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The Virtual Weber Bullet
www.virtualweberbullet.com
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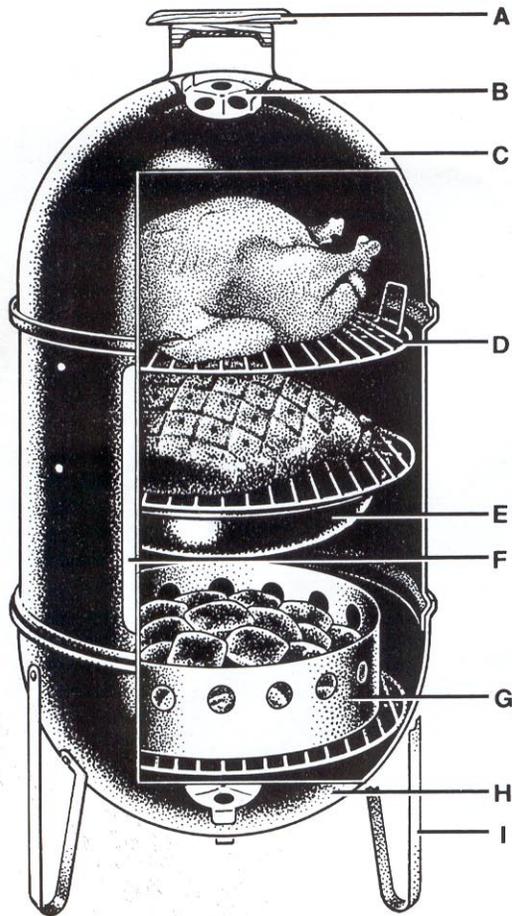


smokey
mountain
cooker

from **weber**®

COOK BOOK





There's an old Smokey Mountain tradition: when you build something, you build it to *last*.

Now there's a smoke cooker worthy of that timeless tradition. You'll love what it does to fish, meat and game . . . season after season, year after year. Check out these outstanding features:

smokey mountain cooker

from **weber**®

- A.** Sturdy welded-on handle with solid teak grips.
- B.** Famous Weber engineering. The air vent system gives you perfect results, even if you've never cooked before!
- C.** No rusting, no staining, no burning. The heavy-gauge steel is sealed in shiny, smooth porcelain enamel inside and out—it's *not* painted sheet metal that can rust away after two seasons' use.
- D.** Two triple nickel-plated grills, each with a generous cooking area.
- E.** Porcelain enamel water pan has a 3-quart capacity.
- F.** Easy-access nickel-chromium plated steel door means you can add water, charcoal, or hickory chunks easily, without disassembling a hot grill.
- G.** Heavy-duty charcoal grill and charcoal chamber are engineered for long life.
- H.** Enclosed bottom reduces the chance of hot sparks falling from the smoker. The round shape of the bottom reflects and circulates heat, just as the round top reflects and circulates the moist smoke that gives you delicious results . . . every time!
- I.** No-rust legs.

EASY REFERENCE SMOKE-COOKING CHART

PLEASE NOTE: The amount of wood chunks, water or charcoal is not indicated in each recipe. Please refer to this chart.

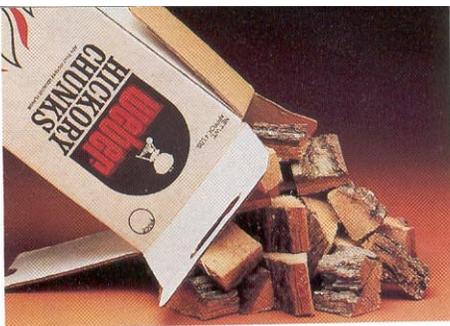
FOOD	WEIGHT	WATER	CHARCOAL*	APPROXIMATE COOKING TIME	WOOD CHUNKS	DONENESS DESCRIPTION OR TEMPERATURE ON MEAT THERMOMETER
Beef roasts, Beef brisket, Lamb roasts, Venison, Large cuts of game Beef ribs	3-4 pounds 5-7 pounds 7-9 pounds full grill	full pan full pan full pan full pan	two layers two layers two layers one layer	4-5 hours 5-6 hours 6-8 hours 3-4 hours	4-6 4-6 4-6 2-4	140° rare 160° medium 170° well-done meat begins to pull away from bones
Pork roasts	3-4 pounds 4-8 pounds	full pan full pan	two layers two layers	5-6 hours 6-8 hours	4-6 4-6	170° well-done 170° well-done
Pork ribs	full grill	full pan	one layer	4-6 hours	4-6	meat begins to pull away from bones
Pork chops	full grill	full pan	one layer	2-3 hours	2-4	meat begins to pull away from bones
Ham, fresh (whole)	10-18 pounds	full pan	two layers	8-12 hours	6-8	170° well-done
Ham, cooked (whole)	10-14 pounds	full pan	one layer	3-4 hours	4-6	160° heated through
Chicken (cut up or split) (whole) (whole)	1 to 4 fryers 1 to 4 fryers 5-pound roaster	full pan full pan full pan	one layer two layers two layers	3-4 hours 4-5 hours 5-6 hours	2-4 2-4 2-4	185° well-done 185° well-done 185° well-done
Turkey (unstuffed)	8-12 pounds 12-18 pounds	full pan full pan	two layers two layers	7-8 hours 8-10 hours	6-8 6-8	185° well-done 185° well-done
Fish, small, whole, fillets, steaks large, whole	full grill full grill 3-6 pounds	full pan full pan full pan	one layer one layer one layer	1½-3 hours 1½-3 hours 3-4 hours	2-4 2-4 4-6	flakes with a fork flakes with a fork flakes with a fork
Shrimp or Lobster	full grill	full pan	one layer	1 hour	2-4	firm, shrimp will be pink
Duck	3-5 pounds	full pan	two layers	4-6 hours	2-4	185° well-done
Goose	8-10 pounds	full pan	two layers	7-8 hours	4-6	185° well-done
Pheasant	3-5 pounds	full pan	two layers	4-6 hours	2-4	leg moves easily in joint
Small game birds	any amount	full pan	one layer	2-4 hours	2-4	leg moves easily in joint

