

Meat Smoking 101



Smoking meat is a method of cooking food indirectly at low heat for a longer period, while using wood smoke to build deep flavour. It is equal parts patience and process: you manage temperature, airflow, and time, then let the meat do what it was built to do.

This guide is designed to be practical. It covers how to choose the right meat, how to run the smoker with confidence, how to serve without drying everything out, and how to build the sides and sauces that make smoked food feel complete. You will also find planning timelines, a troubleshooting guide for the awkward moments, and a full chapter of core recipes written in chapter order so you can copy, paste, and edit in MS Word without wrestling the layout.

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Prologue



There's a moment, right at the start of a smoke, when everything is still undecided.

The meat is cold. The air feels a bit too damp or a bit too windy. The smoker is warming itself up, finding its rhythm. You're standing there with a mug of something hot, wondering whether today will be one of those days where everything behaves—or whether you'll be fiddling with vents like you're trying to tune an old radio.

That moment is where most people decide smoking is “too much hassle”. Not because they can't do it, but because they don't yet know what actually matters.

Smoking is often presented as a grand, complicated ritual: secret rubs, sacred temperatures, smoke rings discussed like rare gemstones, and an undercurrent of anxiety that suggests if you open the lid at the wrong time, the barbecue gods will revoke your membership.

Here's the truth: smoking meat is not mysterious. It's methodical.

You're cooking indirectly, at a steady low heat, while adding controlled wood smoke for flavour. The technical side is real—temperature, airflow, time—but it's not fragile. You don't need perfect conditions. You need repeatable habits. Once you build those, the smoker becomes predictable. And once the smoker is predictable, you stop feeling like you're gambling with dinner.

This book is designed to get you there.

Not to impress strangers online. Not to chase extremes. To help you smoke food that is reliably tender, properly seasoned, and genuinely delicious—whether you're using charcoal, gas, electric, or pellets. The fundamentals don't change. Only the knobs you turn do.

You'll learn how to set up your smoker so it runs steady instead of spiking and sulking. You'll learn what clean smoke looks like, and why more smoke is not always better. You'll learn when to wrap, when to leave it alone, and why resting is not an optional extra but the final stage of cooking. You'll learn to cook to tenderness rather than the clock, and how to serve a crowd without turning beautiful meat into dry slices on a board.

Most importantly, you'll learn how to recover. Because the difference between someone who “can't smoke” and someone who can is not talent—it's knowing what to do when things drift.

Temperature dipped? You'll know the likely causes. Smoke turned harsh? You'll know how to clean it up. Bark not setting? You'll know whether to wait, vent, or adjust humidity. Timing running late? You'll know how to hold warm and serve calmly rather than rushing and ruining it.

That's what confidence looks like in barbecue: not perfection, but control.

And once you have control, smoking stops being stressful and starts being what it should be—slow, comforting cooking that makes people linger. It fills the garden with a smell that feels like anticipation. It gives you a reason to put out pickles and slaw and bread and sauces, and to eat with your hands without apologising for it. It turns an ordinary day into something a bit more generous.

So if you're here because you want to learn, you're exactly where you should be.

Light the smoker. Aim for steady heat. Keep the smoke clean.

And let's make something worth waiting for.

Disclaimer



This book is provided for general information and educational purposes only. While every effort has been made to ensure the guidance, temperatures, and methods are sensible and practical, smoking and cooking food involves inherent risks. You are responsible for your own safety, the safety of others, and the safe preparation, handling, storage, and cooking of all foods.

Food safety standards can vary by country, region, and individual circumstances. Always follow current, official food safety guidance relevant to where you live, and use your judgement when assessing risk.

Food Safety And Allergies

Always cook food to a safe internal temperature using a reliable food thermometer. Do not rely on cooking time alone.

Be especially careful with poultry, minced meats, sausages, and reheated foods, which carry higher food safety risks.

Keep raw and cooked foods separate to prevent cross-contamination. Wash hands, utensils, boards, and surfaces thoroughly after contact with raw meat, poultry, seafood, or eggs.

Refrigerate perishable foods promptly and cool leftovers quickly. Reheat leftovers thoroughly before eating.

If you are pregnant, immunocompromised, elderly, or cooking for young children, consult appropriate food safety guidance and consider extra caution with smoked foods and holding temperatures.

Allergy advice in this book is provided as a guide only. Ingredients and product formulations can change. Always check packaging labels for allergens and warnings, and take care to avoid cross-contamination if cooking for someone with allergies or intolerances.

Equipment And Fire Safety

Use smokers, barbecues, and fuel sources exactly as directed by the manufacturer.

Use smokers outdoors only, in a well-ventilated area, on a stable non-flammable surface, and well away from buildings, fences, overhanging branches, and flammable materials.

Never use petrol or other volatile liquids to light fires. Use appropriate fire-lighters and safe lighting methods.

Keep children and pets at a safe distance from hot equipment. Use heatproof gloves and suitable tools.

Grease and fat can ignite. Keep drip trays in place where applicable, keep equipment clean, and know how to respond safely to flare-ups. Do not use water on a grease fire.

You assume all risks associated with using smokers, open flames, hot surfaces, sharp tools, and heated fats.

Results May Vary

Smoking times and results will vary depending on many factors, including smoker type and condition, outdoor temperature, wind, fuel quality, meat thickness, starting temperature of the food, and how frequently the lid is opened. The author and publisher cannot guarantee specific results.

Limitation Of Liability

To the fullest extent permitted by law, the author and publisher disclaim responsibility for any loss, injury, damage, illness, allergic reaction, or adverse outcome arising from the use or misuse of the information in this book. If you have any concerns regarding food safety, equipment safety, or a medical condition, consult a qualified professional.

By using the recipes and guidance in this book, you acknowledge and accept these risks and responsibilities.

About The Author



Robin Wickens writes practical, good-humoured cookbooks designed for real kitchens and real schedules. His focus is simple: clear methods, dependable results, and flavours that feel generous without being complicated.

Across the Rob's Books catalogue, Robin creates approachable food guides that blend hands-on technique with a relaxed, encouraging voice—helping home cooks build confidence, avoid common pitfalls, and enjoy the process as much as the final plate. Whether it's weeknight-friendly meals, comfort food classics, or outdoor cooking projects like smoking and barbecue, the aim is always the same: make it doable, make it tasty, and make it something you'll want to cook again.

When he's not writing, Robin is usually testing ideas, refining timings, and finding small ways to make big flavours feel straightforward—because the best cooking isn't about fuss. It's about habits you can repeat and meals people remember.

Chapter 1: Meat Smoking Basics



Smoking is cooking with indirect heat and controlled smoke. Unlike grilling, where food sits over strong heat for a short time, smoking is slow: low heat for long enough to break down collagen and render fat, turning tough cuts into tender, sliceable, pull-apart perfection.

The pillars of good smoking are simple:

Temperature: steady beats perfect. A stable range will outperform a wildly fluctuating “exact” number every time.

Smoke quality: aim for clean, thin smoke. Thick white smoke often tastes harsh and can turn meat bitter.

Time: you cannot bully barbecue into being fast without consequences. The meat needs time for tenderness to develop.

Resting: the finish is part of the cook. A good rest and warm hold often improves texture and juiciness more than any extra seasoning.

If you remember one thing, make it this: cook to tenderness and internal temperature, not the clock.

Chapter 2: Types Of Smokers



Charcoal Smoker

Charcoal smokers use charcoal as the primary fuel source, with wood chunks or chips added for smoke. They can deliver excellent flavour and a classic smoke profile. The trade-off is attention: you manage airflow and fuel over the cook.

Propane Smoker

Propane smokers use gas for heat, making temperature control simpler than charcoal. You still add wood for smoke. These are convenient and consistent, though many cooks find the smoke character a touch lighter than charcoal.

Electric Smoker

Electric smokers are user-friendly. You set a temperature and add wood chips for smoke. They excel at consistency and ease of use. Flavour can be excellent, though some models produce a gentler smoke profile than charcoal or offsets.

