

A top-down view of various cured meats, cheeses, breads, and vegetables arranged around a central text area on a dark, textured background. The items include slices of prosciutto, salami, and other cured meats; a wedge of cheese; a loaf of bread; a bowl of pesto; a bowl of tomato sauce; a bowl of roasted red peppers; a bowl of pickled vegetables; and various fresh vegetables like tomatoes, peppers, and herbs.

# SMOKING GUIDE

BRAND NAME



# WHAT CAN YOU SMOKE?



Meat



Cheese



Sausages



Salt



Fish



Nuts



# TYPES OF WOODCHIPS



Oak



Apple



Cherry



Pecan



Hickory



Mesquite





## **OAK WOOD**

Use oak on any protein – it is many grillers' go-to wood.

Oak can smoke for a long time, just like hickory, but will impart a more neutral flavor. These chips are great for experimenting – try soaking them in bourbon or a deep red wine.

## **APPLE WOOD**

These chips are mild enough for fish but will also stand up to poultry and pork. Think chicken, salmon, and ham.

Seen in stores all over, apple wood smoked bacon is really just a marketed buzzword - apple wood is really a superb choice for milder cuts of protein as well. .

## **CHERRY WOOD**

Another mild chip that's great on poultry. Cherry adds a fruity flavor and a slight tartness to meats. Poultry and gamier meats (think duck, game hen, venison) work great with this fruity wood. Think about how often fruit sides and sauces are served with gamey meats - cherry wood will give the same sweet contrast to the depth of game. .

## **PECAN WOOD**

Nuttier and less aggressive than hickory wood. Use it for chicken, duck and turkey. Any dish in which proteins are paired with nuts – use the pecan wood chips to fire it.

## **HICKORY WOOD**

A robust, smoky wood that's a bit stronger than oak. It's compatible with practically any protein and has been used for just about everything, but it especially lends itself to pork and larger cuts of meat. A classic for ribs, hickory is also great for burgers, beef, chicken, pork, and some seafood. Hickory is dependable and perfect a wood to use for longer smoking times.

## **MESQUITE WOOD**

Mesquite lends a super strong, definitive taste to your grill item. It should primarily be used with beef, but can also work for chicken, pork, and lamb, depending on the intensity desired. It's the wood of choice for Texas brisket barbecue – tough cuts like brisket can totally stand up to the intensity of mesquite. Mesquite can quickly overwhelm the meat's natural flavor, so the piece on the grill will need close watch. Think bold beef and pork dishes – and definitely chicken wings. .



source: [www.obsev.com](http://www.obsev.com)



A rustic still life featuring smoked meats, bread, and spices on a wooden surface. In the center, a large, golden-brown loaf of bread sits next to a smaller, round, braided loaf. To the right, a large, curved, smoked sausage is visible. In the foreground, a small white bowl filled with mixed peppercorns sits on a dark wooden surface. A sprig of fresh thyme is placed to the left of the bowl. The background is a dark, textured wooden surface.

# **10 DELICIOUS SMOKING RECIPES**

**CARPATHEN**



## INGREDIENTS

2 tsp. garlic powder  
2 tsp. onion powder  
1½ tsp. cayenne pepper  
2 tsp. red pepper  
2 tsp. ground black pepper  
1 tsp. salt  
1 cup water  
1 cup soy sauce  
2 cups Worcestershire sauce  
Something sweet (sugar, honey,  
brown sugar)

## INSTRUCTIONS

After you combine all the ingredients in a large tupperware or a resealable plastic bag, thoroughly coat each cut of meat and let sit in the refrigerator overnight. The next morning, take each jerky steak out of the marinade and dry them as much as you possibly can. Paper towels work well for this. Removing any excess moisture is the key step to making amazing jerky, so take your time and pat dry each steak.







## THE SMOKER

The goal should be to keep the smoker between 150°F and 175°F for 6-8 hours. The easiest way to do this is adding lit coals to a base of briquettes already in the smoker. This allows the lit coals to slowly spread to the base coals, helping to maintain a consistent temperature for a longer period of time.

Fill your Z Smoker with oak or pecan chips and ignite it in order to add that distinct smoky flavor.

Throughout the 6-8 hours, you will have to adjust the vents on your smoker to maintain the “goldilocks” temperature range of 150°F to 175°F. Closing the vents will cool down the smoker while opening them will increase air flow, thus increasing the heat.

Don’t overlap the jerky steaks when arranging them on your smoker grates. It is perfectly fine if they are touching, the steaks will shrink as they dry, but overlapping them will prevent them from properly drying.

