

 **LITTLE
CHIEF**

 **BIG
CHIEF**

 **MINI
CHIEF**

RECIPES & OPERATING INSTRUCTIONS

Enjoy over 50 recipes!

SALMON • JERKY • SAUSAGE • MEAT • FISH • POULTRY • CHEESE • NUTS & MORE



THE LATEST IN COLD SMOKING TECHNOLOGY

All NEW *SMOKE CHIEF* Cold Smoke Generator!



- Turn ANY Grill or Cabinet into a Smoker!
- Turn ANY Smoker into the Ultimate Cold Smoking Unit!

NO Heat! ... Just Cold Smoke!

For videos and more information about the Smoke Chief Cold Smoke Generator, visit us online at www.SmokehouseProducts.com



RECIPES & OPERATING INSTRUCTIONS

Big Chief • Little Chief • Mini Chief

SMOKEHOUSE ELECTRIC SMOKERS

Make Your Own Delicious & Economical Smoked

Jerky • Poultry • Sausage • Meat • Fish

Cheese • Nuts • Vegetables

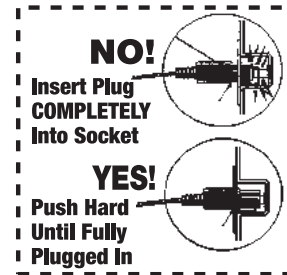
Plus Hors d' Oeuvres • Soups • Salads • Pasta Dishes • And More!

Important Safeguards

When operating your Electric Smokehouse, please observe the following basic safety precautions.

- **Be sure to read all operating instructions thoroughly before using the smokehouse**
- **Your smokehouse is designed strictly for outdoor use. Place it on a well ventilated patio or carport with a non combustible floor out of the wind.**
- **Maintain a minimum of two feet clearance between the smokehouse and any adjacent material.**
- **Improper use (e.g. for purposes other than smoking meat, fish, game or fowl, using liquids which would result in electrical shock, etc.) or use of attachments or accessories not recommended by the manufacturer (e.g. using the shipping carton as a heat shield around the smokehouse, which could potentially cause a fire) may cause hazards and void any warranties.**
- **Maintain close supervision when the smokehouse is used near children or pets**
- **Do not touch the smokehouse surfaces when it is in use. It can be hot and could cause burns. Use a handle or knob.**
- **Prevent electrical hazards. Plug only into an approved grounded outlet. Never immerse the cord plug or heating element in water or other liquids. Keep it out of the rain and don't expose it to moisture.**
- **Push the plug firmly into the socket so that its shoulder is flush against the smokehouse surface.**
- **Don't allow the cord to contact the edge of a counter, table or any hot surface.**
- **Never operate your smokehouse with a damaged electrical cord or outlet. Have these or any other electrical problem checked by a competent electrician.**
- **If an extension cord must be used, make sure it is a heavy gauge Such as 12-3 or 14-3. UL certified, 3-prong (grounded) cord no more than 25 feet in length.**
- **Unplug your smokehouse when it's not in use.**
- **Don't move your smokehouse while it is in use unless you have emptied the drip pan. Don't place it on or near a hot gas or electric burner.**
- **Start each smoking session with a clean, empty drip pan. Spraying a non-stick coating such as Pam™ on the pan will facilitate cleanup. Check the drip pan every two or three hours (more often if smoking foods with a high fat content) to ensure it doesn't overflow onto the heating coil, possibly causing a fire.**
- **Never leave your smokehouse unattended when it is in operation.**

Important: Save these instructions!



ASSEMBLY DIRECTIONS :

Component List Below:

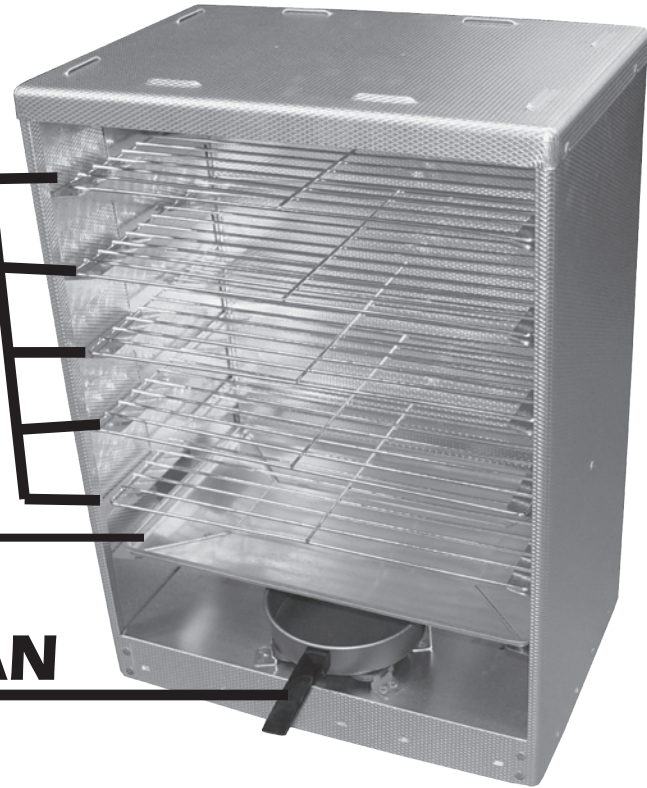
RACK/GRILL

QTY BREAKDOWN BY MODEL

BIG CHIEF/FRONT & TOP INCLUDES - 5 RACK/GRILLS
LITTLE CHIEF/FRONT & TOP INCLUDES - 4 RACK/GRILLS
MINI CHIEF INCLUDES - 3 RACK/GRILLS

GREASE DRIP PAN

WOOD CHIP FUEL PAN



Preferred Method: Ready? Here's How to Get Started

- Remove Smokehouse from carton. Discard packing. Assemble grills and drip pan as per instructions.
- Choose an outside, well-ventilated area, protected from wind and moisture.
- Always use your smokehouse on a non combustible surface (e.g. concrete, asphalt, etc.) and never on wood decks.



1. Cut Meat into desired size:

Cut up meat, fish or poultry into easy-to-handle pieces. Remove all small bones, blood, ragged edges and wash thoroughly.



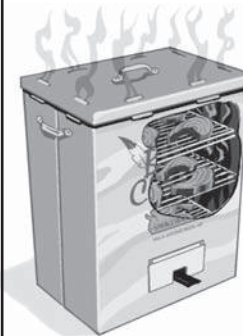
3. Place Meat on smoker rack:

Remove chunks from brine and rinse in cool water. Place chunks on paper towels and pat dry. Allow to air dry for about an hour. When you notice a tacky glaze on the surface of the fish, it's ready for loading. Place meat or fish chunks on grills at preparation area, then take rack and grills (or grills alone, depending on smokehouse model) to smoking site. Slip rack or grills into smokehouse through top or through front (again depending on model) and close lid or door. Smokehouse may be preheated . . . or plugged in now.



2. Brine Meat in preferred Mix:

Make the "Easy Cure" brine solution using the recipe on page 21. Or use one of the Smokehouse™ Easy Brine Solutions: All-Purpose; Trout & Salmon; Jerky; and Upland Game & Poultry. Marinate in the refrigerator 4-12 hours depending on type of meat and size. Please see specific recipes throughout this book.



4. Smoke Meat in a Smokehouse Smoker:

Fill flavor pan with desired Smokehouse™ Chips 'n Chunks™ and place onto heating element. One pan of the all natural wood chips will start to smolder in about 5 minutes and smoke briskly for about 45 minutes. Smoke flavoring is NOT needed through-out the entire drying cycle. Two or three pans full are sufficient in most cases, even though total drying time may take up to 20 hours. Please see specific recipes throughout this book.

MAKE ALL THIS WITH SMOKEHOUSE PRODUCTS!

SMOKED JERKY



SMOKED TURKEY



SMOKED FISH



SMOKED SAUSAGE



Facts and Information About Your Smokehouse™

The Mini Chief™, Little Chief™ and Big Chief™ Smokehouses are electric and plug into any standard 3-prong (grounded) 110-120 AC outlet. The Big Chief's™ and both the Mini Chief™ and the Little Chief s™ elements will heat the smoking chamber to approximately 160° degrees F, After the initial "seasoning" process described below, the heating element should cause a level-full pan of flavor fuel to start smoking in 20 minutes or less, and to be fully-consumed in about 60 minutes. The total processing time varies, depending on the meat being processed and the outside temperature. All units will smoke-flavor bacon, ham, steaks, fowl, etc., ready for normal cooking, in one hour. Fish, Jerky, sausage may be totally smoke-cured. Total processing time for jerky, fish, sausage, etc. varies from 6 to 24 hours. it is always advisable to closely monitor the smoking/curing process. Additionally, it's a good idea to rotate the grills from top to bottom when about half of the projected time has elapsed. If you are smoking/curing only a partial load in your Mini Chief™ or Big Chief™, use the upper grills whenever possible. It's also a good rule of thumb to place smaller or thinner portions on the upper grills and larger, thicker pieces on the lower. These precautions will reduce the possibility of over processing foods and ensure even doneness throughout. It is important to understand that the heating element is the exclusive heat source. While the smoldering flavor fuel adds some heat at the time of smoking, this is incidental to its main function of adding smoke flavor to the product. In most cases, two or three pans full of flavor fuel at the first part of the cycle are all that is needed during the entire processing time. However, you must keep the smoke house plugged in for the rest of the time in order to complete the curing/drying cycle .

Read All Operating Instructions Before Use! — See page 3 for assembly diagram!

1. Unpack the Smokehouse and become familiar with its components. Save the box for convenient storage.
2. Remove all rubber bands used in packaging the rack (top load models), grills, flavor fuel pan, drip pan and flavor fuel. Assemble the components and place them back into the Smokehouse then reposition the lid or front door.
3. Insert the flavor fuel pan through the hinged door on the lower front of the Smokehouse and place it on the heating element. Become familiar with its proper position.... You are now ready to "season" your Home Electric Smokehouse.
 - A. Choose a safe smoking area: Outside Your Home! On concrete or a non combustable surface! In an area protected from rain and high winds -Within reach of a 110-120V AC, 3-prong (grounded) outlet. Avoid using an extension cord if possible. Out of the reach of children and pets .
 - B. Plug in the cord, ensuring that it is completely and solidly seated on the element's prong connectors. Fill the flavor pan to level-full and place it on the heating element in the correct position. Let the Smokehouse operate until it quits smoking. This should be in about an hour.

Congratulations! Your Smokehouse is now ready to assist you in preparing thousands of delicious smoked food products

**Make all these delicious sausages
at home with our Home Sausage Kit!**



Part # 9740-002-0000

SMOKEHOUSE HOME SAUSAGE KIT

**For more information contact Customer Service
P.O. Box 297, Hood River, OR. 97031 or Call 1-877-386-3811**

www.smokehouseproducts.com

RECIPES & OPERATING INSTRUCTIONS



Dedicated to the Gourmet Cook, the Adventurousome Sportsperson and the hearty and appreciative appetites of all their friends.