NOTE: The cooking times used in this chart are for meat that has been completely thawed. If frozen foods are used they should be completely defrosted. Always allow an extra half-hour of cooking time—it is better to allow too much time rather than too little time. Foods can be kept hot beyond recommended time as long as the water pan is more than ½ full.

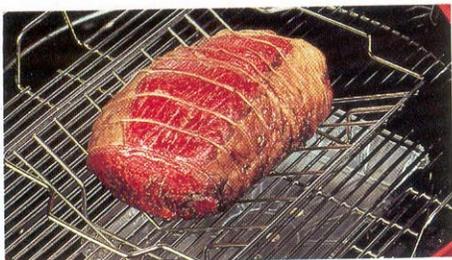
*Add 12 to 14 briquettes every 1½ hours. When coals are added check the water pan and add water as necessary to fill pan. Use door on front of unit to add charcoal or water.

Always use hot tap water to fill or replenish the water pan. (Using a watering can is helpful for this purpose.)

If your fire seems to be fizzling out for some reason—take the door on front of the smoker off for a short period of time. The additional oxygen will get the fire going well again.



Hickory Chunks (1701) For that distinctively different hickory smoked flavor.



Roast Holder (9501) Keeps roast steady on the smoker's grill and built-in handles make it easier to move the meat from the smoker to carving board.

Drip Pans (3301)
Hardy, heavy gauge aluminum pans to catch drippings for gravy.



HOT SMOKE-COOKING

With the versatile Weber smoker you can easily have the old-fashioned delicious smoke flavor added to your foods with the added bonus of ease-of-preparation. No need to tend, turn, or baste foods while they are being smoke-cooked.

The Weber smoker is a hot smoking unit. Meat smoked with the smoke-cooked method is done with temperatures between 170° and 325°. This is a cooking process—smoke flavor is imparted to the meat while it is cooked. Smoke-cooked foods may be eaten immediately or stored in a refrigerator up to 2 weeks. This method of smoking is somewhat different than the old smoke-house method where meat was smoked for days at a low temperature.

Cold smoking is done at low temperatures for extended periods of time. Foods are smoked—not cooked—they require cooking before being eaten. Cold smoking used to be an important method of processing meat for preservation... this was in the days before we had adequate refrigeration. Since we now have adequate methods of refrigeration, smoking meat is no longer necessary for preservation... we can now smoke-cook foods just to add a flavor that is hard to resist.



Rib Rack (3601) Sturdy nickel-plated rack increases the smoke-cooking capacity by 50% when smoking ribs, chops or chicken parts.



Shish Kabob Set (2501) Six heavy-duty, stainless steel skewers on nickel-plated racks that attach to cooking grill.

Weatherproof Charcoal Chest™ (6601) Chest keeps more than 18 lbs. of charcoal dry and handy for use with your Smokey Mountain Cooker or Weber Barbecue Kettle.



HELPFUL HINTS

PLEASE READ ALL INSTRUCTIONS BEFORE USING YOUR SMOKER.

Always cook with the cover on your smoker.

Use tongs for turning meats to avoid piercing meat and losing natural juices.

Resist the temptation to look at the foods during cooking time—every time the lid is lifted it will be necessary to add 15 minutes to the cooking time.

Use a meat thermometer to determine the internal temperature of meat—it should be inserted in the thickest part of the meat and should not touch fat or bone.

Lining the water pan with aluminum foil will greatly aid the cleanup chore.

Charcoal should be stored in a dry place—damp charcoal will not burn well.

Always use barbecue mitts or hot pads to protect your hands.

Adjust vents as indicated for each method of cooking in your smoker.

Smoking—all vents partially closed

Barbecuing—all vents wide open

Steaming—top vent closed—bottom vents open

All vents should be wide open when preparing the fire.

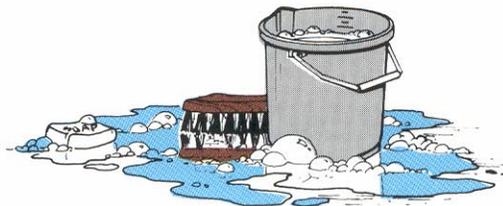
Close all vents when you are finished cooking to extinguish the coals. *Do not use water* to extinguish coals as it may damage the porcelain finish.

There are so many variables that influence smoking, fortunately most of them can be controlled by the person doing the cooking. However, there are some things that we cannot control such as: weather, wind and altitude, so to be on the safe side add extra time to your cooking schedule when necessary. (Usually $\frac{1}{2}$ to 1 hour is adequate)

Smoker should be placed on a level heatproof surface away from buildings and out of the general traffic path. The smoker is for outdoor use only and not recommended for use on carpeted surfaces. Since the aroma of smoke can linger it is best to find a place away from the house to do your smoke-cooking.