Store the jerky in a Ziplock in a cool place. If you’ve made too much, homemade smoked jerky will usually last about 3 months in the freezer.



# SMOKED PORK BUTT

5-pound (or larger) bone in pork butt or shoulder

$\frac{1}{4}$  cup Barbecue Dry Rub, homemade or store bought

1 cup Carolina mopping sauce or Apple juice

wood chips (apple, cherry, Hickory or pecan)

Z Smoker



# Instructions

- Pre-heat smoker to 210°F to 220°F.
- Trim fat cap on the pork butt/shoulder to ¼ inch thickness.
- Season the pork butt heavily with dry rub (optional) and place inside the smoker.
- Fill the Z Smoker with wood chips and place it into the electric smoker.
- Smoke the meat for 14 to 16 hours refilling the Z Smoker with wood chips every 4 hours, or as needed.
- After the first 4 hours, begin spritzing down the meat with Carolina Moping Sauce or Apple juice every two hours.
- Cook until the pork reaches an internal temperature of 185°F.
- Remove from the slow cooker and allow the meat to rest for 15 minutes.
- Pull pork apart using two forks or otherwise chop as desired.
- Serve plain or with your favorite sauce(s).





## *Home smoked garlic*

If you are looking to add some amazing flavor to your home cooking then I suggest you try smoking some garlic.

You will want to make sure the garlic it's been cured, not freshly picked garlic. Cured garlic allows for the smoke to be thoroughly absorbed throughout the bulb, which is exactly what you are trying to achieve.

Place the garlic using a tin foil on the grill.

Fill the Z Smoker with wood chips and ignite it. Place it next to the garlic and cover.

Smoke for 1 hour.  
Use your smoked garlic to make bread, add it to soups, throw in a clove or two when making pasta salad, or oven roast a head in olive oil to make a perfect smoked garlic dip for bread.



# SMOKE CHEESE

*at home*

When you are smoking cheeses, you are doing what is called a cold smoke. You do not want the cheese to get overly warm and melt.

Cut your cheese into 8-ounce blocks. Place tin foil over the grill and lay down the cheese.

Fill your Z-Smoker with wood chips, preferably hickory, apple, cherry or mesquite.

Light your Z-Smoker and apply light smoke for about 4 hours. Remove the cheese from the grate and place it in a resealable plastic bag. Store the smoked cheese in the refrigerator for 2 weeks before indulging to allow the smoke flavor to permeate the cheese and even mature slightly.



# WHAT KIND OF CHEESE CAN YOU SMOKE?

Mozzarella  
Cheddar



Gruyere  
Swiss



Gouda  
Brie





**PEOPLE WHO LOVE  
TO EAT ARE ALWAYS  
THE BEST PEOPLE.**

Julia Child

## INGREDIENTS

- 4 turkey legs
- 1/2 gallon water
- 1/2 cup salt
- 1/4 cup sugar
- 1 tbsp onion powder
- 1 tbsp chili powder
- 2 tsp garlic powder
- 2 tsp paprika
- 2 tsp pepper
- 2 tbsp butter, softened
- 1 tbsp vegetable oil
- 2 tbsp dry rub
- Salt and pepper

## Smoked Turkey Legs







## INSTRUCTIONS

About 5 – 6 hours before you plan to smoke the turkey, make the brine. Combine the water, salt, sugar, onion powder, chili powder, garlic powder, paprika, and pepper in a large pot and bring to a boil. Remove from the heat and allow to cool to room temperature. When cool, add the turkey legs. Refrigerate for 4 – 6 hours.

When the turkey is fully brined, remove from the liquid and rinse under cool water. Pat dry with paper towels. Using your fingers, loosen the skin from the meat, taking care not to tear the skin. Rub the turkey with the butter both under the skin and on the outside, followed by the vegetable oil. Season with salt and pepper, then with the dry rub, under the skin and on the outside.

Set up the grill for indirect heat and ignite the Z Smoker using apple and hickory wood chips.

Place the turkey legs into the grill. Smoke the turkey for 4 – 6 hours, or until a meat thermometer inserted into the thickest part of the leg registers 165 F. Allow to rest for 20 minutes before serving.

# SMOKED SEA SALT

Spread the salt in a thin layer in an aluminum foil pie pan and place it on the grill grate.

Fill your Z Smoker with wood chips and ignite it according to instructions.

Place it next to the salt, cover the grill and smoke for 1 hour.

Cool the salt to room temperature, then move it to a jar and cover.

