

**TURN ANY GRILL
INTO A BBQ SMOKER**

A-MAZE-N
SMOKIN' PRODUCTS

**GET
FIRED UP
about
WOOD SMOKE
FLAVOR!**

Instruction Manual

*...and a few EXCLUSIVE recipes
to get you started!*

Get Fired Up about Wood Smoke Flavor!

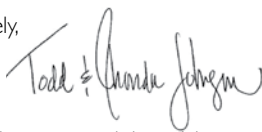
GREETINGS!

We want to say "Thank You" for purchasing your A-MAZE-N SMOKER. Our goal is to help you become a BBQ Pitmaster and share your passion for BBQ with family and friends.

Our desire to eat healthier and try new foods, brought us to the world of smoking. We were disappointed with the hassle of soaking chips and adding them every 30 minutes, and the lack of smoke flavor that our smoker produced. From this frustration, we created the A-MAZE-N SMOKER MAZE. This simple smoker maze resolved the hassle of using wood chips and the lack of smoke. It also gave us longer smoke times, and the ability to cold or hot smoke. After success with the MAZE, we developed the A-MAZE-N SMOKER TUBE and now the EXPANDABLE A-MAZE-N SMOKER TUBE-EX to use with ANY grill.

The following pages include recipes that we use frequently in our home, and have become favorites of our family and friends. We hope these recipes will become favorites in your home too!

Sincerely,




BBQ Pitmasters and the originators of A-MAZE-N Smokin' Products



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Our A-MAZE-N Smokin' Products. Your A-MAZE-N® Manual.

TURN ANY GRILL into a BBQ SMOKER!

A-MAZE-N Smokin' Products were created to give you that savory wood smoke flavor you crave on any meat, fish, vegetable or cheese by turning **ANY** grill into a **BBQ smoker**.

Easy as 1-2-3! Just *Fill, Light, Smoke*. Just follow the simple instructions in this manual to **GET FIRED UP about Wood Smoke Flavor!**

Here's what our customers are saying about our **A-MAZE-N Products...**

"Wasn't sure this would work but I'm just blown away just how well it does work. If you're on the fence about buying this product then do as I did and simply take the plunge. You won't be disappointed!"
— *Deuce32*

"This thing smokes like a train. It was literally set it and forget it till it burned out."
— *Mark T.*

"All I can say is WOW! I'm sold! GREAT smoke! Buying one for all the "smokers" in my family!"
— *B. Baldwin*

"This thing does exactly what it says it does. It makes smoke and lots of it. It is simple, efficient and handy."
— *Novsix*



For more info, visit us at www.amazenproducts.com

Here's just a sample of what you can master with your A-MAZE-N SMOKER!



Pork Butts, pg.12



Salmon, pg.13



Chicken, pg.14



Smoked Cheese, pg.16



A-MAZE-N-BBQ Rub, pg.17



SMOKING 101



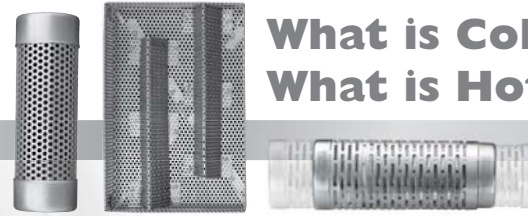
for the best **A-MAZE-N** flavor!

- **Beef Ribs:** Hot Smoke for 3-4 hours at a grilling temp of LOW
- **Brisket:** Hot Smoke for 10-12 hours at a grilling temp of LOW, MED-LOW
- **Steaks & Burgers:** Cold Smoke for 1 hour, Hot Smoke while cooking to desired doneness at a grilling temp of HIGH
- **Pork Butts:** Hot Smoke for 12 hours at a grilling temp of LOW
- **Pork Ribs:** 3-2-1 Method – Hot Smoke for 3 hours, 2 hours in foil, and 1 final hour without foil, all at a grilling temp of LOW
- **Pork Chops:** Cold Smoke for 1 hour, Hot Smoke at a grilling temp of MEDIUM
- **Ham:** Hot Smoke for 2-3 hours at a grilling temp of LOW
- **Chicken Wings, Breasts, Thighs:** Hot Smoke at a grilling temp of MEDIUM
- **Turkey:** Hot Smoke for 4 hours at a grilling temp of LOW
- **Fish:** Cold Smoke for 1 hour, Hot Smoke at a grilling temp of MEDIUM
- **Nuts:** Cold Smoke for 2 hours, Hot Smoke for 1 hour at a grilling temp of LOW
- **Veggies:** Cold Smoke for 1 hour, Hot Smoke while cooking to desired doneness at a grilling temp of MEDIUM
- **Cheese:** Cold Smoke for 2-3 hours – DO NOT ADD HEAT! Keep total temperature (including outside) under 90° F

The above cooking times are approximate and may vary based on weight of meat. Always cook to the internal temperatures as recommended by the USDA. Please visit www.foodsafety.gov for more information.