Pellet Smoker

Pellet smokers burn hardwood pellets and use an auger to feed fuel automatically, maintaining steady temperature with minimal fuss. They are convenient and versatile, and many deliver a lovely, rounded smoke flavour without constant babysitting.

No smoker is “the best” in every situation. The best smoker is the one you can run steadily and confidently in your space and weather.

Chapter 3: Getting Started



Step 1: Choose Your Fuel And Wood

Your smoker type decides the main fuel: charcoal, propane, pellets, or electricity. Wood provides smoke flavour. Use wood chunks for longer, steadier smoke, and chips for quicker bursts.

Popular wood choices:

Hickory: strong, hearty, bacon-like smoke.

Mesquite: intense and earthy; best used lightly or on shorter cooks.

Oak: balanced, excellent with beef and lamb.

Apple: mild and sweet; ideal for pork, poultry, fish, and veg.

Cherry: sweet and fruity, gives good colour; very versatile.

A practical rule: start lighter than you think. You can always add a touch more smoke next cook. Too much smoke is harder to fix.

Step 2: Prepare Your Smoker

Clean grates, check vents, and ensure grease management is in place. If your smoker has a water pan, fill it as recommended. Preheat the smoker until it stabilises at your target temperature and produces clean smoke.

Step 3: Prepare Your Meat

Trim obvious hard fat and silverskin where needed. Season with a rub, or use a brine/marinade. For large cuts (brisket, pork shoulder), a dry brine overnight helps seasoning penetrate and improves bark.

Step 4: Smoke Your Meat

Place meat on the grates away from direct heat. Close the lid and maintain steady temperature. Use a meat thermometer. For big cuts, you are aiming for tenderness as well as internal temperature.

Step 5: Rest Properly

Resting allows juices to redistribute and texture to relax. Smaller items may need 10–20 minutes; large cuts often benefit from at least an hour, and many improve dramatically with a 2–4 hour warm hold.

Chapter 4: Tips For Success



Start With Low And Slow

Most classic barbecue lives at 110–120°C. This range encourages fat rendering and collagen breakdown without drying out.

Use A Thermometer

Guessing is expensive. A probe thermometer for the meat, and ideally a second thermometer at grate level, will remove most frustration.

Learn Clean Smoke

Thin, pale smoke is the goal. Thick white smoke is often a sign of smouldering fuel or restricted airflow and can taste bitter.

Experiment With Wood

Different woods behave differently. Fruit woods are forgiving. Oak is a dependable all-rounder. Hickory is powerful: use it with restraint until you know how your smoker behaves.

Take Notes

Write down temperature, wood type, cook time, wrap time, and rest time. Small notes turn barbecue into a repeatable skill.

Be Patient With Yourself

Smoking is learned by doing. Your early cooks are for building control, not chasing perfection.

Chapter 5: Serving And Holding (How To Feed Guests Without Drying Everything Out)



Smoked food is at its best when you treat the finish like part of the cook.

Cook early, not late. It is easier to hold smoked meat warm than it is to rush it cooked. If guests are coming at 19:00, aim to have your big cut done by 17:00 so you can rest properly and serve calmly.

How to hold big cuts warm: keep meat wrapped (butcher paper or foil), wrap again in a towel, and place in a cooler box or insulated bag. This warm rest can hold meat happily for 2–4 hours and often improves tenderness. Foil softens bark more than butcher paper.

If holding in the oven: set it to the lowest temperature available (often 60–80°C). Keep meat wrapped and ensure it does not creep hotter than intended.

Slice only when ready to serve. Brisket dries quickly once sliced. Pulled pork should be pulled when warm rather than piping hot. Ribs benefit from a short rest so juices settle. Poultry should rest 15–20 minutes before carving.

Balance the plate. Smoked meat is rich. Include something sharp, something fresh, something creamy, and something starchy. Pickles and slaw, herbs and lemon, yoghurt sauces, buns and potatoes. This balance keeps people coming back for another bite.

Leftovers: cool quickly, refrigerate, and reheat gently with a splash of stock or sauce. Portion and freeze when practical.

The Host's Secret Is Holding Temperature, Not Showing Off



The best barbecue hosts do not look busy. They look calm. This is not luck. It is a habit: finish early and hold warm.

When you are not racing the clock, you can slice properly, season properly, and serve properly. Barbecue should feel generous and unhurried. Give it time, and it rewards you with quiet at the table, followed by someone asking if there is any more.

Chapter 6: Smoker Safety And Care (The Unsexy Bit That Saves Your Food And Your Weekend)



A well-kept smoker runs more steadily, tastes cleaner, and is less likely to ruin your day with a grease flare-up or bitter smoke.

Placement: set your smoker on a stable, non-flammable surface with clear space around it. Keep it away from fences, sheds, and overhanging branches. In wind, position so the wind is not blasting directly into vents or the firebox.

Keep nearby: heatproof gloves, long tongs, a metal tray for hot parts, and a fire extinguisher or fire blanket if you cook often.

Grease management: grease is flavour until it becomes fuel. Keep drip trays in place, empty grease trays after each cook, and deal with pooling grease before it flares. If a flare-up happens, close the lid, shut vents down to reduce oxygen, and do not spray water into a grease fire.

Ash and airflow: ash blocks airflow. Empty ash after each cook once fully cold. Store charcoal, pellets, and wood dry.

Cleaning: brush grates while warm. Every few cooks, scrape heavy grease build-up, wash removable trays and racks, and check vent operation. Avoid harsh chemicals inside the cook chamber.

Seasoning: a light coating of oil on internal metal surfaces helps prevent rust. After cleaning, wipe a little neutral oil on bare metal, then run the smoker briefly to dry it out.

Chapter 7: The 50 Core Smoker Recipes



These recipes are written to be used with any smoker type. Your job is to hold a steady cooking temperature, use clean smoke (thin and pale, not thick and harsh), and cook to internal temperature and tenderness rather than the clock. Times are always estimates because weather, meat thickness, and smoker behaviour vary.

Unless a recipe states otherwise, aim for a smoker temperature of 110–120°C for low-and-slow and 135–150°C for hotter smoking. Always use a thermometer.

Allergens are listed where likely; always check labels and adapt to dietary needs.

1: Smoked Brisket (Classic Salt, Pepper, Garlic)



Serves: 10–12

Prep: 30 minutes (plus overnight dry brine recommended)

Cook: 10–14 hours plus resting

Smoker: 110–120°C

Wood: Oak with a little hickory (optional)

Ingredients:

- * 1 whole brisket, 4–6 kg (or the best size you can get)
- * 2 tbsp coarse black pepper
- * 2 tbsp salt
- * 1 tbsp garlic granules
- * 1–2 tbsp mustard (optional binder)
- * 250 ml beef stock (for wrapping/holding, optional)

Method:

1. Trim: remove hard fat and silverskin. Leave a fat cap roughly 5–8 mm. Square off thin corners if needed.

2. Season: mix pepper, salt, garlic. Lightly coat brisket with mustard if using, then season generously on all sides.
3. Dry brine (recommended): refrigerate uncovered overnight.
4. Smoke: preheat smoker to 110–120°C. Add wood. Place brisket fat-side up (or fat-side toward the heat source). Insert probe into thickest part.
5. Build bark: smoke until bark is deep and set, typically 5–7 hours.
6. Wrap (optional but helpful): wrap in butcher paper (best bark) or foil (faster). Add a small splash of stock if foil-wrapping.
7. Finish: cook until probe-tender, usually when internal temp is 90–96°C.
8. Rest: keep wrapped. Rest 1 hour minimum; ideally hold warm 2–4 hours in a cooler box wrapped in a towel.
9. Slice: slice against the grain. Season with a tiny pinch of salt if needed.

