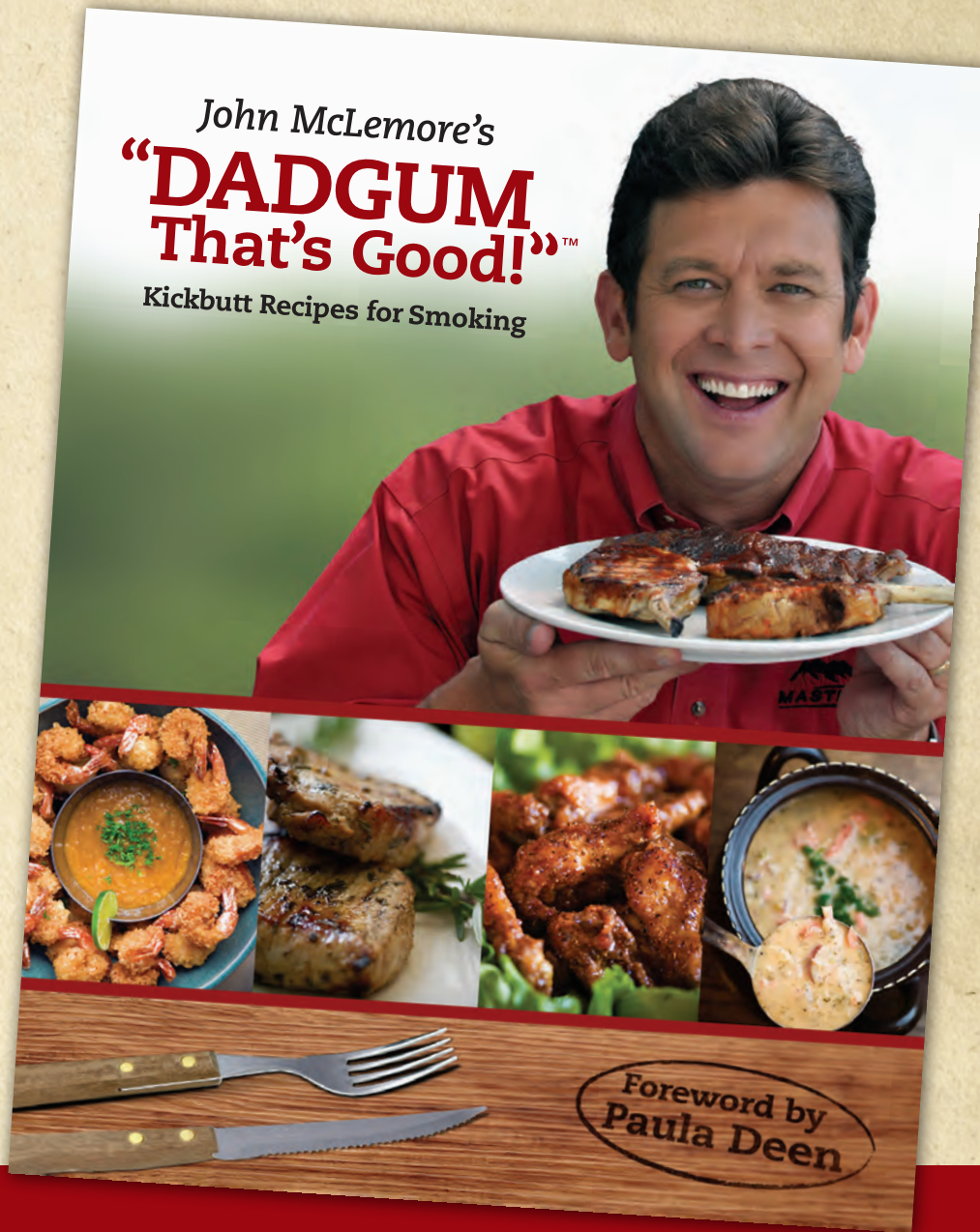


We hope you enjoy your new Masterbuilt Electric Smoker



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John McLemore's
**“DADGUM
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Kickbutt Recipes for Smoking

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John McLemore's
**“DADGUM
That's Good!”**TM

Kickbutt Recipes for Smoking



Foreword by
Paula Deen

John McLemore's
**“DADGUM
That's Good!”™**

Kickbutt Recipes for Smoking

John McLemore



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Foreword



Left:
Paula Deen and John

Right:
Jamie Deen,
Paula Deen and
John McLemore



I'm tickled pink that John has written this cookbook. I can't think of anyone or anything that has made my cooking life easier than John's awesome Masterbuilt products—this is a man who knows how good food should taste and how it's best prepared!

I met John when we were on QVC the same day—John was promoting his products and I had a new book out. Both being devout “foodies,” we hit it off immediately and for many years since that meeting I have enjoyed using his Electric Grill and his wonderful Indoor Electric Turkey Fryer in our kitchen in Savannah. I like to do a Southern Low Country Boil in the Turkey Fryer just as much as I love to deep fry our holiday turkeys in it.

John came to our house for a visit not long ago and cooked smoked prime rib and chicken for the family. Sugar, I tell you that was good eatin'! John has set a new standard of cooking with this book, a wonderful collection of more than 40 recipes that are designed specially to be prepared using his equipment—and the results are fantastic. You can be sure these dishes will have you saying, *“Dadgum That's GOOD!”*

— Paula Deen



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SIGNATURE RECIPES

See pages 14, 26, 30, 32, 38 and 56



MASTERBUILT

MASTERBUILT





Introduction

Left:
Don and John
show off three
signature recipes

Above:
Lynne, Don, John
and Tonya enjoy
lunch at the lake

“DADGUM, That’s Good!”™ is much more than just a Southern phrase and the title of this cookbook. It’s the summation of a life’s work in creating delicious food with our world-class cooking products. For almost 40 years, my brother Don and I have worked together at our family-owned business– Masterbuilt. We have traveled all over the world to demonstrate our cooking products and learned a lot of lessons about food, and life, along the way. Everywhere we go, we have requests for recipes, tips and secrets for our meals. What follows are recipes and an abundant supply of tips and secret techniques. We also share our story and hope you will enjoy reading about how our backyard business turned into so much more. In fact, we’re bringing what started in our backyard to your table, where we are sure you’ll say, *“DADGUM, That’s Good!”™*

Selecting Cuts of Meat and Seafood

Tips for selecting and preparing

MEAT

Here are some of the cuts of meat most commonly used.

Filet Mignon – Cut from the tenderloin, filet is a very tender cut, but lacks the beefy flavor of other cuts. Consider grilling this with a good rub or marinade.

Flank Steak – A beefy, full-flavored steak cut from the chest and side, this steak is thin and cooks quickly. To retain the juices in the meat, let it rest it for a few minutes before carving against the grain.

Ribeye Steak – Cut from the rib, they are very tender, beefy and well-marbled with fat, which makes them great for grilling and smoking. They should be thick and seared over a medium-high heat. Move to a cooler spot on the grill to finish.

Sirloin, New York Strip and Prime Rib – Full-flavored premium cuts that have a natural flavor, which you may want to bring out with a little salt, pepper, and olive oil.

Porterhouse (T-Bone) – Cut extra thick, this gives you the taste and texture of the strip or the tenderloin. To prevent it from overcooking, sear the steaks with the strip portion facing the hottest part of the fire and the tenderloins facing the cooler side.

Brisket – The brisket consists of two different muscles. The top muscle, known as the “point,” is fibrous and difficult to cut. The flat is leaner

and more even, which makes it easier to cut. It’s likely that you’ll find the second cut in your local supermarket, trimmed with a thin layer of fat on the top. If it’s untrimmed, trim the fat down to ¼-inch thickness. To test your brisket for tenderness, hold the middle of the brisket in your hand. If the ends give, you’ve picked the right one. A rigid brisket is a sign that you’re in for a tough time.

Spare Ribs – Pick ribs that are between 2 to 4 lbs. Smaller ribs are likely to come from a younger animal and will cook faster because they’re more tender.

St. Louis Style Ribs – These specially-trimmed ribs are lighter than spare ribs, topping out at about 2 pounds.

Baby Back Ribs – These flavorsome ribs are great if you’re smoking for the first time. Baby Backs are a little more expensive, but they’re the most tender and cook faster than spare ribs.

Pork Butts and Picnics – Similar cuts with different bones. There is not much difference between them, but they do offer a choice. You can remove the bone or cook them bone-in.

TIP

Meat cooked on the bone shrinks less. It also allows you to quickly test for tenderness. When the meat is ready, the bone slides out easily. Buy your butt with the fat on and trim it to suit your taste. And remember, fat equals flavor.

Sausages – Simple to grill, and if you’re smoking sausage, remove the casing; it blocks smoke from penetrating the meat.

FISH

Mahi-Mahi – Similar in texture to swordfish, but it’s a little oilier. Despite this, it dries out quickly on the grill, so you might want to brine it.

Red Snapper – Quick and easy to grill or fry. If you grill, handle carefully. Make sure the fish and the grill are well-oiled.

Salmon – A favorite for grilling because it doesn’t dry out. It’s rich in healthy, natural oils and fats, so you can pop it on the grill without oiling. Its flavor also complements stronger marinades.

Scallops – You’ll want to use fresh ocean scallops if you’re grilling or frying them. Take a close look at the scallops before you buy them. If they’re unnaturally white and are sitting in a milky liquid, they’re processed. Natural scallops are a pinkish tan or ivory. They have a firmer texture and a bigger surface area that holds the batter better.

Trout – Freshwater trout is great on the grill. The skin becomes thin and crispy and the flesh is flavorsome without an overpowering fishiness.

Tuna – Does best using a simple marinade of herbs and oil. This prevents it from drying out and getting tough. If you like your tuna rare, buy 1 ½-inch thick steaks. This will enable you to sear them without overcooking them.