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FORWARD

Home smoking: It's easy, it's inexpensive and so-o-o-o delicious!



Your own “old fashioned country style” smoked fish, bacon or ham, jerky, pheasant or duck, is easily and economically achieved with the Electric Smokehouse.™ Delicious smokehouse flavors of HICKORY, APPLE, MESQUITE, CHERRY and ALDER permeate the meats to add “mouth-watering” tastes that are not available with grocery store or even expensive delicatessen products. The pleasures of the age-old art of curing and smoke-flavoring can be yours to enjoy at home, simply and economically, with a Smokehouse™ Electric Smoker. Curing and smoking of game and domestic meats is an ancient art, originally conceived as a means of food preservation. Curing meats with natural salt was used by the ancient Chinese and many western civilizations as early as 1000 B.C. The introduction of salt to meats, while curing, causes the meat to undergo chemical changes resulting in greatly increased preservation. When heat is introduced by means of a low-temperature “oven” (smokehouse), the moisture is removed, the meat becomes firm and may then be easily stored for extended periods of time. The aroma of the woods used in heat generation permeates the meat with its own delicate flavor. This process imparts the subtle, yet tangy taste of hickory or other wood flavor that many of us have tasted in years gone by. Herbs and spices such as garlic, pepper, bay and dill may be introduced to your product by the dry cure or brining techniques which are explained in the recipe section of this booklet. Natural sweeteners such as maple, wild honey, molasses, pineapple and brown sugar may also be used to flavor your gourmet treats. Your Electric Smokehouse, and recipes in this and other available booklets will provide you with a great deal of enjoyment as you turn out smoked delicacies that will delight you, your family and your friends.

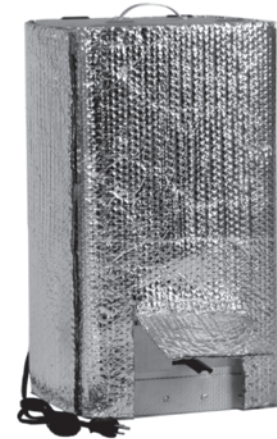
FORWARD

Some tips on getting the most from your SMOKEHOUSE™ Electric Smokehouse

Your smokehouse is a versatile cooking tool. Don't be afraid to use it . . . to experiment with it in many ways. The delicate smoke flavors of the five Chips'n Chunks natural wood chips will add zest and tantalizing aromas to many of your favorite dishes. The late gourmet, James Beard, acclaimed the "LittleChief" Smokehouse as being an indispensable part of his kitchen. Try his recipe for "Smokey Pork Loin" (pg. 30), it would make anyone an instant believer! The "Easy Brine" solution mentioned earlier in this booklet can be modified to taste. The salt is the curing agent and the sugar adds flavor and color to the product. The introduction of herbs and spices is easy and exciting. Pepperoni jerky is a natural. Garlic or onion powder on fish or breakfast sausage is a delectable taste treat. Imagine a turkey brine made with apple juice and rosemary, or a pork chop sweetened with honey or pineapple juice! Keep your brine solutions in glass or crockery containers. Plastic and stainless are okay. But **DO NOT USE ALUMINUM** which will taint the solution.

Spray your smokehouse grills and drip pan with "Pam™" or other brand of non-stick coating. This helps when it's time to clean up. Pick a good, outside, well-vented area for the actual smoking process. The smoke is strong, and, by the way, your neighbors will be over to see "what's cookin'" Keep your smokehouse out of a direct breeze as heat in the smoking chamber can be lost if it is not protected from the wind. The Smokehouse Insulation Blanket, available for Little Chief and Big Chief Electric Smokehouses, will help keep the heat in.

Smokehouse Insulation Blanket Keeps the Heat!



FORWARD

The recipes and information in this booklet were developed while using the "Little Chief"™ Electric Smokehouse and the five varieties of Chips 'n Chunks natural wood chips. They will work equally well with all of the Smokehouse™ Electric Smokehouses. In the 40-plus years that we have manufactured the Little Chief, we've smoked just about every type of food imaginable. (And some that were not.) We have sampled many types of natural wood chips to determine which would serve us best. The type, its quality, and the texture of the processed wood are all important to the finished product. Temperature and air-flow characteristics of all our electric smokehouses have been tested and charted under different operating conditions and the units' designs have been modified and improved several times over the years. We've had assistance and design suggestions from a great many people, Gourmet cooks and smoking enthusiasts, just like yourself, from all over the world have contributed to the quality and reliability of all of our electric smokehouses.

Smoke delicacies seem to be an everyday experience as our company "family" and friends are constantly trying for a new or more exotic taste treat. Over the years we have accumulated numerous recipes from our own experiments with the Smokehouse and from our many customers and friends who want to share their own successful secrets. In a word, our smokehouses have been FUN! . . . as they will be for you as the mysteries of unique food preparation techniques unfold and become a part of your culinary style. After a brief explanation of the basics of "curing" and the fundamentals of what our smoke generating electric smokehouses can do, we will move on to a selection of recipes that are guaranteed to excite both your palate and your imagination.

CHAPTER ONE

Anatomy of smoke cooking and curing!

When you really think about it, just how far back does the "curing" of meats go? If you didn't have a refrigerator or a freezer, what would you do to preserve the necessary food stuffs for your family? One doesn't have to mull this point very long to determine that the early day inhabitants of this grand planet earth must have given a lot of serious consideration to this question. No doubt the earliest Neolithic methods were a simple drying process done by the sun and the wind. As fire was used to aid the drying and cooking, it was discovered that the foods prepared in this manner tasted better and had longer lasting qualities. At a later time, the process of "salting" the meat prior to smoking was discovered. The historical significance of this discovery cannot be overemphasized. Salting or the infusion of salt into meat of various types is called "curing" Simply stated, this process causes the meat to under go certain changes which result in greatly extended stability.

More specifically, salt (sodium chloride) acts to suppress the growth of bacteria, and to solubize the available meat proteins. With the introduction of salt to a cut of meat, the proteins dissolve and the meat becomes tacky. When heated, the dissolved proteins set up and "bind" the meat. This phenomenon is most important in the manufacture of sausage or heavily cured meats such as pork and certain dried fish products. Other chemical elements are sometimes introduced into commercially cured foods to control color and texture. Happily, we need not concern ourselves with these extra and somewhat controversial chemicals.

3 Ways.....or the "Real Cure"

The science (and art) of "curing" is simply the infusion of salt into your food products. This can be achieved by three different methods:

- 1. THE COVER BRINE.....**which is the easiest of the three and most applicable to what we are trying to accomplish. Most recipes and suggested cycle times in this booklet use the cover brine system.
- 2. THE DRY CURE.....**excellent for old-fashioned curing of hams and bacon. This process is still used by some specialty sales firms in the southeast. It is however, a time-consuming and rather costly process, unless done on a large volume or on a commercial basis.
- 3. INJECTION CURE.....**used almost exclusively by commercial meat packers. It is fast and effective, allowing these firms to speed processing and lower in-house inventories. However, it's complicated and much too sophisticated for the home processor.

The cover brine can do it all for us. Making the assumption that our quantities of food are going to be processed in a Smokehouse™ Electric Smoker, these same quantities can easily be "brined" in a glass, crockery or plastic container that will allow the brine solution to completely cover the food. Other benefits of this process become immediately apparent. It is easy to vary the salt concentration of the brine solution and equally easy to introduce other taste variations such as spices, herbs, or a variety of fruit juices. The blending of these various tastes (along with the inherent taste of the meat product you are processing is what it's all about. At this point, it's fair to say that the possibilities of achieving a wide variety of subtle, yet distinctive taste varieties becomes readily apparent.

Heat and smoke processing your product

The previous section outlined the traditional "curing" systems. The next step in our total process is the application of warm dry air to the product.

What happens to the cured meats during heat processing?

-
1. The meat loses some of its moisture.
 2. It becomes pasteurized if the temperature is raised above 145°.
 3. The proteins coagulate and set up to "bind" the product.
 4. The cured meat color develops.

Without getting into rather complicated explanations regarding temperature, heat transfer, humidity and surface evaporation, suffice it to say that your Smokehouse™ has been "factory tuned" to provide exactly the proper temperature and air flow to:

-
1. Remove moisture quickly.
 2. Raise the internal temperature of your product to 165°
 3. **AND FINALLY**, to provide an efficient and reliable smoke generator that will supply the "OLD-FASHIONED" smoke flavors to the various food stuffs you are processing.

WARNING

Although the described methods of curing and smoking will flavor your food stuffs and will inhibit or stop natural deterioration, they are not a magic process that will restore freshness and good flavor to food that is already tainted. It is a waste of time and materials to process foods that have already lost their freshness and flavor. The little extra effort taken to bring a fresh product to your smokehouse will pay big dividends in the quality of the finished product.

Basic Brines, seasonings and some important suggestions

Many of the recipes you will find in this book will refer to the "EASY-CURE" brine solution. It is a simple and effective way to brine fish, poultry, wild game, or butcher meats. It also provides a base from which to expand the use of other seasonings or juices. To emphasize the simplicity of the smoke-curing process, it would be fair to say that ALL fish, meat, or poultry can be deliciously prepared using the "EASY-CURE" brine and a Smokehouse. Only the cycle times in the brine and the smokehouse will vary, depending on the type of meat and your personal taste. Easy and terrific! Now that you have mastered the simple art of basic curing, you are ready to move on to bigger and better things. The following chapters are chock full of recipes you will enjoy. Sample them and add your own favorite flavor touches.

To the right are listed some of the suggested seasonings you will find useful in developing some of your own brines and marinades.

"EASY CURE" Brine Solution

1/2 cup NON-IODIZED salt

1/2 cup white household sugar

1 qt good quality water

Mix ingredients in a quart jar, 1/2 full of warm water. When thoroughly mixed, fill the jar to the brim with cold tap water. If solution is not used immediately, store it in the refrigerator (the cooler the better.)

Do not reuse the leftover brine mix!