Allergens: mustard (if used)

2. Pulled Pork (Proper BBQ Shoulder)



Serves: 8–10

Prep: 20 minutes (plus overnight dry brine optional)

Cook: 8–12 hours plus resting

Smoker: 110–120°C

Wood: Apple or cherry with a little oak

Ingredients:

- * 1 pork shoulder/Boston butt, 3–5 kg, preferably bone-in
- * 2 tbsp soft brown sugar
- * 2 tbsp paprika
- * 1 tbsp salt
- * 1 tbsp black pepper
- * 1 tbsp garlic granules
- * 1 tbsp onion granules
- * 1 tsp cayenne or chilli powder (optional)
- * 150 ml apple juice or cider (for wrapping/rehydrating)
- * 2 tbsp cider vinegar (to finish)

Method:

1. Trim: remove loose flaps; leave a little fat for moisture.
2. Rub: mix rub ingredients, coat well. Rest overnight if possible.
3. Smoke: preheat smoker to 110–120°C. Smoke until bark is set, typically 4–6 hours.
4. Wrap (optional): wrap in foil or butcher paper once bark is deep. Add a splash of apple juice if foil-wrapping.
5. Finish: cook until very tender, typically 93–96°C and bone loosens.
6. Rest: 45–90 minutes wrapped.
7. Pull: shred, discarding excess fat. Add a splash of cider vinegar and a pinch of salt to brighten. Moisten with saved juices.

Allergens: none

3. Smoked Whole Chicken (Juicy With Crisping Option)



Serves: 4–6

Prep: 15 minutes (plus brine optional)

Cook: 2–3.5 hours

Smoker: 135–150°C

Wood: Apple or cherry

Ingredients:

- * 1 whole chicken, 1.6–2.2 kg

- * 1 tbsp salt

- * 2 tsp black pepper

- * 2 tsp paprika

- * 2 tsp garlic granules

- * 1 tsp onion granules

- * 1 tbsp oil or melted butter

Optional brine: 1 litre water + 60 g salt + 30 g sugar

Method:

1. Optional brine: 4–8 hours, then rinse and dry thoroughly.
2. Dry well: pat skin very dry.
3. Season: rub with oil/butter. Season all over and a little inside cavity.
4. Smoke: cook at 135–150°C until 75°C in thickest breast and thigh.
5. Crisp option: finish under a hot grill for 3–6 minutes if you want crisper skin.
6. Rest: 15–20 minutes, then carve.

Allergens: dairy (if butter used)

4. Smoked Pork Ribs (Simple, Sticky, Reliable)



Serves: 4–6

Prep: 20 minutes

Cook: 5–7 hours

Smoker: 110–120°C

Wood: Apple, cherry, or oak

Ingredients:

- * 2 racks pork ribs (baby back or spare)
- * 2 tbsp soft brown sugar
- * 2 tbsp paprika
- * 1 tbsp salt
- * 1 tbsp black pepper
- * 1 tbsp garlic granules
- * 1 tbsp onion granules
- * 150 ml apple juice (optional for wrapping)
- * BBQ sauce or honey glaze (optional)

Method:

1. Prep: remove membrane on the back.
2. Rub: season generously. Rest 30 minutes (or overnight).
3. Smoke: cook at 110–120°C for 3–4 hours until colour is deep.
4. Wrap (optional): wrap in foil with a splash of apple juice, 1–2 hours.
5. Finish: unwrap and cook 30–60 minutes to firm bark. Glaze in last 15 minutes if using sauce.
6. Doneness: bend test; meat tender and cracks slightly.
7. Rest: 10–15 minutes, slice and serve.

Allergens: depends on sauce

5. Smoked Salmon (Quick Cure, Gentle Smoke)



Serves: 4

Prep: 10 minutes plus 1–2 hours curing

Cook: 45–90 minutes

Smoker: 95–110°C

Wood: Apple or alder-style mild wood

Ingredients:

- * 800 g–1 kg salmon side or thick fillet
- * 2 tbsp salt
- * 2 tbsp soft brown sugar
- * 1 tsp black pepper
- * 1 tsp garlic granules (optional)
- * Lemon wedges, to serve

Method:

1. Cure: mix salt, sugar, pepper. Coat salmon, refrigerate 1–2 hours.
2. Rinse and dry: rinse briefly, pat dry. Air-dry 20 minutes.

3. Smoke: cook at 95–110°C until internal temp reaches 63°C.
4. Rest: 10 minutes. Serve warm or chilled.

Allergens: fish

6. Smoked Turkey (Holiday-Style, Not Dry)



Serves: 8–12

Prep: brine recommended (12–18 hours)

Cook: 4–7 hours (size dependent)

Smoker: 135°C

Wood: Apple or cherry

Ingredients:

- * 1 turkey, 4–6 kg (or turkey crown for easier cooking)
- * 2 tbsp oil or melted butter
- * 2 tbsp salt (reduce if brined)
- * 2 tsp black pepper
- * 2 tsp paprika
- * 2 tsp garlic granules

Brine (recommended): 5 litres water, 300 g salt, 150 g sugar, herbs/garlic optional

Method:

1. Brine: 12–18 hours, then rinse and dry thoroughly.

2. Season: oil/butter, then rub seasoning over skin.
3. Smoke: cook at 135°C until 75°C in breast and thick thigh.
4. Rest: 30 minutes before carving.

Allergens: dairy (if butter used)

7. Smoked Sausage Links



Serves: 4–6

Prep: 5 minutes

Cook: 60–120 minutes

Smoker: 135–150°C

Wood: Oak or apple

Ingredients:

* 1–1.5 kg sausages (pork, beef, or mixed)

* Oil for grates (optional)

Method:

1. Preheat smoker to 135–150°C.
2. Arrange sausages spaced out.
3. Smoke until 71°C internal and nicely browned.
4. Rest 5 minutes, serve.

Allergens: check sausage ingredients

8. Smoked Beef Ribs (Big Bark Energy)



Serves: 4–6

Prep: 15 minutes

Cook: 6–9 hours

Smoker: 110–120°C

Wood: Oak, optional hickory

Ingredients:

- * 2–3 kg beef short ribs (plate ribs if possible)
- * 2 tbsp coarse black pepper
- * 1½ tbsp salt
- * 1 tbsp garlic granules
- * 1 tsp paprika (optional)

Method:

1. Trim: remove loose fat; keep meat intact.
2. Season: coat well.

3. Smoke: 110–120°C until bark is set (4–6 hours).
4. Wrap (optional): butcher paper to protect bark.
5. Finish: cook until probe-tender, typically 93–96°C.
6. Rest: 45–60 minutes. Slice between bones.

Allergens: none

9. Smoked Pork Loin (Lean Cut, Keep It Gentle)



Serves: 6

Prep: 10 minutes

Cook: 1.5–2.5 hours

Smoker: 110–120°C

Wood: Apple

Ingredients:

- * 1.5–2 kg pork loin
- * 1 tbsp oil
- * 2 tsp salt
- * 2 tsp black pepper
- * 2 tsp garlic granules
- * 2 tsp dried thyme (or mixed herbs)

Method:

1. Rub pork with oil and seasonings.
2. Smoke at 110–120°C until internal temp reaches 63°C.

3. Rest 15 minutes. Slice thickly.
4. Serve with something sharp (mustard, pickles, apple sauce).

Allergens: none

10. Smoked Lamb Shoulder (Rosemary And Smoke)



Serves: 6–8

Prep: 15 minutes

Cook: 5–8 hours

Smoker: 110–120°C

Wood: Oak

Ingredients:

- * 2.5–3.5 kg lamb shoulder
- * 1 tbsp salt
- * 2 tsp black pepper
- * 1 tbsp garlic granules
- * 2 tsp dried rosemary
- * 1 tbsp oil
- * 150 ml stock (optional for wrapping)

Method:

1. Rub lamb with oil and seasonings.

2. Smoke at 110–120°C until bark is set (3–4 hours).
3. Wrap (optional): foil with a splash of stock.
4. Finish: cook until tender, usually 90–95°C and pulls easily.
5. Rest: 30–60 minutes. Slice or pull.

