

Stovetop KETTLE SMOKER & Wood Roaster

HOW TO USE

- 1 Spread 1 to 2 tablespoons of small hardwood chips evenly over the bottom /center area of the smoking pan.

2 Moist steam smoking method:

Place ½ to 1 cup of water or broth into the water/drip pan and position in center of smoking pan and on top of wood chips to catch food drippings.

Traditional dry smoke roasting method:

Position drip pan without water in center of smoking pan and on top of wood chips to catch food drippings.

- 3 Place grill rack onto the smoking pan and place food on grill rack.
- 4 Place domed kettle cover on to smoking pan and position thermometer in small access hole in cover so it does not contact with food being smoked.
- 5 Place entire smoker assembly directly onto large diameter stovetop burner and set to medium-high heat. Turn on exhaust fan.
- 6 When smoke begins to come out vent holes, partially close vent (if moist steam smoking) or completely close vent (if dry smoking) and turn burner down to medium. Begin cook timing.
- 7 **IMPORTANT: Maintain the desired smoking temperature of 190° - 210°F on the thermometer by adjusting the burner heat as needed.**

SMOKING CHART

FOOD	METHOD	SMOKING TIME (minutes)
Pizza (thin crust)	Dry	15-20
Pizza (thick crust)	Dry	20-30
Chicken (whole)	Dry	60-80
Chicken (breast)	Dry	25-35
Chicken (thigh)	Dry	30-40
Turkey (breast)	Dry	45-50
Pork (tenderloin)	Dry	45-60
Pork (ribs)	Dry	60-90
Sausage links	Dry	20-30
Hamburger	Dry	20-30
Beef Brisket	Dry	90-120
Tomatoes	Moist	10-15
Onions	Moist	30-40
Mushrooms	Moist	20-30
Mixed Vegetables	Moist	10-15
Fish (fillet or steak)	Moist	15-25
Shrimp/Scallops	Moist	8-10

HELPFUL HINTS

- Season foods to taste before smoking. Marinate meat for best flavor and texture.
- In general "warm and slow" cooking will produce more moist, tender meat than "hot and fast" cooking.
- Smoking times vary by portion size, type of food and personal taste. Vegetables, fish, seafood and pizza require only 10-20 minutes, spare ribs about 1.5 hours; while poultry and roasts may require 2 hours or more. Begin timing when smoke first comes out the vent.
- Meat must reach a minimum internal temperature of 150°F (170° for poultry) to assure it is safely cooked. Juices will "run clear" when properly done. For large cuts of meat, insert the thermometer directly into the meat to determine internal temperature.
- Moist steam smoking works well for most seafood and vegetables, while dry smoke roasting is generally used for meat and pizza. A combination of both methods may also be used by adding only ½ cup of water to the drip pan. This will provide some moist steam initially, which will boil away after about 20 minutes, allowing the food to crisp up as it finishes cooking.
- Occasional "peeking" is OK and is in fact recommended to assure you have achieved the desired level of doneness.
- Various types of wood chips impart different flavors to the food being smoked. For example, hickory and mesquite chips produce a traditional robust/ hearty flavor while apple and alder chips produce a softer /sweeter flavor. Oak chips are a traditional favorite that work well with almost any food. Experiment to find the wood you enjoy most!
- Use the drip pan under most foods (except pizza) to prevent natural juices from extinguishing the wood smoke.

WOOD CHIPS

- Do not soak wood chips in water before use.
- There is no need to add wood chips during smoking, beyond initial 1-2 Tbsp.
- Additional wood chips may be purchased from Nordic Ware and at stores selling BBQ equipment. Contact Nordic Ware for more information at www.nordicware.com or 877-466-7342. For best results, use small, finely-ground hardwood chips, similar to the chips provided with the smoker.

IMPORTANT SAFETY INFORMATION

- Exhaust fan (with direct outside access) must be turned on when using smoker. Opening a window is recommended to improve kitchen ventilation. If kitchen becomes smoky, turn off stove, open windows and leave the area until smoke clears, just as you would anytime smoke and odor fill the room.
- The smoker gets very hot when in use. Handle with care, using an oven mit, as you would with any hot cookware.
- Do not cook on high heat.
- Do not leave the smoker unattended while in use.
- Dispose of spent chips by first soaking for 1 minute in water to assure they are completely extinguished.
- Do not put wood chips directly on food as they are not meant for human consumption.
- Birds and other pets with sensitive respiratory systems should not be in kitchen when smoking food.

CARE

- Wash KETTLE SMOKER before initial use and after subsequent uses.
- Do not use metal utensils on non-stick surfaces.
- Wrapping the drip pan in aluminum foil is strongly recommended to aid clean up.

Simple Pork Marinade

- 4 oz. balsamic vinaigrette salad dressing
- 4 sprigs fresh rosemary, chopped
- 1 1/4 lb. pork tenderloin or chops

Combine all ingredients in a ziplock freezer bag, and marinate in refrigerator for 1 hour. Place pork on smoker and smoke using dry smoking method for 40-60 minutes or until done.