GENERAL GRILLING TEMPS	
GRILL TEMP LEVEL	MEDIAN TEMP (F)
Low	225°
Medium-Low	275°
Medium	325°
Medium-High	375°
High	400°+

MIN. INTERNAL TEMPS (F)	
Beef Ribs	135°-145°
Beef Brisket	190°
Pork Butts	200°
Pork Ribs, Roast, Chops, Ham	145°
Poultry	165°
Fish	145°



What is Cold Smoking? What is Hot Smoking?

COLD SMOKING is the process of adding wood smoke flavor to food without exposing it to heat, while maintaining temperatures below 100° F. It is ideal to cold smoke when the outdoor temperatures are cooler.

There are a wide variety of foods to cold smoke: salt, peppercorns, spices, garlic, paprika, nuts, cheese, vegetables, fish and even fruit. The options are endless. Cold smoking items such as fish will require a brine (page 20). If cold smoking bacon or ham, these will require a cure (page 10).

Typical cold smoke times range from 2 to 12 hours, however, some cold smoke times may be longer. The amount of time you cold smoke depends on the food that is being smoked. Foods such as cheese, spices and vegetables typically require less smoke time. Meats, such as bacon and ham, will be smoked for a longer period of time.

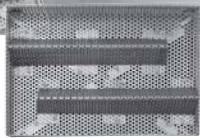
Cold smoking is also a great way to add wood smoke flavor to your steaks, hamburgers or chicken **before** cooking them on your grill. Place the meat on your grill, light your A-MAZE-N SMOKER (*not the grill*) and cold smoke the meat for an hour or two before firing up your grill for cooking. This method adds a great smoky flavor to your ordinary grilled meat.

HOT SMOKING is a method of enhancing your food with wood smoke flavor, while cooking it to a safe internal temperature. Hot Smoking is also known as "Smoking Low & Slow." You smoke at lower cooking temps for a longer period of time. This method tenderizes the meat, and reduces shrinkage. Normal cooking temps for Low & Slow are between 175° F and 275° F.

Your food will absorb wood smoke flavor and also deepen in color. The amount of time you hot smoke can range from 2-12 hours. This will depend on the type and size of meat and the amount of smoke flavor you prefer.



6x6
MAZE



5x8
MAZE

Instructions for 6x6 & 5x8 A-MAZE-N® SMOKER MAZE

Using your A-MAZE-N SMOKER MAZE is as easy as 1-2-3! Just *Fill, Light, Smoke*. Follow the simple directions below to **GET FIRED UP!**

Using Pellets vs Dust?

- The 5x8 MAZE can use pellets or dust. The 6x6 MAZE can use dust ONLY.
- Dust is for cold smoking only or for temperatures under 180° F. Using dust at a higher cook temp may cause it to burn more quickly.

1. FILL. Fill the MAZE with A-MAZE-N pellets or dust. Other pellets or dust may be used, but results can vary. Be sure to keep the pellets or dust below the top of the dividers to avoid the burn from "jumping" rows.

2. LIGHT. Set your MAZE on a level surface or grate. With a propane torch on low, light the pellets through the starter hole for 45 seconds. A small flame will appear on top of the pellets. **Allow this flame to burn for 10 minutes – DO NOT RUSH THIS STEP.**

Optional starting methods:

Use the Gel Alcohol or QuickFire fire starter, both available on our website!

- *Gel Alcohol Fire Starter:* Squeeze a liberal amount of gel over the pellets near the starter hole and light with a standard lighter.
- *QuickFire Fire Starter:* Place one pouch in the MAZE near either starter hole, and under the pellets, leaving approximately ½ of the pouch exposed. Light the pouch with a standard lighter, using the edge of the individual packet as a wick.

3. SMOKE. After allowing your pellets to burn for 10 minutes and they are burning well, softly blow the flame out. Close the lid or door to your grill or smoker and walk away! Be sure that the MAZE is placed in an area with good ventilation.

USE CAUTION when handling the MAZE, as the metal can be hot!

For smoke times and pellet/dust usage, see page 8.

For suggestions on how to get the most out of your MAZE, see our Tips & Tricks on page 9 or visit us at www.amazonproducts.com



6" & 12" TUBE-EX

EXPANDABLE



6" & 12" TUBE

Instructions for 6" & 12" A-MAZE-N® SMOKER TUBE

Using your A-MAZE-N SMOKER TUBE is as easy as 1-2-3! Just *Fill, Light, Smoke*. Follow the simple directions below to **GET FIRED UP!**

1. FILL. Hold the TUBE with the open end facing up and fill 1" from the top with A-MAZE-N pellets. Other pellets may be used, but results can vary.

