

Notes from Your Kitchens!



Many of the recipes you'll find in this cooking guide come from people who use and love our product.

Bob Starck, Roca, NE

"Broke in my smoker Christmas Day at the Hungry Horse saloon, Ericson, Nebraska. Smoking shrimp, venison, hot dogs, pheasant legs for the patrons—they loved it and could not believe the short amount of time in preparing such treats!"

Barbara Handel, Waban, MA

"This is an amazingly simple, low-calorie method of food preparation."

Debbie Meijer, Pleasanton, CA

"Please hurry with new recipes—my husband is going to smoke his raisin bran!"

Michael Holland, Columbia, MD

"I smoked a 2 pound trout on the day of purchase—it was a smash hit at a party that evening."

Patrick Varner, Naples, FL

"I should be a step quicker on the racquetball court since I started training on the healthy food out of my smoker, but everything is so good with a cold beer."

Camerons Stovetop Smoker Cooking Guide



CAMERONS PROFESSIONAL COOKWARE

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SMOKED VEGETABLES and PASTA SALAD

- 2 quarts of cooked pasta
- 1 cup broccoli florets
- 1 cup halved mushrooms
- 1 red bell pepper, cut into strips
- 1/2 Tablespoon cherry wood chips
- 1/2 cup Italian dressing

Prepare pasta according to instructions, and immediately chill. Wash vegetables and place with water still dripping into preheated smoker and steam/smoke on medium heat for 12 minutes using cherry wood chips. Remove and chill. Add dressing to the pasta, toss with vegetables, and top with Parmesan cheese. Serves 6-8.

SMOKY TOMATOES

- 4 cups plum tomatoes
- Red wine vinegar
- Salt and pepper
- 1 Tablespoon maple wood chips



Cut the tomatoes in half, placing cut side up on the smoker rack. Sprinkle the exposed half with red wine vinegar and salt and pepper. Smoke for 12 minutes in medium low heat using maple wood chips. Remove from heat and leave lid closed for another 3 minutes. Now the fun begins! Want a simple appetizer? Just sprinkle the tops with Parmesan cheese and place under broiler to brown. Gourmet pizza? Place smoked tomatoes into a saucepan with 2 Tablespoons olive oil, 1/4 cup red wine, and 1/4 cup chopped basil leaves. Reduce slightly and you have the beginning of a great pizza. Smoky salsa? Just add chopped onions, jalapeños, cilantro, cucumbers, and before you can pour a margarita you've got a great salad.

Try smoking things like garlic, jalapeño peppers, and onions. Then use them in your sauces for a very earthy flavor.



Warnings!

The following safety precautions are recommended.

When cooking, the stovetop smoker-cooker should be treated as any other hot cookware:

- DO NOT use the wood chips in or on your food. They are not edible. Wood chips should be used in the bottom of the pan under the drip tray only.
- DO NOT dispose of used wood chips in a waste container, as hot embers could ignite a fire. Rinse leftover wood chips and residue down the drain.
- DO NOT use the cooker on high heat. Medium heat is highly recommended. The pan reaches temperatures of 375°F on medium heat on the range top, so care should be exercised. If need be, cook the food longer, but DO NOT turn temperature to high.
- DO NOT leave the smoker-cooker unattended.
- DO NOT pick up the hot smoker without using the handles, and use proper precautions with your hands, especially if removing to or from the oven broiler.
- DO NOT place the hot smoker on items that are flammable or damage easily, such as counter tops, hot pads, or dish towels.

WARNING CONCERNING FLAT-TOPPED OR GLASS-TOPPED STOVES

The smoker can be used on flat-topped or glass-topped stoves, but the following cautionary statement must be read and understood: Before using the Camerons Stovetop Smoker on a flat-topped or glass-topped stove, please carefully read the manufacturer's instruction manual. Problems may occur if the smoker is larger than the element (eye) of the stove. If the stove manufacturer's instructions caution against using oversized cooking pans on its stove top, you may wish to purchase a single coil electric burner from your local appliance or hardware store.

How to Use Your Stovetop Smoker

The smoker should be washed before initial use.

The smoker is made of stainless steel and can be put into the dishwasher. (Pot scrubber cycle is okay!)

Wood Chips - use 1 to 1 1/2 Tablespoons of wood chips each time you use your smoker.