After you have mastered a few simple basic techniques we want to encourage you to do some experimenting with a variety of foods—try some of your old favorites. Experiment with different varieties of wood and amounts used. You can also add bay leaves, garlic cloves, mint leaves, orange or lemon peel and various spices to the charcoal for added flavor. Keep a record of your experiments—it's easy to forget what you did last time.

Note: *Do not use charcoal that has been impregnated with a starter fluid in your smoker. This is especially important when adding charcoal during the cooking time, because it can give an unpleasant taste to your food.*



CLEANING

It isn't necessary to clean the inside walls of your smoker, however, if you wish, they may be wiped down occasionally. The outside of the unit may be cleaned with a sudsy cloth and rinsed with a damp cloth.

If you use aluminum foil to completely cover the water pan it will aid the cleanup chore. Grease tends to build up on the inside and outside of the water pan. When the grease build-up is baked onto the pan it may flake-off—this is not porcelain flaking off—it is hardened, baked-on grease and can be cleaned off with a spray-on type oven cleaner. Follow the manufacturer's directions on cleaner.

Frequent removal of the ashes in the bottom section will be easier than if you allow them to accumulate.

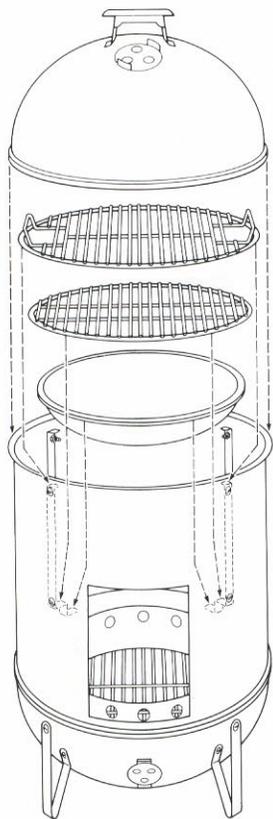
WARNING

This barbecue grill is for outdoor use only.

Never cook indoors. Toxic fumes may accumulate and cause death.

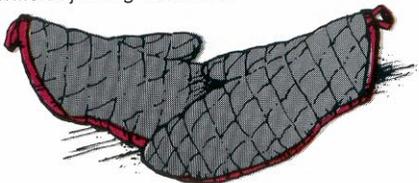
Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal since they can explode. Use a commercially prepared fire starter.

SMOKE-COOKING



Assemble unit following the assembly instructions.

- Remove top and center ring before starting the fire.
- Open all vents.
- Fill charcoal chamber with the amount of charcoal recommended on chart for food being cooked.
- Heap charcoal in center of grill.
- Ignite the charcoal.
- When the coals have a light coating of gray ash (about 30 minutes) spread them evenly across the inside of the charcoal chamber.
- Place the water pan in position on the lower bracket of the center ring. Fill pan with *hot* tap water.
- Put the lower cooking grill in place on bracket above water pan. The 18½" cooking grill should be positioned on the top bracket.
- Carefully set the center ring in place on top of the bottom section of the smoker.
- Arrange food in a single layer on the cooking grills leaving space between each piece of food. (Both grills may be used for food.)
- Open door on front of smoker to place wet wood chunks on top of the hot coals.*
- Partially close all vents while smoke-cooking ... use barbecue mitts to protect your hands while adjusting the vents.



*Place recommended amount of wood chunks in a pan of water to soak at least 1 hour before using. Shake excess water off wood chunks before placing them on top of the hot coals.

Different hardwoods will impart a variety of flavors. Perhaps it is best to do some experimenting to find the type of hardwood, or combination of hardwoods, that you like best. Start with the lowest amount of wood chunks recommended—more can be added to suit your own taste. Some experimenting will be necessary to find the amount of smoke flavor your family likes best. (Use pieces of wood approx. 2" x 3" in size.)

By keeping records of your smoke-cooking experiences a beginner can quickly become an expert. Notes you make will be an invaluable aid in your future endeavors. By referring to your notes at a later date you will be able to repeat your successes.

Smoke-cooked foods look different than oven cooked foods—they may be pink or red when completely cooked. A good meat thermometer is the most accurate way to determine the internal temperature of large cuts of meat.

Beer, wine, cola, fruit juices, marinades, herbs and spices can be combined with water, in the water pan, to give additional flavor to your food.

Meat can be smoke-cooked without curing, or it can be cured before smoking with either a dry cure or in a brine.

BRINE CURE

Salting, or curing, reduces the moisture content of meat, retards formation of bacteria and adds flavor as it is absorbed in the meat. When meats require 2 hours or less of curing they may be kept at room temperature, otherwise they should be refrigerated.

Salt is the basic ingredient used in most seasonings and brines for smoking and curing foods. Rock salt, pickling salt or canning salt are less expensive to use than iodized table salt.



Sugar is also a basic ingredient used in brines and dry cures—it is used during curing to counteract the effects of salt. Sugar can be in the form of white or brown sugar, honey, molasses or syrup—each imparts its own flavor.

Seasoning is more or less a matter of personal taste—spices can be used during or after the curing process to give additional flavor to the meat or fish.

Stone crocks, glass or plastic containers are ideal containers for use in brining or storing leftover brine. (Never use metal containers!)

Meat should be completely submerged in the brine. A weighted plate will be helpful to keep the meat from coming to the surface of the brine.

Contents of the brine solution should be stirred occasionally with a wooden spoon. This is called overhauling. When overhauling a large container of meat it is best to remove the meat from the container, stir the brine, put meat back in container and pour the brine over meat, weighing it down to keep meat completely submerged in the brine.