TIP

Fish smokes fast, so it requires a little more attention. The best types of fish to test in your smoker are salmon and trout filets. Boneless fish filets are the easiest to smoke. Fish with a higher fat content, such as trout, salmon, tuna and mackerel, retain their moisture better during smoking. Most fish should be brined and air-dried before smoking.

SEAFOOD

Mussels – Versatile, quick and cheap. They steam beautifully and within minutes you can rustle up a satisfying gourmet dish.

Shrimp – Tastes great any way you cook it. Though some prefer boiled shrimp, there’s a lot to be said for steaming them. It retains the delicate flavor better.

USDA* Safe Minimum Internal Temperatures

Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal of Lamb	145° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

Pantry Essentials

Almonds
Balsamic Vinegar
Bay Leaf
Breadcrumbs
Butterball® Buttery Creole Turkey Marinade
Butterball® Cajun Turkey Seasoning
Capers
Cardamom
Cayenne Pepper
Celery Seed
Chicken Bouillon Cube
Chicken Broth
Chili Powder
Cinnamon-ground, stick
Cloves, ground
Cocoa Powder
Confectioners' Sugar
Coriander
Cornmeal
Cornstarch
Creole Mustard
Cumin, ground
Currants, dried
Curry Powder
Dark Brown Sugar
Dill Weed, dry
Dry Mustard
Extra Virgin Olive Oil
Fennel Seeds
Fish Sauce
Garlic-minced, powder, salt, cloves
Ginger-ground, grated, minced, peeled
Greek Seasoning
Honey
Horseradish
Hot Pepper Flakes
Hot Pepper Sauce
Light Brown Sugar
Light Corn Syrup
Maple Syrup
Nutmeg
Onion Powder
Oregano
Panko (Japanese-style breadcrumbs)
Paprika
Pepper
Peppercorns
Rice Vinegar
Rosemary
Salt
Self-Rising Flour
Sesame Oil, dark
Sesame Seeds
Soy Sauce
Spice Island Chili Powder
Sugar
Thyme
Tomato Paste
Turmeric
Vanilla Extract
Wine Vinegar
Worcestershire Sauce
Yeast, active dry







“Smoke em... if you got ’em.”

If you don’t, go to the store and get ’em.

Masterbuilt’s Electric Smoker is perfect, whether you’re a novice smoking for the first time, or a seasoned smoker who wants to smoke food without the effort or attention that smoking typically requires. Here’s why customers call it the best smoker for the money:

- With 4 smoking racks, it’s spacious and robust enough to smoke up to 50 lbs. of meat at a time.
- No need to constantly worry about keeping the smoker at the right temperature. A built-in thermostat lets you set your preferred temperature and time, the easy-load wood tray keeps you from having to open the door.
- This smoker requires relatively small amounts of wood and enables you to smoke smaller batches without the hassle of using propane or charcoal.

TIPS

- Take the time to season your new smoker before your first meal. Fill your wood chip tray with a handful of wood chips. Set your smoker to the highest temp setting, open the air vents and allow it to smoke for about 2 hours, adding wood chips again 2 times during this process. This will remove any residue from the manufacturing process.
- During the smoking process, if internal food temperatures get close to the desired target early, you can wrap the food in aluminum foil to retain the moisture then reduce the smoker temperature until mealtime.
- Wet ribs or dry ribs? It’s all a matter of preference. For wet ribs, apply your favorite BBQ sauce and wrap with aluminum foil during the last hour of smoking. For a dry rib, use your favorite dry-rub seasoning. Don’t let the fact that your smoker has a water bowl confuse you. Filling this water bowl does not give you a “wet” rib, it’s just a way of infusing more flavor into the rib (i.e. fruit juice diluted 50/50 with water).
- The most commonly used wood chips for smoking are hickory and mesquite, which are easy to find in most grocery stores. If you want to try something different, keep an eye out for apple or pecan wood chips, which add a unique, milder smoked flavor.



John McE
SIGNATURE RECIPE



Smoked Pork Butt

Serves 4 to 8

1. Combine apple cider vinegar and water in the Masterbuilt smoker's water pan. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Trim excess fat from pork butt. In a small bowl, combine the Greek seasoning, black pepper, and red pepper. Rub mixture on all sides of pork butt. Place butt in smoker and smoke for 6 to 8 hours, or until internal temperature reaches 160° F.

You'll Need:

- 1 cup apple cider vinegar
- 1 cup water
- 1 (5 to 7 lb.) pork butt
- 2 tablespoons Greek seasoning
- 2 tablespoons black pepper
- ½ teaspoon red pepper

JOHN says

You can purchase your pork butt with the bone in or boneless. I like both. With the bone in, you get a great flavor, but you may need to smoke it a tad longer. If I am making sandwiches, I like to use a boneless butt and cut the meat into inch-thick slices for a *Dadgum Good BBQ* sandwich.

SMOKED





Smoked Asparagus

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat Masterbuilt smoker to 225° F.
2. Melt the butter in a small saucepan, stir in the garlic and cook over low heat until garlic is just tender, about 10 minutes. Remove from the heat and mix in the lemon juice, salt, and black pepper. Arrange the onions in a medium-size baking dish. Spread asparagus spears over the onions. Drizzle the butter and garlic mixture over the asparagus.
3. Place the uncovered baking dish on the top grate of the preheated smoker. Smoke until asparagus is tender, about 1 ½ to 2 hours.

You'll Need:

- 4 tablespoons butter
- 4 cloves garlic, thinly sliced
- 2 tablespoons freshly squeezed lemon juice
- ⅓ teaspoon salt
- ¼ teaspoon black pepper
- 1 medium yellow onion, thinly sliced
- 1 ½ lbs. asparagus, trimmed

JOHN says

Make sure you snap the ends off the asparagus. Stick to the allotted smoking time; too much smoke will make the asparagus bitter.





JOHN says

Porchetta (por KET ta) is an Italian pork roast. We definitely were stepping outside of the box on this one. The porchetta can be sliced and served as a main dish or pulled to make excellent roast pork sandwiches. As a sandwich it is traditionally served on a roll or ciabatta bread without additional toppings. To really kick up the flavor, add the fiery-sweet roasted red peppers and arugula.

Pork Loin (Porchetta) with Fiery Sweet Red Pepper Sauce

Serves 6 to 8

Porchetta:

1. Place loin on cutting board running lengthwise away from you. Using a boning knife (a chef's knife will do, but a boning or filet knife is a bit easier), hold the knife at a 45-degree angle and cut a $\frac{3}{4}$ -inch deep flap, lengthwise, starting at the top of the loin. Fold the flap you just cut back and continue to make additional cuts of the same depth and length, unrolling the loin as you go. You should end up with a flat piece of meat that is a uniform $\frac{3}{4}$ to 1-inch thickness.

2. In a medium saucepan, bring water to boil. Add salt, sugar, garlic, and peppercorns, stirring continuously until everything is dissolved. Remove from heat and add apple cider. Set aside to cool. After brine is cool, add grape juice.

3. Combine brine and loin in a resealable plastic storage bag. Place bag into a baking dish and refrigerate overnight.

Stuffing:

1. Load the wood tray with one small handful of wood chips and preheat smoker to 225° F.

2. Remove loin from brine and place flat on a cutting board. Lightly salt and pepper and set aside.

3. In a large skillet, heat olive oil; add the onion and cook until translucent. Add ground pork, sage, fennel seeds, rosemary, basil, thyme, salt, pepper, garlic, and pine nuts. Cook until mixture is lightly browned, then remove from heat and set aside to cool. Once cooled, add beaten eggs and mix well.

4. Spread the mixture over the pork loin, leaving $\frac{1}{2}$ -inch edge clean on all sides. Roll the meat like a jelly roll. Tie with butcher's twine and place in the middle rack of the smoker. Reduce temperature to 225° F and add additional wood each hour. Smoke at 225° F until the internal temperature reaches 160° F, approximately, 2 hours. Remove and allow to rest for 10 to 20 minutes before serving.

Fiery Sweet Roasted Red Peppers: (Optional)

1. In a medium-sized mixing bowl, combine peppers, sugar, pepper flakes, and garlic. Cover and let stand overnight at room temperature before serving.

You'll Need:

- 1 (3 to 4 lb.) pork loin, cut jelly roll style
- 2 cups water
- $\frac{1}{2}$ cup kosher salt
- $\frac{1}{2}$ cup brown sugar
- 5 cloves garlic, crushed
- 1 tablespoon whole peppercorns
- 4 $\frac{1}{2}$ cups apple cider
- 2 $\frac{1}{2}$ cups red grape juice

Stuffing:

- Salt and black pepper
- $\frac{1}{4}$ cup extra virgin olive oil
- 1 medium onion, diced
- 1 lb. ground pork
- 1 tablespoon sage, chopped
- 2 tablespoons fennel seeds
- 2 tablespoons rosemary
- 1 tablespoon basil, dried
- 1 tablespoon thyme, dried
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons black pepper
- 5 cloves garlic, minced
- $\frac{1}{4}$ cup pine nuts, toasted and ground (optional)
- 2 eggs, beaten

Fiery Sweet Roasted Red Peppers:

- 1 (12 ounce) jar roasted red peppers, cut into strips
- 1 cup sugar
- 2 tablespoons crushed red pepper flakes for heat
- 2 cloves garlic, crushed





Smoked Potato Salad

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Peel potatoes and place them in a large saucepot with water to cover and boil for 20 minutes, until just tender. Drain potatoes, and dry them, on a plate layered with paper towels.
3. Place potatoes directly on the smoker racks and close smoker door. Reduce heat to 200° F and add more wood chips every 45 minutes. Keep potatoes in smoker for 2 hours. Remove potatoes from smoker and dice them for the salad.
4. In a large bowl mix onion, pickles, boiled eggs, mayonnaise, vinegar, mustard, salt, and pepper to taste. Add diced potatoes to the mixture, cover and chill salad in the refrigerator for several hours.