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**100%**  
**EASY &**  
**INNEXPENSIVE**







# SMOKED LOBSTER TAILS

source: [addapinch.com](https://addapinch.com)

## INGREDIENTS

- 4-6 lobster tails
- ¼ cup butter
- 4 cloves garlic

## INSTRUCTIONS

- Preheat smoker to 400 F and prepare your Z Smoker
- Open lobster tails with poultry or heavy duty kitchen scissors. Release lobster meat from inside of shell by running your finger on the inside of the shell between the meat and shell.
- Melt butter with garlic cloves over medium-low heat. Drizzle over lobster meat on the inside of opened shell, between lobster meat and shell.
- Place onto grill and smoke until internal temperature registers 130-145 F.
- Remove from heat and allow to rest for a few minutes. Then, using a fork, slide the fork underneath the lobster meat and lift it out and onto the top of the lobster tail shell.
- Serve with additional garlic butter.







# SMOKED SALMON

Salmon fillet, boneless (skin on)

Salt

Pepper

Seasoning of choice

Cherry & Apple Wood Chips

# Instructions

Rinse salmon fillet under water, pat dry with a paper towel.

Make sure it is free from bones. Use sterilized pluckers to pick the bones out, if there are any.

Cut the fish into even pieces - for faster curing & smoking, cut thicker part of the fillet into smaller pieces (about 3-4 inches in width for fillet closer to the head, and 5-6 inches width closer to the tail).

Sprinkle salt, pepper and any other fish seasoning you like on both sides of the fish (fillet & skin side). Salt the fish as you would for roasting.

Refrigerate for 24-48 hours, wrapped or in a closed container.

Unwrap fish and rinse off the cure with cold water. Pat salmon with paper towels then place in a cool, dry place (not the refrigerator) until the surface of the fish is dry and matte-like, 1 to 3 hours depending on humidity. A fan may be used to speed the process.

Place the salmon on the grill next to ignited Z Smoker and smoke it keeping the temperature inside the grill between 150 - 160 degrees F until the thickest part of the fish registers 150 degrees. Serve immediately or cool to room temperature, wrap tightly and refrigerate for up to 3 days.







# HARD SMOKED EGGS

- 1 dozen large eggs in a cardboard carton (save the carton)
  - 1 Tbsp. kosher salt
  - 2 Tbsp. finely chopped chives
  - 2 Tbsp. thinly sliced scallions, white and green portions
  - 1 tsp. fresh squeezed lemon juice
  - 1 tsp. celery salt
  - 1/4 to 6 Tbsp. extra virgin olive oil
- 

Preheat an indirect barbecue to 225°F and prepare your Z Smoker

Place the eggs in a saucepan that will hold them in an even layer. Pour in just enough water to cover and stir in the salt.

Place over high heat and bring to a boil. Cover and remove from the heat. Let sit, covered, for 12 minutes. Remove the lid and put the eggs under cold running water for 5 minutes.

Remove the eggs from the water. Roll each egg on the table to crack the shell. The shell should remain intact, but be cracked. Set the eggs back in the carton.

Place the carton of eggs with the top open in the grill next to the Z Smoker and smoke for 1 hour.

When cool enough to handle, but still warm, peel the eggs. Cut the eggs in half lengthwise and arrange on a plate. Drizzle with olive oil and sprinkle with the chive mixture.



## *Sweet'n Spicy Smoked Nuts*

### Ingredients:

- 1/3 cup brown sugar
- 2/3 cup white sugar
- 1 tbsp kosher salt
- 1 or 2 pinches cayenne pepper, to taste
- 1/2 tsp cinnamon
- 1 tsp smoked paprika
- 1/2 tsp cracked black pepper
- 16 to 18 ounces raw almonds
- 1 egg white
- 1 tbsp water





## PREPARATION

Ignite the colas in your grill and fill the Z Smoker with wood chips.

In a bowl, whisk together the sugars, salt, cayenne, smoked paprika, cinnamon, black pepper and cardamom. Make sure you get out all of those pesky lumps.

In a separate bowl, beat the egg white and water until frothy but not stiff. Add the almonds into the egg whites and stir to coat evenly. Sprinkle nuts with sugar mixture, and toss until evenly coated.

Spread sugared nuts in a single layer on a cookie sheet fitted with buttered parchment paper or aluminum foil.

Place the ignited Z Smoker and the cookie sheet on the grill grate and roast for 30 minutes, stirring halfway through. When completely cool, pour the nuts into a bowl, breaking up any that stick together.



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