After a piece of meat or fish is removed from the brine solution it should be given a quick rinse in fresh water and dried before smoking.

SWEET PICKLE BRINE

- 1 gal. water
- 2½ cups salt
- 1⅓ cup light brown sugar
- 1 tbl. liquid garlic
- 1 oz. pickling spices

BASIC BRINE

- 1 quart of water
- ½ cup of salt
- ½ cup light brown sugar
- ½ tsp. liquid garlic
- ½ tsp. pepper

DRY CURE

Dry cures can be used instead of a brine solution. They are applied in a dry form directly to the surface of the meat or fish. Meats should be kept at 35° during dry curing. Foods should be rinsed in fresh water and dried before smoking.

BASIC DRY CURE

- 2 cups salt
- ½ cup sugar

Add spices and seasonings of your choice to this mixture. Start with ½ teaspoon of each—experiment to find the combinations you like best with the meat and fish you smoke.

MARINADES

Marinades can be used instead of dry cures or brine to flavor and tenderize meat. They are an excellent alternative for people who want to flavor meat without salt.

Because of their acid content marinades should be used only in non-metal containers. They should always be stirred with a wooden spoon.

Marinades also serve well as a basting sauce if you wish to use one for additional flavor.

Marinades are effective in removing gamey odors from wild-animal meat. Do not reuse marinade after marinating meat with gamey odors—throw any leftover marinade out.

PORK ROAST

- 1 (5-6 lb.) rolled pork loin roast
- 1 garlic clove, cut into slivers
- ½ tsp. celery salt
- ½ tsp. rosemary
- ½ tsp. sweet basil
- ¼ tsp. pepper
- 1 tsp. caraway seed

Make small slits in top of roast and insert a garlic sliver in each slit. Combine seasonings and sprinkle over roast. Place meat in center of cooking grill. Cover and smoke-cook about 6 hours or until done.

BARBECUED RIBS

- 4 lbs. pork back ribs or spareribs
- ¼ cup molasses
- ¼ cup soy sauce
- ¼ cup vinegar
- ½ cup prepared mustard
- 2 tsp. Worcestershire sauce
- ½ tsp. hot pepper sauce (more if desired)

Place ribs in a plastic or glass dish. Combine remaining ingredients and pour over ribs. Cover and refrigerate 5 hours or overnight. (Turn ribs occasionally to completely coat with marinade). Remove ribs from marinade and place on the cooking grill or in a rib rack. Cover and smoke-cook 4½ to 5 hours or until done.

PORK TENDERLOIN TARRAGON

- 2 whole pork tenderloin
- ½ cup white tarragon vinegar
- 1 tsp. Worcestershire sauce
- 2 tsp. soy sauce
- 1 tsp. dried tarragon

Place pork tenderloins in a shallow glass or plastic dish. Combine remaining ingredients and pour over meat. Cover with plastic wrap and refrigerate 3 to 4 hours. Turn meat in marinade occasionally. Place pork tenderloins on cooking grill. Pour marinade over meat allowing excess to drain into the water pan. Smoke-cook 3½-4 hours. Serve with pineapple sauce.

Pineapple Sauce

Combine equal parts of drained crushed pineapple and sour cream. Approximately 8 oz. of each.

BEEF BRISKET

- 1 (5-6 lb.) beef brisket
- 1 envelope dry onion soup mix
- 2 tbl. port wine
- 2 cups barbecue sauce

Combine soup mix and wine to make a paste. Spread over surface of the brisket. Allow brisket to stand at room temperature 2 hours before cooking. Add barbecue sauce to the water in the water pan. Position brisket in center of cooking grill. Cover and smoke-cook approx. 6 hours or until tender.

BEEF RIBS

- 2-3 lbs. beef back ribs
- 2 (8 oz.) cans tomato sauce
- ¼ cup red wine vinegar
- 2 tbl. prepared mustard
- 1 tbl. prepared horseradish
- 1 tbl. instant minced onion
- ½ tsp. garlic powder
- ¼ tsp. pepper

Place ribs in a shallow glass or plastic dish large enough to accommodate them in a single layer. Combine remaining ingredients and pour over ribs. Turn meat over to completely coat with marinade. Cover with plastic wrap and refrigerate at least 4 hours turning occasionally. Remove ribs from marinade and place on cooking grill. Pour remaining marinade over ribs allowing excess to drain into water pan. Smoke-cook 3½ to 4 hours.

GLAZED MEAT LOAF

- 1½ lbs. lean ground beef
- ½ cup soda crackers, coarsely crumbled
- ½ cup onion, finely chopped
- 2 eggs, slightly beaten
- 1 tsp. salt
- ½ tsp. garlic salt
- ½ tsp. paprika
- ¼ tsp. pepper
- ¾ cup milk
- 1½ cups sharp cheddar cheese, cubed
- 2 slices bacon

Combine ground beef, crumbs, onion and seasonings in a large bowl. Add eggs, milk and cheese cubes; mix lightly until blended. Turn mixture into an aluminum foil pan and shape into a loaf. Place bacon slices lengthwise on top of meat loaf. Position foil pan with meat loaf in center of cooking grill. Smoke-cook 4 hours or until top of loaf feels firm.

GLAZE

¼ cup brown sugar
¼ cup catsup
1 tbl. prepared mustard

Combine brown sugar, catsup and mustard. Spread on top of loaf about 30 minutes before end of cooking time.