Suggested Wood Chips For Smoking:

Mesquite

JOHN says

Smoking is not just for meat, it's great for all types of vegetables and even some fruits. Don't forget our Four-Cheese Smoked Mac 'n' Cheese (See page 112 for recipe), which I consider (along with most kids) to be a vegetable, too!

You'll Need:

- 1 ½ lbs. russet potatoes, peeled
- ½ cup red onion, finely diced
- ½ cup crisp tart pickles, chopped
- 3 hard boiled eggs, coarsely chopped
- ⅓ cup light mayonnaise
- 2 tablespoons cider vinegar
- 1 tablespoon Dijon mustard
- Salt and black pepper

BBQ Beans Smoker Style

Serves 4

1. Soak beans overnight in enough cold water to cover, plus an extra 3-inches of water above beans. The next day, drain and rinse beans and place in a large stockpot. Add enough cold water to cover, plus an extra 3-inches of water, and bring to a boil over high heat. Reduce the heat and simmer until beans are almost tender, about 1 hour. Drain, and combine beans, onion, sugar, ketchup, vinegar, molasses, mustard, chili powder, garlic, cayenne, salt, and five cups of water in a large 9 by 13-inch aluminum baking pan.

2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.

3. Place pan on the bottom rack of the smoker and cook for 45 minutes. Stir occasionally, checking to see that the juice gets thicker, but not too dry. If it becomes dry add a little water.

You'll Need:

- 1 lb. dried navy beans, rinsed
- 1 medium onion, chopped
- ½ cup light brown sugar, tightly packed
- ½ cup ketchup
- ⅓ cup red wine vinegar
- ¼ cup molasses
- 2 tablespoons Dijon mustard
- 1 tablespoon chili powder
- 2 teaspoons garlic, minced
- ½ teaspoon cayenne pepper
- Kosher salt

JOHN says

To give this dish a unique flavor, smoke the beans on a rack underneath a pork butt. The drippings from the pork butt enhance the smoky flavor. The pork butt will shed most of its fat during the first few hours. Put the baked beans in the smoker 45 minutes before you remove the butt and you'll get the benefit of the pork flavor without too much fat. Stir the beans well before serving.

SMOKED



Four-Cheese Smoked Mac 'n' Cheese

Serves 4 to 6

You'll Need:

- 1 (16 ounce) package elbow macaroni
- ¼ cup butter
- ¼ cup all purpose flour
- 3 cups milk
- 1 (8 ounces) cream cheese, cut into large chunks
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 cups extra sharp Cheddar cheese, shredded
- 2 cups Gouda cheese, shredded
- 1 cup Parmesan cheese, shredded

JOHN says

I continue to be surprised at the rave reviews we receive every time we make our Smoked Mac 'n' Cheese. The smoke-infused flavor knocks everyone's socks off! If you are in a hurry, purchase ready-made mac 'n' cheese, top it with an extra layer of your favorite cheese, and get results almost as good as homemade.



- 1.** Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
- 2.** Cook pasta according to package instructions. In a medium saucepan, melt butter, and whisk flour into the butter. Cook over medium heat for 2 minutes, until sauce is bubbly and thick. Whisk in milk and bring to a boil. Cook 5 minutes until thickened. Stir in cream cheese until mixture is smooth. Add salt and pepper.
- 3.** In a large bowl, combine 1 cup Cheddar, 1 cup Gouda cheese, Parmesan cheese, pasta, and cream sauce. Spoon mixture into an 11 by 9 ½-inch aluminum roasting pan coated with nonstick cooking spray. Sprinkle top with remaining Cheddar cheese and Gouda cheese.
- 4.** Place in smoker and cook 1 hour at 225° F, until brown, bubbly and delicious.

Smoked Salmon

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 220° F.
2. Wash and pat dry the salmon filets. Place filets on baking sheet, skin side down. In a small bowl, combine fresh dill and black pepper. Sprinkle each filet with the pepper and dill mixture.
3. Thinly slice one lemon. Completely cover each filet with the onion and then the lemon slices. Sprinkle each filet with the juice of the other lemon.
4. Place baking sheet on bottom rack and smoke for 30 minutes, or until salmon meat is flaky.

Suggested Wood Chips For Smoking:

Hickory, Apple or Pecan

You'll Need:

- 3 to 4 salmon filets with skin
- ½ teaspoon fresh dill
- ½ teaspoon black pepper
- 2 lemons
- 1 onion, thinly sliced

JOHN says

Most dishes are only as good as the ingredients that go into them and this is especially true for salmon. It spoils quickly and if it's not flash-frozen or properly iced, it develops a fishy odor. Here are a couple of things to look for. The eyes should be bright and clear with no signs of cloudiness. The flesh should be firm to the touch. Press your finger into the fish. If it's fresh, it will spring back to its original shape. If it doesn't spring back, it may be spoiled.





Game Hens

with Asian Citrus Baste

Serves 8

1. Season hens with 1 teaspoon of salt and 1 teaspoon of pepper. Split each game hen in half. In a medium bowl, thoroughly mix garlic, onions, brown sugar, cilantro, 1 teaspoon pepper, lemon juice, lime juice, orange juice, soy sauce, and hot sauce. Reserve 1 cup for basting.
2. Pour the remainder over hens and marinate for 6 to 8 hours in the refrigerator.
3. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place hens in the smoker and smoke for 1 ½ hours to 1 hour 45 minutes, or until the internal temperature of the hens is 165° F. Using the cup of marinade, baste hens several times during smoking.

You'll Need:

- 4 game hens
- 1 teaspoon salt
- 2 teaspoons black pepper
- 3 cloves garlic, minced
- 3 green onions, minced
- 2 tablespoons brown sugar (firmly packed)
- 2 tablespoons cilantro, chopped
- 1 fresh large lemon, juiced
- 1 fresh large lime, juiced
- 1 cup fresh orange juice
- ¼ cup soy sauce
- 1 teaspoon hot sauce (Tabasco, or your favorite brand)

JOHN says

Game hens are more popular than most people know. They are almost always available at your local supermarket. A game hen is merely a small, young chicken. They are incredibly tender and a sure crowd pleaser. Check out our recipe for Cornish Game Hens (See page 59 for recipe).

Smoked Haute Dogs and Mustard

Serves 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place 6 bratwursts on the top shelf of the smoker. Smoke for 1 to 1 ½ hours or until internal temperature reaches 160° F.

Mustard Sauce:

1. Heat oil in a large skillet. Sauté onions and green peppers over medium-low heat, stirring frequently, for 10 minutes, or until onions are golden brown.

2. Add the garlic and celery seeds, and continue cooking for 5 minutes. Stir in the Dijon mustard, and cook 3 more minutes to blend flavors. Serve immediately, or refrigerate to serve at a later time.

You'll Need:

- 6 bratwursts

Mustard Sauce:

- 3 tablespoons vegetable oil
- 1 large onion, coarsely diced
- 1 large green pepper, coarsely diced
- 2 cloves garlic, minced
- ½ teaspoon celery seeds
- ¼ cup Dijon mustard

Suggested Wood Chips For Smoking:

Hickory

JOHN says

Instead of simply grilling ordinary dogs, smoke some brats, then slather them with our delicious homemade mustard and you'll turn a hot dog into a haute dog. If you are short on time, these brats are also great with store-bought spicy brown mustard.



SMOKED



John Mc

SIGNATURE RECIPE



Super Smoked Sweet and Spicy Chicken Wings

Serves 4 to 6

1. In a small bowl, mix together the black pepper, onion powder, chili powder, garlic powder, and seasoned salt. Place the chicken wings in a large resealable bag. Pour the dry rub into the bag and shake to coat the wings well. Marinate for at least 30 minutes at room temperature, or up to 24 hours in the refrigerator.

2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place the wings on the top rack of the smoker, and cook for 25 to 30 minutes. Turn wings and cook for another 25 to 30 minutes, or until done.

3. While the wings are cooking, mix the honey, BBQ sauce, and apple juice together in a small saucepan. Cook over medium heat until warmed through. Remove the wings from the smoker and place in a disposable aluminum foil pan. Pour the warm sauce over the wings and toss to coat evenly. Return pan to smoker on middle rack and cook wings for another 25 minutes. Remove from the smoker and serve immediately.

Suggested Wood Chips For Smoking:

Apple or Pecan

JOHN says

These wings are super *Dadgum* spicy, so you can tone it down by cutting the black pepper in half and using a mild BBQ sauce. The honey and spices blend well for a unique flavor.

You'll Need:

- 2 ½ tablespoons black pepper
- 1 tablespoon onion powder
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon seasoned salt
- 5 lbs. chicken wings, rinsed and dried
- 1 cup honey
- ½ cup hot BBQ sauce
- 3 tablespoons apple juice

SMOKED



Turkey Salad with Hazelnuts

Serves 2 to 4

You'll Need:

- 1 cup kosher salt
- 1 cup brown sugar
- ½ cup maple syrup
- 2 quarts apple juice
- 2 quarts water
- 1 (3 to 6 lb.) turkey breast

Salad:

- 1 cup green onions, chopped
- ¾ cup celery, chopped
- ⅓ cup mayonnaise
- 3 tablespoons fresh thyme, chopped
- 2 tablespoons lemon juice
- 6 tablespoons extra virgin olive oil
- 3 tablespoons white wine vinegar
- Salt and black pepper
- 1 (8 ounce) package mixed baby greens
- 2 ⅓ cups dried cherries, chopped (optional)
- ½ cup toasted hazelnuts, coarsely chopped



1. In a large container, combine the salt, brown sugar, syrup, apple juice and water. Mix the brine well. Place turkey in brine and refrigerate for 12 to 24 hours.
2. Load the wood tray with one small handful of wood chips and preheat the smoker to 250° F. Remove the turkey breast from brine and pat dry with paper towels. Reduce smoker temperature to 225° F. Place the turkey breast in the smoker and cook for 25 to 30 minutes per pound, or until inside meat temperature reaches 165° F. Remove turkey breast from smoker and let rest for 15 minutes before carving.