Herbs:

Basil • Bay • Dill • Oregano • Majoram • Parsley • Tarragon • Thyme • Rosemary • Sage

Spices:

Caraway • Cayenne • Celery seed • Cloves • Curry • Turmeric • Pepper • Ginger • Nutmeg

Other:

Garlic • Onion • Monosodium • Kitchen Bouquet • Maggi Seasoning

For the easiest & best tasting brines, use Smokehouse-Brines
All-Purpose • Trout & Salmon • Jerky • Upland Game/Poultry

Natural sugars, juices and special seasoning sauces

Honey (All Types)	Pineapple Juice	Berry Juices	Chili Sauce
Molasses	Orange Juice	Rum	Soy Sauce
Brown Sugar	Lemon Juice	Worcestershire Sauce	Catsup
Apple Juice	Wines and Sherries	Tabasco Sauce	Steak Sauce

Brines should be mixed thoroughly in glass, crockery, or plastic vessels. **DO NOT USE** wooden or aluminum containers. A large spoon and a glass quart jar are handy for mixing the "EASY-CURE" brine. Meats should be completely immersed in the brine, and they should occasionally be stirred or rearranged in the solution. Keep brines as cool as possible. After brining, give your meat a light rinse in cool water and allow it to air dry for about an hour before putting it into the smoker. You will notice a glossy look to the meat or fish when it is dry.

As stated in your smokehouse instructional booklet, it's a good practice to pre-heat your smokehouse for 15 minutes prior to use. Load the smokehouse rack or grills (if using a front load model) at your preparation area and transport the rack to the outside smoking site.

Curing and smoking fish and shellfish

It is important that you understand the difference between the smoking and the drying portions of the processing cycle. In many cases, the recipes call for a total drying time of 6 to 12 hours or more, while also saying that the recipe calls for only 2 pans full of wood chips. This means that your smokehouse will only be "smoking" for about 2 hours, but the product needs much more total drying time in the unit to complete the full curing cycle. While your product may need, or be able to absorb, only so much of the smoke flavor, it indeed needs much more drying time to bring it to the desired state of doneness.

Smoking Fish

There are so many wonderful fish and shellfish available that it seems ashamed that we can't deal with each of them in a very specific manner. Their delicate flavors lend themselves to the light touches of herbs and natural sweeteners. The recipes that follow will give you insight into the ways they can be deliciously prepared. Let's start with a list of some of the fish with which our "Easy Cure" brine solution will work.

Freshwater Fish:	Saltwater Fish:	Shellfish:
Bass	Barracuda	Clams
Bream	Sea Bass	Crayfish
Carp	Bonefish	Mussels
Crappie	Bonita	Scallops
Catfish	Cod	Shrimp
Grayling	Corbina	Oysters
Kokanee	Flounder	
Musky	Grouper	
Perch	Halibut	
Pike	Herring	
Shad	Mackeral	
Sturgeon	Octopus	
Steelhead	Pompano	
Trout (all types)	Snook	
	Squid	
	Salmon (all types)	
	Tuna	
	Yellowtail	
	Wahoo	

Important suggestions for preparing fish for smoking

Handle your fish carefully in each of the many processes necessary to get them to your dining table. You will have a better product if your fish is not bruised or mistreated in the catching, cleaning, and preparing stages. Proper field dressing and cooling is imperative. Smoke-curing won't restore freshness lost because of poor handling. Clean your fish as quickly as possible, and cool them with a grass evaporation pack or bag, or on ice if it's available. If your fish must be held for some time before smoking, they should be quickly frozen. Small fish can be totally immersed in water or a light saline solution (1 tbsp salt to a qt of water) and brought to 0F. by a good cold freezer. Larger fish can be cleaned and sectioned into convenient chunks that will fit into a 1/2 gallon cardboard milk container and quickly frozen in the saline solution. You will notice that the partially frozen fish is much easier to handle and cut. Try a stiff, sharp knife on your semi-frozen fish. It's like cutting balsa wood. Depending on the size and thickness of your fish, you may elect to:

- 1. Prepare for processing by cutting into chunks, completely deboning as you go.**
- 2. Fillet your fish with a thin knife, cutting above the bone layer to eliminate further deboning, and then smoke the whole or portioned fillet.**
- 3. Simply remove entrails and head, and smoke the remaining fish whole. (Smaller fish such as smelt, herring, small trout or kokanee.) If you hang the whole fish in you smokehouse, be sure to prop open the belly cavity with a toothpick.**
- 4. Lastly, make certain that your prepared chunk fillets or whole fish have been neatly prepared so that they are nicely presentable when done. Cut away all unsightly material and wash the product thoroughly before brining or placing in the smokehouse. The "STEP BY STEP INSTRUCTIONS" (inside cover) pictorially illustrates the exact way to prepare a salmon (or any larger fish), using the "Easy-Cure" brine method and your Smokehouse™ electric smokehouse. You may store your smoked fish in aluminum foil or a tightly covered plastic container in the refrigerator for up to 2 weeks. (If you don't eat it before then!) The longer the drying process the longer it will keep.**

CHAPTER THREE CONTINUED

1 "Easy Cure" Smoked Fish

1 qt. Water
1/2 cup NON-IODIZED salt
1/2 cup White sugar

Fill a quart jar 1/2 full with good warm water. Add salt and sugar. Mix well until dissolved. Top off jar with cold water. This recipe may be increased if you need more brine. Immerse prepared fish chunks, fillets or small whole fish completely in the brine solution. Brine chunks 1" thick, 8 to 12 hours or overnight. Brine fillets to 1/2" thick about 4 hours and small whole fish or very thin pieces about 2 to 4 hours. Stir solution and rotate fish occasionally. Remove from brine. Rinse each piece in cool water and place on paper towels. Pat dry. In about 1 hour, you will notice a tacky glaze on the surface of the fish. Your fish is now ready for loading into the smokehouse.

THICK CHUNKS—Smoke 8 to 12 hours, using 3 pans full of wood chips.

FILLETS TO 1/2"—Smoke 5 to 8 hours, using 2 pans full of wood chips.

SMALL FISH, THIN PIECES—Smoke 2 to 4 hours using 1 or 2 pans full of wood chips.

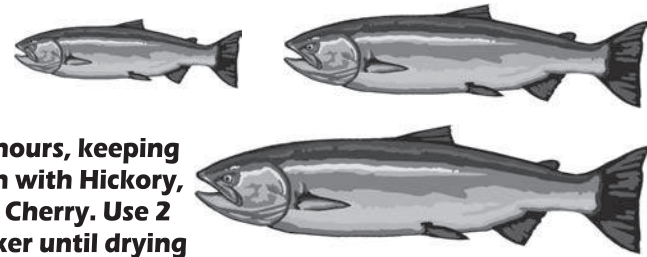
Add wood chips during the early stages of the drying cycle. Check the meat periodically for the degree of doneness you desire.

2 "Smoked Fish" #2 (for oily fish with a stronger flavor)

2 qts. Water
1 cup Non-iodized salt
1/2 cup Brown sugar
2 tbsp Lemon concentrate
or 1/4 cup lemon juice
1/4 tbsp Garlic powder
1/4 tbsp Onion powder

Use small fish or fillet of large. Mix all ingredients and stir until dissolved. Brine fish 4 or more hours. Rinse and dry then load your smoker. Use 3 to 5 pans of Hickory, Apple or Alder wood chips. Keep in the smokehouse 4 to 10 hours, depending on the size of fish pieces. Use this recipe for Cod, Bass, Pike, Tuna types, Sturgeon, Barracuda, Mackerel, Eels, and for Squid and Octopus.

3 Smoked Salmon Deluxe



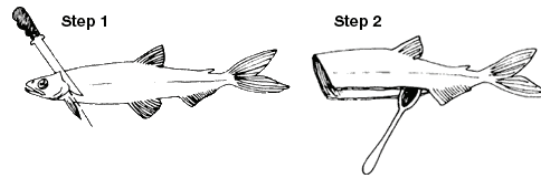
Brine:

1/3 cup	Sugar
1/4 cup	Non-iodized salt
2 cups	Soy sauce
1 cup	Water
1/2 tsp	Onion powder
1/2 tsp	Garlic powder
1/2 tsp	Black Pepper
1/2 tsp	Tabasco Sauce
1 cup	Dry white wine

Brine salmon chunks 8 or more hours, keeping them refrigerated. Fill flavor pan with Hickory, Alder or mix 1/2 Apple with 1/2 Cherry. Use 2 to 3 pans full. Leave in the smoker until drying is completed. This may take 12 hours, depending on the thickness of the meat. Place largest and thickest chunks on the bottom rack or grill. (Also use for delicious steelhead and other large trout.)

4 Smoky Smelt

1 cup	Non-iodized salt
1 cup	Brown sugar
1 cup	Soy sauce
1/2 cup	Cider vinegar
1 tbs	Worcestershire Sauce
1 tbs	Paprika
1 tbs	Chili powder
1 tbs	Garlic salt (optional)
1 tbs	Onion salt
1/2 tsp	Black Pepper
3 cups	Warm water



Some prefer whole smelt, others remove heads and entrails. Either way, wash smelt in clear water. Mix all ingredients in warm water. Let the brine cool and add the smelt. Brine the smelt 4 or more hours. Rinse and air dry. Use 3 pans full of Apple, Alder or Hickory natural wood chips. Keep in the smokehouse until done (5 to 7 hours).

CHAPTER THREE CONTINUED

5 Smoked Clams

Open your clams by steaming in a kettle. Shake the clam meat from its shell. Split the neck and cut out the stomach with scissors. Wash the clams in cold water, picking out any noticeable sand particles from the meat. Place clams in the "Easy Cure" brine solution for 30 minutes. Rinse lightly in warm water and allow to air dry for 40 minutes. Place on an oiled screen in your smokehouse and smoke for 2 hours using 2 pans of Alder or Apple wood chips

6 Smoked Oysters

After removal from its shell, the oyster should be blanched. Cut larger oysters into smaller pieces. Blanching is easy. Simply put them in a metal strainer and dip them into boiling water until the edges curl. (Usually 2-3 minutes.) Then rinse in a cool tap water. Place oysters in the "Easy Cure" brine solution for 40 minutes. Rinse lightly in warm water and allow to air dry for 40 minutes. Place on an oiled screen in your smokehouse and smoke for 50 to 75 minutes, using 2 pans of Alder or Apple wood chips.

7 Smoked Shrimp, Prawns and Crayfish

If your shrimp is uncooked, peel and pre-cook them in bouillon for 5 minutes. Place the meat in the "Easy Cure" brine solution for 2 hours. Rinse under tap water and allow to air for 40 minutes. Place meat on an oiled screen in your smokehouse and smoke for 2 hours, using 2 pans of Alder or Apple wood chips.

8 Jiffy Smoked Fish Patties

2 cups Flaked fish (canned or left over)
2 Beaten eggs
1 cup Bread crumbs or crackers (smoked if you like!)
1 tbsp Minced onions
Dash of pepper
Salt to taste

Place fish in a greased baking dish that will fit into your smokehouse, spreading evenly and loosely in the dish. Smoke for 1 pan full of Hickory or Alder Chips 'n Chunks wood chips and allow to cool. Mix ingredients thoroughly. Mold into patties and fry in hot butter or cooking oil until golden brown. These are great on toast with white sauce, or make a smoked fishburger with all the trimmings. Yum!