LEG OF LAMB

1 (5 lb.) leg of lamb	½ tsp. rosemary
1 onion	¾ cup dry red wine
1 clove garlic	salt
¼ tsp. marjoram	pepper

Cut several slits in top of lamb. Use a blender to grind the onion, garlic, marjoram and rosemary. Rub mixture into slits; season with salt and pepper. Place meat in center of cooking grill. Cover and smoke-cook approx. 5 hours basting occasionally with red wine.

SMOKED WHOLE CHICKEN

2½-3 lb. whole broiler-fryer chicken
seasoned salt
white wine (optional)

Wash chicken thoroughly with cold water and pat dry with paper toweling. Lock wings behind back and tie legs together securely. Sprinkle seasoned salt generously on chicken. Pour white wine into water pan. Cover smoker and smoke-cook 3 hours.

SMOKED TURKEY

1 (12 lb.) turkey, completely thawed
Sweet Pickle Brine (see page 7.)
maple syrup

Rinse turkey thoroughly with cold water, drain and pat dry. Prepare sweet pickle brine. Brine 12 lb. turkey for 3 days. Remove from brine, rinse thoroughly in cold water and pat dry. Allow to dry in refrigerator for 24 hours. Lock wings behind back and tie legs and tail together. Baste bird with maple syrup before putting in the smoker and every 2 hours during smoking. Position turkey on cooking grill. Smoke-cook 7 hours or until done. Cool turkey in the refrigerator for 24 hours before serving to enhance the smoked flavor. (Turkey may be served immediately if you wish.)

Brine:

8-12 lb. bird-3 days
13-16 lb. bird-4 days
17-22 lb. bird-5 days

GLAZED HICKORY SMOKED TURKEY

1 (8-10 lb.) turkey, thawed
seasoned salt
1 tbl. paprika



Stuffing:

2 oranges, cut into 8 chunks
1 large onion, cut into 8 chunks
2-3 ribs celery, cut into 1" pieces

Rinse turkey thoroughly with cold water. Pat bird dry. Season inside and outside with seasoned salt. Sprinkle outer surface with paprika. Stuff turkey with orange, onion and celery chunks alternating the three different items. Fasten neck skin over back with skewer; lock wings behind back and tie legs and tail together. Place turkey on cooking grill. Cover and smoke-cook 6 to 8 hours. Baste with wine-jelly glaze during the last 2 hours of cooking time.

Glaze

½ cup currant jelly ½ cup port wine

Combine currant jelly and wine in a saucepan and cook over medium low heat stirring constantly until jelly is melted. If glaze gets too sticky during use, reheat it.

SMOKED DUCK

1 (5 lb.) duckling, thawed
6 green onions with tops, cut up
4-5 sprigs parsley
1 clove garlic, minced
½ cup soy sauce
2 tbl. lemon juice
2 tbl. honey

Rinse bird thoroughly with cold water, drain and pat dry with paper toweling. Stuff cavity of duckling with onion, parsley and garlic. Use a sharp knife to make a small cut between the wing joints and breast to permit draining of excess fat during cooking. Lock wings behind back and tie legs and tail together. Fasten neck skin over back with a skewer. Heat soy sauce, honey and lemon juice, in a saucepan, to make a glaze. Place duckling in center of cooking grill. Cover and smoke-cook 5-6 hours until done. Brush duckling with glaze occasionally. Serve with plum sauce.

Plum Sauce

1 (16 oz.) can purple plums
¼ tsp. orange peel, grated
3 tbl. orange juice
2 tbl. sugar
¼ tsp. cinnamon
½ tsp. Worcestershire sauce

Drain plums reserving ¼ cup syrup. Force plums through a sieve. Combine plum purée and reserved plum syrup with remaining ingredients in a saucepan. Heat to boiling; reduce heat and simmer 15 minutes.

CORNISH HENS

2 to 4 (1 lb.) Cornish game hens
seasoned salt
lemon pepper
1 large carrot, cut into julienne strips
1 medium onion, cut into wedges
Maderia Wine Sauce

Wash Cornish hens thoroughly with cold water and pat dry with paper toweling. Season inside with seasoned salt and lemon pepper. Put carrot strips and onion wedges inside each hen. Lock wings behind the back and tie legs together securely. Wrap a bacon strip around each hen and secure with a toothpick. Sprinkle with lemon pepper and seasoned salt. Place hens on cooking grill. Cover and smoke-cook 3 hours or until done. Baste with Maderia wine sauce during last 15 minutes of cooking time. Serve with remaining sauce.

Maderia Wine Sauce

1 cup crabapple jelly
½ tsp. ginger
¼ tsp. salt
¼ Maderia Wine
1 orange peeled, cut orange peel into 3" julienne strips

Combine jelly, ginger, salt and wine. Cook over low heat until jelly melts; add orange strips and simmer.

SMOKED FRESH HAM

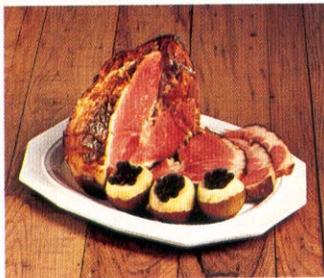
1 (6-7 lb.) fresh ham
Sweet Pickle Brine (See page 7.)
brown Sugar

Prepare sweet pickle brine. Brine ham for 3 days in sweet pickle brine. Remove from brine. Rinse ham in cold water and pat dry with paper toweling. Let ham dry in refrigerator for 1 day. Rub outside surface of ham with brown sugar. Place ham in center of cooking grill. Cover and smoke-cook approx. 8 hours. May be served immediately, however, flavor is enhanced by refrigerating a day or two before serving.