For the EXPANDABLE TUBE-EX, expand or collapse the TUBE to the desired length before filling.

2. LIGHT. Set your TUBE horizontally on a level surface or grate. With a propane torch on low, light the pellets through the open end for 45 seconds. A small flame will appear on top of the pellets. **Allow this flame to burn for 10 minutes – DO NOT RUSH THIS STEP.**

Optional starting methods:

Use the Gel Alcohol or QuickFire fire starter, both available on our website!

- *Gel Alcohol Fire Starter:* Squeeze a liberal amount of gel over the pellets just inside the open end and light with a standard lighter.
- *QuickFire Fire Starter:* Place one pouch in the open end of the Tube Smoker, just under the leading edge of the pellets, leaving approximately ½ of the pouch exposed. Light the pouch with a standard lighter, using the edge of the individual packet as a wick.

3. SMOKE. After allowing your pellets to burn for 10 minutes and they are burning well, softly blow the flame out. Close the lid or door to your grill or smoker and walk away! Be sure that the TUBE is placed in an area with good ventilation.

USE CAUTION when handling the TUBE, as the metal can be hot!

For smoke times and pellet/dust usage, see page 8.

For suggestions on how to get the most out of your TUBE, see our Tips & Tricks on page 9 or visit us at www.amazonproducts.com

Smoke Times & Pellet/Dust Usage for A-MAZE-N® SMOKERS

When it comes to smoking, one size does not fit all. Each of our A-MAZE-N SMOKERS are versatile and can be used for any of your smoking recipes. See below for approximate smoke times and pellet/dust usage based on your smoker type, length, and fill levels.

PELLET USAGE & SMOKE TIMES		
A-MAZE-N SMOKER	PELLET USAGE	SMOKE TIME*
6" TUBE	6 oz	2 hrs
12" TUBE	12 oz	4 hrs
6" TUBE-EX at 6"	6 oz	2 hrs
6" TUBE-EX expanded to 9"	9 oz	3 hrs
12" TUBE-EX at 12"	12 oz	4 hrs
12" TUBE-EX expanded to 15"	14 oz	5 hrs
12" TUBE-EX expanded to 18"	16 oz	6 hrs
5x8 MAZE - 1 row	5 oz	4 hrs
5x8 MAZE - 3 rows	15 oz	12 hrs
DUST USAGE & SMOKE TIMES		
A-MAZE-N SMOKER	DUST USAGE	SMOKE TIME*
5x8 MAZE - 1 row	2 oz	2.5 hrs
5x8 MAZE - 3 rows	6 oz	8 hrs
6x6 MAZE - 1 row	1.2 oz	1.5 hrs
6x6 MAZE - 5 rows	6 oz	8 hrs

*Smoke times are approximate and are based on the LOW & SLOW method – hot smoking at temperatures of 175°-275° F. Cold smoking may extend your smoke time. Hot smoking at higher temperatures may reduce your smoke time. Duration of smoke will depend on the pellets or dust used, heat, draft, and turbulence inside your smoker or grill.

Sawdust is typically used for cold smoking or at temperatures less than 100° F, but can be used effectively up to 180° F.

If you'd like half the smoke time on any of the TUBES, simply fill halfway.

If you'd like heavier smoke on the 5x8 or 6x6 MAZE, simply light both ends. You'll get twice as much smoke and half of the smoke time.

For suggestions on how to get the most out of your A-MAZE-N SMOKER, see our Tips & Tricks on page 9 or visit us at www.amazenproducts.com

Tips and Tricks for A-MAZE-N® SMOKERS

- Direct heat from an electric element, gas burner, charcoal or burning wood can reduce the burn time. **DO NOT PLACE DIRECTLY ABOVE OR ADJACENT TO A HEAT SOURCE OR OPEN FLAME.** Doing so can cause the pellets to ignite, and cause damage to your smoker. If using the A-MAZE-N SMOKER with heat, you may need to fabricate a small heat shield to protect it from direct heat. This will slow the burning process, by deflecting the radiant heat and turbulence away from the A-MAZE-N SMOKER. Each smoker/grill is different, so you may have to try different locations in order to get the best performance out of your A-MAZE-N SMOKER.
- Intake & exhaust vents should be wide open to start, and adjusted to produce "Thin Blue Smoke."
- Do not use water in the water pan. Additional moisture can affect the burning process. If water is necessary, we suggest you use a small disposable foil pan, filled with water, on a rack above the A-MAZE-N SMOKER.
- Arrange your meat so juices won't drip onto the A-MAZE-N SMOKER, or protect it with a drip pan above.
- Store your pellets or dust in a cool dry place using a sealed, airtight container or bag. Pellets and dust can absorb moisture from the air which can affect the burning process and/or the ability to stay lit.
- To remove any moisture from your pellets or dust, place them in a microwave safe bowl and microwave for 1-2 minutes. Remove the pellets or dust and redistribute by stirring with a spoon. Microwave again for another 1-2 minutes.
- Cherry Pellets can be difficult to burn on their own. You may have to place a layer of hickory, maple or oak down first for them to burn properly.
- A-MAZE-N SMOKERS are smoke generators designed to produce smoke only. They do not produce enough heat to cook your food, so you still need a heat source for cooking.