Allergens: none

11. Smoked Duck (Orange And Spice)



Serves: 4

Prep: 15 minutes (plus drying time)

Cook: 2–3.5 hours

Smoker: 135°C

Wood: Cherry or oak

Ingredients:

- * 1 whole duck, 2–2.5 kg
- * 1½ tbsp salt
- * 2 tsp black pepper
- * 1 tsp five-spice (optional)
- * Zest of 1 orange
- * 1 orange, halved
- * 1 tbsp honey (optional glaze)

Method:

1. Dry: prick skin lightly, pat very dry. Refrigerate uncovered 2–12 hours if possible.

2. Season with salt, pepper, five-spice and orange zest. Put orange halves in cavity.
3. Smoke at 135°C until 75°C in thickest part of breast/thigh.
4. Optional glaze: brush honey for last 10 minutes.
5. Rest 15 minutes. Slice.

Allergens: none

12. Smoked Meatloaf (Smokehouse Comfort)



Serves: 6

Prep: 15 minutes

Cook: 2.5–4 hours

Smoker: 110–120°C

Wood: Oak or apple

Ingredients:

- * 900 g beef mince
- * 300 g pork mince (or all beef)
- * 1 onion, finely chopped
- * 2 garlic cloves, minced
- * 2 eggs
- * 80 g breadcrumbs
- * 120 ml milk
- * 1½ tsp salt
- * 1 tsp black pepper

Glaze: 4 tbsp ketchup + 2 tbsp BBQ sauce + 1 tbsp brown sugar

Method:

1. Mix all meatloaf ingredients gently; don't overwork. Shape a loaf.
2. Place on a lined tray or in a foil tray with holes for drainage.
3. Smoke at 110–120°C until 71°C internal.
4. Glaze for last 30–45 minutes.
5. Rest 10–15 minutes. Slice.

Allergens: eggs, gluten, dairy (milk)

13. Smoked Mac And Cheese (Golden, Bubbly, Dangerous)



Serves: 6–8

Prep: 15 minutes

Cook: 60–120 minutes

Smoker: 135°C

Wood: Apple or oak

Ingredients:

- * 350 g macaroni
 - * 50 g butter
 - * 50 g plain flour
 - * 700 ml milk
 - * 250 g cheddar, grated
 - * 150 g mozzarella, grated
 - * 1 tsp salt
 - * 1 tsp black pepper
 - * ½ tsp paprika
- Optional topping: 60 g breadcrumbs + 20 g melted butter

Method:

1. Cook pasta 2 minutes under al dente; drain.
2. Make sauce: melt butter, whisk in flour 1 minute, add milk gradually, thicken. Stir in cheese, season.
3. Mix with pasta. Tip into foil tray. Add topping if using.
4. Smoke at 135°C until bubbling and browned.

Allergens: gluten, dairy

14. Smoked Corn On The Cob (Butter, Salt, Smoke)



Serves: 6

Prep: 5 minutes

Cook: 60–90 minutes

Smoker: 110–135°C

Wood: Apple

Ingredients:

- * 6 corn cobs, husked
- * 60 g butter, melted
- * 1 tsp salt
- * 1 tsp black pepper
- * 1 tsp paprika

Method:

1. Brush corn with butter, season.
2. Smoke until tender, turning occasionally.
3. Finish with extra butter and a squeeze of lime if you like.

Allergens: dairy

15. Smoked Baked Beans (With Bacon)



Serves: 6–8

Prep: 10 minutes

Cook: 2–3 hours

Smoker: 110–135°C

Wood: Oak or hickory-light

Ingredients:

- * 2 x 400 g tins baked beans
- * 150 g streaky bacon, chopped
- * 1 onion, finely chopped
- * 120 ml BBQ sauce
- * 2 tbsp brown sugar
- * 1 tbsp cider vinegar
- * Black pepper

Method:

1. Mix everything in a foil tray.
2. Smoke uncovered, stirring hourly, until thick and glossy.

Allergens: check BBQ sauce

16. Smoked Pork Belly Burnt Ends



Serves: 6

Prep: 15 minutes

Cook: 4–6 hours

Smoker: 110–120°C then 135°C

Wood: Apple + oak

Ingredients:

* 1.8–2.2 kg pork belly, skin removed

Rub: 2 tbsp brown sugar, 2 tbsp paprika, 1 tbsp salt, 1 tbsp pepper, 1 tbsp garlic granules

Glaze: 150 ml BBQ sauce + 2 tbsp honey + 1 tbsp cider vinegar

Method:

1. Cube pork belly into 3–4 cm pieces. Toss in rub.
2. Smoke at 110–120°C for 2.5–3.5 hours until browned.
3. Transfer to foil tray, add glaze, cover with foil.
4. Cook 60–90 minutes until tender.

5. Uncover and cook 20–30 minutes to set glaze.

Allergens: depends on BBQ sauce

17. Smoked Beef Short Rib Chilli



Serves: 6–8

Prep: 20 minutes

Cook: 2–3 hours smoke + 1.5–2.5 hours simmer

Smoker: 110–120°C

Wood: Oak

Ingredients:

- * 1.5–2 kg beef short ribs or beef shin pieces
- * 1 tbsp salt, 1 tbsp pepper
- * 1 onion, chopped
- * 3 garlic cloves, chopped
- * 2 tbsp tomato purée
- * 2 tsp cumin
- * 2 tsp smoked paprika
- * 1 tsp chilli powder (to taste)
- * 2 x 400 g tins chopped tomatoes
- * 400 g kidney beans, drained
- * 300 ml beef stock

Method:

1. Season beef and smoke 2–3 hours to take on colour and smoke.
2. In a pot, soften onion, add garlic, spices, tomato purée.
3. Add smoked beef, tomatoes, stock; simmer 1.5–2.5 hours until tender.
4. Stir in beans for last 20 minutes. Season and serve.

Allergens: none

18. Smoked Pastrami-Style Beef Brisket (Cure-Free Shortcut)



Serves: 8

Prep: 15 minutes (plus overnight rest)

Cook: 6–10 hours

Smoker: 110–120°C

Wood: Oak

Ingredients:

* 2.5–3.5 kg brisket flat (or point)

Rub: 2 tbsp coarse black pepper, 1 tbsp coriander seeds crushed, 1 tbsp salt, 1 tbsp garlic granules, 1 tsp mustard powder, 1 tsp paprika

Method:

1. Season brisket with rub and rest overnight.
2. Smoke at 110–120°C until bark is set.
3. Wrap and cook until probe-tender, typically 90–96°C.
4. Rest 1–2 hours. Slice thinly.

Allergens: mustard (if used)

19. Smoked Chuck Roast (The “Poor Man’s Brisket”)



Serves: 6–8

Prep: 10 minutes

Cook: 6–9 hours

Smoker: 110–120°C

Wood: Oak

Ingredients:

- * 2–3 kg beef chuck roast
- * 2 tbsp black pepper
- * 1½ tbsp salt
- * 1 tbsp garlic granules
- * 250 ml beef stock (optional for wrapping)

Method:

1. Season well.
2. Smoke at 110–120°C until bark is set, 3–4 hours.
3. Wrap (optional) and cook until probe-tender, usually 90–96°C.

4. Rest 1–2 hours. Slice or pull into chunks for sandwiches.

Allergens: none

20. Smoked Beef Picanha (Rump Cap)



Serves: 6

Prep: 10 minutes

Cook: 2–3 hours

Smoker: 110–120°C then quick sear

Wood: Oak

Ingredients:

- * 1.5–2 kg picanha (rump cap), fat cap on
- * 1 tbsp salt
- * 2 tsp black pepper
- * 1 tsp garlic granules

Method:

1. Score fat lightly. Season all over.
2. Smoke at 110–120°C until internal hits 50–52°C for medium-rare, 55–57°C for medium.
3. Sear fat-side down briefly over high heat (grill or hot pan) to crisp.