GLAZED SMOKED HAM

1 (10 to 14 lb.) fully cooked ham
whole cloves
1 quart apple cider

Remove any rind left on ham and score fat diagonally to give a diamond effect. Insert a whole clove in center of each diamond. Place ham fat side up on cooking grill. Pour apple cider over ham allowing excess to go into water pan. Cover and smoke-cook 3-4 hours brushing with glaze occasionally during the last hour of cooking time.



Glaze

- 1 (9 oz.) jar currant jelly
- $\frac{1}{4}$ cup orange juice concentrate, undiluted
- 1 tsp. prepared horseradish
- 1 tsp. dry mustard
- 1 tsp. lemon juice

Combine all ingredients in a saucepan. Heat, stirring until jelly melts.

FISH

Any edible saltwater or freshwater fish can be smoked into a delicacy fit for a king. You don't have to be a fisherman to have fresh fish for smoking since most supermarkets now have a large variety available.

If you wish, fish may be smoke-cooked without curing, or they can be cured before smoking with either a dry cure or in a brine.

Grills in the smoker should be lightly oiled to prevent fish from sticking. Fish may be placed

in an aluminum foil pan or on a sheet of aluminum foil, which have been lightly oiled.

Fish should be checked occasionally during cooking time because some of them tend to dry out rapidly and may require basting—brushing with cooking oil will help to keep them moist. If you prefer fish dry—allow it to remain in the smoker for an extra hour or two after it is done. When fish flakes easily with a fork it is done.

To prepare fish for cooking: thoroughly rinse exterior in fresh, cold water; remove scales and internal organs; thoroughly clean the body cavity. Small fish can be left whole. Large fish may be left whole or cut into smaller pieces. Use short sticks to wedge crosswise inside split fish to hold the cavity open while smoking so the smoke can circulate inside the fish.

SMOKED WHOLE FISH

- 1 large whole fish (8 to 10 lbs.), cleaned (Red Snapper, Salmon, Trout or Sea Bass)
- $\frac{1}{2}$ cup lemon juice
- 1 tbl. Worcestershire sauce
- 1 tbl. prepared mustard
- $\frac{1}{2}$ tsp. basil
- $\frac{1}{2}$ tsp. garlic salt
- $\frac{1}{2}$ tsp. salt
- 1 medium onion, thinly sliced
- 1 lemon, thinly sliced
- melted oil or butter

Combine lemon juice, Worcestershire sauce, prepared mustard, basil and salts; mix and brush in cavity of fish. Arrange $\frac{1}{2}$ of the onion and lemon slices alternately in a row in cavity of fish. Brush outside of fish with melted oil or butter. Overlap remaining onion and lemon slices on top of fish. Place fish on cooking grill. Drizzle remaining lemon juice mixture over the fish allowing excess to go into the water pan. Cover and smoke-cook 3-4 hours or until done.

HALIBUT STEAK

- $\frac{3}{4}$ inch Halibut steaks
- $\frac{1}{4}$ cup butter or margarine, melted
- juice of 1 lemon
- salt and pepper
- Worcestershire sauce

If halibut is frozen, thaw. Grease an aluminum foil tray. Place steaks in tray and pour melted butter over them. Squeeze lemon juice on steaks. Sprinkle with salt, pepper and Worcestershire. Place foil tray on cooking grill. Cover and smoke-cook until the fish flake easily when tested with a fork. (Approx. 1 hour)

WHOLE PAN FISH

- 6 small whole pan fish, cleaned
- 1 tsp. salt
- $\frac{1}{2}$ tsp. pepper
- juice of 1 lemon
- 3 bacon slices, halved

If fish are frozen, thaw. Clean and dry fish. Sprinkle cavities with lemon juice, salt and pepper. Brush outside of fish with oil. Place a half strip of bacon lengthwise on top of each fish. Arrange fish on the cooking grill and smoke-cook 1 to 1½ hours or until they flake when tested with a fork. Serve with lemon butter.

Lemon Butter

1 cup softened butter or margarine
¼ cup lemon juice
1 tbl. minced parsley
¾ tsp. grated lemon peel
¼ tsp. salt

Combine all ingredients.

SMOKED LOBSTER TAILS

lobster tails, thawed (1 per person)
melted butter
lemon wedges

Cut away underside membrane on lobster. To prevent curling while cooking, hold lobster tail in both hands and bend backward to crack the shell. Brush with melted butter and position on the cooking grill. Cover and smoke-cook about 1 hour or until flesh is white and firm. Serve with melted butter and lemon wedges.

SMOKE FLAVORING

Introduce your family and friends to a new flavor treat—try smoking cheese, nuts and eggs. This should be done at a low degree of heat—the best time to do smoke flavoring is after you have smoke-cooked something and the coals have burned down and are producing a low heat.