1. Place the wood chips in a small pile in the center of the smoker base (between 1 - 1 1/2 TBSP).

2. Place the drip tray on top of the wood chips inside the smoker base.

Note: Spraying the tray with non-stick vegetable spray, or placing a sheet of aluminum foil on it, makes for an even easier clean-up.



3. Place the wire rack on top of the drip tray, then arrange the food to be hot-smoked on the wire rack.

Note: Spraying the wire rack with nonstick vegetable spray makes for an easier clean-up.



4. Slide the lid closed and place the entire unit on heat source (use a single burner). Medium heat settings yield the best results. For electric burners, preheat the burner for about 5 minutes.

Note on cooking times: Place Camerons Smoker Cooker on the stovetop with the lid slightly open. When the first wisp of smoke appears, close the lid and start cooking time.



Vegetarian

STEAMED ASPARAGUS and ARTICHOKE with DIP

These great ideas come to you from Linda Gibson of Baptist Medical Center of Oklahoma. Linda has become an expert at using the smoker on camping trips as well as in the kitchen. Don't leave home without it! This recipe calls for using your smoker as a steamer. Set aside the drip tray as it is not needed for this recipe.

Asparagus
Artichokes

Dip:
4 Tablespoons Miracle Whip
1 Tablespoon lemon juice
1 Tablespoon Parmesan cheese



Place 1 inch of water in the bottom of the smoker, adding 1 Tablespoon of white vinegar or lemon juice to the water. This keeps any metallic taste out of the vegetables. Over medium heat steam asparagus for 10 minutes or whole artichokes for 20 minutes. Serve with a dip made of Miracle Whip, lemon juice, and Parmesan cheese.

SMOKED CORN CAKES

Use 1 Tablespoon of mesquite wood chips and fill the smoker with corn on the cob. On medium heat, smoke for 20 minutes. Remove and cut kernels off the cob and add to corn cake batter and cook as usual. Another hit from Greensboro.

POTATOES

Yes, smoke your potatoes! We received an enthusiastic call a few weeks ago with this idea. I tried it the next night and it is an absolute winner. Simply wash and cut baking potatoes in 1/2- to 3/4-inch slices, leaving the skin on. Fill up the rack and season to taste then smoke for 45 minutes on medium heat using 1 Tablespoon of oak or apple wood chips. The end result is the earthiest tasting potatoes with a perfect texture you could ever imagine.

PECAN SMOKED LEG of LAMB

- 6 cloves of garlic
- Parsley
- 1/4 cup olive oil
- 1/4 cup white wine
- 1 Tablespoon dried rosemary
- 5-pound leg of lamb
- Salt
- 2 Tablespoons pecan wood chips
- 1 jar jalapeño pepper jelly



Chop the garlic and parsley, and mix with the olive oil, wine, and rosemary. Marinate the leg of lamb for 2 to 6 hours. Pour half the marinade into drip tray, place leg of lamb on rack, season, and form foil tent. Smoke on medium heat for 1 hour using pecan wood chips. Remove foil, brush lamb with remaining marinade, and place into 350°F oven for approximately 1 hour. Serve with jalapeño pepper jelly on the side. A wonderful moist leg of lamb, every time.

SMOKY MEAT LOAF

- 1 slice bread
- 1/8 cup milk
- 1 pound ground pork
- 1 pound ground beef
- 2 eggs, beaten
- 1/2 cup chopped onion
- 1/4 cup chopped parsley
- 1/2 cup finely chopped celery
- 2 minced garlic cloves
- 1/2 Tablespoon salt
- 1 Tablespoon apple and pecan wood chips

Tear the bread and mix with the milk. Combine the remaining ingredients and add the milk and bread. Form into 2 loaves and smoke over medium heat, using apple and pecan chips, for 50 minutes. A healthy way to enjoy meatloaf as the fats will drain off.

FAQ's

COOKING TIMES. To help with cooking times, the temperature inside the smoker is about the same as an oven at 375°F. If the smoker rack is filled use the following guidelines:

- Fish - about 22-28 minutes
- Chicken - about 30-35 minutes
- Vegetables - about 8 to 18 minutes (depending on how full)
- Nuts - 10 minutes
- Cheese - 4 minutes after smoker is at temperature (placed in foil cups or make a boat; best if cubed)
- Ribs or pork fillet - smoke 45 minutes and bake or grill until brown
- Hamburgers - 20 minutes, then brown under broiler or on grill

CLEANUP. For easy cleanup, line drip tray with foil. If not lined, when cool, wash or wipe the blackened wood ashes into the sink. Use a soft scrub over the blackened parts. The black will not come off, but the residue from the wood chips and the cooking will. All parts can go into the dishwasher. Use foldaway handles if lifting the smoker when hot.