Salad:

1. In a medium bowl, mix sliced or chopped turkey, green onions, celery, mayonnaise, 2 tablespoons of thyme, and lemon juice.
2. To make the vinaigrette, whisk oil, vinegar, and the remaining thyme in a large mixing bowl. Season with salt and pepper.
3. Add greens to the vinaigrette mixture and toss. Divide among plates.
4. Top greens with cherries and nuts then serve.

JOHN says

This turkey is also great served by itself. For the salad, you can substitute dried cranberries for dried cherries if you want. To add an extra layer of flavor, toast the hazelnuts in a hot skillet for a few minutes.

Smoked Fish Omelette

Serves 2

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Smoke the fish at 225° F for 2 to 3 hours. Remove fish and flake apart with a fork.
2. In a medium bowl, beat the eggs, heavy cream, and milk together with salt and pepper. In a large non-stick skillet, melt butter and add the egg mixture. Cook for 6 minutes, lifting up sides of the omelette with a spatula to let egg liquid run out and set.
3. Add the flaked pieces of smoked fish, cheese, and onion on one half of the egg mixture. Fold egg over the top of fish mixture and remove from pan. Serve hot.

Suggested Wood Chips For Smoking:

Hickory

You'll Need:

- 1 (8 ounce) fish filet (preferably tilapia)
- 6 large eggs, beaten
- ½ cup of heavy cream
- 2 cups milk
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons butter
- 1 cup (or more, to taste) grated sharp Cheddar cheese
- ¼ cup green onion, chopped



JOHN says

If you would like, you can smoke your fish the night before, which is actually where this recipe idea came from. We are always thinking of new ways to enjoy our leftovers. Smoked fish for dinner and a delicious omelette the next morning. Sounds *Dadgum* Good to me! And, if you're thinking "Really?" about fish in an omelette, let me assure you, it's great.

SMOKED



John McE
SIGNATURE RECIPE



Smoked Prime Rib

Serves 4 to 6

1. Place prime rib in a large pan. In a small bowl, combine all dry ingredients and mix well. Season roast with the mixture and let stand for 30 to 45 minutes. Load the wood tray with one small handful of wood chips and preheat the smoker to 250° F.
2. Place roast, fat side up, directly on rack in smoker. Reduce temperature to 225° F and add more wood chips. Add extra wood chips every 1 to 1 ½ hours during cooking time.
3. Using meat thermometer to check temperature, cook until desired temperature is reached. (See temperatures below. Remember, meat will continue to cook for a few minutes when taken out of the smoker and covered with aluminum foil.)
4. Once you have removed the prime rib, cover it with foil and let it rest for 15 to 20 minutes before cutting. This will help keep prime rib warm and juicy.

Doneness:

125° F Rare

135° F Medium Rare

145° F Medium

155° F Medium Well

165° F Well Done (I don't recommend Well Done for a prime rib.) For medium rare to medium the cooking time is approximately 4 to 6 hours. (1 hour per pound.)

JOHN says

Purchase a boneless rib roast (a bone-in roast adds flavor, but needs to smoke a little longer). This is one of my favorite recipes and it gets rave reviews. Most people say it is the BEST *Dadgum* prime rib they have ever had.

You'll Need:

- 1 (4 to 6 lbs.) prime rib roast
- ¼ tablespoon onion powder
- ⅛ tablespoon garlic powder
- 1 tablespoon black pepper
- 1 tablespoon white pepper
- 1 tablespoon paprika
- 1 tablespoon red pepper
- 1 tablespoon kosher salt



John McE
SIGNATURE RECIPE



Smoked Salmon Chowder

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Reduce smoker temp to 200° F and place salmon directly on rack. Smoke for 40 minutes at 200° F, or until internal temperature reaches 145° F.
3. Melt butter in a large stockpot and add olive oil. Add onion, garlic, and celery. Cook until tender, approximately 10 minutes on medium heat. Slowly add the flour, stirring constantly. Gradually add water to thicken, continuing to stir well. Add chicken bouillon cube, potatoes, dill, tarragon, thyme, and paprika; stir well. Simmer until potatoes are tender, about 15 minutes.
4. After removing skin from salmon, flake and add to the above mixture. Stir in lemon juice, hot sauce, salt, pepper, and half and half. Do not allow to boil after adding Half and Half. Simmer on low, uncovered, for approximately 10 minutes. Serve and enjoy! (When re-heating, be sure to heat slowly and do not boil.)

Suggested Wood Chips For Smoking:

Hickory or Mesquite

JOHN says

If your salmon filets do not have the skin, line the cooking racks with aluminum foil before smoking. Also, to make cleanup a breeze, you can line the water bowl and bottom drip tray with aluminum foil. Be sure to make a hole in the bottom drip tray if you line with foil to allow the juices to drain.

You'll Need:

- 8 ounces fresh salmon, cut into ½-inch pieces
- 2 tablespoons butter
- 1 tablespoon extra virgin olive oil
- 1 cup onion, chopped
- 2 cloves garlic, chopped
- ½ cup celery, chopped
- ½ cup all-purpose flour
- 6 ½ cups water
- 2 chicken bouillon cubes
- 1 lb. red potatoes, cubed
- 1 teaspoon dill weed, dried
- 1 teaspoon tarragon, dried
- 1 teaspoon thyme, dried
- ½ teaspoon paprika
- 1 tablespoon fresh lemon juice
- ¼ teaspoon hot sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup Half and Half

SMOKED



Spicy Cuban Smoked Catfish

Serves 7

You'll Need:

- 7 (2 ½ lbs.) catfish filets
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1 teaspoon onion powder
- ¼ teaspoon cayenne pepper

Sauce:

- ½ cup chicken stock
- ½ cup orange juice
- 2 tablespoons lime juice
- ½ cup vegetable oil



1. In a small bowl, combine the paprika, cumin, pepper, salt, onion powder, and cayenne pepper to make a rub. Reserve 1 tablespoon for mop.

2. Coat catfish filets with rub. Lay filets flat in a large pan, cover and marinate in the refrigerator for at least 3 hours.

3. Load the wood tray with one small handful of wood chips and preheat the smoker to 180° F.

JOHN says

My go-to method for cooking catfish has always involved the fryer. With the smoker, I can experiment with different flavors and enjoy a new twist on an old favorite. Be careful not to marinate the catfish for too long with this recipe, because the lime will “cook” the fish.

4. In a medium bowl, whisk the chicken stock, orange juice, lime juice, oil, and reserved rub.

5. Smoke the catfish on the top rack of the smoker at 180° F for 1 to 1 ½ hours. Apply marinade with the mop every 20 minutes. The catfish is done when it is flaky and white on the inside.

Smoked Cabbage

Serves 4

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. In a small bowl, mix tomatoes, chopped onion, jalapeño, cheese, butter, salt, and pepper. Set aside.
3. Core cabbage, cutting out a good-sized cavity. (Make sure you do not core the base; leave the cabbage open only at one end.) Place the tomato mixture in the cavity and wrap cabbage with heavy-duty aluminum foil. Place cabbage in smoker, cored end up, and smoke for 5 to 6 hours at 225° F.
4. Remove cabbage and discard foil and any blackened leaves. Cut the cabbage into wedges and serve.

You'll Need:

- ½ cup diced tomato, seeded and drained
- 3 tablespoons onion, chopped
- 3 tablespoons jalapeño, chopped
- 4 tablespoons Monterey jack or pepper jack cheese, shredded
- 1 stick unsalted butter, softened
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 head green or red cabbage

JOHN says

You can use either Savoy or red cabbage for this. Change it up by adding your own combination of ingredients. Be sure to keep the top side up so the butter doesn't run out. You can leave a small opening in the top of the foil to allow for more smoke, but be aware that it's easily overpowered. Decide how much smoke you want, and adjust the opening to suit your taste. This is a great side dish to serve with ribs. Put it in the smoker along with the ribs and they'll both be ready at the same time.

SMOKED



Smoked Trout and Tomato Bruschetta

Serves 8



You'll Need:

- 4 large trout filet pieces, or 1 (1 lb.) whole trout

Marinade:

- 3 cups water
- ¼ cup soy sauce
- ¾ cup teriyaki sauce
- 2 teaspoons salt
- 2 teaspoons lemon pepper
- 1 teaspoon garlic salt
- 1 teaspoon dill weed

Bruschetta:

- 1 loaf French bread, cut into 8 diagonal ½-inch thick slices
- 3 large cloves garlic, halved
- 3 tablespoons extra virgin olive oil
- 1 ¼ lbs. ripe tomatoes, seeded and chopped
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon capers, drained
- ½ teaspoon black pepper
- ½ teaspoon salt
- 1 large avocado
- 1 tablespoon lemon juice, freshly squeezed

Marinade:

1. In a large bowl mix water, soy sauce, teriyaki sauce, salt, lemon pepper, garlic salt, and dill weed. Add filets, cover and refrigerate for 8 hours or overnight.

Smoked Trout:

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Smoke trout for 55 minutes, until meat is flaky, or until internal temperature reaches 145° F.