Mouth Watering, Finger Lickin' Good! Our Original Recipes to try with the **A-MAZE-N® SMOKER MAZE & TUBES**

BACON CURE

CURE is a process of preserving meat and fish by using nitrates and salt. The meat or fish is then smoked or dried.

Ingredients

- 12 lbs. pork shoulder or pork bellies (skin removed)
- 4 oz Country Brown Cure*
- 1 cup brown sugar
- 2 tsp allspice (optional ginger)
- 2 Tbsp cracked black pepper (CBP)
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp cayenne pepper
- 1 Tbsp Kosher or sea salt (optional 2–3 Tbsp salt)

Directions

Mix all ingredients thoroughly in a bowl. If brown sugar has clumps, break them up. Spread dry cure mix liberally on all exposed meat. Place in Ziploc bag and in fridge for 7–10 days and turn daily.

The meat will “sweat” as moisture is drawn out. This will mix with the dry cure and spices to form a brine solution. If the meat does not sweat, add 1–2 oz. of water to each bag. We add 1–2 oz. of water up front.

Remove from the fridge after 7–10 days and rinse thoroughly under cold water. Test fry. If salt is too strong, soak for an hour in cold water.

Towel dry and place in fridge overnight to form pellicle. You can speed up this process by placing slabs in front of a fan, or hang inside smoker for approximately 1 hour without smoke.

We prefer to Cold Smoke BBB (Buckboard Bacon) or Belly Bacon for 12 hours at temps below 100° F, using Apple pellets. We've also smoked bacon at 140°–160° F to an internal temp of 120° F. Again, 8–12 hours of good clean smoke is necessary. The color should be almost mahogany red as it nears completion.

Ends and pieces will have a stronger smoke flavor and can be used for beans or other foods where bacon is used.

Optional:

Before the pellicle is formed, sprinkle cracked black pepper (CBP) liberally on one side.

Spread honey or maple syrup on one side, with or without CBP.

Inject slabs with a diluted mixture of maple syrup and water.

*Country Brown Cure is available from Butcher & Packer at <http://tinyurl.com/oqoyxna>

SMOKED BBQ RIBS USING THE 3-2-1 OR 2-2-1 METHOD

Smoking good BBQ ribs can seem intimidating, but if you follow this easy 3-2-1 method for spare ribs or 2-2-1 method for baby back ribs, you will A-MAZE your friends!

What does the 3-2-1 or 2-2-1 Method really mean?

- 3 or 2** Smoke spare ribs for **3** hours **or** baby back ribs for **2** hours, at 225° F
- 2 2** Wrap ribs in foil and cook for **2** hours at 225° F
- 1 1** Remove ribs from the foil and cook for **1** hour

Directions

Preheat your smoker or grill to 225° F. Light your A-MAZE-N Smoker and place it in your grill or smoker for a great smoky flavor.

Start by selecting a good rack of spare ribs or baby back ribs. Remove the membrane from the backside of the ribs.

For St. Louis style ribs, trim off where the cartilage meets the bones. This will give you a nice-looking even slab of ribs.

Trim off any excess fat...I save the fat and rib trim for making sausage.

Lightly coat both front and back sides with oil or mustard. I prefer peanut oil.

Generously coat both front and back sides with your favorite rib rub. I use my A-MAZE-N-BBQ Rub (page 17).

Place ribs on the grates or racks of your smoker or grill.

Smoke spare ribs for 3 hours. Smoke baby back ribs for 2 hours.

Spritz ribs every 20 – 30 minutes with apple juice, or my favorite, Hard Cider.

After smoking, remove ribs and place bone side up in aluminum foil, with 3 table spoons of butter or margarine and about ¼ cup of apple juice or beer. I've also used Coke and Cherry Coke with good results. Lightly dust the top side of the ribs with your favorite rib rub.

Place foiled ribs back into your smoker or grill for another 2 hours at 225° F. The steam inside the foil will tenderize your ribs.

After 2 hours, remove the ribs from the foil, and place them back into your smoker or grill at 225° F to finish. The outside of your ribs will toughen slightly. This is a good time to sauce your ribs with your favorite BBQ sauce. I use my A-MAZE-N-BBQ Sauce (page 18). Don't sauce your ribs too early, or the sauce can burn in the heat. I usually wait until the last 15 minutes or so.

Allow to “Rest” for about 20 minutes. Turn bone side up and slice.

If you use either the 3-2-1 or 2-2-1 Method for cooking your ribs, you will be happy with the results.