SMOKER ON THE BARBECUE. The smoker can be used on your gas or charcoal fired barbecue. On the gas barbecue, please follow these instructions:

1. Remove the top grate in the barbecue and see how close you can get the smoker to the heat source.
2. Follow the manufacturer's instructions and turn the heat up to high.
3. Open the top of the barbecue and make sure you have followed the setup guide for the smoker.
4. Place the smoker on the barbecue at the point closest to the heat source and cook as per the guide. Cooking times may vary dependent on the distance the smoker is from the heat source and some experimentation may have to take place to perfect the cooking time.
5. **DO NOT CLOSE THE TOP.** The smoker requires the heat source to be at the bottom in order for the wood chips to smolder and create that delicious smoked flavor you have been looking for. This is a very successful method for using the smoker.

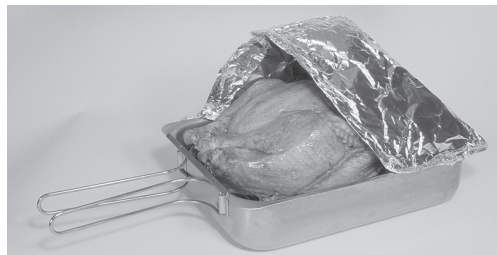
SMOKER ON THE CAMPFIRE. The smoker can be used on your campfire just as well as indoors. Make the fire and allow the coals to settle to a hot glowing ember bed. Fold the handles out, and using caution not to burn yourself, place the smoker onto the bed of embers. Depending on the heat generated by the fire, cooking times may be a bit shorter than those published in our guide. You can open and test the product after the first 15 minutes and control how well done you would like your product. You will, in any event, have a very successful smoked meal. Be careful not to burn your hands when removing the smoker from the fire.

The campfire may blacken the exterior of the smoker. This can be removed by rubbing it with some fine sand paper (wet/dry or regular) or steel wool and a liberal amount of soft scrub. It will not harm the smoker to clean it in this manner.

STEAKS, BURGERS, AND BRISKET. We have had many questions on how to smoke steaks and hamburgers. For the best results, smoke the meat for about 20 minutes with 2 Tablespoons of hickory, mesquite, or cherry wood chips, and then finish the cooking either on the grill, under the broiler, or in a sauté pan for about 4 minutes a side. This method will give you the smoky taste, but the outside of the meat will be brown and crispy.

For a brisket, let it smoke for about 90 minutes and then finish the cooking in a slow to medium oven as you would normally with a gravy or sauce, or stock and vegetables.

For Smoking Larger Items



For smoking larger items such as turkey and ham the Camerons smoker can also be used but needs the following small modification:

- Remove the lid.
- Place the item to be smoke-cooked on the smoker rack, then make a foil tent over the top of the item. Make sure you seal the foil tightly to the flange, and if there are seams in the tent make sure that these too are tightly sealed.
- Place the smoker on either a gas or electric element at medium heat for the recommended time.
- Remove the foil and place the smoker into a preheated oven to finish off. Placing the smoker into a hot oven will not harm it at all. Follow the specific recipe instructions for cooking times.

SMOKE ESCAPING?

Easily fixed by “The Tweak”

In shipping or through use it is possible for the lid to get out of adjustment and you may experience excessive smoke loss. If this happens, “tweak it” by doing the following:

- Slide the lid about half way open.
- Place palm of left hand on the portion of lid still on the pan.
- Apply a small amount of downward pressure with your right hand on the other end of the lid to bend it slightly. **DO NOT OVERBEND!** This “tweak” will create a tight seal.
- Slide the lid shut to check the tightness of the seal (you should feel a slight resistance as you slide it.) Repeat procedure if necessary. A small amount of smoke escaping is normal as the wood chips smolder.