CHAPTER THREE CONTINUED

9 Smoked Salmon or Tuna Spread

For sandwiches that are a real treat, drain the liquid from canned salmon or canned tuna. Place in a greased baking dish that will fit easily into the smokehouse. Flake fish with a fork, spreading it out in the dish. Place in your preheated smokehouse and smoke for one hour or the time it takes for one pan of Apple or Alder wood chips to exhaust itself. Remove from smoker and allow to cool. Prepare your favorite sandwich spread with smoked flavored fish.

10 Smoked Salmon and Cream Cheese Omelet

Sauté 2 chopped green onions and 1/3 cup smoked salmon in butter.

In 2 or 3 minutes Stir in cubed cream cheese (3 oz. pkg) until melted. Use to fill 2 3-egg omelets

11 Smoky Salmon Nuggets

2 cups Flaked, smoked salmon
1-1/2 cups Seasoned mashed potatoes
1 egg Beaten slightly
1 tsp Grated onion
Dash of pepper
1/2 cup Fine cornflake crumbs
Oil for deep fat frying

Combine fish, potatoes, egg, onion, and pepper. Beat until smooth. Chill well. Portion fish mixture with a 1/4 cup measure. Shape into balls. Roll in crumbs and fry oil or deep fryer, 350° F for 3 to 5 minutes or until thoroughly cooked and lightly browned. Serve hot with your favorite egg or cheese sauce. Makes 12 balls. Approximately 4 servings.

CHAPTER FOUR

Smoke Flavoring of Meats

The smoke flavoring of meats is simply a delight! . . . and delightfully simple! Aside from the processing of jerky, or the manufacture of corned beef, where a strong cure is desired, simply use our electric smokehouse as a smoke-generator for application of smoked flavors. You may then prepare these various cuts in your own favorite way. We will provide some suggestions for you to start with . . . some with interesting and exciting marinades that you will very much enjoy. Please remember that smoke flavoring is NOT a curing process. Your meats must be cooked, refrigerated or frozen immediately after the smoke flavoring. When smoke flavoring, it is good to pre-heat the smokehouse and have a dense smoke already generated before placing the meat inside. This should take less than 15 minutes. There are 5 different natural wood chips flavors available from Smokehouse Products. your preferences are a highly personal thing. We will recommend those that we like, but don't hesitate to experiment to suit your own taste.

1 Steaks, Chops and Ribs

In your pre-heated and smoking smokehouse, place these cuts for 20 minutes. Use Smokehouse™ Hickory, Alder or Mesquite All Natural Chips, then prepare in your favorite way. Shorten your cooking time by 20% on these smaller cuts, as the smoking time starts the cooking process.

2 Roasts: Beef, Pork or Lamb

In your pre-heated and smoking smokehouse, place these cuts for 20 minutes per pound and 2 hours maximum. Try Cherry or Hickory wood chips with beef, and Apple Smokehouse Chips with pork or lamb. Then prepare in your favorite way, shortening your cooking time by 10%.

3 Sliced Bacon, Canadian Bacon, Ham Slices, Link Sausages

In your pre-heated and smoking smokehouse place these cuts for 20 minutes per pound and 2 hours maximum. Try Cherry or Hickory with beef, and Apple Smokehouse™ Chips with pork or lamb. Then prepare in your favorite way, shortening your cooking time by 10%.

CHAPTER FOUR CONTINUED

4 Country Sausage

Prepare exactly as for Hamburger (below), but try the Cherry Smokehouse™ all natural wood chips. You are guaranteed great comments! Smoke for 10 minutes the first time. You can try more later.

5 Hamburger

Use for patties, meat loaf, meat balls, chili, hash or other "hamburger helpers" Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking smokehouse for 20 minutes. Hickory and Alder Smokehouse™ all natural wood chips are zippy . . . Mesquite is a Westerner's delight . . . Apple is a bit more mellow . . . and Cherry will hit 'em where it counts. Take your pick. Then use the smoke flavored hamburger in your regular way. Shorten your cooking time by 20%. (Use Cherry or Mesquite when making chili; it really fits.)

6 Smoky Flavored Cheese Patties

3 lbs. Ground beef
Slices of cheddar or
Velveeta™ cheese
1 pkg Dry onion soup mix
1 tsp Pepper
Salt (to taste)

Mix all ingredients well and form into THIN patties. Smoke patties in pre-heated and smoking smokehouse for 30 minutes. Sandwich cheese slices between smoked patties and crimp the edges. Lightly grill, salting to taste. Give to the family hamburger king for further processing.

CHAPTER FOUR CONTINUED

7 Smoked Hamburgers Royale

2 lbs. Ground beef
1 Egg
1 Large Onion minced
20 Soda crackers
crushed to crumbs

1/4 cup Burgundy or
heavy red wine
1 tsp Salt
1 tsp Pepper

Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking smokehouse for 20 minutes. Hickory and Alder Smokehouse™ all natural wood chips are zippy . . . Mesquite is a Westerner's delight . . . Apple is a bit more mellow . . . and Cherry will hit 'em where it counts. Take your pick. Then quickly blend with other ingredients. Make large, thick patties and grill to taste. Serve a la carte, with mushroom sauce, or with buns for a "ROYALÉ BURGER". Yum!

8 Smoked Hamburger Loaf

2 lbs. Ground beef
1 can Tomato soup
1 Egg
1/2 cup Minced onion
2 tbsps Chopped parsley
1 tbsps Worcestershire
Sauce

1/2 cup Bread or
cracker crumbs
1 tsp Salt
Dash of pepper

Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking "smokehouse for 20 minutes. Hickory and Alder Smokehouse™ all natural wood chips are zippy . . . Mesquite is a Westerner's delight . . . Apple is a bit more mellow . . . and Cherry will hit 'em where it counts. Take your pick. Then quickly blend with other ingredients. Shape firmly into a loaf and place into a shallow pan. Bake at 325° for 1-1/2 hours.

9 Smoky Hamburger Drumsticks

1 lb. Ground beef
1 Egg, well beaten
1/2 cup Smoked fine bread crumbs
1/4 cup Onion, finely chopped
1 tsp Salt & Dash of pepper

Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking smokehouse for 20 minutes. Hickory and Alder Smokehouse™ all natural wood chips are zippy . . . Mesquite is a Westerner's delight . . . Apple is a bit more mellow . . . and Cherry will hit 'em where it counts. Take your pick. Quickly mix with other ingredients. Divide into 4 portions and shape around a 6" skewer. Roll each, pressing lightly into smoked fine bread crumbs. Cook drumsticks over moderate heat, turning to evenly brown all sides. Continue cooking and turning for about 15 minutes or until done.

10 Smoky Hamburger Salami 3-Versions

- 10a** 5 lbs. Hamburger
5 tsp (rounded) Curing Salt*
1-1/2 tsp Garlic powder
1-1/2 tsp Onion powder
2-1/2 tbsp Whole black pepper
2 tbsp Whole mustard seed
2 tbsp Brown sugar (optional)
3 tbsp Dry red wine
- With your Smokehouse™ Electric Smokehouse and inexpensive hamburger (25% fat) you can make delicious salami for picnics, snacks or sandwiches. Quickly and easily prepared. With experimentation you can vary or change spices to your own taste. You can use beef, venison, elk, bear or other ground meats to make this delicious salami. You will enjoy the results.
- Try these recipes to start:
-
- 10b** 5 lbs. Hamburger
5 tsp (rounded) Curing Salt*
1-1/2 tsp Garlic powder
2-1/2 tsp Chili powder
2-1/4 tsp Crushed red pepper
1-1/4 tsp Ground cumin
2 tbsp Brown sugar (optional)
4 tbsp Dry white wine
- Mix all ingredients thoroughly then cover and chill 24 hours or more. Divide into 4 portions. Roll portions into 2-1/3" diameter rolls and wrap with inexpensive large-hole nylon net. Tie ends securely with string (net may be omitted - but, rolls will flatten out while smoking). Place in smokehouse 8 - 12 hours and smoke with 3 - 4 pans full of wood chips. Remove from smokehouse. Remove netting and dry thoroughly with a paper towel. Wrap in foil and refrigerate for up to 3 weeks or freeze for up to 6 months
-
- 10c** 5 lbs. Hamburger
5 tsp (rounded) Curing Salt*
1-1/4 tsp Garlic powder
2-1/4 tbsp Whole mustard seed
1-1/2 tbsp Sweet basil
1-1/2 tbsp Oregano
3/4 cup Parmesan cheese, grated
2 tbsp Brown sugar (optional)
3 tbsp Dry red wine
- *Curing Salt - Use only Tender Quick™ or prepared curing salt. Regular salt does not have the flavors, taste or nitrates added for the quick cure and binding of meat required to make these recipes successful. You may purchase prepared curing salts sold by Mortons, Lawry's and other companies. Check your local supermarkets, butcher shops, wine stores or feed stores. You may order from: Morton Salt Company, 1-800-789-SALT.

CHAPTER FOUR CONTINUED

The use of marinades with your meat recipes will add even more dimension to your cooking prowess. Let these marinades and other recipes tickle your palate.

11 Fiesta Marinade (For Beef, Pork, or Lamb Roasts)

**2 cups Red wine
1/2 cup Soy sauce
1 tbsp Worcestershire Sauce
1/2 tsp Tabasco Sauce
1/2 tsp Onion powder
1/2 tsp Ground black pepper
1 tbsp Non-iodized salt
4 tbsp Cooking oil
3 tbsp Lemon juice**

Mix all ingredients well. Add meat and marinate in the refrigerator for 6 hours. (Up to 12 hours won't hurt, but keep it cool.) Remove from marinade, pat dry with paper towel (don't rinse). In your pre-heated and smoking smokehouse place these cuts for 20 minutes. Then cook in your regular fashion. Lightly apply marinade to meat while cooking, as convenient. Shorten your cooking time by 20% on smaller cuts, as the smoking time will start your cooking process.

12 Sportsman's Marinade - Teriyaki (For Beef, Game or Mutton)

**1/2 cup Soy sauce
1/2 cup White wine
2 cloves Garlic, crushed
2 tbsp Sugar
Small piece ginger or
1 tbsp Ground ginger**

Mix ingredients well. Add meat and marinate 4 hours or more. Remove from marinade and pat dry with a paper towel. Place in smokehouse and smoke as in recipe 1 or 2 of this on page 21. Broil, roast or bar-b-que, basting lightly with marinade.

