well	N/A
Well done	160°F (71°C)
Ground	160°F (71°C)

*USDA SAFE MINIMUM (NON-GROUND)-145°F (63°C)

Fish and Shellfish	
Rare	N/A
Medium rare	N/A
Medium	N/A
Medium well	N/A
Well done (All Fish)	145°F (63°C)
Ground	N/A

*USDA SAFE MINIMUM-145°F (63°C)

Smoking Tips

WATER: Keeping the water bowl as full as possible will be advantageous to your smoking experience. Water will help to keep the temperature in the smoker from rising too much and make it easier to control the temperature (cold water will bring the temperature down more than hot water). And as the water evaporates and turns to steam, it will help keep food from drying out.

WOOD CHIPS/CHUNKS: Many different kinds of wood chips or chunks can be used in the smoker. Whether they are presoaked or dry, Hickory or Applewood, wood chips or wood chunks, each will give you a different smoking experience. Wood chunks will last longer than wood chips but may take longer to start smoking. The same goes for presoaked wood chips/chunks that will last longer than dry wood chips/chunks. Different flavored wood chips/chunks will go better with different types of food. For example, some people enjoy using Applewood while smoking salmon because fruit woods have a lighter/sweeter smoky taste.

AIR VENTS: Air vents will help regulate temperature and smoke production. Adjusting air vents will lower or raise air temperature as needed. Keep in mind that the smoker's position in relation to the wind (especially on a windy day) will affect the temperature of the smoker.

MAINTENANCE: The interior of your smoker will get a thin browned coating from the smoking process. This coating will help to seal and protect the smoker. Hot soapy water can be used to clean the cooking racks, water bowl, and base unit. Do not use abrasive materials because they will damage the finish of the smoker. If possible (when not in use), keep the smoker stored under cover or in a garage.

MISCELLANEOUS:

- Keep in mind that every time you open up your smoker, you're letting out smoke and letting out heat. This will add time to your smoke, so only check on your food when it needs to be done.
- Smoking meats will often give them a pink color and make it seem like the food is done before it's time. The best way to know whether or not the food is finished cooking is by using a meat thermometer.
- Use barbecue mitts or grilling tools to adjust vents, water bowl, and cooking racks.
- Each cooking rack can be used at the same time. Keep in mind that the varying amounts of food will affect the internal smoker temperature.



Barbecue Rub

Prep Time: 10 minutes

INGREDIENTS:

- ½ cup butcher salt
- 4 tablespoons coarse ground pepper
- 2 tablespoons ground coriander
- ½ cup organic brown sugar
- 4 tablespoons smoked paprika
- 4 tablespoons dried thyme
- 4 tablespoons chili powder
- 8 tablespoons ground cumin
- OPTIONAL: 2 tablespoons fine ground coffee

DIRECTIONS:

Mix all of the spices thoroughly in a bowl and pour mix into Cuisinart Magnetic Spice Set (CSS-33) or other large jar for storage. When ready to use sprinkle the mixture generously on your choice of meat or fish and rub in before grilling.



Sweet & Spicy Barbecue Sauce

Prep Time: 10 minutes

INGREDIENTS:

- 1 ½ cups brown sugar
- 1 ½ cups ketchup
- ½ cup red wine vinegar
- ½ cup water
- 2 ½ tablespoons yellow mustard
- 1 tablespoon Worcestershire sauce
- 2 teaspoons paprika
- 2 teaspoons salt
- 1 ½ teaspoons black pepper
- 2 dashes hot pepper sauce

DIRECTIONS:

In a blender, combine brown sugar, ketchup, vinegar, water and Worcestershire sauce. Season with mustard, paprika, salt, pepper, and hot pepper sauce. Blend until smooth.

Cuisinart Sauce Bottle & Basting Brush (CBB-055) featured in above image



Prosciutto Wrapped Shrimp

Prep Time: 15 minutes

Cook Time: 15 - 20 minutes

INGREDIENTS:

- 6-10 skewers
- 1 pound peeled and deveined shrimp (approximately 35-40 shrimp)
- 6 ounces thinly sliced prosciutto
- 1 tablespoon olive oil
- 2 1/2 teaspoons paprika
- 2 teaspoons ground black pepper

DIRECTIONS:

1. Remove rack from smoker and bring to work station.
2. Fill middle bowl portion of water/wood chip tray with your choice of dry wood chips. Fill outer ring of tray with water.
3. Preheat smoker to 225°F.
4. Combine the oil, paprika, and pepper in a medium bowl. Add the shrimp and mix until evenly coated (Fig. 1).
5. Wrap each shrimp in a thin piece of prosciutto—just enough to cover the surface (Fig. 2).
6. Starting at the thicker end, slide the skewer through each shrimp until it emerges from the thinner end.
7. Add enough shrimp to cover the length of the skewer.
8. Position rack in the smoker.
9. Place rack in smoker and close. Let sit in smoker until shrimp is cooked through – approximately 20 minutes.