SMOKED PORK TENDERLOIN with GREEN PEPPERCORN SAUCE

Pork tenderloin
Olive oil
Thyme
1 1/2 Tablespoons hickory wood chips

Sauce:

1 large egg yolk
2 Tablespoons lemon juice
2 Tablespoons Dijon mustard
1/2 teaspoon salt
1/4 cup extra virgin olive oil
1/2 cup heavy cream
2 Tablespoons green peppercorns



Trim tenderloins of all fat and fell. Rub with olive oil and thyme. Smoke on medium high for 25 minutes. *Do not overcook!* Let stand for 10 minutes, and serve with sauce. Make sauce by combining egg yolk, lemon juice, Dijon, and salt in blender or food processor. While mixing, add olive oil and the cream in a steady stream until smooth. Add peppercorns and pulse 1 or 2 times only. Refrigerate until ready to use. Serve sauce at room temperature. Save a little tenderloin to serve cold with sliced tomatoes for tomorrow’s lunch. Serves 6.

WINTER HAMBURGERS

You know that craving you sometimes have for a backyard grilled hamburger, but it is January and you live in Minneapolis? Well, get out your smoker.

6 1/4-pound hamburger patties
Salt and pepper
1 Tablespoon hickory wood chips
Onion slice
Cheddar cheese



Form the hamburger patties and season to taste. Smoke-cook on medium heat for 20 minutes using hickory wood chips. Add a slice of cheddar and onion for the last 2 minutes.

HICKORY SMOKED RIBS

2 pounds baby back ribs
Salt, pepper, and garlic powder
2 cups BBQ sauce
3 Tablespoons hickory wood chips

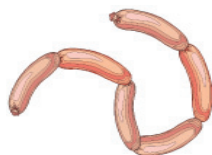
Rub the seasoning into the ribs and carefully arrange on the rack to allow good circulation of the smoke. Place smoker on medium heat and smoke-cook for 45 minutes per pound. The smoking stage can be done in advance and refrigerated until just before serving. To finish, brush lightly with BBQ sauce and place on a cookie sheet into a 450°F oven, watching and turning twice to crisp, or outdoor grill for 15 minutes. Serve with remainder of BBQ sauce on the side. The ribs will turn out tender with lots of flavor.

SMOKED PORK CHOPS

4 center-cut pork chops
Salt, pepper, and garlic
2 Tablespoons pecan wood chips

Season pork chops and smoke on medium heat for 12 minutes using pecan wood chips. Remove smoker from heat leaving the lid closed for another 3 minutes. Finish over a hot grill or broiler. Great with red cabbage or sauerkraut. Serves 4.

SMOKED SAUSAGES



Watch, this food will make a strong comeback. “Yes,” I can hear you saying, “but they are not that healthy.” Well things are changing. There are many local sausage makers around the country creating leaner, freshly made sausages (duck, turkey, lamb, etc.). They work perfect in the smoker, as their lower fat content needs a cooking process that keeps them moist.

Choose your favorite cocktail sausage, hot dog, Polish sausage, or breakfast links. Hickory and oak chips are excellent flavors to use. Depending on taste, 2 to 4 teaspoons should be used. Cooking time is approximately 10 minutes per 1/2 pound of sausage. The fats drip through and you are left with an excellent and healthy meal.

Pan Blackening?

Good! It means you are using it. As the pan becomes seasoned, darkening is normal, and should be expected. Line drip tray with aluminum foil for easier clean-up.

Other Uses for Your Smoker Pan

As a Steamer

Omit the drip tray and add 1/4 inch of water or other liquids (wine, etc.) to the base of the pan. Place rack into the pan and arrange food. Turn burner to medium heat and when the liquid starts to simmer slide on the lid. This is an excellent method to steam vegetables, reheat leftovers, or warm rolls.

As a Roasting Pan

Fold in the handles and omit the lid and you have a quality stainless steel roasting pan. Also, you will find many of the recipes call for partially smoking an item, then finishing the cooking in the oven or crisping under the broiler. Use caution when moving from the stovetop to broiler or BBQ.

For Outdoor Use

Your stovetop smoker-cooker works great on a campfire, camp stove, or BBQ. It is a wonderful addition to your RV or boat. For camping it can be used for everything from fresh smoked fish to popping corn over the fire. It is quality stainless steel so it won't rust. Just remember to watch your cooking times as heat will vary from stovetop recipes.