NUTS

Any kind of nuts or seeds can be smoke flavored for a tasty snack. Place nuts in a single layer, on a wire screen, on top of the cooking grill. Place 3-4 wet chunks of wood on top of coals. Smoke for 45-60 minutes. (Do not use water in water pan)

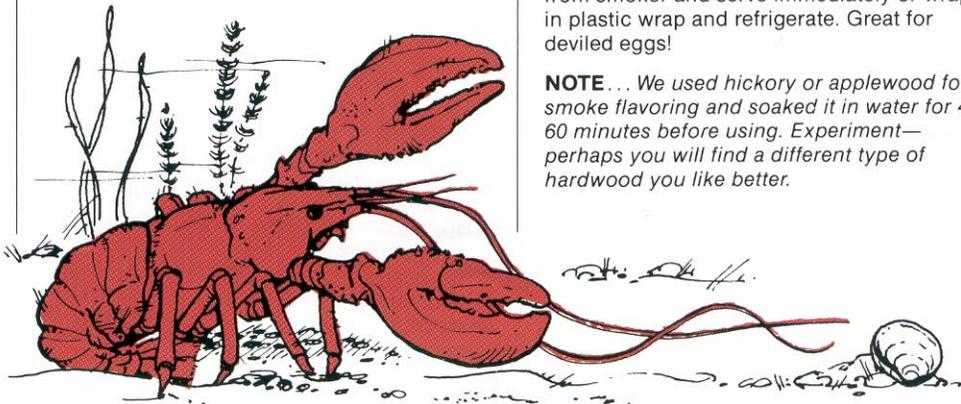
CHEESE

Any mild-flavored cheese may be given a smoke flavor; try Colby, Monterey Jack or Muenster. Make a shallow tray of extra-heavy duty aluminum foil or use a shallow foil pan. Place cheese in tray and position on the cooking grill. Place 3-4 chunks of wet wood on top of the coals. Smoke about 1 hour. Make sure the fire is not too hot—watch carefully so the cheese doesn't melt. (Do not use water in the water pan)

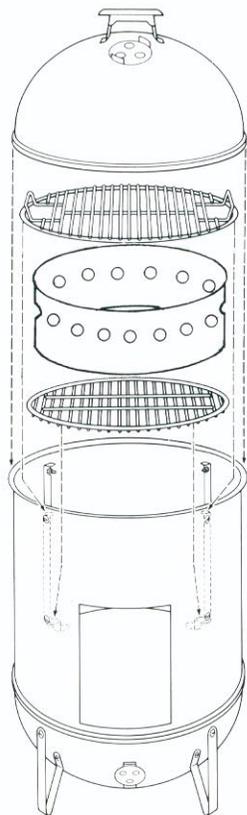
EGGS

Chilled, peeled hard-cooked eggs. Arrange eggs on the cooking grill. Place 3-4 chunks of wet wood on top of the coals. Smoke 25-30 minutes or until lightly browned. Remove eggs from smoker and serve immediately or wrap in plastic wrap and refrigerate. Great for deviled eggs!

NOTE . . . We used hickory or applewood for smoke flavoring and soaked it in water for 45-60 minutes before using. Experiment—perhaps you will find a different type of hardwood you like better.



BARBECUING



The charcoal grill and charcoal chamber should be moved into the position as indicated in the diagram. Pour charcoal one layer deep on charcoal grill. Heap charcoal in center of grill. Ignite charcoal. When coals have a light coating of gray ash (approx. 30 minutes) spread them one layer deep again. Put cooking grill in place on the top bracket. Place meat on the cooking grill. Cover smoker. All vents should be wide open.

This method of cooking is used for fast cooking of flat meats. Food is cooked on one side and must be turned to expose both sides of the meat to the heat.

STEAK

Rib, T-Bone, Club, Porterhouse,
Sirloin or Filet ($\frac{3}{4}$ -1 lb. per person)
salt and pepper

To prevent steak from curling during cooking slit fat at $1\frac{1}{2}$ -2 inch intervals. Refer to steak cooking chart below for cooking times. Cover steaks when cooking. Covering helps to eliminate flare-ups. If you prefer searing steak, leave cover off for the first minute or two on each side. Use meat tongs when turning steak to prevent piercing and loss of natural juices.

HAMBURGERS

1 lb. ground beef, lean
 $\frac{1}{4}$ tsp. black pepper
 $\frac{3}{4}$ tsp. salt
 $\frac{3}{4}$ tsp. dried minced onions or
1 tbl. minced fresh onion

Combine all ingredients, mix well. Shape into 4-6 patties, $\frac{3}{4}$ inch thick. Place patties on cooking grill and follow cooking times given below. Cover hamburgers while cooking. This helps to eliminate flare ups. Always use a spatula or tongs when turning patties to prevent piercing and loss of natural juices. If you prefer searing patties, leave cover off for first minute on each side.

	Rare	Medium	Well Done
Per side	3 min.	4 min.	5 min.

Steak Thickness	Rare		Medium		Well Done	
	1st side	2nd side	1st side	2nd side	1st side	2nd side
1"	2 min.	3 min.	4 min.	4 min.	5 min.	6 min.
$1\frac{1}{2}$ "	5 min.	6 min.	7 min.	8 min.	9 min.	10 min.
2"	7 min.	8 min.	9 min.	9 min.	10 min.	11 min.



GYRO BURGERS

- 1 lb. ground chuck
- 1 lb. ground lamb
- 1 egg
- ¼ cup water
- ½ cup bread crumbs
- ¼ tsp. garlic powder
- ¼ tsp. cinnamon
- ¼ tsp. allspice
- ½ tsp. thyme
- ½ tsp. sweet basil
- 2 tsp. oregano

Combine all ingredients; mix well. Shape into patties 4½" dia. ½ inch thick. Place patties on cooking grill and cook 4 min. on each side. Serve on a hamburger bun or Peta bread (pocket bread) with chopped lettuce, sliced onions, tomato and yogurt sauce.