CHAPTER FOUR CONTINUED

13 Creole Beef Marinade (For Beef Steak and Roasts)

1/4 cup Oil
1/4 cup Bourbon or sherry
2 tbsp Soy sauce
1 tsp Worcestershire Sauce
1 tsp Garlic powder
Several twists of the pepper mill

Mix all ingredients well. Add meat, and marinate in the refrigerator for up to 12 hours. Remove from marinade, pat dry with paper towel (don't rinse). Place these cuts in your pre-heated and smoking smokehouse for 20 minutes. Then cook in your regular fashion. Lightly apply marinade while cooking.

14 Smoky Bar-B-Qued Ribs (For Beef Or Spare Ribs)

Sauce:

1/4 cup Vinegar	1/4 tsp Cayenne pepper
1/2 cup Water	1 thick Slice of lemon
2 tbsp Sugar	1 Onion, sliced
1 tbsp Prepared mustard	1/4 cup Butter
1/2 tsp Pepper	1/2 cup Catsup
1-1/2 tsp Salt	2 tbsp Worcestershire Sauce

Sauce:

In a sauce pan, mix all ingredients except the catsup and Worcestershire Sauce. Simmer uncovered for 20 minutes. Add remaining ingredients and bring to a boil. Use for grilling ribs, chicken or lamb. Ribs: Cut ribs into serving size pieces and place into pre-heated and smoking smokehouse for 1 hour. Use Hickory, Alder, Cherry or Mesquite Smokehouse™ all natural wood chips. Remove from smoker and place in baking pan. Pour sauce over ribs and cook for 1-1/2 hours at 350° or until done.

15 Smoky Pork Loin

5-lb pork loin, good quality
Rosemary Garlic NON-IODIZED
salt Fresh ground pepper

Mix equal parts of rosemary, garlic, salt and pepper. Trim loin ready to serve and rub mixture into the meat as best you can. Place in pan and let it stand in the refrigerator for 1 hour. Place it in your smokehouse and smoke 2 hours using 2 pans full of Apple Smokehouse™ all natural wood chips. Roast in oven at 300° for 1-1/2 hours or until done.

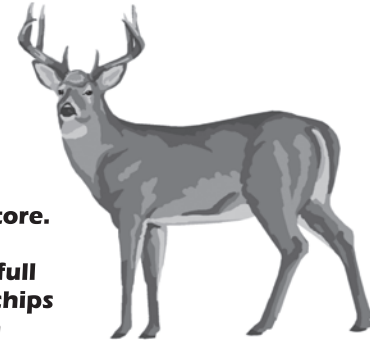
CHAPTER FOUR CONTINUED

16 Wild Things for Wild Game

Brine:

- 1 pt Cider vinegar
- 1 qt Water
- 1 cup NON-IODIZED salt
- 1 tbsp Black peppercorns
- 1/2 cup Brown sugar
- 1 blade Mace/or pinch of nutmeg
- 2 tbsp Butter
- 1/4 tbsp Parsley
- 2 Onions, med., chopped
- 1 Carrot med., sliced
- 1 cup Dry red wine

Bring all ingredients, except wine, to a boil. Turn to simmer for 30 minutes. Strain into a large container and add wine. Use immediately. Do not store. Brine meat 3 to 4 days turning often and keeping refrigerated. Place in smokehouse using 2 to 5 pans full of Hickory or Cherry Smokehouse- all natural wood chips (depending on thickness of meat). Finish cooking on broiler or in the oven. Use this recipe for venison, elk, moose, bear, antelope, sheep and reindeer.



Please Note:

The forementioned marinades will work wonderfully well with wild game cuts, either roasts or steaks. This recipe is especially applicable if you are a bit sensitive to the flavor of the particular cut you are preparing.

17 Smoked Liver

Brine:

- 4 cups Water
- 2 tsp NON-IODIZED salt
- 1 tsp Sugar

Use beef, veal or lamb liver sliced 1" thick, or whole chicken livers. Soak liver in mild brine for 30 minutes. Remove and pat dry with paper towels. Place in smokehouse for 30 minutes. Use Hickory, Cherry or Mesquite Smokehouse- all natural wood chips. Brush with oil. Sprinkle with garlic or onion salt and pepper. Broil or grill for 15 minutes. Turn once. Do not overcook.

CHAPTER FIVE

Hard curing of meats (Hams, Bacon, Sausages, Beef and Jerky)

As previously discussed in this booklet, and again in the previous chapter on smoke flavoring, the hard curing of meats, as was needed before refrigeration, no longer has a pertinent application. To infuse so much salt into a product and to make it so dry that one has to boil it for a period to overcome these preservation techniques, simply doesn't make sense. A simple smoke flavoring and then refrigeration is marvelously adequate for our needs. Hard cured beef, sometimes referred to as "corned beef", heart, kidney, tongue and other meats, were also prepared in a similar fashion. The preparation of these beef and pork products requires special equipment and techniques and is best handled by a professional or a highly experienced novice. One happy exception to these facts is JERKY. We can safely and with confidence make delicious jerky from many different meats, in several different ways.



Let's try some of these delicious recipes!

1 "Easy Cure" Meat Jerky

5 lbs. meat,
(any cut including wild game)
1/2 cup NON-IODIZED salt
1/2 cup Sugar
1 qt. Water

Trim all fat from the meat. Slice meat with the grain as thinly as possible. The meat slices nicely when semi-frozen, or your butcher can do the slicing for you. Place the meat in cool brine and refrigerate overnight. After no less than 12 hours, take the meat from the brine, rinse lightly and allow it to dry on paper towels for 1 hour. Place the meat strips on the smokehouse racks and dry for 12 hours, using 2 pans full of Alder Smokehouse™ all natural wood chips in the early stages of the drying process. Try using our handy Drying Screens to place your jerky meats on. They clean up easily in the sink or in the dishwasher!

CHAPTER FIVE CONTINUED

Right here it should be pointed out how easy it is to modify these basic jerky recipes to best suit your personal taste. If you prefer it saltier, simply don't rinse off the brine solution. If you would like to add spices or herbs, lightly sprinkle pepper, garlic, onion powder, etc. on the meat before placing it into the smokehouse. If you would prefer it drier, leave it in the smokehouse for a longer drying cycle. Of course you can use other Smokehouse™ all natural wood chips such as Hickory, Apple, Cherry or Mesquite. You are the Master Chef. Well-dried jerky can be stored for a long time. A glass jar with holes in the lid is a great container. The cool dry air in your refrigerator is the perfect environment. But then, small quantities don't last very long anyway!

2 Beef and Game Jerky

Marinade / Brine

	1 cup Red wine
1/3 cup Sugar	1/2 tsp Onion powder
1/4 cup Salt	1/2 tsp Pepper
2 cups Soy sauce	1/2 tsp Garlic powder
1 cup Water	1/2 tsp Tabasco Sauce

Trim all fat from meat and slice with the grain about 1/4" to 1/2" thick. The meat slices nicely when semi-frozen, or your butcher can slice it for you. Place meat in the cool marinade and leave overnight, or for no less than 8 hours. Remove from brine and allow to air dry without rinsing. Smoke in your smokehouse for 12 to 16 hours, depending on how dry you like your product. Use 3 pans full of Hickory or Cherry Smokehouse™ all natural wood chips in the early stages of the drying cycle.

3 Wild, Wild Game Jerky

Marinade / Brine

	1/2 tsp onion powder
1/4 cup Sugar	1/2 tsp garlic powder
1/4 cup Salt	1 tsp grated fresh ginger
2 cups Water	1 tsp grated orange peel
1 cup Apple cider	6 white cloves
1 cup Soy sauce	
1 oz Bourbon or brandy	

Trim all fat from meat and slice with the grain about 1/4" to 1/2" thick. The meat slices nicely when semi-frozen, or your butcher can slice it for you. Place meat in the cool marinade and leave overnight, or for no less than 8 hours. Remove from brine and allow to air dry without rinsing. Smoke in your smokehouse for 12 to 16 hours, depending on how dry you like your product. Use 3 pans full of Hickory or Cherry Smokehouse™ all natural wood chips in the early stages of the drying cycle.

CHAPTER FIVE CONTINUED

4 Poker Party Jerky - Quick & Easy

5 lbs. chuck or shoulder roast about
1 1/2" thick .
1/2 cup NON-IODIZED salt
1/2 cup Sugar
1 qt. Water

Slice beef into 1-1/2" square chunks. Brine overnight in refrigerator. Remove from brine and place on paper towels to dry for 1 hour. Do not rinse. Smoke in your smokehouse for 8 hours, using 2 pans full of Hickory Smokehouse™ all natural wood chips. Remove from the smokehouse and loosely wrap in aluminum foil and put in the refrigerator for 24 hours or more. Do not store for more than 7 days. Slice thinly and serve with cheese, crackers and various sauces. Sensational!

5 Poker Party Jerky #2

Marinade/ Brine

1/3 cup Sugar	1 cup Red wine
1/4 cup Salt	1/2 tsp Onion powder
2 cups Soy sauce	1/2 tsp Pepper
1 cup Water	1/2 tsp Garlic powder
	1/2 tsp Tabasco-sauce

Slice beef into 1-1/2" square chunks. Brine overnight in refrigerator. Remove from brine and place on paper towels to dry for 1 hour. Do not rinse. Smoke in your smokehouse for 8 hours, using 2 pans full of Hickory Smokehouse™ all natural wood chips. Remove from the smokehouse and loosely wrap in aluminum foil and put in the refrigerator for 24 hours or more. Do not store for more than 7 days. Slice thinly and serve with cheese, crackers and various sauces. Sensational!

6 Smoky Sausage

5 lbs.	Ground beef
5 rounded tsp	Morton Tender Quick-Salt
1/2 cup	Mustard seed
3 tsp	Coarse ground pepper
1-1/2 tsp	Garlic powder
1-1/2 tsp	Onion powder

Mix all ingredients in large bowl, cover and refrigerate. Next day, mix thoroughly again and refrigerate. Let sit all of the next day (refrigerated). On the fourth day, form into 5 rolls. Place in your smokehouse and smoke for 12 hours, using our choice of Smokehouse™ all natural wood chips (about 5 pans full). This sausage forms its own casings. A note of warning: Use only Tender Quick™ Salt, and specifically as directed. Do not reduce the amount or proportion . However ,the amounts of spices may be varied to suit your taste.

CHAPTER SIX

Smoke flavoring poultry and game birds

Smoking birds is fun. They are easy to prepare and their meat is rich and succulent to the taste. Smoked birds can be eaten hot from the oven or they make marvelous hors d'oeuvres when eaten cold. Smoked and cooked birds can be stored for several weeks in the refrigerator and are a good companion in a picnic basket or hiker's pack. A covered bowl of smoked and cooked chicken legs in the refrigerator will make you a hero with your family and you'll find your culinary reputation soaring when you serve your guests smoked pheasant or squab with mild crackers and a dry white wine. In this chapter, we'll get you started by providing some basic smoke-flavoring suggestions for chicken and turkey. We can later refer back to these when we deal more specifically with the different types of game birds.