*see meat temperature guide for USDA safe minimum temperature



Stuffed Mushrooms

Prep Time: 20 minutes

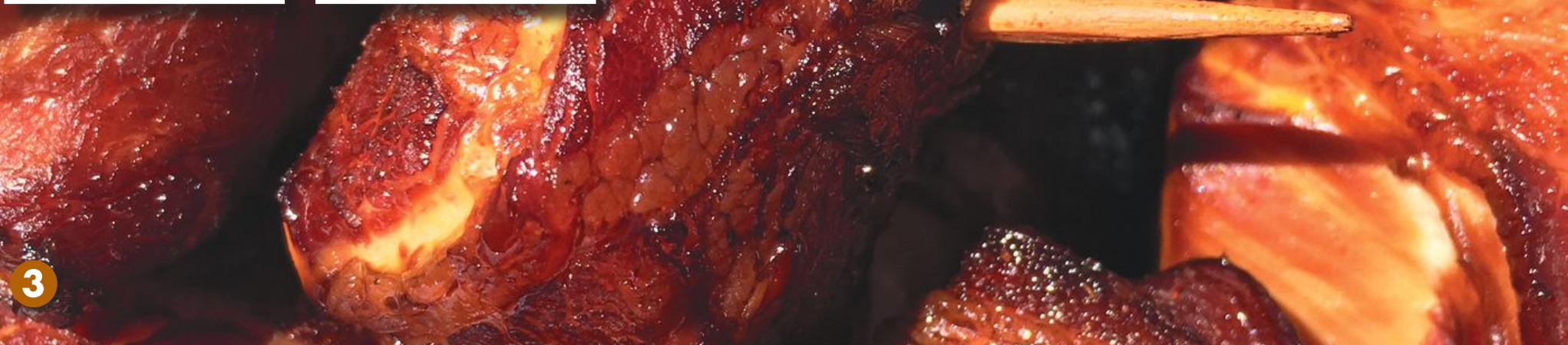
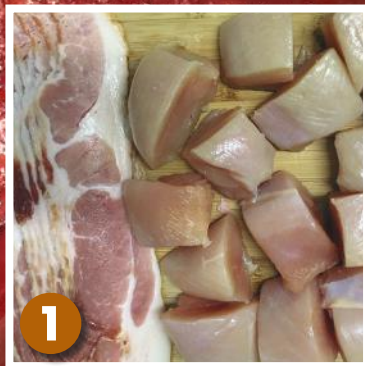
Cook Time: 1 hour

INGREDIENTS:

- 1 lb. baby portabella mushrooms
- 8 oz. package of cream cheese (softened)
- 1 cup shredded cheese
- ¼ cup chives
- Barbecue rub

DIRECTIONS:

1. Remove rack from smoker and bring to work station.
2. Fill middle bowl portion of water/wood chip tray with your choice of dry wood chips. Fill outer ring of tray with water.
3. Preheat smoker to 225°F.
4. Remove the stems from each mushroom.
5. Soak mushroom caps in bowl of water for 30 minutes to clean (Fig. 1).
6. Remove from bowl and rinse well under cold water.
7. Lay mushrooms out on paper towel or a cloth for 5 minutes to dry (Fig. 2).
8. Mix cream cheese, cheese, and chives to make filling.
9. Fill mushroom caps with filling.
10. Sprinkle barbecue rub generously on top of each stuffed mushroom.
11. Place rack in smoker and close. Let sit in smoker for approximately 1 hour.



Bacon Wrapped Chicken Bites

Prep Time: 20 minutes

Cook Time: 3 hours

INGREDIENTS:

- 2 boneless, skinless chicken breast
- 1 lb. thinly sliced bacon
- Toothpicks
- Barbecue rub

DIRECTIONS:

1. Remove rack from smoker and bring to work station.
2. Fill middle bowl portion of water/wood chip tray with your choice of wood chips. Fill outer ring of tray with water.
3. Preheat smoker to 225°F.
4. Cut chicken breasts into 1" x 1" cubes (Fig. 1).
5. Wrap each cube with full piece of bacon (Fig. 2).
6. Secure with toothpick.
7. Sprinkle barbecue rub generously on top of each cube.
8. Place rack in smoker and close. Let sit in smoker for 3 hours or until chicken is finished cooking.