As a Poacher

Your smoker makes an excellent poacher. Simply omit the drip tray, placing the rack and food into the base pan and then cover with your poaching liquid and slide on the lid. Place into 350°F oven and follow cooking time in recipe.

As a Stovetop Oven

Omit the wood chips when you don't want the smoke flavor. Your cooker will create great texture and moisture in your food without having to heat up your oven for small items. Excellent for heating leftovers.

Stovetop Cooking Chart

Because of the variety of ways which the stovetop smoker is used, and variations in the surface of stovetops, an absolute chart of cooking times is difficult. The chart below has been compiled as a guideline and should be used as such. Times are based on medium setting on either a gas range or the large burner on an electric stovetop (ceramic tops must add 20% to cooking times). Should you experience cooking times significantly longer than those listed below check your lid to see that it is sealing properly (instructions above), but do not change the medium heat setting.

Meat	Quantity	Smoking Time	Oven Time	Broil/BBQ
Chicken Whole (foil tent)	3 pounds	45 minutes	45 minutes 400°F	
Chicken Breast	1 pound	25 minutes		3 minutes
Turkey Breast	2 pounds	35 minutes		3 minutes
Fish (fillets or steaks)	2 pounds	25 minutes		
Pork Ribs	2 pounds	45 minutes/lb		5 minutes
Pork Loin	2 pounds	30 minutes		3 minutes
Beef Brisket (thin cut)	2 pounds	40 minutes	40 minutes 300°F	
Hamburger (1/4 lb. patties)	1 1/2 pounds	30 minutes		
Lamb, Leg of (foil tent)	4 pounds	45 minutes	90 minutes 375°F	

*Start cooking time after first wisp of smoke appears and lid is then closed

*For additional pounds, add about 5-10 minutes smoking time.

*Using the broiler or BBQ will brown and crisp the meats.

Stovetop Wood Chips

We are constantly asked if there is anything special about our wood chips. Yes! First, our woods are 100% pure woods, nothing added. The woods all come from regions of the country where they are the wood of choice for local smoking. They are processed to eliminate the resins, which would leave a bitter taste in foods. (This is especially true in hot smoking delicate foods such as fish and chicken breast.) Then the wood is ground to a consistency that creates the maximum amount of smoke from very small amounts of wood. This eliminates the need to store large containers of wood, yet you receive good value. Finally, they are packaged in resealable plastic containers for no mess storage. On the next page is a guideline for each of our woods. As you need more chips or are ready to experiment with new flavors, please return to the store where you purchased the smoker or use our convenient reorder card.

Note: For use inside your stovetop Smoker the wood chips should be dry. For using on a BBQ grill they should be soaked in water for 15 minutes before use.

SMOKED HAM and CORN CHOWDER

1/4 to 1/2 cup diced bacon
 5 ears of corn (lightly smoked in husk)
 2 Tablespoons mesquite wood chips, divided
 1 1/2 cups smoked ham (diced after smoking)
 1 cup diced onion
 1/2 cup diced celery
 1/2 cup diced carrots
 1 cup diced green and red bell pepper
 2 large potatoes, peeled and diced small
 1 cup chicken stock
 Salt, white pepper, bay leaf, and cayenne pepper

White Sauce:

4 Tablespoons butter
 4 Tablespoons flour
 2 cups milk

Salt and pepper

1/2 cup heavy cream (optional)



Render the fat from the bacon over low heat. Place the corn, still in the husk, in the smoker on medium heat, using 1 Tablespoon of the mesquite wood chips, for 10 minutes. Remove corn, clean, and cut kernels off of the cob. Set aside.

Add the remaining Tablespoon of mesquite wood chips and smoke the ham for 15 minutes over medium heat. Dice the ham and set aside.

When the fat is rendered and the bacon is cooked, remove and reserve. Add butter to pan if more fat is needed. Sauté the onion, celery, carrots, and peppers until golden. Add the corn and potatoes. Sauté 2 more minutes. Add the ham and chicken stock. Season to taste. Bring to a boil, lower heat, cover, and simmer until potatoes are done, about 20 minutes.

Meanwhile, prepare the white sauce. Melt butter over medium heat, stir in flour, and cook about 3 minutes, stirring constantly. Whisk in the milk and cook until smooth. Lower heat and cook about 10 minutes. Add to corn mixture for final 5 minutes. Season. Add cream, if desired.