Marinades and cooking procedures DO vary for domestic fowl and game birds, as the domestics seem to have a higher fat content and a generally milder taste. DO USE the standard precautions of cleaning and handling when working with wild game. Pluck or skin and wash and cool as quickly as you can. We don't mean to be a bore, but to have a high quality finished product, you must have a high quality piece of meat to begin with. You will see, because our recipes follow this pattern, it is a good practice to marinate the game birds, as the curing agents tend to tenderize the meat. The juices, herbs and spices color and tone the taste of the bird. Domestic birds and the smaller game birds have a more delicate flavor and in most cases more subtle marinades or brines are used. Sometimes just a simple smoke-flavoring is the best.



CHAPTER SIX CONTINUED

1 Smoked Chicken & Chicken Parts

Simply section chicken as you desire, or leave whole and place in your smokehouse with skin side down. Smoke for 45 minutes with Smokehouse™ all natural Hickory wood chips the first time but don't overlook Alder or Apple flavors. When smoking is completed prepare in your favorite way reducing cooking time by 20%

2 Hickory Flavored Turkey

When you can, get a 10 to 12 pound fresh turkey. If you use a frozen one, it must be fully thawed before putting it into the smokehouse. When smoking whole, open cavity up as much as you can to allow smoke to circulate freely over the entire body and through cavities. Smoke with Hickory Smokehouse™ all natural wood chips for 2 hours or until 2 pans full are exhausted. Remove the turkey from the smokehouse and cook your favorite way. If you desire more smoke flavor, simply increase smoking time and amount of chips used. Your turkey will accept a great deal of flavor but be careful not to dry it too much. Reduce your final cooking time by 10% for each hour in the smokehouse (up to 49%). Do not use more than 4 pans full of wood chips.

3 "Easy Cure" Brine for Chicken and Small Game Birds

1 qt Water
1/2 cup NON-IODIZED SALT
1/2 cup White sugar

Place birds in cool brine for 6 hours. Rinse and dry on paper towels for 1 hour. Smoke with 2 pans full of Hickory Smokehouse™ all natural wood chips for 2 to 4 hours. Remove from smokehouse and cook until done in the oven, wrapped in foil. Birds may now be eaten cold or warm and served with a light glaze, sauce or gravy. Use your imagination!

4 Sportsman's Brine for Chicken and Small Game Birds

1/4 cup Water 1/2 tsp Onion powder
1/4 cup Soy sauce 1/2 tsp Garlic powder
1/4 cup Dry white wine 1/2 tsp Ground ginger
1/4 cup Brown sugar

Use this marinade recipe and proceed as in recipe #3 above.
Try Apple Smokehouse™ all natural wood chips.

CHAPTER SIX CONTINUED

5 Apple Flavored Turkey or Cornish Game Hens

Brine

1/2 cup Salt
1/2 cup Sugar
1 qt Apple or cranberry juice
1 tbsp Rosemary
1 tbsp Sweet basil
Honey for basting

Place turkey in brine for 8 to 12 hours. Remove, rinse and air dry. Preheat your smokehouse and place the turkey on the rack (Open upper and lower cavities to expose insides to smoke flavor.) Smoke flavor with Apple Smokehouse—all natural wood chips for 30 minutes per pound or a maximum of 3 pans full. (3 to 3-1/2 hours.) Remove from smokehouse and bake in the oven at 300° about 15 minutes per pound. Baste with honey the last hour of cooking.

6 Maple Flavored Turkey

Brine

1/2 cup Salt
1/3 cup Brown sugar
1/2 tsp Maple flavoring
1 tsp Onion powder
1 tsp Celery salt
1 Bay leaf, crushed
1 cup Dry white wine
1 tbsp Pepper
3 cups Water

Brine turkey and smoke flavor as in the above recipe, using Hickory or Cherry Smokehouse—all natural wood chips. Bake as above, basting with maple pancake syrup once during last hour of cooking.
NOTE: Maple pancake syrup can replace brown sugar and maple flavoring in the brine.

7 Cherry Flavored Duck

3 Young ducks, halved
or quartered
1 cup Red wine
1 tsp Fresh ginger
1 tsp Dry mustard
1/3 cup Brown sugar

Trim off fat and smoke flavor duck for 2 to 3 hours in your smokehouse using Cherry Smokehouse—all natural wood chips for flavor. Remove from the smokehouse and marinate in mixture of recipe ingredients overnight. Bar-b-que until done (45 to 60 minutes). Baste with marinade while broiling.

CHAPTER SIX CONTINUED

8 Smoked Goose and Duck

Brine

1/2 cup Brown sugar	1 tsp Onion powder
1/4 cup Salt	1/2 cup Sherry
1 cup Soy sauce	2 tbsp Grated ginger root
1 tsp Garlic powder	1/2 cup Orange juice
(optional)	1-1/2 cups Water

Trim skin and fat. Puncture fatty areas with a fork or ice pick.

Brine Overnight

Rinse and dry on paper towel for 30 minutes. Place in your smokehouse for 2 1/2 to 3 hours using 2 pans full of cherry ,apple or hickory flavor Smokehouse™ all natural wood chips. Finish cooking in the oven at 300°

9 Smoked Duck a' l'Orange (2 Ducks)

Flour	1 tsp Salt
Butter	1 Sprig parsley
1 cup White table wine	3 Peppercorns
1 Bay leaf	2 Oranges
1 Onion, small	

Cut the smoked birds (refer to recipe 4 of this chapter) in pieces and rub with flour Cook in butter until lightly browned. Add wine, bay leaf, onion, salt, parsley and peppercorns. Cover and cook slowly until tender.

Remove duck to a warm platter. Strain sauce, adding the juice and the shredded zest (outer peel) of two oranges. Pour back on duck, heat and serve garnished with sliced, peeled oranges.

10 Pecan-Stuffed Smoked Pheasant

1/4 cup Butter	2 tbsp Flour
1-1/3 cups Dry bread crumbs	3/4 tsp Salt
2/3 cups Coarsely broken pecan meats	1/4 tsp Pepper
2 Smoked pheasants	1/4 cup Butter
(refer to recipe #4 this chapter)	1-1/2 cups Hot water
	1/3 cup Sherry

Melt the 1/4 cup butter and pour over bread crumbs. Add pecan meats and toss lightly. Stuff mixture into pheasants and truss up birds. Combine the flour, salt and pepper, and lightly sprinkle over pheasants. Melt the other 1/4 cup butter in a heavy frying pan. Brown each pheasant on all sides and transfer to a roasting pan. Add hot water and sherry to the browned birds. Cover and bake at 350° for 1 hour. Baste with liquid every 15 minutes. Remove cover and continue baking for 20 minutes, or until the birds are crisp and brown. Remove birds to a platter and keep hot while you thicken drippings for gravy. Serves 6.

CHAPTER FIVE CONTINUED

11 Smoked Chicken Breasts in Ham

Remove skin and bones from 4 large chicken breasts. Cut meat in strips about 1 inch wide. Place on oiled screen in pre-heated smokehouse for 1 pan full of Apple wood chips. Remove from smoke. Dredge in a mixture of 1/2 tsp each garlic salt and paprika, 1/4 tsp chili powder and 1/4 cup flour. Brown strips in 3 tbsp butter. Add 2/3 cup chicken broth or white table wine, cover and simmer for 20 minutes or until tender. Cool. Wrap each piece of chicken in strips of thinly sliced baked ham. Skewer with cocktail picks. Wrap and carry in a cooler to the picnic.

NOTE: Arrange with avocado halves on one side and herb buttered bread on the other. Take your prettiest tray along for this. Complete your picnic with fresh strawberries and champagne. Zowie!

12 Jiffy Smoked Turkey or Chicken

Place pre-cooked turkey or chicken in open greased baking dish that will fit into your smokehouse and smoke for 1 pan full of Apple Smokehouse™ all natural wood chips. Remove from smokehouse and serve. Use in salads, sandwiches, gravy, etc.

13 Smoked Chicken Salad

2 1/2 cups	Chicken (cooked)
1 small can	Pineapple tidbits (drained)
1 cup	Diced celery
3 tbsp	Lemon juice
1/4 tsp	Salt
1/4 cup	Slivered almonds
5 tbsp	Mayonnaise

Cut cooked chicken into 1/2" squares. Spread on racks covered with a screen and smoke flavor with Apple or Cherry Smokehouse™ all natural wood chips for 45 minutes. Mix chicken with next 4 ingredients and marinate for 1 hour. Add mayonnaise and mix well. Serve on lettuce leaves and sprinkle with 1/4 cup almonds. You can take your own favorite meat salads and by smoke-flavoring the meats, add exciting new flavors.

CHAPTER SEVEN

Hors d'oeuvres and other special treats

The earlier chapters gave you recipes for smoked fish, shellfish, beef, jerky and fowl all of which make outstanding hors d'oeuvres. The following pages will give you some special recipes that are simple to prepare and that provide delicious results. Most importantly, their distinctive flavors are not available by any other commercial medium. You have the exciting smoky flavors of Hickory, Apple, Alder, Mesquite and Cherry Smokehouse—all natural wood chips at your command. You are limited only by your imagination and spirit of culinary adventure. Here are a few recipes for openers. Try them and then let that imagination soar!

1 “Easy Cure” Beef Chunkies

Prepare as for Meat Jerky, chapter 5 recipe 1, cutting into 1 to 1-1/2” chunks. (Page 32)

2 Fiesta Beef Chunkies

Prepare as for Meat Jerky, chapter 5 recipe 2, cutting into 1 to 1 1/2” chunks. (Page 33)

3 Smoky Meatballs

1 cup Dry Bread crumbs (smoked)
3 cups Milk
1/2 cup Finely chopped onions
2 tbsp Butter
2 lbs Smoked ground beef
see page 26
2 Eggs
2 tsp Salt
Pepper

Soak crumbs in milk. Sauté the 1/2 cup chopped onions in butter until tender. Combine soaked crumbs, onion, beef, eggs, salt and pepper and beat with an electric mixer until blended smooth and rather shiny. Chill for 1 hour. Form into balls, wetting your hands in cold water as you go. Fry balls in a small amount of melted butter. Shake the pan occasionally. This helps to keep the balls round.

CHAPTER SEVEN CONTINUED

4 Smoky Meatballs Waikiki

2 tbsp	Corn starch
1 can (13 oz.)	Pineapple tidbits
1/2 cup	Pineapple syrup
1/3 cup	Brown sugar
1 tbsp	Vinegar
1/3 cup	Soy sauce
	Chopped green pepper

Using recipe for Smoky Meatballs, prepare with the following sauce: Mix corn starch and sugar. Stir in saved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Add meatballs, pineapple tidbits and green pepper. Heat thoroughly.