Remember: BBQ is cooking at low temps for a longer period of time. Don't rush the cook times, or you'll most likely have some pretty tough ribs.

BASIC JERKY

For classic jerky in a class of its own.

Ingredients

5 lbs. eye of the round, flank steak or lean venison	2–3 Tbsp Red's Hot Sauce
Trim all fat and slice ¼ thick	1 tsp garlic powder
1 cup soy sauce or teriyaki sauce	2 tsp black pepper
¼ cup Worcestershire sauce	2 Tbsp brown sugar
	1 tsp Cure #1

Optional:

1–2 Tbsp liquid smoke if dehydrating without smoking.
For mild jerky, omit Red's Hot Sauce.

Directions

Mix sliced meat, liquid and spices in a bowl well. Cover and place in fridge overnight.

Lay on racks in your smoker, dehydrator or oven.

Dry at 165° F +/- until jerky has the consistency of soft leather.

Smoke with any wood, but woods like Hickory or Mesquite can leave a strong smoke flavor.

PORK BUTTS

The taste is A-MAZE-N – no ifs, ands, or...

Directions

Use a "bone-in" pork butt. Remove the fat cap leaving approximately ¼" fat.

Inject the meat evenly with Pork Injection/Spritz (page 19), then apply rub generously to all sides.

Smoke at 250°–275° F to an internal temp of 140° F, then place in foil pan to catch the drippings. Occasionally spray with apple juice or Pork Injection/Spritz (page 19).

Smoke at 275° F to an internal temp of 165° F, add 1–2 cups apple juice to pan, then cover with foil.

Cook to an internal temp of 195° F or until you can easily remove the bone.

Remove from the heat and let it rest for 30 minutes before pulling the meat.

Pour the drippings into a bowl and place into your freezer. When the fat hardens, scrape it off and dispose.

Pull or shred the pork and mix well. Add some of the drippings back into the pork.

For pork butts, we suggest using a wood like Hickory for a strong, smoky flavor. We serve our pulled pork on a hard roll, drizzled with some A-MAZE-N-BBQ Sauce (page 18), and topped with coleslaw. A pickle and some kettle chips added on the side serves this dish up right.

SALMON

It's easy to turn this everyday fish into everyone's favorite.

1–2 large skinned salmon fillets, fresh or thawed

BRINE ingredients

16 oz. apple juice
6 oz. Yoshida's Sauce
¼ cup Kosher, sea or non-iodized salt
½ cup brown sugar
½ tsp garlic powder
½ tsp onion powder
½ tsp cayenne pepper
1 or 2 crushed dried bay leaves

Directions

Pour apple juice in a 2 quart sauce pan and bring to a boil. Add Yoshida's Sauce and dry ingredients. Return to a boil.

Turn down to low and simmer until all ingredients are dissolved. Remove from stove and immediately add 2 cups of ice. Allow brine to cool down.

Add up to 2 cups of water to the sauce pan.

Remove skin from salmon and slice off belly meat.

Slice remaining salmon into approximately 3"x6" pieces.

Slice belly into 6" long pieces.

Place larger salmon pieces into a "Nonferrous Bowl" or Ziploc bags.

Separate belly pieces and place them in a Nonferrous Bowl or Ziploc bags. Belly pieces brine quicker.

Pour brine mixture into each nonferrous bowl or Ziploc bag.

Submerge larger fillets in brine for 6 hours in fridge. Smaller pieces and belly pieces will brine quicker.

Remove salmon from the brine and rinse each piece thoroughly. Pat dry with paper towels.

Lay salmon on racks and place in fridge overnight to form the pellicle.

SMOKING

Pre-heat smoker or grill to 120°–150° F. Light the MAZE or TUBE according to the instructions provided on pages 6-7 in this manual.

We like to use Apple or Alder wood for a milder smoke flavor.

Place salmon in smoker or grill and insert temp probe into center of thickest fillet.

Smoke at 120°–150° F for the first 2 hours. Bump temp up 10°–20° per hour until fillets reach an internal temp of 145° F.

Internal temp above 145° F will produce slightly drier texture.

SMOKED TURKEY or CHICKEN

This is one of our family favorites – so simple to make, but so complex in taste.

Ingredients

Whole Chicken, whole Turkey or a whole Turkey Breast
½ stick butter
4 oz. white wine
1 Tbsp garlic

Directions

Clean turkey or chicken. Pat dry with paper towels. Coat skin with olive oil. Sprinkle liberally with your favorite seasoning or rub.

Mix butter, wine and garlic, then inject breasts and legs.

Smoke at 275° F until internal temp reaches 165° F.

We like to use a mix of Hickory & Cherry pellets, with a little Mesquite at the very end.

Rest for 20 minutes before carving.

Optional:

Brine turkey or chicken with poultry brine (page 20) overnight.