Red Wine Vinegar Chicken

- 1/2 cup soy sauce
- 1/4 cup vegetable oil
- 1/4 cup red wine vinegar
- 1 tsp. oregano
- 1/2 tsp. basil
- 1/2 tsp. garlic powder
- 1/4 tsp. pepper
- 1 whole chicken, cut up

Combine all ingredients in a glass dish and marinate for 4 hours or overnight. Place chicken on smoker and smoke using moist steaming method for 1 hour or until done.

Honey Orange Chicken Marinade

- 2 green onions, minced
- 1/2 cup orange juice
- 3 Tbsp. olive oil
- 3 Tbsp. fresh rosemary, chopped
- 2 Tbsp. balsamic vinegar
- 1 Tbsp. honey
- 1 tsp. salt
- 6-8 chicken breasts

Combine first 7 ingredients, onions through salt for marinade. Marinate chicken (refridgerated) for 6 hours or overnight. Place chicken on smoker and smoke using moist steaming method 30 minutes or until done.

Beef Brisket Marinade

- 1 clove garlic, minced
- 2 Tbsp. soy sauce
- 1 Tbsp. ketchup
- 1 Tbsp. vegetable oil
- 1/2 tsp. pepper
- 1/2 tsp. oregano
- 1 lb. beef brisket

Score meat diagonally 1/4" deep. Mix together remaining ingredients and brush sauce on both sides of brisket. Wrap meat in wax paper and refrigerate overnight. Unwrap meat and place on smoker. Smoke using dry smoking method 1 1/2 - 2 hours or until done.

Tangy Lime Seafood Marinade

- 1/3 cup fresh lime juice
- 1 Tbsp. olive oil
- 1/2 lb. shrimp or scallops

Combine all ingredients in ziplock freezer bag, and marinate for 15 minutes. Place seafood on smoker and smoke using moist steam method for 10-12 minutes or until done.

Oriental Fish Marinade

- 1/4 cup soy sauce
- 3 Tbsp. onion, minced
- 1 Tbsp. fresh ginger, minced
- 1 Tbsp. toasted sesame seeds
- 3/4 lb. swordfish, tuna or salmon steaks

Mix together soy sauce, onion, ginger and sesame seeds in a shallow pan. Place fish in marinade, turning to coat. Marinate 30 minutes. Place fish on smoker and smoke using moist steam method for 15-20 minutes or until done.

Apple Smoked Pork Chops

- 2 apples, peeled and thinly sliced
- 4 1-inch thick pork chops
- salt, pepper and garlic powder
- 1/4 cup white wine
- 1/4 cup water

Rub seasonings into pork chops. Place apple slices onto of pork chops. Place on smoker, and smoke using apple smoking chips and moist steam method (using white wine and water) for 40-60 minutes or until done.

Capn' Brian's Brown Sugar Smoked Fish Filets

- 3/4 cup pickling salt (may substitute table salt)
- 1/4 cup brown sugar
- 2 qts. cold water
- 1-2 lbs. salmon fillet(s)
- black pepper

In a casserole dish, stir together salt and brown sugar. Add water, stirring until salt and brown sugar are dissolved. Place fish in brine, and marinate for 24 hours. Remove fish from brine and rinse in cold water. Pat fish dry with paper towel, and season with black pepper to taste. Place fish on smoker, skin side down and smoke, using maple chips and dry smoke method for 20-30 minutes or until done. Refrigerate and serve cold.

Hickory Smoked Ribs

- 2-3 lbs. baby back ribs
- salt, pepper and garlic powder to taste
- 2 cups barbeque sauce

Rub seasonings into ribs and place on smoker. Smoke using hickory smoking chips and dry smoke method about 45 minutes. Brush ribs with barbeque sauce and continue smoking 15-45 minutes or until done. Serve remaining barbeque sauce on the side.

Smoked Portabello Mushroom Burgers

- 4-6 large portabello mushrooms
- 4-6 slices swiss cheese
- soy sauce and olive oil
- 4-6 hamburger buns, warmed

Generously drizzle soy sauce and olive oil over top and inside mushrooms. Place mushrooms on smoker and smoke using moist steam method for 15 minutes. Place a slice of cheese on top of each mushroom and continue smoking until cheese is melted. Serve with ketchup and mustard, or desired condiments.

Wood Roasted Pizza

- 1 (6-8 inch) pita bread or pizza crust
- 1/2 cup pizza sauce
- 1/4 cup grated cheddar cheese
- 1/4 cup mozzarella cheese
- 1/4 cup sliced mushrooms
- 1/4 cup pepperoni
- 1 small tomato, thinly sliced

Spoon a thin layer of pizza sauce onto crust. Top with tomatoes, mushrooms and pepperoni. Sprinkle cheese on top. Place pizza on smoker and smoke using dry smoking method for 15-20 minutes or until done. Makes 1-2 servings.

Rosemary & Garlic Rub

- 3 Tbsp. dried rosemary
- 3 tsp. garlic powder
- 3 tsp. kosher salt

Grind all ingredients to a powder in a spice mill. Makes about 4 Tbsp. to rub on chicken, pork or beef before smoking.

Mushroom and Herb Rub

- 1/2 cup dried mushrooms
- 3 tsp. dried thyme
- 3 tsp. kosher salt
- 1/2 tsp. black pepper
- 1/2 tsp. sugar

Grind all ingredients to a powder in a spice mill. Makes about 4 Tbsp. to rub on meat or vegetables.