4. Rest 10 minutes. Slice across the grain.

Allergens: none

21. Smoked Turkey Crown With Maple Pepper Glaze



Serves: 6–8

Prep: 10 minutes (brine optional)

Cook: 2.5–4 hours

Smoker: 135°C

Wood: Apple

Ingredients:

- * 1 turkey crown, 2–3 kg

- * 1 tbsp oil

- * 1 tbsp salt (reduce if brined)

- * 2 tsp black pepper

- * 2 tsp paprika

Glaze: 3 tbsp maple syrup + 1 tbsp Dijon + 1 tsp black pepper

Method:

1. Season crown. Smoke at 135°C until 75°C internal.

2. Brush glaze for last 20–30 minutes.

3. Rest 20 minutes. Slice.

Allergens: mustard

22. Smoked Chicken Wings (Dry-Rubbed, Crisp Finish)



Serves: 4–6

Prep: 10 minutes

Cook: 1.5–2.5 hours

Smoker: 135–150°C

Wood: Apple or cherry

Ingredients:

- * 1.5–2 kg chicken wings
- * 1 tbsp salt
- * 2 tsp black pepper
- * 2 tsp paprika
- * 2 tsp garlic granules
- * 1 tsp baking powder (optional for crisping)

Method:

1. Pat wings very dry. Toss with seasoning; add baking powder if using.
2. Smoke at 135–150°C until 75°C internal and skin browned.

3. Optional crisp: finish under a hot grill 3–5 minutes.
4. Rest 5 minutes. Serve with a sharp sauce and a creamy sauce.

Allergens: none

23. Smoked Pulled Chicken Thighs (Sandwich Ready)



Serves: 6

Prep: 10 minutes

Cook: 2–3.5 hours

Smoker: 135°C

Wood: Apple

Ingredients:

- * 1.2–1.5 kg chicken thighs, skin-on or skinless
- * 2 tsp salt
- * 2 tsp paprika
- * 1 tsp pepper
- * 2 tsp garlic granules
- * 120 ml stock or apple juice (for rehydrating)
- * 2 tbsp vinegar sauce (to finish)

Method:

1. Season thighs. Smoke at 135°C until 75°C and tender.

2. Rest 10 minutes, then pull. Add a splash of stock/apple juice and vinegar sauce.
3. Serve in buns with slaw.

Allergens: none

24. Smoked Lamb Ribs With Minty Vinegar Mop



Serves: 4

Prep: 15 minutes

Cook: 4–6 hours

Smoker: 110–120°C

Wood: Oak

Ingredients:

* 1.5–2 kg lamb ribs

Rub: 1 tbsp salt, 2 tsp pepper, 1 tbsp garlic granules, 2 tsp rosemary

Mop: 100 ml cider vinegar + 50 ml water + 1 tbsp chopped mint + pinch sugar

Method:

1. Season ribs. Smoke 3 hours.
2. Mop lightly every 45 minutes thereafter.
3. Cook until tender (often 88–95°C and bend test).
4. Rest 10 minutes. Serve with extra mop.

Allergens: none

25. Smoked Pork Chops With Apple Mustard Sauce



Serves: 4

Prep: 10 minutes

Cook: 60–90 minutes

Smoker: 110–120°C (finish hot if you like)

Wood: Apple

Ingredients:

- * 4 thick pork chops

- * 1 tbsp salt

- * 2 tsp pepper

- * 2 tsp garlic granules

Sauce: 150 g apple sauce + 1½ tbsp Dijon + 1 tbsp cider vinegar

Method:

1. Season chops. Smoke to 63°C internal.

2. Rest 10 minutes.

3. Warm sauce and spoon over. Optional: quick sear after smoking for colour.

Allergens: mustard

26. Smoked Meatball Subs (Smoked Then Sauced)



Serves: 6

Prep: 20 minutes

Cook: 1–1.5 hours smoke + 20 minutes simmer

Smoker: 135°C

Wood: Oak or apple

Ingredients:

Meatballs:

- * 700 g beef mince
- * 300 g pork mince
- * 1 egg
- * 60 g breadcrumbs
- * 2 garlic cloves minced
- * 1 tsp salt, 1 tsp pepper

Sauce:

- * 1 jar passata (700 g)
- * 1 tsp oregano
- * 1 tbsp tomato purée

To serve: sub rolls, mozzarella/cheddar

Method:

1. Mix meatballs, form golf-ball size.
2. Smoke at 135°C for 45–60 minutes until 71°C.
3. Simmer in sauce 15–20 minutes.
4. Load rolls, top with cheese, melt briefly.

Allergens: eggs, gluten, dairy (cheese)

27. Smoked Sausage And Peppers Tray



Serves: 6

Prep: 10 minutes

Cook: 1.5–2.5 hours

Smoker: 135°C

Wood: Oak

Ingredients:

- * 1 kg sausages
- * 3 peppers, sliced
- * 2 onions, sliced
- * 2 tbsp oil
- * 1 tsp salt
- * 1 tsp pepper
- * 1 tsp smoked paprika

Method:

1. Toss peppers/onions with oil and seasoning in a foil tray.
2. Add sausages on top.
3. Smoke at 135°C, stirring once, until veg soft and sausages 71°C.

Allergens: check sausages

28. Smoked Scotch Eggs (Barbecue Picnic Edition)



Serves: 6

Prep: 30 minutes

Cook: 60–90 minutes

Smoker: 135–150°C

Wood: Oak

Ingredients:

- * 6 eggs
- * 500 g sausage meat
- * 1 tsp salt, 1 tsp pepper
- * 60 g plain flour
- * 2 eggs, beaten
- * 100 g breadcrumbs
- * Oil spray (optional)

Method:

1. Soft-boil eggs 6½–7 minutes, cool and peel.
2. Season sausage meat; wrap around eggs.
3. Coat in flour, egg, breadcrumbs.
4. Smoke at 135–150°C until sausage is 71°C.
5. Optional crisp: hot oven or air fryer 5 minutes.

Allergens: eggs, gluten

29. Smoked Venison Haunch (Juniper And Pepper)



Serves: 6

Prep: 10 minutes

Cook: 2–4 hours

Smoker: 110–120°C

Wood: Oak

Ingredients:

- * 1.5–2.5 kg venison haunch/roast
- * 1 tbsp salt
- * 2 tsp black pepper
- * 1 tsp crushed juniper berries
- * 1 tsp garlic granules

Method:

1. Season venison.
2. Smoke to internal 52–55°C for medium-rare, 58–60°C for medium.
3. Rest 15 minutes. Slice thinly. Serve with something sharp (berry sauce, pickles).

Allergens: none

30. Smoked Gammon Joint With Cola Glaze



Serves: 8–10

Prep: 10 minutes

Cook: 3–5 hours

Smoker: 110–120°C

Wood: Oak or cherry

Ingredients:

* 2–3 kg gammon joint (soak if very salty)

Glaze: 330 ml cola + 2 tbsp brown sugar + 1 tbsp Dijon

Method:

1. If needed, soak gammon in cold water 2–4 hours, then dry.
2. Smoke at 110–120°C until 63–68°C internal.
3. Simmer glaze ingredients until syrupy.
4. Brush glaze and cook 20–30 minutes to set.
5. Rest 20 minutes. Slice.