*see meat temperature guide for USDA safe minimum temperature



Armadillo Eggs

Prep Time: 25 minutes

Cook Time: 1-1 1/2 hours

INGREDIENTS:

- 8-10 jalapeños
- 1 lb. ground (spicy) breakfast sausage
- 1 8 oz. package of cream cheese
- 1 cup shredded cheddar cheese
- Barbecue rub

DIRECTIONS:

1. Remove rack from smoker and bring to work station.
2. Fill middle bowl portion of water/wood chip tray with your choice of wood chips. Fill outer ring of tray with water.
3. Preheat smoker to 225°F.
4. Combine 8 oz. of cream cheese with 1 cup of shredded cheddar cheese in medium bowl. Mix until ingredients are evenly blended.
5. Cut stems off jalapeños. Slice in half lengthwise. Remove seeds and ribs.
6. Fill each half-jalapeño with the cream cheese/cheddar mixture until it is slightly over the brim of the jalapeño (Fig. 2).

7. Flatten the 1 lb. of sausage onto a non-stick surface (Fig. 3).
8. Lay one of the stuffed jalapeños onto the sausage and cut a piece of the sausage big enough to wrap around the jalapeño.
9. Wrap the sausage around the jalapeño and repeat the process until the sausage is gone.
10. Pour a generous portion of the barbecue rub on a plate or in a bowl then roll the armadillo eggs in the rub until they are evenly coated.
11. Lay out the eggs on the smoker rack.
12. Place rack in smoker and close. Let sit in smoker for 1 to 1.5 hours depending on thickness of sausage.

* see meat temperature guide for USDA safe minimum temperature



1

2

Hot Smoked Sausage Dip

Prep Time: 20 minutes

Cook Time: 45-60 minutes

INGREDIENTS:

- 1 lb. spicy sausage
- 1 ½ cups chopped onions
- 1 (10 oz.) can petite diced tomatoes with jalapeños, drained
- 1 (8 oz.) package cream cheese
- 1 (16 oz.) container sour cream
- 1 tablespoon crushed red pepper

DIRECTIONS:

1. Fill middle bowl portion of water/wood chip tray with your choice of wood chips. Fill outer ring of tray with water.
2. Preheat smoker to 225°F.
3. Place sausage links on smoker rack.
4. Close door and let sausage sit in smoker for 30-60 minutes.
5. Take sausage off rack and bring to stove.
6. Cut up sausage into small pieces and place in large, deep skillet.
7. Add chopped onions and cook over medium high heat for 2 minutes while stirring occasionally
8. Mix in diced tomatoes with jalapeños. Allow mixture to simmer on low heat for approximately 15 minutes.
9. Add cream cheese and sour cream into the mixture. Season with crushed red peppers.
10. Empty contents of skillet into medium bowl and serve hot.