SMOKED DEVILED EGGS

Not your parents' deviled eggs. These are so tasty, so good, they should be sainted.

Ingredients

6 peeled hard boiled eggs	¼ tsp garlic powder
¼ cup mayonnaise	Salt and pepper to taste
1 tsp Dijon or spicy mustard	Smoked paprika for garnish

Directions

Cold smoke peeled hard boiled eggs for 1–2 hours with Apple wood.

Slice eggs lengthwise and remove yolks. Mix yolks, mayonnaise, mustard, garlic, salt and pepper. Fill empty egg halves with the mix. Dust with smoked paprika for garnish.

Optional:

Brine hard boiled eggs for 24 hours (see brine recipe page 20).

Add pickles and/or pimentos.

Add small piece of smoked salmon and wasabi roe.

Tip:

Fill small plastic bag with mix and cut off one corner. Use the bag like a pastry bag to fill the egg halves.

SMOKED ALMONDS

We brought some over to the neighbors, and we all enjoyed them with a couple of beers.

Ingredients

½ cup honey
½ cup brown sugar
3 Tbsp melted butter
1 Tbsp sea salt
1 Tbsp ground cinnamon
8 cups unsalted almonds

Directions

Place butter in a large bowl, and microwave for 30 seconds to melt. Add honey, brown sugar, salt and cinnamon to the bowl and mix well.

Add unsalted almonds and mix thoroughly to completely cover the almonds.

Optional:

1 tsp cayenne pepper.
1 Tbsp garlic powder.
Walnuts, pecans or other nuts.

We use Q-MATZ (check our website, it's an A-MAZE-N product!), but you can use aluminum foil or cookie sheets, sprayed with PAM.

Spread nuts evenly over Q-MATZ or lightly coated pans.

Smoke at 100° F (low temp) for 2+ hours. We use Apple, Cherry or Maple for light smoke flavor.

Raise temp to 250° F for 45 minutes to 1 hour to set the coating on the nuts.

While they are still warm and the coating is gooey, sprinkle some additional sea salt on the nuts. Wait until they cool and break them apart.

Smoking at low temps for 2 hours adds a great smoke flavor to the almonds, and a light sprinkle of sea salt really enhances the flavor.

One night, we left the nuts out overnight in the pan, and was set to vac pack them in the morning. The whole pan of nuts was gooey again! WHAT!!!! The honey must have absorbed moisture from the air that night. Rather than throw the whole batch out, we put about ¼ cup of sugar in a bowl, and threw in a handful of our now gooey nuts.

OMG!!! We added more sugar, and the rest of the gooey nuts, and was able to turn our failure into some of the **BEST SMOKED ALMONDS WE'VE EVER HAD!!!**

Next time we'll use ¼ cup honey and ¾ cup brown sugar, and definitely coat in sugar.

SMOKED CHEESE

The flavor is so mouth watering good, you'll want to try it on every variety. Our favorite is a premium pepper jack.

Directions

Select a good quality cheese. Better quality cheese seems to taste better smoked.

Cut cheese into 2" thick slices. Place cheese on rack inside smoker or grill.

Smoke for 2½ hours or until desired color and flavor are achieved.

Vac seal or use stretch wrap for storage.

Note:

It's very important to maintain the temperature inside your smoker or grill under 90° F to keep the cheese from melting.

The smoke flavor will mellow with time.

Careful not to over smoke, as this can cause a bitter flavor.

We prefer using Apple wood for smoking cheese. A strong wood like Hickory can be used, but do not over smoke.

Place your cheese on Q-MATZ (check our website, it's an A-MAZE-N product!) or cookie cooling racks.

Q-MATZ are Teflon coated fiberglass cooking mats. The non-stick properties of Q-MATZ keep food from sticking and allow for easy clean up. The material used in Q-MATZ is FDA compliant.

SMOKED CORN

Turn their heads with a savory smoked ear of corn.

Directions

Remove the husks from the corn. Place corn on your grill or smoker at 275° F +.

Smoke for approximately 15 to 20 minutes with Hickory.

Glaze with butter. Salt to taste.

The corn will have a nice smoky flavor.

STUFFED SMOKED PEPPERS

One word: **sofreakingdelicious.**

Ingredients

Sweet, banana or jalapeño peppers – cut tops, remove seeds and veins
8 oz. pkg. cream cheese softened
½ lb. cooked, drained and chopped bacon
6–8 green onions chopped
2–3 tsp garlic powder

Directions

In a bowl, mix cream cheese, bacon, onions and garlic powder. Stuff peppers with mix.

Smoke at 275° F for approximately 15 minutes.

We prefer strong smoke like Hickory or Mesquite.

Peppers are done when they soften and show grill marks.

A-MAZE-N-BBQ RUB

The most amazing rub for the most amazing results.