Bruschetta:

1. Place the bread slices about 4-inches from the heat and grill (or broil) for 2 minutes on each side. While still hot, rub bread with garlic and drizzle with oil.
2. In a large bowl, mix tomatoes, parsley, capers, pepper, and salt. Flake the trout with a fork and gently add to tomato mixture.
3. Peel and pit the avocado, then mash. Add lemon juice and mix well. Spread a thin layer of avocado on each slice of bread. Spoon the smoked trout and tomato mixture onto each piece, about ½ cup per slice. Serve immediately.

Suggested Wood For Smoking:

Hickory or Mesquite

JOHN says

This appetizer works equally well with trout or mackerel. When selecting your bread for bruschetta, steer clear of lightweight French and Italian loaves with thin crusts and big holes. Look for thick-crust, dense, French or Italian loaves. When you knock the loaf you should hear a hollow thump.

Smoked Meatloaf

Serves 6 to 8

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 250° F.
2. In a medium skillet, sauté the green peppers, onions, garlic, and olive oil until peppers are soft. Remove from heat and pour into a large mixing bowl. Add ground round, sausage, BBQ sauce, bread crumbs, eggs, salt, pepper, and cayenne pepper, mix thoroughly.
3. Form the meat mixture into four small loaves. Place the loaves into two 11 by 7-inch baking pans lined with foil, 2 small loaves to a pan. Place pans on middle rack and smoke for 2 hours, making sure the internal temperature reaches 160° F.
4. Lightly brush the top of each meatloaf with ketchup 30 minutes before you remove them from the smoker. Allow the meatloaf to rest at least 15 minutes before serving.

Suggested Wood Chips For Smoking:

Hickory or Mesquite

You'll Need:

- 1 ½ cups green pepper, finely chopped
- 2 cups onion, finely chopped
- 1 teaspoon minced garlic
- 1 tablespoon extra virgin olive oil
- 2 lbs. lean ground round
- 1 lb. fresh Italian sausage (removed from casing and crumbled)
- 1 cup BBQ sauce
- 1 cup fresh bread crumbs
- 2 large eggs, lightly beaten
- 1 teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- 1 cup ketchup

JOHN says

Forming the meatloaf mixture into smaller loaves ensures a more even, all-around smoke. Lightly brushing the top of the meatloaf with ketchup gives it an attractive glaze. Make sure you smoke it at 250° F. You need to get your meat to a safe internal temperature of 160° F as quickly as possible.





John McD
SIGNATURE RECIPE

JOHN says

You don't need a shiny, expensive espresso machine to make this sauce. You'll find canned espresso in your supermarket refrigerator section or you can find powdered espresso in the coffee aisle. Follow the package instructions and you'll have instant espresso. Who'da thunk I could get my coffee fix from my ribs?! You gotta admit, it's different, but *Dadgum Good!*

Smoked Baby Back Ribs with Espresso BBQ Sauce

Serves 4 to 6

1. Season ribs with salt and pepper and smoke for 3 hours at 225° F, in preheated smoker. Use hickory chips during the first 2 hours.

2. After 3 hours, remove ribs, baste generously with espresso BBQ sauce and wrap in heavy-duty aluminum foil. Return to smoker and cook for an additional 1 to 1 ½ hours, or until internal temperature reaches 160° F.

OPTIONAL: During the last 10 minutes, remove ribs from the foil and baste again; place them back in the smoker, directly onto the rack, allowing the ribs to caramelize. Transfer to cutting board, cut and serve hot.

Espresso BBQ Sauce:

1. In a medium saucepan, combine olive oil and garlic and sauté on medium heat until golden. Remove from heat and let the garlic cool in the oil. Whisk in the ketchup, honey, vinegar, soy sauce, and espresso. Return to heat and simmer for 15 minutes to blend flavors. Remove from heat.

Makes 2 cups

Smoked Corn on the Cob with Potatoes

Serves 4 to 6

Corn:

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.

2. Prepare corn by gently pulling back the husks on each ear. Remove the silk, but not the husks. Place the ears in a large pan and fill with water to cover corn. Let soak for 2 hours.

3. Remove corn from water and pat dry with paper towels. Pull husk back to reveal corn, brush each ear with olive oil and sprinkle with 1 to 2 teaspoons of green onions, salt, and pepper. Pull husks back over corn and place in a 225° F smoker for about 1 ½ hours. Serve with or without husks, but remove husks to eat.

Potatoes:

1. Wash and slice potatoes into ½-inch slices. Place on aluminum foil. Lightly season with olive oil and garlic salt (or use your favorite herbs and spices). Place foil on rack in smoker and cook potatoes for the last 45 minutes of smoking time for the corn. Remove from smoker and serve.

You'll Need:

- 6 lbs. (3 racks) pork baby-back ribs
- Sea salt
- Freshly ground black pepper

Espresso BBQ Sauce:

- 2 tablespoons extra virgin olive oil
- 2 tablespoons minced garlic
- 1 cup ketchup
- 1 cup honey
- ½ cup balsamic vinegar
- ¼ cup soy sauce
- ¼ cup Starbucks® double shot espresso, or strong homebrewed coffee

You'll Need:

Corn:

- 6 to 12 ears corn with husk on
- ½ cup olive oil
- 1 bunch green onions, finely chopped
- 1/16 teaspoon salt
- 1/16 teaspoon pepper

Potatoes:

- 4 to 6 Idaho potatoes (baking)
- 1 tablespoon olive oil
- 1 teaspoon garlic salt

Suggested Wood Chips For Smoking:

Hickory





Smoked Turkey Burgers

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. In a large bowl, mix ground turkey, Heinz 57 Sauce, and A-1 Steak Sauce. Mix well. Form patty mixture to desired thickness and shape. Sprinkle lightly with garlic powder, salt, and pepper.
3. Place turkey burgers on bottom rack of smoker and smoke for approximately 30 minutes. Flip and smoke for 30 minutes more, or until internal temperature reaches 165° F.

Suggested Wood Chips For Smoking:

Hickory or Mesquite

You'll Need:

- 3 lbs. ground turkey
- ½ cup Heinz 57 Sauce
- ¼ cup A1 Steak Sauce
- ¼ teaspoon garlic powder
- ⅛ teaspoon salt
- ⅛ teaspoon black pepper

JOHN says

If you want to make life simple you can buy pre-made turkey burgers and add the sauce before smoking. When you reduce fat by cooking turkey burgers, you don't have to sacrifice flavor. Add a tablespoon of Worcestershire sauce or your favorite steak sauce to your mix and you won't miss a thing.



Duck Salad with Citrus Dressing

Serves 6

You'll Need:

- 1 duck breast, skin on

Dressing:

- ⅓ cup orange juice
- 3 tablespoons fresh lemon juice
- 2 tablespoons rice wine vinegar
- 1 tablespoon sugar
- 2 tablespoons sesame oil
- 1 tablespoon fresh chives, chopped
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 (5 ounce) bag fresh mixed lettuce



1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.

2. Prepare the duck by pouring boiling water over the skin to render some of the fat. Place duck in the smoker and cook at 225° F for 1 hour per pound. Smoke until duck breast reaches an internal temperature of 165° F. Remove from smoker and slice into thin strips.

Sauce:

1. In a medium bowl, mix orange juice, lemon juice, vinegar, sugar, sesame oil, chives, salt, and pepper. Add to a dressing bottle or suitable container and shake.

2. Place lettuce on serving plates and top with sliced duck. Drizzle dressing over the salad and serve.

JOHN says

Duck is a fatty bird (unless you've just shot a wild duck), so part of the challenge with any recipe is to cut the fat off or find ways of letting the fat drain during the cooking process. If you're cooking the breast or the whole bird, you'll need to score the skin of the duck. When scoring the skin, lightly cut the surface and into the fat. Don't cut down into the meat, or you'll end up with a dry bird.

Smoked Salmon Dip

Serves 4

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Lay salmon steaks flat and season them with lemon juice, olive oil, parsley flakes, and Butterball® Cajun Seasoning.
3. Place salmon on the middle rack and smoke for 1 to 2 hours, or until internal temperature reaches 145° F. Remove salmon from smoker and let cool.
4. In a large bowl, combine mustard, green onions, pecans, dressing, grapes, and mayonnaise. Crumble smoked salmon steaks into mixture and stir until well mixed. Chill and serve with bagel chips.

Suggested Wood Chips For Smoking:

Apple or Mesquite

You'll Need:

- 4 to 6 salmon steaks
- ½ lemon, juiced
- 1 tablespoon extra virgin olive oil
- 1 tablespoon parsley flakes
- 1 tablespoon Butterball Cajun Seasoning
- 3 tablespoons Creole mustard
- 2 bunches green onions, sliced
- 1 cup chopped pecans
- ½ cup Greek dressing
- 1 small bunch seedless red grapes, halved
- Hellmann's mayonnaise
- Bagel chips

JOHN says

Smoking salmon creates an incredible flavor and allows spices to infuse throughout the fish. Check doneness during the first hour of cooking and don't overcook; fish will dry out. Fish flakes with a fork when done. Not only will you love this Smoked Salmon Dip, it ain't bad served as an entrée either.

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Smoked Steaks with BBQ Glaze

Serves 4



1. Rub the steaks with garlic, pepper, and 2 ½ teaspoons salt. Place in a large pan and pour pomegranate juice onto steaks. Cover and marinate in the refrigerator for several hours. Remove and allow to warm to room temperature before you remove steaks from marinade.

2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place steaks on top rack of smoker and cook at 225° F for at least 1 hour (for medium), 1 ½ hours (for medium well), or 2 hours (for well done). Brush with glaze during cooking. Serve with reserved glaze.