Allergens: mustard

31. Smoked Halloumi And Vegetable Skewers



Serves: 4

Prep: 15 minutes

Cook: 45–75 minutes

Smoker: 135–150°C

Wood: Cherry

Ingredients:

- * 250 g halloumi, cubed
- * 1 courgette, chunks
- * 1 red onion, chunks
- * 2 peppers, chunks
- * 2 tbsp oil
- * 1 tsp oregano
- * Black pepper
- * Lemon wedges

Method:

1. Thread skewers. Brush with oil, season.
2. Smoke until veg tender and halloumi browned.
3. Finish with lemon.

Allergens: dairy

32. Smoked Stuffed Peppers (Cheesy, Smoky, Easy)



Serves: 4–6

Prep: 15 minutes

Cook: 1.5–2.5 hours

Smoker: 135°C

Wood: Oak

Ingredients:

- * 4 large peppers, halved and deseeded

Filling:

- * 250 g cooked rice

- * 1 tin black beans or kidney beans, drained

- * 1 tsp cumin

- * 1 tsp smoked paprika

- * 1 tsp salt

- * 150 g cheddar, grated

Method:

1. Mix filling; stuff peppers, top with cheese.
2. Smoke at 135°C until peppers tender and cheese browned.

Allergens: dairy

33. Smoked Mushrooms On Toast (Garlic Butter)



Serves: 4

Prep: 10 minutes

Cook: 45–75 minutes

Smoker: 110–135°C

Wood: Oak

Ingredients:

- * 500 g chestnut mushrooms, thick-sliced
- * 40 g butter
- * 2 garlic cloves, grated
- * Salt and pepper
- * Toast, to serve
- * Parsley, chopped

Method:

1. Toss mushrooms with melted butter, garlic, seasoning.
2. Smoke until browned and tender.

3. Spoon onto toast, finish with parsley.

Allergens: dairy, gluten (toast)

34. Smoked Cauliflower “Burnt Ends”



Serves: 4–6

Prep: 10 minutes

Cook: 1.5–2.5 hours

Smoker: 135°C

Wood: Cherry

Ingredients:

* 1 large cauliflower, florets

Coating: 2 tbsp oil + 2 tbsp BBQ rub

Glaze: 120 ml BBQ sauce + 1 tbsp honey + 1 tbsp vinegar

Method:

1. Toss florets in oil and rub. Smoke 60–75 minutes.
2. Toss in glaze in a tray, smoke another 30–45 minutes until sticky and browned.

Allergens: depends on BBQ sauce

35. Smoked Aubergine Dip (Barbecue Baba Ganoush)



Serves: 6

Prep: 10 minutes

Cook: 1.5–2.5 hours

Smoker: 110–135°C

Wood: Oak

Ingredients:

- * 3 large aubergines
- * 2 tbsp tahini
- * 1 garlic clove
- * 1 tbsp lemon juice
- * 2 tbsp olive oil
- * 1 tsp salt
- * Black pepper

Method:

1. Pierce aubergines. Smoke until very soft and collapsed.
2. Scoop flesh, drain excess liquid.
3. Blend with tahini, garlic, lemon, oil, seasoning. Chill.

Allergens: sesame

36. Smoked Garlic Butter Prawns



Serves: 4

Prep: 10 minutes

Cook: 20–35 minutes

Smoker: 135–150°C

Wood: Apple

Ingredients:

- * 500–700 g raw prawns (peeled, deveined)
- * 60 g butter, melted
- * 2 garlic cloves, grated
- * 1 tbsp lemon juice
- * Salt, pepper
- * Parsley

Method:

1. Toss prawns with garlic butter, lemon, seasoning.
2. Smoke in a tray until opaque and cooked through (do not overcook).

3. Finish with parsley and more lemon.

Allergens: shellfish, dairy

37. Smoked Trout With Lemon Pepper



Serves: 4

Prep: 10 minutes

Cook: 45–75 minutes

Smoker: 95–110°C

Wood: Apple

Ingredients:

- * 4 trout fillets
- * 1 tbsp salt
- * 2 tsp cracked black pepper
- * Zest of 1 lemon
- * 1 tbsp oil

Method:

1. Lightly oil fish, season with salt, pepper, lemon zest.
2. Smoke gently until 63°C and flakes.

Allergens: fish

38. Smoked Cod With Herb Crumb



Serves: 4

Prep: 10 minutes

Cook: 35–60 minutes

Smoker: 110–135°C

Wood: Apple

Ingredients:

* 4 thick cod portions

Crumb: 60 g breadcrumbs, 30 g butter melted, 1 tbsp chopped parsley, zest of 1 lemon, salt, pepper

Method:

1. Top cod with crumb mixture.
2. Smoke until cod is 63°C and crumb is golden.

Allergens: fish, gluten, dairy

39. Smoked Mussels In Garlic And White Wine



Serves: 4

Prep: 10 minutes

Cook: 20–35 minutes

Smoker: 135–150°C

Wood: Oak-light

Ingredients:

- * 1.5 kg mussels, cleaned
- * 2 tbsp butter
- * 2 garlic cloves, sliced
- * 150 ml white wine
- * Parsley
- * Black pepper

Method:

1. Put mussels in a tray with butter, garlic, wine, pepper.
2. Smoke until mussels open. Discard any that stay shut.

3. Finish with parsley. Serve with bread.

Allergens: molluscs, dairy

40. Smoked Beef Jerky (Oven-Free Snack)



Serves: makes about 400–600 g
Prep: 15 minutes plus marinating
Cook: 3–6 hours
Smoker: 70–90°C
Wood: Oak or hickory-light

Ingredients:

* 1.2 kg lean beef (silverside/topside), sliced 5 mm across the grain

Marinade: 120 ml soy sauce, 2 tbsp brown sugar, 1 tbsp cider vinegar, 1 tsp garlic granules, 1 tsp black pepper, 1 tsp smoked paprika

Method:

1. Marinate beef 6–12 hours. Drain and pat dry.
2. Smoke at 70–90°C until dry but still slightly pliable.
3. Cool fully, store airtight.

Allergens: soy, gluten (soy sauce)

41. Smoked Pork Crackling Bites (Using Belly Skin)



Serves: snack bowl

Prep: 10 minutes

Cook: 60–120 minutes (plus crisping)

Smoker: 110–135°C then very hot finish

Wood: Oak

Ingredients:

- * Pork belly skin (from belly, or ask butcher)
- * Salt
- * Vinegar powder or cider vinegar spritz (optional)

Method:

1. Score skin, salt heavily.
2. Smoke at 110–135°C to dry and render some fat.
3. Finish in very hot oven or air fryer to blister and crisp.
4. Season and serve.

Allergens: none

42. Smoked Breakfast Sausage Patties



Serves: 4–6

Prep: 10 minutes

Cook: 45–75 minutes

Smoker: 135–150°C

Wood: Apple

Ingredients:

- * 700 g pork mince
- * 1½ tsp salt
- * 1 tsp pepper
- * 1 tsp sage (dried)
- * ½ tsp nutmeg (optional)

Method:

1. Mix and form patties.
2. Smoke at 135–150°C until 71°C internal.
3. Serve with eggs, muffins, or in wraps.

Allergens: none

43. Smoked Pork And Sage Stuffing Balls



Serves: 6–8

Prep: 15 minutes

Cook: 60–90 minutes

Smoker: 135°C

Wood: Oak

Ingredients:

- * 400 g sausage meat
- * 120 g breadcrumbs
- * 1 onion, finely chopped
- * 1 tbsp chopped sage (or 2 tsp dried)
- * 1 egg
- * Black pepper

Method:

1. Mix, roll into balls.
2. Smoke at 135°C until 71°C internal and browned.

Allergens: eggs, gluten

44. Smoked Jacket Potatoes With Cheddar And Spring Onion



Serves: 4

Prep: 5 minutes

Cook: 2–3.5 hours

Smoker: 135°C

Wood: Oak or apple

Ingredients:

- * 4 large baking potatoes

- * 1 tbsp oil

- * Salt

To serve: cheddar, spring onion, butter or sour cream

Method:

1. Prick potatoes, rub with oil and salt.
2. Smoke at 135°C until very tender.
3. Split, fluff, add toppings.

Allergens: dairy (toppings)

45. Smoked Cream Cheese (The Party Shortcut)



Serves: 8–10

Prep: 5 minutes

Cook: 60–120 minutes

Smoker: 95–110°C

Wood: Cherry

Ingredients:

- * 1 block cream cheese (approx. 300 g)
- * 1 tbsp BBQ rub (low sugar preferred)
- * 1 tsp oil
- * Crackers, bread, or veg sticks to serve

Method:

1. Score top in a crosshatch. Lightly oil, sprinkle rub.
2. Smoke at 95–110°C until bronzed and soft.
3. Serve warm with crackers.