ORIGINAL RECIPE

Ingredients	Measure
Brown Sugar	1 cup
Paprika	¼ cup
Kosher Salt	2 Tbsp
Coarse Black Pepper	1 Tbsp
Garlic Powder	1½ Tbsp
Onion Powder	1 Tbsp
Chili Powder	½ Tbsp
Cumin	½ Tbsp
Dry Mustard	1 tsp
Allspice	1 tsp
Ginger	1 tsp

Optional:

½ tsp Cayenne Pepper (Hot)
or
½ tsp Crushed Red Pepper

Directions

Mix sugar and spices thoroughly. Pour liberal coat on meat.

Store unused rub in an airtight container.

Good for 10 lb. pork shoulder roast, two racks of ribs or 10 lb. beef brisket.

A-MAZE-N-BBQ SAUCE

There's nothing like homemade BBQ sauce done the A-MAZE-N way.

Ingredients	Measure
Ketchup	1 cup
Apple Juice	½ cup
Apple Cider Vinegar	2 Tbsp
Onion Powder	¼ tsp
Garlic Powder	¼ tsp
Crushed Red Pepper	¼ tsp
Dry Mustard	2 tsp
Light Brown Sugar	2 Tbsp
Molasses	2 Tbsp
Liquid Smoke	⅛ tsp
Lemon Juice	2 Tbsp
Honey	2 Tbsp

Simmer on "Low" heat for 30 minutes.

We make a big batch and give it away as gifts!

Optional:

Add 1 extra tsp Liquid Smoke.

Add extra Crushed Red Pepper.

BOURBON GLAZE

Ingredients

¾ cup bourbon or whiskey	1 Tbsp honey
1 cup brown sugar	2 tsp coarse sea salt
1 Tbsp Worcestershire sauce	¼ tsp ground pepper
2-3 Tbsp lemon juice	1 tsp garlic
1 Tbsp apple cider vinegar	½ tsp ground mustard

Directions

Makes about 1 cup of glaze

Combine the bourbon, sugar, salt, garlic, pepper, mustard, honey, vinegar, lemon juice and Worcestershire in a small saucepan and whisk. Simmer over medium heat for 8-10 minutes. Reduce to low heat and let simmer for 20 minutes, or until mixture reduces by about half. Pour thru fine strainer into a bowl, to remove any solids. The glaze will thicken a bit as it cools to room temperature.

Brush the bourbon glaze on fish or chicken. Add as much or as little as you would like. Feel free to use it as a dipping sauce too. It can be stored in the fridge for a week or two – just allow it to come to room temperature (or slightly warm it) before using.

BEEF INJECTION

Injecting beef brisket with our recipe will give your meat more flavor and help keep it moist during and after the cooking process.

Ingredients

1 can (14 oz.) beef broth
1 Tbsp Worcestershire sauce
½ cup water

Directions

Heat water in a sauce pan, add beef broth and Worcestershire sauce.

Inject beef brisket, and save excess broth for use during cooking.

Mix with juice from your meat to make an awesome Au Jus.

PORK INJECTION / SPRITZ

A little spritz adds alotta zest.

Ingredients

8 oz. apple juice or cider
4 oz. Sprite or 7 Up
4 oz. whiskey or rum (optional)
2 oz. cider vinegar

Directions

Use a clean spray bottle to "Spritz" your meat.

Tip:

Any unused spritz can be added to pulled pork to enhance the moisture and flavor.

Try our Rub, Glaze and Injection recipes and make your smoked foods even more delicious. Why pay for overpriced, over processed, store brands, when these are so easy to make?

For suggestions on how to get the most out of your A-MAZE-N SMOKER, see our Tips & Tricks on page 9 or visit us at www.amazenproducts.com

POULTRY/FISH BRINE

BRINE is a solution of salt and water and is commonly used to preserve foods.

Ingredients

- 2 gallons of cold water
- 1 cup Kosher salt
- 1 cup brown sugar

Directions

Pour cold water into a plastic or "Nonferrous" container.

Mix $\frac{3}{4}$ cup of the Kosher salt and 1 cup sugar thoroughly in the water.

Place a raw whole-egg-in-shell into the brine. Add remaining salt until raw egg floats to the surface. Remove egg and add meat to mixture.

Brine overnight.

Optional:

- 1 Tbsp garlic powder.
- 1 Tbsp onion powder.
- 1 Tbsp Cajun spice (Louisiana Cajun seasoning).
- Sliced lemons or oranges.

SMOKED SALT AND OTHER SPICES

My wife Rhonda found some small Mason jars at a local dollar store. We fill the jars up with smoked salt and give them away for gifts.

Fill your A-MAZE-N SMOKER MAZE or TUBE with BBQ pellets and place in your grill or smoker. Light per the instructions (pg. 6 and 7). We're cold smoking the salt and spices, so no heat is used. We're just using your grill or smoker as a cabinet. I prefer using Apple pellets for cold smoking, but you can use your favorite flavor wood.