3. Cream together butter, ½ teaspoon salt, and basil in a bowl or food processor. Dot the steaks with herb butter and salt before serving.

BBQ Glaze:

1. Heat oil on medium heat in a saucepan and sauté onion and garlic until soft about 5 minutes. Add vinegar, pomegranate juice, ketchup, Worcestershire sauce, brown sugar, chili powder, molasses, oregano, thyme, paprika, and hot sauce. Bring to a boil. Lower heat and simmer uncovered for 20 minutes. Brush glaze over steaks while cooking.

Suggested Wood Chips For Smoking:

Hickory or Mesquite

You'll Need:

- 4 (1-inch thick) medium ribeyes or T-bone steaks
- 3 cloves garlic, minced
- 2 teaspoons black pepper
- 3 teaspoons kosher salt
- ¼ cup pomegranate juice
- ¼ cup unsalted butter
- ¼ cup fresh basil leaves, chopped

BBQ Glaze:

- 1 tablespoon olive oil
- ½ red onion, chopped
- 5 cloves garlic, minced
- 2 tablespoons cider vinegar
- 2 cups pomegranate juice
- 1 ½ cups ketchup
- 3 tablespoons Worcestershire sauce
- 3 tablespoons dark brown sugar
- 2 tablespoons chili powder
- 2 tablespoons molasses
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon paprika
- 1 teaspoon hot sauce (Tabasco style)

JOHN says

Smoking a ribeye allows you to break away from traditional grilled steak, and it has great flavor. The thickness of the steak determines your cooking time. My wife likes thinner steaks (about ½-inch), so I simply cut the smoking time in half.

Tandoori Chicken

Serves 2 to 4

1. In a large bowl, mix the salt, garlic, lemon juice, yogurt, turmeric, garam masala, cayenne pepper, and food coloring. Add chicken to the marinade, cover, and refrigerate for at least 4 hours.
2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Remove chicken from the marinade and place on rack inside smoker. Smoke for 1 to 1 ½ hours or until thickest part of the meat reaches an internal temperature of 165° F. In the last ½ hour of cooking time, brush oil on the chicken several times while grilling.



You'll Need:

- 1 teaspoon salt
- 3 cloves garlic, minced
- 2 tablespoons lemon juice
- 1 cup plain yogurt
- ½ teaspoon turmeric
- 2 teaspoons garam masala (an Indian spice found in most grocery stores)
- ½ teaspoon cayenne pepper
- ¼ teaspoon orange food coloring
- 8 chicken thighs, skin removed
- 2 teaspoons olive oil, for brushing

JOHN says

This unique dish takes its name from *Tandoor*, a traditional Indian clay oven. Technically, anything cooked in it and marinated in this manner assumes the name, *Tandoori*. You can also grill this recipe in about half the time and either method is bone-sucking *Dadgum Good*.

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Butterflied Leg of Lamb with Honey and Herb Sauce

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Trim fat from the meat. Lay the lamb out flat, and score with a knife crosswise, several times on both sides. Mix the oil, garlic, rosemary, thyme, parsley, salt, and pepper, and rub into both sides of the lamb. Roll lamb, starting from the shortest end. Using butcher's twine, wrap the lamb roast and tie the ends.
3. Place lamb in smoker, seam side down, and smoke for 2 ½ hours, or until meat reaches an internal temperature of 150° F.
4. Remove lamb from smoker and drizzle with lemon juice. Cover with aluminum foil and let rest for 10 minutes. The temperature of the meat after standing should be 145° F for medium rare, and 160° F for medium doneness.

Honey and Herb Sauce:

1. Mix the jelly, honey, orange juice, vinegar, and cayenne pepper in a small saucepan. Heat gently until all ingredients are combined. Drizzle the sauce over the freshly sliced lamb.

JOHN says

When selecting a leg of lamb for this dish, ask your butcher to butterfly it for you. By butterflying a leg of lamb, you get a thinner piece of meat which will shorten the required cooking time. You also increase the effectiveness of a marinade or dry rub since there will be more meat surface to absorb the *Dadgum Good* flavors.

You'll Need:

- 1 (4 ½ lb.) leg of lamb, butterflied
- ¼ cup olive oil
- 6 cloves garlic, minced
- 2 tablespoons fresh rosemary, chopped
- 2 tablespoons fresh thyme, chopped
- 2 tablespoons fresh parsley, chopped
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons fresh lemon juice

Honey and Herb Sauce:

- ⅓ cup red currant jelly
- 2 tablespoons honey
- 2 tablespoons orange juice
- 1 tablespoon apple cider vinegar
- ¼ teaspoon cayenne pepper

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Moroccan Ground Beef Kabobs

Serves 2

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Soak skewers in water for 10 minutes. Combine ground beef, parsley, mint, cumin, coriander, garlic, paprika, turmeric, cinnamon, onion, and egg in large mixing bowl; mix until thoroughly combined. Form meat mixture into 1-inch balls and thread onto wooden skewers.
3. Place skewer directly on smoker racks and cook at 225° F for 45 minutes, or until internal temperature reaches 160° F.

Suggested Wood Chips For Smoking:

Mesquite

JOHN says

This is a dish that has probably been around since the invention of fire. You can try it in true Moroccan-style and use ground lamb, but beef works just fine. The secret is to make sure the meat is sticky enough to hold together on the skewers. Once it starts cooking, the meat will firm up and hold.

You'll Need:

- Skewers, soaked in water to moisten
- 1 ½ lbs. lean ground beef
- ¼ cup fresh parsley, chopped
- ¼ tablespoon fresh mint, chopped
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 cloves garlic, minced
- 2 teaspoons paprika
- ½ teaspoon turmeric
- ½ teaspoon cinnamon
- 1 small onion, finely chopped
- 1 egg

Smoked Pork Loin

with Mustard, Apricot, and Brown Sugar Glaze

Serves 6 to 8

1. In a large bowl, stir together water, salt, and sugar. Submerge pork and refrigerate overnight for 8 to 12 hours. Remove from refrigerator, drain and tie with several pieces of butcher twine to help hold shape. Score the fat, if thick, but do not cut into the meat.
2. Load the wood tray with one small handful of wood chips and preheat the smoker to 250° F. Reduce to 225° F to smoke and continue adding wood chips every hour during cooking.
3. To make the glaze, combine the Dijon, apricot preserves, brown sugar, garlic, salt, and pepper in a small bowl. Rub the mixture all over the meat, reserving $\frac{1}{3}$ cup. Place the pork loin in the smoker on middle rack and smoke for 3 $\frac{1}{2}$ hours at 225° F, or until internal temperature reaches 165° F.
4. Remove from smoker, wrap in aluminum foil and continue smoking for another 1 $\frac{1}{2}$ hours, until the meat thermometer reads 165° F (no more wood chips are necessary). Remove from smoker and allow to rest covered in foil for an additional 30 minutes. Heat the reserved rub mixture in the microwave on high until warm and serve with sliced warm pork.

You'll Need:

- 4 quarts cool water
- 2 cups kosher salt
- 2 cups sugar
- 1 (4 to 5 lb.) pork loin, untrimmed

Glaze:

- $\frac{1}{2}$ cup good whole grain Dijon mustard
- $\frac{1}{2}$ cup apricot preserves
- 2 tablespoons brown sugar
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon black pepper

JOHN says

Take care not to overcook this delicate lean meat. Remove the loin from the smoker when the internal temperature reaches about 165° F. Above 165° F the loin will start to dry out. If this happens the glaze comes in handy.



Salmon Steaks with Citrus Salsa

Serves 4



You'll Need:

- 1 teaspoon sea salt
- 1 teaspoon black pepper
- ½ lemon, juiced
- 2 limes, juiced
- 1 tablespoon fresh basil, chopped
- 1 tablespoon light brown sugar
- 4 salmon steaks, boned

Citrus Salsa:

- 3 cups papaya, peeled and diced
- 2 cups fresh pineapple, diced
- ½ cup green onion, chopped
- 1 cup ripe mango, chopped
- 2 tablespoons cilantro, chopped
- 2 tablespoons lime juice
- ½ teaspoon salt
- 1 tablespoon sugar

1. In a small bowl, combine salt, pepper, lemon juice, lime juice (reserving 2 tablespoons for the Salsa), basil, and brown sugar. Place the salmon in a large bowl, cover with marinade over and refrigerate for a minimum of 30 to 45 minutes.

2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place salmon on middle smoker rack and smoke for 45 minutes to 1 hour, brushing occasionally with any leftover marinade. Add more wood chips about every 30 minutes.

3. Serve topped with citrus salsa.

Citrus Salsa:

1. In a medium bowl, combine papaya, pineapple, green onions, mango, cilantro, lime juice, salt, and sugar, mixing well.

JOHN says

To enhance the succulence and flavor of this dish, consider brining the salmon first in a simple solution of 2 quarts water, ½ cup kosher salt and ½ cup brown sugar. It will improve the moisture content and even enhance the color of the salmon. This recipe can also be grilled and only takes half the cooking time.

Smoked BBQ Shrimp

Serves 4 to 6

1. Load the wood tray with a small handful of wood chips and preheat the smoker to 225° F.
2. In a medium-size bowl, mix together melted butter, dressing, pepper, garlic powder, Worcestershire sauce, and Butterball® Cajun Seasoning. Place washed and drained shrimp with shells-on in a large disposable aluminum pan and cover with the liquid mixture.
3. Place pan of shrimp on middle rack of smoker and cook, uncovered for 1 ½ hours or until internal temperature reaches 145° F. Stir the shrimp halfway through the smoking process. Serve with French bread for dipping in the shrimp sauce.