5 Smoky Meatballs Italiano

1	Onion, minced	1 tsp	Chili powder
1 Clove	Garlic, pressed	1 tsp	Sugar
1 tbsp	Olive oil	1 tbsp	Sweet basil
2 cans	Tomato paste	1 tbsp	Oregano
1-1/2 qts	Water		
	Salt and pepper to taste		

In heavy pot, cook onion and garlic in the olive oil until soft. Add all ingredients and mix well. Simmer for 1/2 hour. Add meatballs and heat an additional 1/2 hour until sauce thickens. Serve as hors d'oeuvres with toothpicks or pour over pasta for spaghetti.

6 Smoky Franks

Purchase 1 package of good quality franks. Cut into bite size pieces and Hickory smoke for 35 minutes. Serve hot on cocktail picks with any of the sauces in the previous 3 recipes.

7 Vienna Sausages

Prepare as for franks, using Apple or Alder Smokehouse™ all natural wood chips.

CHAPTER SEVEN CONTINUED

8 Spam™ Chunkies

Cube Spam™ and smoke on a drying screen for 2 hours using Alder Smokehouse™ all natural woodchips. Lightly sauté in butter and serve warm.

9 Sesame Pork Chunkies

1/2 cup Soy sauce 1 tbsp Dry mustard
1/2 cup Dry sherry 1 tsp Ginger
2 clvs Garlic

Trim fat from smoked meat. Cut into chunks and marinate for at least 6 hours in combination of ingredients. Serve with hot mustard and sesame seeds.

10 Smoky Cocktail Shrimp (Prawns)

Spread fresh cooked or canned shrimp on oiled screen and smoke for 25 minutes with Hickory Smokehouse™ all natural wood chips. Serve chilled in cocktail sauce or heated in a favorite chili sauce of your own.

11 Sesame Smoked Shrimp

Push cocktail picks through cooked, smoked shrimp or prawns. Dip in soy sauce and then into sesame seeds. The soy sauce will make the seeds adhere to the shrimp.

12 Baja Shrimp Kabobs

Marinate smoked shrimp in tangy bottled chili sauce for 1 hour. Arrange on bamboo skewers with small pieces of green pepper and whole mushrooms. Dip into sauce before bar-b-queing or broiling.

13 Herb Shrimp Kabobs

1/8 tsp Garlic, minced 2 cups Smoked shrimp
2 tbsp Chopped fresh parsley (medium large)
1/2 cup Dry white table wine smoked 30 or 35
4 tbsp Butter minutes.

Sauté garlic and parsley in wine and butter. Heat to simmering, add smoked shrimp and simmer until heated through. Serve with rice as a main dish or in a chafing dish as hors d'oeuvres.

CHAPTER FIVE CONTINUED

14 Smoked Liver Paté

1 lb. Smoked chicken liver
(see recipe 16, chapter 4 omit seasonings and do not cook)

1/2 lb Sliced bacon

1 Large onion	2 tbsp Worcestershire Sauce
4 Cloves garlic	1/2 tsp Nutmeg
4 Bay leaves	1 tsp Mustard
1 tsp Salt	1/8 tsp Ground cloves
1/4 tsp Red pepper	

Put liver in a covered pan with cut-up bacon. Add bay leaves, onion, garlic, salt, pepper and Worcestershire Sauce.

Bring this to a boil and cook for twenty minutes in just enough water to cover. When done, discard bay leaves, add remaining ingredients and put in blender, then in molds.

These will keep in the refrigerator for a week and will also freeze well.

15 Smoked Eggs

Hard boiled and carefully peeled eggs may be smoked for about 1 hour or until they are a rich amber color. Smoke using the "cold smoke" technique as illustrated at the end of this chapter (pg. 45). Use for deviled eggs, liced on salads or sprinkle quartered eggs with paprika and serve as hors d'oeuvres. For a real adventure, use goose or turkey eggs, and serve them deviled. Aw, come on . . . try it!

16 Smoked Nuts

Almonds	Brazil Nuts
Walnuts	Canned Mixed Nuts
Peanuts	Roasted Chestnuts
Cashews	etc.

Spread nuts on fine screen or on aluminum foil pierced with many holes. Smoke for 1 pan full and not more than 1 hour with your favorite Smokehouse All Natural Wood Chips. Like cheese, with too much smoke, nuts will take on a burned, sooty flavor. To apply salt before smoking, soak nuts for a few minutes in a light saline solution. Drain and then smoke. For a saltier taste, apply fine salt by shaking smoked nuts and salt in a plastic bag after smoking.

CHAPTER SEVEN CONTINUED

17 Smoky Salmon on Celery Sticks

1 cup Smoked flaked salmon
1 pkg Cream cheese (3-oz.)
2 tbsp Mayonnaise Salt
6 stks Celery

Mix smoked flaked salmon with next three ingredients.
Pack grooves of celery sticks with mixture and cut into 3/4" pieces.

18 Smoky Clam Dip

8 oz Cream cheese
1- 6 1/2 oz can Minced clams, smoked, drained
Dash Worcestershire Sauce
Dash lemon - Salt and pepper
1/8 tsp Garlic powder

Smoke clams 14 or 20 minutes on an oiled screen using Apple or Alder Smokehouse™ all natural wood chips. Mix clams with other ingredients and chill.

19 Smoked Popcorn/Wild Rice

Smoke flavor 1 cup of popcorn or wild rice in smoker for 30 minutes. Using a mixture 2/3 Apple, 1/3 Cherry Smokehouse™ all natural wood chips. Place mix in mason jar and add 2 tbsp water, cranberry, pineapple, orange or other fruit juice (experiment to your taste) for each cup smoked corn or rice. Seal for 1 week. This replaces the moisture removed by your smokehouse and is required for good kernel popping. Pop in normal manner. Salt and butter to taste. You can't buy this in stores. Dynamite!

CHAPTER SEVEN CONTINUED

20 Smoky Cheese

Use any of the following hard cheeses: Cheddar, Jack, Swiss, Beer, etc. Section into cubes approximately 1-1/2" thick. Place on wire grills or plastic hardware cloth and smoke using the "cold smoke" technique as illustrated below for 1 pan full of Hickory Smokehouse—all natural wood chips (about 50 minutes). Cover and allow cubes to sit for an hour at room temperature before serving. Cut cubes into halves or quarters at a fancy angle for nifty color shadings.

Use smoked cheese in your favorite spreads or cheese ball. Softer cheeses may be left in larger sections and wrapped in cheese cloth before smoking. Smoke with Apple Smokehouse—all natural wood chips for 30 minutes only. Strong cheeses such as Roquefort, limburger, blue, etc may not lend themselves to smoking as well, but if you're a real cheese nut . . . try it.

21 "Cold Smoke" Instructions

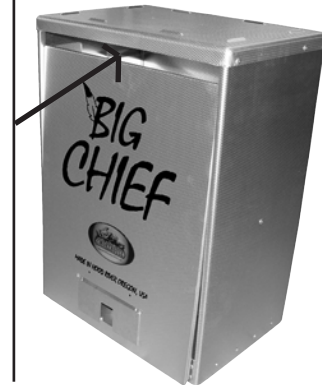
Top Loading Model



When cold smoking in a top load model smokehouse you will need to pull off the Lid & turn it slightly as seen in the diagram .

Make sure there is a air gap on all four sides of the smokehouse Lid. this will allow most of the heat to move quickly up and out of the smokehouse allowing your smokehouse to be used as a cold smoker.

Front Loading Model



When cold smoking in a front load model smokehouse you will need to take off the door & slide the top of the door into the smoker and slide it downward until it hits the ground. Please see the diagram .

Make sure there is a air gap on the top of of the smokehouse door. this will allow most of the heat to move quickly up and out of the smokehouse allowing your smokehouse to be used as a cold smoker.

Smoke flavored noodles, macaroni, spaghetti, grains and breads

The addition of old fashioned smoke flavors to your favorite casseroles, soups, salads or pasta is made easy using our Smokehouse™ Electric Smoker and Smokehouse™ all natural wood chips.

Simply follow the directions for flavoring the items listed below, and then use them in their usual way in your favorite dishes. You'll be pleasantly surprised.

Noodles Lentils	Macaroni Rice	Spaghetti Wheat	Beans Barley	Peas Corn
--------------------	------------------	--------------------	-----------------	--------------

Cover the grills of your smokehouse with a fine screen so that the small articles won't slip through the slots. Spread the product evenly on the screen, one layer deep for maximum smoke coverage. Smoke flavor with hickory for 30 minutes. Try the other flavors. They all are good. Store your smoked product in air tight containers and use them freely in your favorite recipes.

Some Suggested Uses:

Smoked Pilaf
Smoky Pea Soup
Smoky Bean Soup
Smoky Lentil Soup

Smoky Corn Chowder
Hickory Smoked Lasagna
Hickory Smoked Spaghetti
Smoked Macaroni Salad

Smoked Macaroni & Cheese
Hickory Smoked Fried Rice
Smoked Baked Beans
Smoky Marinated Bean Salad

Smoked Wild Wheat
Smoked Wild Barley

1 Smoky Bean Patties (Vegetarian's Delight)

1 cup	Dry smoked beans (navy, lima or pinto)	2 egg	Yolks
		2 tbsp	Cream or canned milk
3 cups	Water	1/4 tsp	Pepper
1 Onion	Chopped	1 tsp	Salt
1/4 cup	Chopped parsley		

Bring beans to a boil in the water. Lower heat and simmer until tender. Drain off liquid. Grind or mash beans and add onion and parsley.

Beat and add remaining ingredients. Shape into balls and flatten into patties. Chill. Dip patties in flour and smoked bread crumbs. Sauté slowly in butter. Serve with catsup or bar-b-que sauce.

CHAPTER EIGHT CONTINUED

2 Smoky Chili Con Carne

2 cups	Dry smoked kidney or pinto beans	1-1/4 cups	Canned tomatoes
		1 tsp	Salt (or more)
1/2 cup	Chopped onions	1/2	Bay leaf
3 tbsp	Fat	1 tsp	Sugar
1-1/2 lbs	Smoked hamburger	1 or 2 tbsp	Chili powder

(see Page 26 for instructions)

Cook smoked beans until tender following package directions. Drain off and save excess water until water level is just covering beans. Sauté onion in fat. Add smoked hamburger. Stir and sauté until meat is well done. Add beans and remaining ingredients. Cover and cook slowly for 1 hour, adding bean liquid as needed. Serve with tortilla chips or saltines.

3 Smoky Lentil Soup

2 cups	Dry smoked lentils	1 clove	Garlic, minced
2 qts	Water	1 tsp	Salt
2 slices	Raw bacon, diced	1/4 tsp	Black pepper
1 med	Onion, sliced	1/2 tsp	Oregano
1/4 cup	Carrots, chopped	1 can	Tomatoes (16-oz)
1/2 cup	Celery, chopped	1 tbsp	Wine vinegar
3 tbsp	Parsley, chopped		

Simmer first 11 ingredients for 1-1/2 hours. Add tomatoes and break them up with aspoon. Add wine vinegar and simmer 30 minutes.