Spread Kosher or sea salt evenly onto a shallow pan and place the pan in your smoker or grill.

Intake and exhaust vents should be wide open.

If necessary, crack the door of your smoker or cover to your grill for better air flow in & out.

Every 30 minutes or so, give the pan a "Shake" to mix up the salt or spices.

I usually smoke salt for 3-4 hours, or until the salt takes on an amber color.

Spices can take on smoke differently, so start with 2 hours of smoke .

Store your smoked salt and spices in an airtight container.

Try smoked paprika, dried garlic and dried onion.

A-MAZE-N SEASONING

Here's a great all-purpose steak seasoning that we use on steaks, chicken, chops, eggs, and even cottage cheese. Sprinkle a little on top some slices of buttered fresh bread and toast on the grill or in the oven. We've tweaked the blend of spices and amounts below to our liking. You can add or delete any of the ingredients to your liking.

Ingredients

- 3 Tbsp peppercorns or coarse black pepper
- 3 Tbsp smoked Kosher or sea salt (page 20)
- 1 Tbsp fennel seed
- 1 Tbsp caraway seed
- $\frac{1}{2}$ Tbsp crushed red pepper
- 2 Tbsp coriander seed
- 2 Tbsp dill seed
- 1 Tbsp granulated garlic
- 2 Tbsp granulated or dried minced onion
- 1 Tbsp dried thyme
- 1 Tbsp dried rosemary

Directions

Lightly "Toast" the coriander, fennel, caraway and dill seeds in a pan on top your stove. You'll hear the seeds begin to crack or snap as they begin to toast. Keep moving the seeds around in the pan so they do not burn. Remove from heat before they begin to smoke.

Add the peppercorns, coriander, fennel, caraway, dill, rosemary, thyme and crushed red pepper to a spice mill or grinder, and grind to a coarse consistency, not a powder. We prefer a very coarse grind.

Add the rest of the ingredients to your spice mill or grinder and lightly grind for only a few seconds. We're only blending the spices, not grinding to a powder.

Store your Steak Seasoning in an old spice bottle or air tight container.

Optional for Poultry Seasoning:

Reduce the peppercorns or coarse black pepper to 1 Tbsp and add 2 Tbsp lemon pepper.

Reduce the salt to 2 Tbsp total.

Do not add dill seed and crushed red pepper.

For suggestions on how to get the most out of your A-MAZE-N SMOKER, see our Tips & Tricks on page 9 or visit us at www.amazonproducts.com

Get Fired Up about Wood Smoke Flavor!

6x6 MAZE

A-MAZE-N SMOKERS



A-MAZE-N Smokin' Products were created to enhance the savory taste of wood smoke flavor you crave. Whether you purchased our versatile **SMOKER MAZE** or one of our **SMOKER TUBES**, all our **A-MAZE-N Smokin' Products** add great smoky flavor to any meat, vegetable, cheese, nuts, spices and oils.



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*See website for details www.amazenproducts.com



Wood Flavor Chart

ALDER – Very delicate with a hint of sweetness. Good with fish, pork and poultry.

APPLE – Very mild with a subtle fruity flavor, slightly sweet. Good with poultry, pork and for cold smoking cheese.

CHERRY – Mild and fruity. Good with poultry, pork, beef and cold smoking cheese. Cherry and hickory mixed is a great combination.

CHILI PEPPER SPICE – All natural chili pepper spice mixed with oak wood. A great way to add a little heat to meat or chicken.

GARLIC SPICE – Natural garlic spices are mixed with oak wood. A perfect way to add smoked garlic to beef or chicken.

HICKORY – Most commonly used wood for smoking – the King of smoking woods. Sweet to strong, heavy bacon flavor. Good with pork, ham and beef.

ITALIAN SPICE – All natural rosemary, thyme and basil spices are mixed with oak having a tea like aroma and piney flavor. Can be used with beef or poultry.

MESQUITE – Strong earthy flavor. Good with beef, fish, chicken and wild game. One of the hottest burning woods.

OAK – Heavy smoke flavor – the Queen of smoking wood. All oak are suitable for smoking. Good with beef, pork, fish and heavy game.

PEACH – A distinct fruity flavor with a mild smoke flavor. Works well with pork, poultry, fish and for cold smoking cheese.

PECAN – Sweet and mild with a flavor similar to hickory. Pecan is an all-around superior smoking wood. Good with poultry, beef, pork and cold smoking cheese.

PITMASTERS CHOICE – A blend of Cherry, Hickory and Maple. Combination of sweet and strong. Works well with beef, pork, poultry and for cold smoking cheese.

SUGAR MAPLE – Smoky, mellow and slightly sweet. Good with pork, poultry and for cold smoking cheese.

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