You'll Need:

- 2 sticks butter, melted
- 12 ounces (½ bottle) Italian dressing
- 1 tablespoon black pepper
- 2 teaspoons garlic powder
- ½ cup Worcestershire sauce
- ½ teaspoon Butterball Cajun Seasoning
- 5 lbs. medium raw shrimp (shell-on)

JOHN says

Bring the bayou to your backyard with this smoked shrimp recipe. You can add the shrimp to a salad or make a non-fried Po' Boy sandwich for a healthy alternative. Stirring the shrimp halfway through the smoking process evenly distributes the flavors.



SMOKED



Smoked Beef Brisket

Serves 6 to 8

You'll Need:

Marinade:

- 3 cups beef stock
- $\frac{3}{4}$ cup Worcestershire sauce
- $\frac{1}{2}$ cup ketchup
- $\frac{1}{2}$ cup fresh lemon juice
- 2 tablespoons yellow mustard
- 1 tablespoon Asian chili paste
- 1 tablespoon chili powder
- 1 teaspoon celery seed, ground
- 2 teaspoons seasoning salt
- 1 teaspoon cumin
- 1 teaspoon granulated onion

Rub:

- 1 $\frac{1}{4}$ cups light brown sugar
- $\frac{1}{2}$ cup kosher salt
- $\frac{1}{4}$ cup garlic salt
- $\frac{1}{4}$ cup seasoning salt
- $\frac{1}{4}$ cup granulated onion
- $\frac{1}{4}$ cup unseasoned chili powder
- $\frac{1}{4}$ cup paprika
- $\frac{1}{4}$ cup black pepper
- 2 tablespoons lemon pepper
- 2 tablespoons cayenne pepper

Brisket:

- 1 (6 to 10 lb.) beef brisket

Sauce:

- 1 medium onion, peeled and quartered
- $\frac{1}{4}$ cup water
- 1 cup ketchup
- 2 tablespoons cider vinegar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- 5 tablespoons molasses
- 1 teaspoon hot pepper sauce
- 2 tablespoons vegetable oil
- 1 teaspoon minced garlic
- 1 teaspoon chili powder
- $\frac{1}{4}$ teaspoon cayenne pepper

Marinade:

- 1.** In a large saucepan, combine all marinade ingredients and bring to a boil. Reduce heat and simmer for 10 minutes. Set aside to cool.
- 2.** Marinate brisket for 4 to 6 hours in the refrigerator. Remove brisket from marinade, dry with paper towels, and let it sit for $\frac{1}{2}$ hour. Reserve marinade for basting during smoking.
- 3.** Trim excess brisket fat, leaving to a $\frac{1}{2}$ -inch layer. Be careful not to cut into the meat.



Rub:

1. In a medium-size bowl, combine all rub ingredients, and apply the rub to brisket just before placing in the smoker.

Brisket:

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 250° F. Reduce heat to 225° F, then add the brisket.

2. Place the brisket in the smoker and cook at 225°F for 4 hours, until a bark begins to form. Apply marinade every hour to prevent the brisket from drying out. Continue to smoke the brisket until the internal temperature reaches 165° F. (Total smoking time is approximately 60 minutes per pound.)

3. After 4 hours, remove the brisket, wrap in aluminum foil, and continue cooking an additional 3 to 4 hours until the temperature reaches 195° F. Remove from smoker and let stand for 15 minutes in foil before carving.

Sauce:

1. Pulse onion and ¼ cup water in food processor for 30 seconds. Strain mixture to obtain ½ cup juice. Discard solids left in strainer.

2. In a medium bowl, whisk together the onion juice, ketchup, vinegar, Worcestershire, mustard, molasses, and hot pepper sauce. Set aside.

3. In a large saucepan, heat oil over medium heat until shimmering but not smoking. Add garlic, chili powder, and cayenne pepper; cook for 30 seconds. Whisk in ketchup mixture and bring to boil. Reduce heat to medium-low and simmer gently, uncovered until sauce is thickened, about 25 minutes. Cool sauce to room temperature before using.

JOHN says

Making a great beef brisket starts with choosing a great cut of meat. You're going to want a brisket that's well-marbled, but make sure it's not too fatty on the outside. Look for a ½-inch layer of fat on the top. That'll help produce a moist, tender outcome.

To tell whether you've bought a good piece of brisket, pick it up and hold it in the middle. It should be flexible. If the brisket is stiff, you're starting on the back foot. Bigger could equal tougher, and remember you'll be slow smoking it for 1 hour per pound at 225° F.

Serve with the sauce on the side. Some say a good brisket needs no sauce.



Smoked Onion Burgers

Serves 8 to 10

You'll Need:

- 2 lbs. ground chuck, extra lean
- 1 lb. ground beef
- 1 package onion soup mix



- 1.** Load the wood tray with one small handful of wood chips and preheat the smoker to 275° F.
- 2.** In a large bowl, combine the ground chuck, ground beef, and onion soup mix. Form meat mixture into patties about ½-inch thick. (You should get 8 to 10 burgers.)
- 3.** Reduce smoker heat to 225° F. Place hamburgers on middle rack and smoke for 1 hour. Flip hamburgers and smoke for an additional 30 minutes to 1 hour, or until desired doneness is reached.

Suggested Wood Chips For Smoking:

Hickory

JOHN says

Getting a smoked burger right can be a tough balancing act. You don't want to undercook it or dry it out. To get a juicy-tasting burger, use meat that's 80% lean. You can also add a tablespoon of beef stock or tomato sauce to your patty mix. For safety's sake, turn your smoker up to 275° F before you start smoking. Bring it back down to 225° F when you put the burgers in, and then remember to use a meat thermometer to test for doneness. Your burgers will be ready when the internal temperature reaches 160° F.

Fish Jambalaya

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place the fish on the top rack of the smoker and cook for 45 minutes, or until internal temperature reaches 145° F.
2. While fish is in smoker, lightly brown the onions in butter and oil in a large frying pan. Add the potatoes and fry until golden brown. Stir in the jalapeños, ginger, tomato, and vegetable stock. Cook over a low heat for 5 minutes. Cook rice according to package instructions.
3. Remove smoked fish from smoker and flake, then add to frying pan. Add rice and yellow raisins, spoon mixture to serving plates and season with lemon juice, salt, and pepper.



You'll Need:

- 4 fish filets, boned and skinned (preferably Amberjack, or your favorite fish)
- 2 medium yellow onions, finely sliced
- 2 tablespoons butter, unsalted
- 2 tablespoons extra virgin olive oil
- 3 large red potatoes (2 cups), peeled and cubed
- 2 jalapeños, seeded and finely chopped
- 1 teaspoon fresh ginger, finely chopped
- 1 (14 ounce) can diced tomatoes
- ¾ cup vegetable stock
- 2 cups cooked white rice
- 4 tablespoons yellow raisins
- 3 tablespoons freshly squeezed lemon juice
- 1 teaspoon kosher salt
- 1 teaspoon black pepper

JOHN says

For those who are unsure if they want rice or potatoes for dinner, this dish gives you the best of both worlds. With all of those carbs, the fish helps you not feel so guilty after the meal. Don't forget to coat the smoker racks with non-stick spray before adding the fish.

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John McD
SIGNATURE RECIPE



Mustard Glazed Smoked Ham

Serves 10 to 12

1. Place the ham in a large pot and cover with cold water. Add onion, carrots, bay leaves, allspice and peppercorns. Bring to a boil, then reduce heat, cover and gently simmer for 20 minutes.

2. Remove ham and place in a roasting pan to cool. Discard marinade. Once cooled, use a sharp knife to score the ham in a diamond pattern.

Mustard Glaze:

1. In a small mixing bowl, combine apricot preserves, Dijon mustard, mustard powder, whole grain mustard, and orange juice.

2. Brush mustard glaze on ham, covering it completely. Let ham stand in glaze for 1 to 2 hours, basting frequently at room temperature before smoking.

3. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.

4. Place ham in smoker and cook for 2 to 3 hours, or until the internal temperature reaches 160° F. Baste at least 2 more times during the smoking process.

Suggested Wood Chips For Smoking:

Hickory or Mesquite

JOHN says

Hams are sold bone-in and boneless. I recommend smoking the ham with the bone in. It produces a better texture and taste. When testing for doneness, make sure you use a meat thermometer and be careful not to touch the bone, which may give you a false temperature reading.

You'll Need:

- 1 (5 to 7 lb.) fully-cooked ham, bone in
- 1 onion, quartered
- 2 carrots, quartered
- 3 bay leaves
- 1 tablespoon ground allspice
- 1 teaspoon black peppercorns

Mustard Glaze:

- 1 cup smooth apricot preserve
- 2 tablespoons Dijon mustard
- 2 teaspoons English or Canadian mustard powder
- 4 tablespoons whole grain mustard
- 4 tablespoons orange juice

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BBQ Venison

Serves 4 to 8

1. In medium bowl, combine tomato sauce, smoked BBQ sauce, Worcestershire sauce, honey, onion, lemon juice, garlic, chicken bouillon, brown sugar, chili powder, red grape juice, and water. Marinate venison for 8 to 12 hours in refrigerator. Reserve $\frac{1}{3}$ of marinade for basting venison while smoking.

2. Preheat the smoker to 180° F. Remove the venison from the marinade and wrap the bacon slices around the roast, securing them with toothpicks. Place roast in smoker and smoke for 4 to 6 hours or until the internal temperature reaches 145° F.

3. In a saucepan, bring the marinade to a boil. Reduce heat and cover to simmer. Brush the roast with the reserved marinade during the smoking process.