*see meat temperature guide for USDA safe minimum temperature



1



2

3

Smoked Egg Salad

Prep Time: 10 minutes

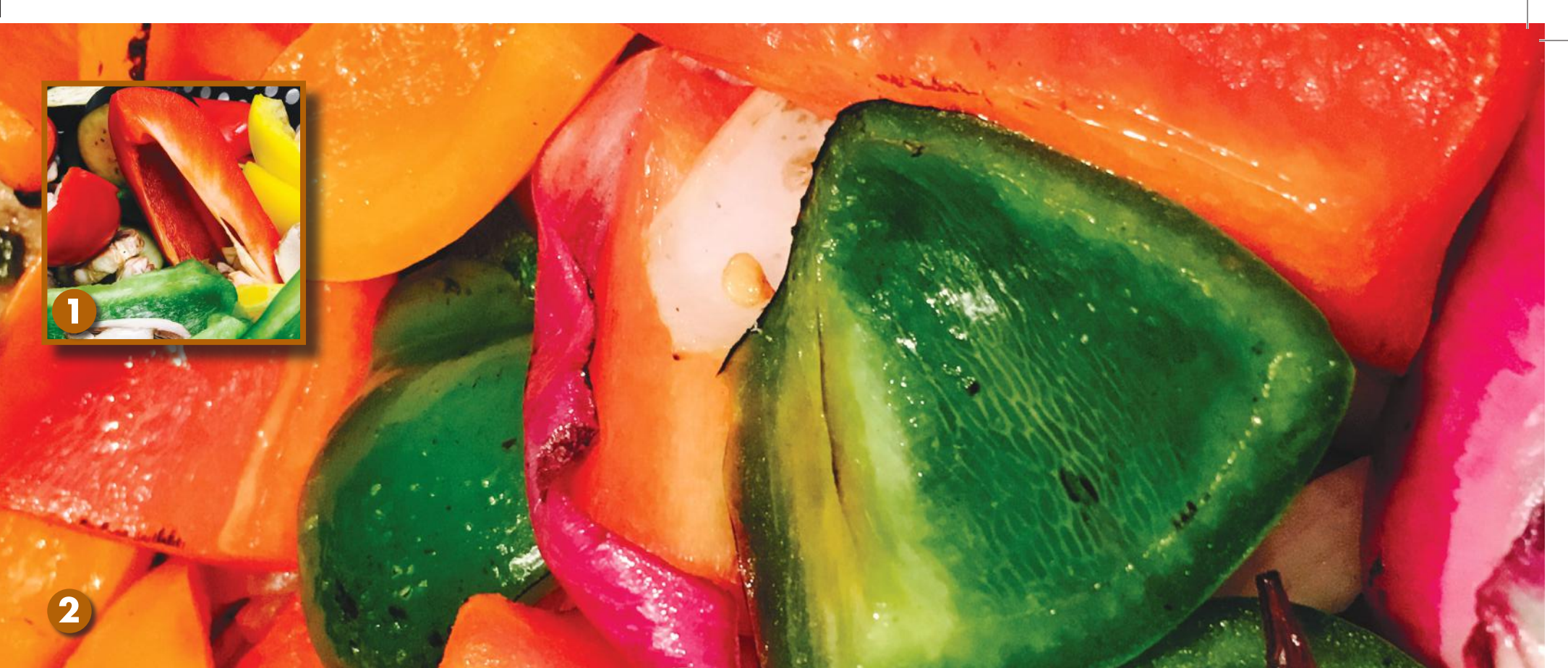
Cook Time: 2 hour

INGREDIENTS:

- 8 eggs
- ½ cup mayonnaise
- ¼ cup green onion
- 1 teaspoon prepared yellow mustard
- ¼ teaspoon paprika
- Pinch of salt
- Pinch of pepper

DIRECTIONS:

1. Fill middle bowl portion of water/wood chip tray with your choice of wood chips. Fill outer ring of tray with water.
2. Preheat smoker to 225°F
3. Place 8 raw eggs on shelf in smoker and close door. Let sit in smoker for 2 hours.
4. Remove eggs from smoker, let cool, peel, and chop.
5. Place chopped eggs in a medium sized bowl.
6. Add mayonnaise, mustard, green onions, and stir.
7. Season with salt, pepper, and paprika and stir.
8. Serve on your choice of bread, roll, or crackers.



Bacon Wrapped Scallops

Prep Time: 1.5 hours

Cook Time: 45 minutes to 1 hour

INGREDIENTS:

- 1 dozen scallops
- 1 lb. thinly sliced bacon
- ¼ cup olive oil
- 1 tablespoon barbecue rub

DIRECTIONS:

1. Remove rack from smoker and bring to work station.
2. Fill middle bowl portion of water/wood chip tray with your choice of wood chips. Fill outer ring of tray with water.
2. Preheat smoker to 215°F.
3. Place scallops in large zip lock bag
4. Pour oil in bag and roll bag around until scallops are coated in oil
5. Place barbecue rub in bag and roll around until scallops are coated in barbecue rub
6. Place bag in refrigerator for about 1 hour to marinate

7. Remove bag from refrigerator, take a scallop out of the bag and place at one end of bacon and roll until bacon wraps around the scallop. Cut the bacon once it wraps completely around the scallop and overlaps by about ¼ of an inch.
8. Place a toothpick through bacon wrapped scallop until it pokes evenly out the other side
9. Repeat this process for each scallop
10. Sprinkle the barbecue rub on top of each bacon wrapped scallop
11. Put each bacon wrapped scallop on smoker rack
12. Place rack in smoker and close. Let sit in smoker for 45 minutes to 1 hour or until scallops are finished cooking.

*see meat temperature guide for USDA safe minimum temperature

Vegetables

Prep Time: 20 minutes

Cook Time: 3 hour

INGREDIENTS:

- 1 green pepper
- 1 red pepper
- 1 squash
- 1 zucchini
- 8 oz. baby portabella mushrooms
- 1 onion
- Salt
- Pepper
- Olive Oil

DIRECTIONS:

1. Remove rack from smoker and bring to work station.
2. Fill middle bowl portion of water/wood chip tray with your choice of wood chips. Fill outer ring of tray with water.
3. Preheat smoker to 250°F.
4. Place a large piece of aluminum foil on cooking rack.
5. Cut up vegetables into strips or 1" x 1" pieces (depending on preference) (Fig. 1).
6. Place cut up vegetables on aluminum foil on cooking rack. Curl up edges of aluminum foil to help retain juices.
7. Drizzle olive oil over vegetables and season to taste with salt and pepper.
8. Place cooking rack in smoker, close, and let sit for 3 hours.
9. After 3 hours check on vegetables for desired tenderness and remove or leave in smoker depending on preference.