Allergens: dairy, gluten (crackers)

46. Smoked Butter (For Steaks, Veg, Everything)



Makes: about 250 g

Prep: 5 minutes

Cook: 30–60 minutes cold smoke or gentle smoke

Smoker: 70–90°C (or cold smoke if available)

Wood: Apple

Ingredients:

- * 250 g butter

- * Pinch of salt (optional)

Method:

1. Place butter in a shallow dish or shape into a thick slab.
2. Smoke gently 30–60 minutes.
3. Chill. Use on hot meat, corn, potatoes, or veg.

Allergens: dairy

47. Smoked Salsa Roja (Roasted Tomato And Chilli)



Serves: 6–8

Prep: 10 minutes

Cook: 60–120 minutes

Smoker: 110–135°C

Wood: Oak

Ingredients:

- * 6 tomatoes, halved
- * 1 onion, quartered
- * 2 garlic cloves, unpeeled
- * 1–2 chillies
- * 1 tbsp oil
- * 1 tsp salt
- * Lime juice to taste
- * Coriander (optional)

Method:

1. Smoke tomatoes, onion, garlic, chillies until softened and lightly browned.
2. Peel garlic, then blend or chop everything.
3. Season with salt and lime; stir in coriander if using.

Allergens: none

48. Smoked Pineapple With Cinnamon Sugar



Serves: 6

Prep: 10 minutes

Cook: 45–75 minutes

Smoker: 135°C

Wood: Cherry

Ingredients:

- * 1 fresh pineapple, peeled and sliced into rings
- * 2 tbsp brown sugar
- * 1 tsp cinnamon
- * Pinch salt
- * Yoghurt or ice cream to serve

Method:

1. Toss pineapple with sugar, cinnamon, salt.
2. Smoke at 135°C until caramelised and tender.
3. Serve warm.

Allergens: dairy (if serving with ice cream/yoghurt)

49. Smoked Apple Crumble Foil Tray



Serves: 6–8

Prep: 15 minutes

Cook: 1.5–2.5 hours

Smoker: 135°C

Wood: Apple or cherry

Ingredients:

Filling:

- * 6 apples, peeled and sliced

- * 2 tbsp brown sugar

- * 1 tsp cinnamon

- * 1 tbsp lemon juice

Topping:

- * 120 g plain flour

- * 80 g butter, cold, cubed

- * 80 g brown sugar

- * Pinch salt

Method:

1. Mix filling in a foil tray.
2. Rub topping ingredients between fingertips to crumbs; scatter over apples.
3. Smoke at 135°C until apples soft and top golden.
4. Rest 10 minutes. Serve with custard or cream.

Allergens: gluten, dairy

50. Smoked Chocolate Brownies (Yes, Really)



Makes: 12 squares

Prep: 15 minutes

Cook: 60–90 minutes

Smoker: 135°C

Wood: Cherry (light)

Ingredients:

- * 200 g dark chocolate
- * 180 g butter
- * 250 g caster sugar
- * 3 eggs
- * 100 g plain flour
- * 30 g cocoa powder
- * ½ tsp salt

Method:

1. Melt chocolate and butter together, cool slightly.
2. Whisk in sugar, then eggs. Fold in flour, cocoa, salt.
3. Pour into a lined tin (approx. 20–23 cm square) placed in a foil tray for stability.
4. Smoke at 135°C until set with a slight wobble in centre (skewer should come out with moist crumbs, not wet batter).
5. Cool fully before slicing.

Allergens: eggs, gluten, dairy

How To Use These Recipes Without Stress



Choose one anchor recipe that can finish early and rest (brisket, pulled pork, lamb shoulder). Add one fast recipe near serving time (wings, prawns, sausage tray). Put something sharp and crunchy on the table (pickles, slaw, salsa). If you can do those four things, you will serve barbecue that tastes deliberate, not frantic.

Chapter 8: Flavour Builders (The Small Extras That Make Smoked Food Taste Finished)



Smoke gives depth. Fat gives richness. What finishes smoked food is contrast: salt, acid, and fresh lift.

Finishing salt: when smoked food tastes nearly there, it often needs a small salt correction at the end. Not more rub. Not more sauce. A tiny pinch of flaky salt just before serving.

Acid: rich meat loves sharpness. Use cider vinegar in pulled pork, lemon on fish, pickles on sandwiches, tangy slaw beside ribs, mustard with sausages. If barbecue tastes heavy, add brightness.

Compound butters: instant gloss, instant luxury.

Smoked Garlic Herb Butter



Ingredients: 125 g butter, softened; 1 garlic clove, finely grated; 1 tbsp chopped parsley; ½ tsp salt; ½ tsp black pepper; 1 tsp lemon zest (optional).

Method: mix thoroughly, roll in parchment, chill, slice onto hot steak, corn, jacket potatoes, smoked fish, or vegetables.

Chilli Lime Butter



Ingredients: 125 g butter, softened; zest of 1 lime plus 1 tbsp juice; ½ tsp chilli flakes; ½ tsp salt.

Method: mix, roll, chill.

Quick pickles: crunch and tang fix everything.

Quick Pickled Red Onions



Ingredients: 1 red onion, thinly sliced; 150 ml cider vinegar; 150 ml water; 1 tbsp sugar; 1½ tsp salt; optional peppercorns, bay leaf.

Method: heat vinegar, water, sugar, and salt until dissolved. Pour over onions. Cool, refrigerate. Ready in 30 minutes, better after a few hours.

Quick Tangy Slaw



Ingredients: ½ small white cabbage, shredded; 2 carrots, grated; 3 tbsp mayonnaise; 1 tbsp cider vinegar; 1 tsp Dijon mustard; ½ tsp salt; black pepper.

Method: mix and let sit 10 minutes.

Fix-it moves: if too smoky or heavy, add lemon, pickles, slaw, vinegar sauce. If bland, add a pinch of salt plus a squeeze of acid. If dry, warm gently with stock, mop, or sauce; do not blast with heat.

Sauce Isn't A Mask, It's A Frame



The goal is not meat that requires sauce to be edible. The goal is meat so good sauce becomes optional. Optional does not mean pointless. A vinegar sauce makes pork taste more like pork. A sticky glaze makes ribs feel celebratory. A spoon of smoked butter turns vegetables into something people suddenly care about.

Serve sauce on the side. Keep something sharp on the table. Smoke loves a bright companion.

Chapter 9: Troubleshooting Quick Guide (Fast Fixes For Common Smoker Problems)



My smoker won't hold temperature: check ash build-up, wind direction, and fuel condition. Make one vent change at a time, then wait 10–15 minutes.

My meat tastes bitter: dirty smoke. Use less wood, improve airflow, ensure charcoal is properly lit before meat goes on. Avoid thick white smoke.

Not enough smoke flavour: smoke absorption is strongest early when the surface is moist. Use wood early, keep smoke moving, and stop opening the lid.

The stall: normal for brisket and pork shoulder. Options are to wait it out, wrap once bark is set, or cook slightly hotter.

It's dry: overcooking lean cuts, running too hot, slicing too soon, or holding wrongly. Reheat gently with moisture.

Bark too soft: wrapped too early, too much humidity, sauce too soon. Unwrap to firm bark, glaze late and lightly.

Bark too hard or burnt: too hot, too much sugar in rub, thin sections drying out. Lower temperatures for big cuts, save sugary rubs for pork and ribs, protect thin edges.

Poultry skin rubbery: smoke hotter (135–150°C), pat skin dry, finish under a hot grill.

Fish fell apart: smoke gently (95–110°C), consider a short brine, use a tray, pull as soon as it flakes.

Timing is all over the place: cook early, hold warm, add fast items late.