JOHN says

Venison tastes great, but some don't enjoy its gamey flavor. It's also lean and without the right preparation it can come out drier than the Sahara desert. Here's a recipe that solves both problems. You can also soak the roast in buttermilk for an hour to draw out the wild taste prior to marinating. When you're smoking venison, use prime cuts such as top round, sirloin tip, back strap and rump roasts. These cuts are naturally tender. The right marinade will eliminate the gamey taste and the bacon wrap around the roast eliminates the need for constant basting. Don't overcook the venison. Remove it from the smoker about 5° F before it reaches its target temperature of 145° F. Internal temperature will continue to increase for about 10 minutes.



You'll Need:

- $\frac{1}{2}$ cup tomato sauce
- $\frac{1}{2}$ cup smoked BBQ sauce
- 2 tablespoons Worcestershire sauce
- 1 tablespoon honey
- 1 small onion, finely chopped
- 1 teaspoon lemon or lime juice
- 1 clove garlic, minced
- 1 chicken bouillon cube, crumbled
- 1 tablespoon brown sugar
- $\frac{1}{2}$ teaspoon chilli powder
- $\frac{1}{4}$ cup red grape juice
- $\frac{1}{4}$ cup water
- 1 (2 to 4 lb.) venison roast
- 6 slices of bacon

Orange Chicken with Marmalade Butter

Serves 4 to 6

1. To make a marinade, mix together orange juice, garlic, salt, pepper, and oil in a large bowl. Add chicken thighs and marinate in refrigerator for at least 4 hours.
2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Remove chicken from marinade and place on middle rack and smoke for approximately 1 ½ hours or until internal temperature reaches 165° F.
3. Reduce smoker temperature to 225° F and add more wood chips every 30 minutes.
4. In a small saucepan, bring marinade mixture to a boil. Baste chicken with warm marinade while cooking.

Marmalade Butter:

1. In a small bowl, combine butter, orange, cilantro, shallot, orange marmalade, and salt. Cream together and chill. Serve with hot, smoked chicken.

You'll Need:

- 1 cup freshly squeezed orange juice
- 1 clove garlic, minced
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 2 tablespoons sesame oil
- 8 chicken thighs

Marmalade Butter:

- ½ cup unsalted butter, softened
- 1 tablespoon orange rind, grated and chopped
- 1 tablespoon cilantro, chopped
- 1 shallot, finely chopped
- 2 tablespoons orange marmalade
- 1 teaspoon kosher salt

JOHN says

For the best outcome, choose thighs with the bone in. The bone reduces the shrinkage of the meat during smoking. It also helps to retain moisture and adds flavor. You can use a meat thermometer to test for doneness or pull meat away from the bone to check. When the internal temperature reaches 165° F, you're good to go.





Smoked Potato and Green Chili Casserole

Serves 4 to 6

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 200° F.
2. Cut the potatoes into 1-inch thick slices and lightly coat with vegetable oil. Place the potatoes and Poblano peppers on a sheet of heavy-duty aluminum foil and place on rack of smoker for 1 hour until partially cooked. Cool the potatoes and slice again to ¼-inch thickness.
3. Preheat oven to 350° F. In a small bowl, mix the chiles, cheese, and onion. Set aside for layering.
4. Layer ½ of the potatoes in a greased casserole dish. On top of the potatoes, spread ½ of the cheese and chili mixture. Top with ½ cup whipping cream and sprinkle with salt and pepper. Repeat this process until all ingredients are used.
5. Bake casserole in oven for 20 minutes.

Suggested Wood Chips For Smoking:

Hickory

JOHN says

We Southerners love our potatoes in casseroles, salads, baked, boiled, mashed... you name it! This recipe is a great way to marry a Southern dish with the flavors of Mexico. I'm not a big fan of red onions, so I tone my casserole down by using a milder version, such as a sweet Vidalia or yellow onion.

You'll Need:

- 3 medium Idaho potatoes
- Vegetable oil for coating
- ¾ cup Poblano chiles, chopped
- 1 ½ cups pepper jack cheese, shredded
- ½ cup red onion, finely chopped
- 1 cup whipping cream
- Salt and black pepper





Country Sausage

Serves 4 to 6

1. In a large bowl, combine ground chuck, pork, bacon, garlic, Worcestershire sauce, coriander, cloves, nutmeg, cayenne pepper, salt, and pepper. Form the mixture into a roll, 2 ½-inches thick. Wrap in plastic cling wrap and twist the two ends tightly to create a seal. Refrigerate for 1 hour.
2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
3. Remove sausage from wrapping and place directly on smoker rack. Place a disposable aluminum pan on the rack directly underneath the sausage to catch the fat drippings. Smoke the sausage for 2 hours, or until internal temperature is 165° F. Slice to serve.

Suggested Wood Chips For Smoking:

Hickory or Mesquite

JOHN says

If you don't want to go through the tedium of stuffing a sausage, this skinless sausage recipe is a convenient alternative. It will drip fat, so make sure you place it directly over the smoker's water pan, or place a disposable aluminum pan on the rack directly underneath the sausage as it cooks.

You'll Need:

- 2 lbs. ground chuck
- 1 lb. ground pork
- ½ lb. raw bacon, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons Worcestershire sauce
- 1 tablespoon ground coriander
- 1 teaspoon ground cloves
- ½ teaspoon ground nutmeg
- 1 teaspoon cayenne pepper
- 1 tablespoon salt
- 1 teaspoon black pepper

Salmon and Avocado Salad

Serves 4

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 250° F.
2. Reduce smoker temperature to 225° F and place salmon directly on rack. Smoke for 40 minutes or until internal temperature reaches 145° F. While salmon is in smoker, gently mix the tomato, avocado, onion, dill, salt, pepper, cayenne pepper and ½ of the lemon juice (reserve the other ½ for the dressing) in a medium bowl. When salmon is cooked, remove any skin from fish; flake, and add to the avocado mixture. Then place the mixture in 4 small ramekins, pack firmly and set aside. Prepare the dressing by mixing the remaining lemon juice, olive oil, and a pinch of black pepper.
3. Place the salad greens on 4 small plates and lightly coat with the dressing. Upend one ramekin on the bed of greens to remove the salmon mixture and garnish with cherry tomatoes and dill. Repeat process for the remaining 3 plates. Add a squeeze of lemon juice to each salad and serve.



You'll Need:

- 8 (8 ounce) salmon steaks, smoked and flaked
- 1 large ripe tomato, chopped
- 1 avocado, diced
- ¼ cup onion, chopped
- 1 tablespoon dill, finely chopped
- 1 large lemon, cut in half
- Salt and black pepper
- ⅓ teaspoon of cayenne
- 1 tablespoon olive oil
- 12 ounces (¾ lb.) of mixed salad greens
- 32 cherry tomatoes

Suggested Wood Chips For Smoking:
Hickory

JOHN says

I had to look up the word “ramekin” to discover it was a small dish. Go figure! On a more serious note, be sure to select your avocados carefully. I’ve learned that color isn’t always a reliable indicator, so apply the squeeze test instead. A ripe avocado is relatively firm, but will yield to gentle pressure when held in the palm of the hand and squeezed. If you plan to use avocados immediately, buy ripe ones. If you buy them a few days before you use them, buy firm avocados that don’t yield to squeezing. Set them out in a cool place to ripen.

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Smoked Shrimp and Cream Cheese Spread

Serves 4

1. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F.
2. Place shrimp in medium-sized metal pan and smoke for 30 minutes at 225° F, until shrimp turns pink. Remove shrimp from smoker and finely chop.
3. In a large mixing bowl, combine cream cheese, chopped green onions, lemon juice, dill, salt, and pepper. Mix well and add chopped shrimp. Top with chopped black olives and serve with fresh country bread or bagel chips.



JOHN says

To get a smooth texture in your dip, use the whipped cream cheese sold in tubs, not the regular cream cheese in blocks. I'm sure most folks would eat this dip on fancy little bread. Honestly, for me, it's straight out of the mixing bowl with Frito Scoops. This may irritate most wives, but mine loves to eat it this way! (Which makes me love her even more!)

You'll Need:

- 1 lb. shrimp, peeled and deveined
- 1 (12 ounce) package soft cream cheese
- 6 chopped green onions
- 1 large lemon, juiced
- 3 to 4 tablespoons fresh dill, finely chopped
- Salt and black pepper
- Black olives, chopped for garnish

Smoked Pork Tenderloins

Serves 4 to 8

1. In a small bowl, combine the garlic, cinnamon, ginger, brown sugar, and soy sauce. Rub mixture over tenderloins, cover and marinate for at least 2 hours in refrigerator.

2. Load the wood tray with one small handful of wood chips and preheat the smoker to 225° F. Place tenderloins in smoker on middle rack and smoke for 1 ½ hours or until the internal temperature is 160° F.

Sauce:

1. In a small saucepan, combine garlic, soy sauce, vinegar, honey, Asian hot sauce, cilantro, ginger, peanut butter, orange juice, and brown sugar, simmering for 5 minutes until thickened. Drizzle over tenderloin slices.

You'll Need:

- 3 cloves garlic, crushed
- 1 teaspoon cinnamon
- 1 tablespoon fresh ginger, minced
- 1 tablespoon dark brown sugar
- 2 tablespoons soy sauce
- 2 (1 lb.) pork tenderloins

Sauce:

- 2 cloves garlic, minced
- ½ cup soy sauce
- 1 tablespoon rice vinegar
- 2 tablespoons honey
- 1 teaspoon Asian hot sauce (preferably Sriracha)
- 1 tablespoon cilantro, minced
- 1 teaspoon fresh ginger, minced
- 3 tablespoons creamy peanut butter
- ½ cup orange juice
- 1 tablespoon brown sugar

JOHN says

You're thinking "peanut butter?" Yes, peanut butter! It adds a deliciously nutty flavor that complements the pork. Have a little fun – not all pork has to be served with BBQ sauce.





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