4 Smoky Meat Loaf

In your favorite meat loaf recipe, try 1/2 cup half-cooked smoked rice per pound of meat. This gives a delicious flavor and retains juices in the loaf. NOTE: Half-cooked rice is prepared in 1/2 the usual amount of water in 1/2 the normal cooking time. It will finish cooking in your main dish and will absorb many nutritious juices that are usually lost as excess liquid. Use also in stuffings.

CHAPTER EIGHT CONTINUED

5 Smoky Marinated Bean Salad

1-1/2 cups	Dry smoked beans
1 lg	Onion, chopped
1 cup	Salad oil
1/2 cup	Red wine vinegar
1 tsp	Salt
1/2 tsp	Dry mustard
1/2 tsp	Pepper
1/2 tsp	Sugar
4 clvs	Garlic

Boil beans and let cool in liquid overnight. Add onions. Mix next 6 ingredients and pour over beans. Stir well and add 4 cloves garlic, each speared with a toothpick. Bury garlic in the salad. Cover and marinate in refrigerator a day or two before serving. (Remove garlic).

6 Smoke Flavored Bread and Cracker Crumbs

Smoked crumbs make excellent meat coatings for fried chicken, chicken fried steak, fried shrimp, etc.

Using a fine screen on the grills of your smokehouse, spread the stale bread or crackers evenly and in one layer only. Smoke for 10 minutes only using Alder, Apple or Hickory Smokehouse™ all natural wood chips. DO NOT OVER SMOKE, as the bread absorbs smoke quickly and tends to become bitter when too much smoke is applied. When smoked to your taste, simply crush with a rolling pin

7 Campbell's Chunky Soup with Smoky Macaroni

1 can	Campbell's Chunky Beef Soup
1 cup	Smoked macaroni elbows
1/2 can	Water
1 tbsp	Red wine

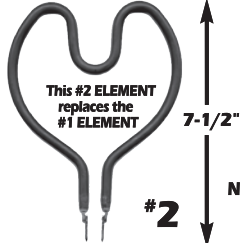
Combine all ingredients and warm to a low simmer. A spicy, zesty taste treat!

REPLACEMENT ELEMENTS:

BIG CHIEF™



If your element looks like this please replace it with the #2 ELEMENT #1 is no longer available.



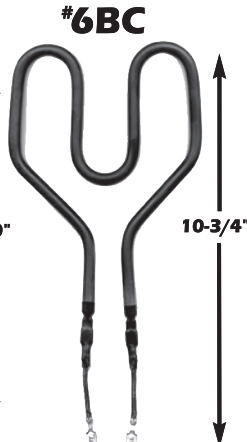
9890-002-0000

- Heating Element, Short Leg 9890-002-0000 ... \$21.59
- Heating Element, Long Leg 9890-003-0000 ... \$21.59
- Heating Element, Wire Assembly 9890-006-0000 ... \$21.59



9890-003-0000

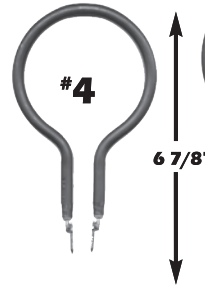
Newer models BEFORE 2006 use this longer #3 ELEMENT



9890-006-0000

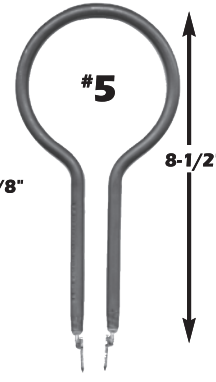
Models STARTING IN 2006 use this WIRE ASSEMBLY ELEMENT

LITTLE CHIEF™



9810-083-0000

Older models use this #4 ELEMENT



9810-005-0000

Newer models BEFORE 2006 use this longer #5 ELEMENT



9810-006-0000

Models STARTING IN 2006 use this WIRE ASSEMBLY ELEMENT

- Heating Element, Round Disk 9810-000-0000 ... \$19.99
- Heating Element, Short Leg* 9810-083-0000 ... \$16.79
- Heating Element, Long Leg 9810-005-0000 ... \$16.79
- Heating Element, Wire Assembly 9810-006-0000 .. \$16.79

*For both Little Chief™ & Mini-Chief™

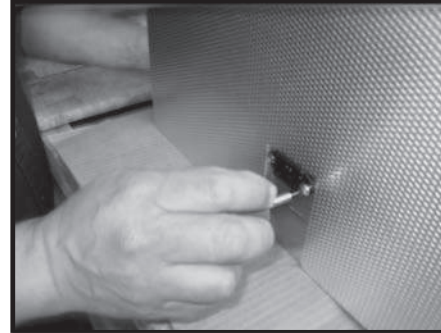
ELEMENT REPLACEMENT INSTRUCTIONS

BE SURE TO UNPLUG YOUR SMOKER FROM THE OUTLET AND THE BACK OF THE SMOKER!
ALLOW THE SMOKER TO COOL TO A SAFE TEMPERATURE BEFORE YOU BEGIN REPLACEMENT!



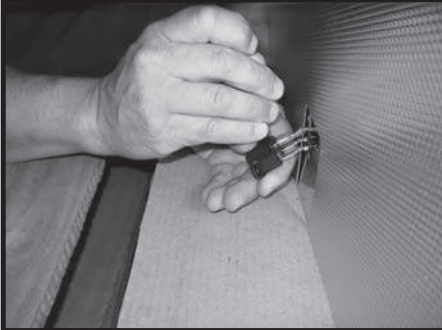
Step 1.

Pull the element up out of the clips on the base of the smoker. Push the element back as far as it will go (freely)



Step 2.

Remove the two Phillips head screws at the rear of the smoker from the black plug receptacle!



Step 3.

Remove the black wires from the plug receptacle (leave green wire connected) pull the element out of the smoker & replace with a new element



Step 4.

Hook wires back to the black plug receptacle and replace the two Phillips head screws snap element back in the clips on the base.

CARING FOR YOUR ELECTRIC SMOKEHOUSE

Your Electric Smokehouse has been designed for minimal maintenance and will provide years of trouble free service with proper care and use. The outside housing (body) including the lid (or door front depending on the model) is made of aluminum and will require no special care. (Note that it is normal for the inside walls of the Smokehouse to become dark stained with use) It is not necessary to clean the Smokehouse body or rack in any fashion unless food residue remains on the walls, lid or floor inside the smoking chamber after use. If that is the case, lightly scrape the residue loose and empty it into a disposable container. Do not use water and soap or other cleaning materials on the housing. To do so may lead to complications in subsequent smoking operations. The chrome plated grills should be washed by hand with a non abrasive cleanser and thoroughly dried after each use. Before using, spray with Pam or a comparable non stick coating. Check to ensure that the drip pan is free of all loose material before each smoking. If it becomes full of grease and residue, unplug the Smokehouse, allow it to cool and then empty the drip pan into a metal container, allowing it to cool before disposal.

(Line it with clean aluminum foil for each smoking to make cleaning easier.)

It is critical that the drip cannot be allowed to overflow. The flavor pan requires no maintenance. However, empty hot coals or ashes into a non flammable container, allowing them to cool before disposal. The electrical element and wiring are factory inspected and guaranteed and require no maintenance. If you experience performance difficulties with your Smokehouse, please read the next section thoroughly.

For more information contact Customer Service P.O. Box 297 Hood River, OR. 97031 or Call 1-877-386-3811

Please Visit Our Website At:

www.smokehouseproducts.com

PARTS ORDERING AND WARRENTY INFORMATION

Your owner's literature packet contains a separate Replacement Parts Order Form, and a list of the complete line of Smokehouse™ Electric Smoker products. Where not available from a local source, all of these can be purchased directly from us. The prices listed in your brochure may not be current, please call our toll free number listed below for the current price. We accept both Visa and Master Card for payment as well as checks or money orders. All Smokehouse models and Smokehouse™ all natural wood chips and chunks are described on the back cover. When ordering, please include the entire 11-digit Stock Number of the product to ensure accuracy. For more information write Or call:

SMOKEHOUSE PRODUCTS LLC.

P.O. Box 297 Hood River, OR 97031

Toll Free: 877-386-3811

Fax: 541-386-4917

Visit our website

www.smokehouseproducts.com

Warranty (Limited)

Smokehouse™ Products are expertly assembled with quality materials. We take great pride in our Electric Smokehouses and wish to ensure your continued pleasure with our products. Within two years from the purchase date of your smokehouse, Smokehouse™ products will, to the original owner, repair or replace any part that proves to be defective due to faulty material or workmanship. Our smokehouses are designed with separate, easily replaceable parts. Should they require service, remove the defective part and return prepaid to:

Smokehouse™ Products

P.O. Box 297

Hood River, OR 97031 Or call: 1-877-386-3811

All claims submitted must be accompanied with an explanation of defect, date and place of purchase. This warranty is void in cases of abuse, misuse, accident or commercial application. Liability limited to original purchase price. For Smokehouses not within warranty coverage, parts may be ordered.

TROUBLESHOOTING YOUR SMOKER

If your Smoker does not work properly please carefully check the following:

- 1. Is there electric power to the smoker?**

- 2. Are the house/garage fuses or breakers turned on?**

- 3. Is the cord connection to the 110-120 volt wall outlet secure?**

- 4. Is the cord firmly plugged into the back of the smoker?**

- 5. Is the extension cord too long or light weight ? The extension cord should not exceed 25 feet & the wire size should be 16ga or larger.**

- 6. Is the Smoker protected from wind, rain & cold? A Smokehouse Insulation blanket can prevent the cold from affecting the temperature.**

- 7. Is the wood chip pan positioned directly over the heating element?**

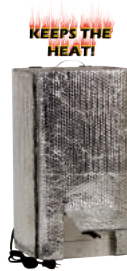
- 8. Are you using dry genuine Smokehouse Natural Wood Chips?
Other brands may be too coarsely or finely ground for proper operation.**

- 9. Is the drip pan positioned correctly on the lowest shelf supports?**

- 10. If a replacment element is required please refer to page 50 for instructions!**



Electric Smokers • Gas Smokers • Cold Smokers • Wood Chips • Wood Chunks • BBQ Pellets



Insulation Blankets • Brines, Dry Rubs & Mixes • Jerky • Sausage • Meat Grinders



IMPORTANT WARRANTY INFORMATION

Register your smoker online at www.smokehouseproducts.com/warranty



A tradition for generations. An experience for the entire family.
Visit us online for more recipes, videos, tips and our full line of products.



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