Yogurt Sauce

- 1 cup yogurt
- 5 tbl. sour cream
- 2 tbl. parsley flakes
- ¼ cup cucumber, chopped
- ¼ cup onion, chopped

Mix all ingredients together; refrigerate. Spoon onto Gyro burgers before serving.

BRATS-IN-BEER

- 1 (12 oz.) can beer
- 6 bratwurst
- 6 individual french rolls
- sauerkraut relish

Pour beer into an aluminum foil pan large enough to hold brats in one layer. Place pan of beer on one side of cooking grill. Brown brats on cooking grill watching carefully turning as necessary to brown evenly. When brats are brown; place in beer. Cover smoker and cook 25 minutes. Cut rolls in half lengthwise and hollow out each half leaving a ¼ inch wall. When brats are done fill bottom half of roll with drained sauerkraut relish, top with brat and roll half.

Sauerkraut Relish

- ½ cup sugar
- ½ cup red wine vinegar
- 1 tsp. prepared mustard
- ¼ tsp. garlic powder
- ¼ tsp. pepper
- ¼ tsp. salt
- ½ tsp. caraway seed (optional)
- 1 (16 oz.) can sauerkraut, drained and snipped
- ½ cup green pepper, finely chopped
- ½ cup onion, finely chopped

Combine and heat vinegar, sugar and salt until sugar dissolves. Pour over sauerkraut; stir in remaining ingredients. Cover and chill several hours.

KABOBS

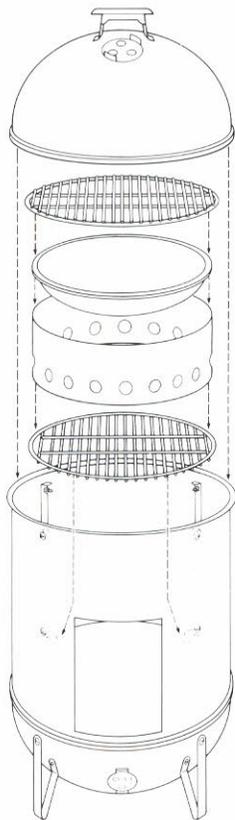
Any combination of foods that will go onto a skewer can be tried as kabobs. Use your imagination and try different combinations—do fruit or vegetable kabobs for an unbeatable flavor addition to your brunch or dinner menu; or combine meat or seafood with vegetables for a delicious entree. Keep in mind that if you choose foods that require similar cooking times everything will be done at the same time. Use less charcoal when preparing fire for kabob cooking. The coals should be sparsely spaced so heat is not too intense.

LAND AND SEA KABOBS

- ¼ cup lemon juice
- 1 envelope onion soup mix
- ¼ cup soy sauce
- ¼ cup vegetable oil
- 1 (8 oz.) can pineapple chunks, drained—reserve liquid
- ½ lb. sirloin steak, cut into 1¼" cubes
- ½ lb. shrimp, peeled and deveined
- 16 cherry tomatoes
- 8 mushroom caps
- 1 green pepper, cut into 1¼" squares

Combine first four ingredients plus reserved pineapple liquid in non-metal bowl. Add beef cubes; stir meat to coat completely. Cover; refrigerate at least 3 hours. Add shrimp to beef mixture and refrigerate 1 hour longer. Arrange ingredients alternately on skewers. Place kabobs on cooking grill and cook approx. 15 minutes. Turn occasionally and baste with marinade.

STEAMING



Position the charcoal grill and charcoal chamber as shown in the diagram for *STEAMING*. Fill the charcoal chamber about $\frac{1}{2}$ full with charcoal, arrange the charcoal so it will conform to the shape of the water pan (higher on sides and lower in center). Pour a liquid charcoal starter on coals and wait a minute or two; ignite. When the coals are ash gray place the water pan on top of the charcoal chamber; add boiling water (approx. 2 quarts). Seasonings or marinades may be added to the water for additional flavor. Place the (lower) cooking grill on top of the water pan; add meat. Place cover on smoker. Top vent should be closed, bottom vents open while steaming.

LOBSTER TAILS

lobster tails (1 per serving)
melted butter
seasoned salt

If using frozen lobster allow it to thaw; cut away underside membrane. To prevent curling while cooking, hold tail in both hands and bend backward to crack the shell. Brush with melted butter and sprinkle with seasoned salt. Place on the cooking grill and steam 20 minutes or until shell is bright red.

CLAMS

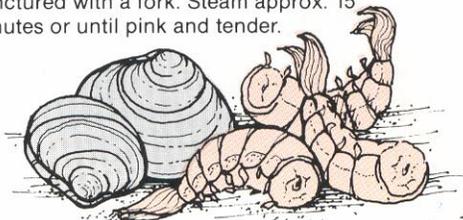
Scrub clams under running water until free of sand. Place clams on cooking grill. Cover and steam until shells open. Approximately 15 minutes.



SHRIMP

1 lb. shrimp, peeled, cleaned and deveined (fresh, ready to cook)
 $\frac{1}{4}$ cup butter, melted
juice of $\frac{1}{2}$ lemon
1 clove of garlic, crushed
 $\frac{1}{4}$ tsp. oregano
 $\frac{1}{4}$ tsp. sweet basil

Combine butter with lemon juice, garlic and seasonings. Pour over shrimp and marinate for at least $\frac{1}{2}$ hour. Remove shrimp from marinade. Large shrimp can be placed directly on the cooking grill. If shrimp are small lay them on a piece of aluminum foil that has been punctured with a fork. Steam approx. 15 minutes or until pink and tender.





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COOK BOOK

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