Chapter 10: Planning Timelines (Three Reliable Days: Brisket, Pulled Pork, Mixed Grill)



Brisket day, serve at 19:00: stabilise smoker at 110–120°C, brisket on around 08:00, wrap when bark is deep and set, cook until probe-tender (often 90–96°C), then rest and hold warm for 2–4 hours. Slice at serving.

Pulled pork day, serve at 19:00: smoker stable at 110–120°C, pork on around 09:00, manage the stall, wrap once bark is set if you want speed and moisture, cook until very tender, rest at least an hour, pull and season at serving.

Mixed grill day, serve at 19:00: run hotter smoke around 135°C. Start longer tray items earlier, then wings and sausages, then quick items like prawns and mussels late. Serve sharp sides alongside.

Chapter 11: Your First Five Cooks (So You Improve Fast)



Cook 1: sausages or sausage and peppers tray. Practice stabilising temperature, recognising clean smoke, and using a thermometer.

Cook 2: wings. Practice hotter smoking and crisp finishing.

Cook 3: ribs. Practice bark building, tenderness tests, and wrapping judgement.

Cook 4: pork shoulder. Practice the stall, long stable cooks, and warm holding.

Cook 5: brisket. Practice trimming, bark development, probe tenderness, slicing, and patience.

Chapter 12: Cold Smoking And Delicate Foods



Cold smoking is smoking as seasoning. You add smoke flavour without cooking the food. It is ideal for cheese, butter, salt, nuts, garlic, and certain cured items, as long as temperature control and hygiene are taken seriously.

Cold smoking typically sits around 15–30°C. The smoke clings to fats and surfaces, and flavour deepens as the food rests afterwards. Many cold-smoked foods taste better after 24–72 hours because the smoke mellows.

Equipment: a cold smoke generator or smoke tube placed in a smoker or barbecue with vents open. You need smoke, airflow, and low temperature. Useful extras are a thermometer, racks, and drip trays.

Food safety: cold smoking is best for foods already safe to eat (cheese, nuts, salt, butter) or foods cured properly before smoking. Do not cold-smoke raw poultry or raw mince. Keep the chamber cool and everything clean.

Cold-smoked cheese: choose firm cheeses such as mature cheddar, Red Leicester, Gouda, Edam, and block mozzarella. Cut into blocks, air-dry in the fridge, then cold smoke gently for 1–2 hours (up to 3 hours for stronger smoke). Rest uncovered briefly, then wrap tightly and rest 48 hours before eating. It often improves over a week.

Cold-smoked butter: cold smoke 30–60 minutes, wrap and chill overnight.

Cold-smoked salt: spread in a thin layer, cold smoke 2–4 hours, stir occasionally, then jar.

Cold-smoked nuts: toss with a little oil, salt, and spices, cold smoke 1–2 hours, rest overnight.

Cold smoking fish: traditional cold-smoked salmon is a separate skill involving curing, strict temperature control, and careful hygiene. If you want a safer, simpler approach, use the hot-smoked salmon method in the recipe set.

Smoke Needs Time To Calm Down



Fresh smoke can taste sharp. Resting turns sharpness into harmony. When in doubt, smoke lightly, then wait a day before judging.

Chapter 13: Advanced Fire And Air Control



Once you understand airflow, you can run almost any smoker with confidence. Air controls fire. Fuel provides potential heat, oxygen decides how much becomes real.

Vent logic: keep the exhaust mostly open and use the intake to control temperature. Choking exhaust traps smoke and creates bitterness.

Stabilise before meat goes on: do not cook while the smoker is still finding itself. Wait for temperature to settle and smoke to clean up.

Make one change at a time: vents are slow. Adjust, then wait 10–15 minutes.

Fuel planning: long cooks fail when the fire collapses. Arrange fuel to burn gradually.

Minion method: fill with unlit briquettes, add a small cluster of lit coals, space wood chunks. Excellent for long steady cooks.

Snake method: arrange briquettes in a long curved chain in a kettle, light one end. Particularly helpful in windy UK weather.

Offsets: use a small hot fire rather than a big smouldering one. Add small splits regularly. Keep the firebox breathable to maintain clean combustion.

Weather control: wind can feed or strip heat; shield vents. Cold weather requires longer preheat and a slightly larger fuel base. Rain steals heat; keep setup sheltered but ventilated.

Wood placement: more wood is not the answer. Use chunks spaced out for long cooks. Aim for steady thin smoke.

Two thermometers: one at grate level, one in the meat. Lid thermometers do not tell you what the meat experiences.

Chapter 14: Quick Reference (The Bits You'll Flick Back To Mid-Cook)



Temperature lanes: gentle smoke 70–110°C, low-and-slow 110–120°C, hotter smoke 135–150°C.

Doneness cues: brisket is probe-tender; pulled pork pulls easily; ribs bend and crack slightly; poultry is cooked through and rested; fish flakes and turns opaque quickly.

Internal temperature targets in Celsius: poultry 75°C; sausages and minced meats 71°C; fish 63°C; pork chops and tenderloin 63°C then rest; brisket and pork shoulder often become tender around 90–96°C; ribs often around 88–95°C.

House wood pairing logic: oak for beef and lamb, fruit woods for pork and poultry, gentle woods for fish, fruit woods for veg and desserts. Use less wood than you think, especially early on.

Vent discipline: keep exhaust mostly open; use intake to control temperature; adjust slowly and wait.

Fuel planning: Minion and Snake methods create steady burns; ash kills airflow.

A whole-system reminder: hold steady heat, keep smoke clean, cook to tenderness, rest properly.



Meat smoking looks intimidating because people talk about it like it is arcane. It is not. It is steady heat, clean smoke, patient cooking, and a proper rest.

Repeatable beats impressive. The cooks that make you better are the ones you can reproduce on a normal weekend. You now have the method, the planning, the calm fixes for when the smoker misbehaves, and a full set of core recipes to practise.

Cook, take notes, cook again. Each session improves the next.

Notes Turn Barbecue Into A Skill



The fastest way to improve is not upgrades. It is writing down what happened: what temperature you held, what wood you used, when you wrapped, how long you rested, and what you would change next time.

Those notes turn “I think it was about right” into “I can do that again”.

And once you can do it again, you are not guessing. You are cooking.

Epilogue



By the time you reach the end of a smoke, the food is only part of the story. The other part is quieter: the patience you practised, the choices you made on purpose, and the small moments where you stopped guessing and started controlling.

That is the real milestone with smoking. Not a single “perfect” brisket. Not a photo-worthy rack of ribs. It is the point where the process becomes yours.

You begin to recognise the sound of a stable fire. You learn what clean smoke looks like in your setup, in your weather, in your particular corner of the garden. You stop chasing the clock and start listening to the meat—watching bark set, feeling tenderness with a probe, letting resting time do its work. You learn that barbecue isn’t rushed; it’s organised. You finish early. You hold warm. You serve calmly. And somehow, without any drama, everything tastes better.

If there is one habit worth keeping, it is this: write down what happened. Not a novel—just a few lines. Temperature range. Wood choice. When you wrapped. When you unwrapped. How long you rested. What you’d change next time. Those notes are how

“I think it worked” becomes “I can do that again”. And repeatable is what turns a hobby into a skill.

As you keep cooking, you’ll find your preferences sharpening. Maybe you like oak-led smoke and savoury rubs. Maybe you lean fruity and light for poultry and fish. Maybe you want thick bark and peppery beef, or soft sweet pork with vinegar brightness. There is no universal right answer—only the flavour you enjoy, served the way you like to eat.

And that is the point. Smoking meat is not a test you pass. It is a rhythm you learn. Each cook teaches you something, even the ones that go slightly sideways. Especially those. Because every small fix you make—opening a vent, changing the wood, holding your nerve through the stall—adds to a toolkit you can rely on.

So keep it simple. Keep your smoke clean. Keep your temperature steady. Cook to tenderness. Rest like you mean it. Serve with something sharp, something fresh, and something you’re quietly proud of.

Then, when someone asks how you did it, you can smile and tell the truth.

You didn’t do anything magic.

You just did it properly.