Meat

LAMB SAUSAGE a la PRINCE and PAUPER

- 1 pound ground lamb
- 1 pound ground pork
- 1/4 pound bacon (partially frozen and finely diced)
- 1 egg
- 2 Tablespoons minced garlic
- 2 Tablespoons marjoram
- 2 Tablespoons salt
- 1/2 Tablespoon pepper
- 4 hog casing
- 1/2 Tablespoon each oak, pecan, apple wood chips
- Puff pastry (Pepperidge Farm, available in most grocery stores)
- 1 cup Dijon mustard
- 1/2 cup honey

Don't panic, this isn't that hard and the effort will be well rewarded. Mix in a bowl the lamb, pork, bacon, egg, garlic, marjoram, salt, and pepper. When well mixed, stuff into casing and make into 3 1/2-inch sausages. Preheat smoker on medium heat and smoke the sausage for 15 minutes using oak, pecan, and apple wood chips. Remove and chill (this can all be done in advance). Cut pastry into 4-inch squares, place sausage in the center, and fold pastry over sausage and seal. Brush oil on cookie sheet and bake in preheated 425°F oven for 15 minutes (until golden brown). Warm Dijon mustard and honey in saucepan and serve with sausage cut into 1/2-inch pieces. Makes 1 dozen delightful treats.

SMOKED CHILI CON CARNE

Next time you make a pot of chili try this: Take ground turkey and form it into 1/4-pound patties. Using 2 Tablespoons of mesquite or pecan wood chips, smoke the turkey for 20 minutes per pound on medium heat. Then crumble into your favorite chili recipe. Not only have you added great flavor, but you have lowered the fat content as well.

Camerons Wood Chip Varieties



ALDER—Famous in the Pacific Northwest for smoking salmon, this mild wood is the chef's smoke of choice when looking to create a delicate smoky flavor. Use with seafood and veggies.



APPLE—This fruitwood is more complex than alder, yet is still quite mild. Excellent for game fish and poultry. This wood also works quite well when soaked in water then sprinkled over the coals of your BBQ when grilling chicken or steaks.



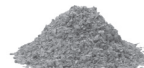
BOURBON SOAKED OAK—Infuses gentle bourbon flavor. Great with ribs, brisket, and other red meats. Try some on your next venison smoked dish.



CHERRY—Rich in flavor, yet very smooth. It is a killer with Cornish game hens, duck breast, and vegetables.



HICKORY—We are talking serious BBQ! This is a classic hardwood that creates a lot of depth in its flavor yet is not harsh. A perfect choice when using BBQ sauce on pork ribs or chicken.



MAPLE—Creates subtle flavors, and is perfect for creating just the right balance of taste in delicate foods, especially when smoking cheese and vegetables. Think of this wood as a quiet, dependable one.



MESQUITE—Flavor of the Southwest, from smoked chicken tacos to smoked chile rellenos. Just remember, easy does it! Overuse can turn food bitter.



OAK—The backbone of smoking flavor. Oak is widely used in commercial smoking and works well mixed with other woods. Wonderful with apple for smoking homemade sausages.



PECAN—Made popular by being used for President Bush's Inaugural Dinner. This is really a fun flavor that adds a lot to the taste of pork, game, and lamb. Pecan is excellent when mixed with other woods to provide a well-balanced flavor.

Warning: The wood chips are to be placed in the bottom of the pan, under the drip tray, not directly in or on the food. Used wood chips should not be dumped in a waste container as hot embers could ignite a fire. Rinse leftover wood chips and residue down the drain.

Seafood

SMOKED SALMON

The easiest and best way to Smoke Salmon!

Using 1 1/2 Tablespoons of Alder wood chips in a pile in the middle of the base of the smoker, put aluminum foil in the bottom of the drip tray (for easy cleanup) and set the rack in the drip tray. Lay the salmon fillet, about 3/4 to 1 inch thick, skin side down on the rack and sprinkle with black pepper and a squeeze of lemon juice. Close the lid and place smoker on preheated burner (Medium heat) for 25 minutes. Remove from heat and open lid. The salmon should be fully cooked and smoked. If you want to test, it should flake open with the touch of a fork.

POACHED SALMON with CUCUMBER DILL SAUCE

Marinade:

2 cups red wine vinegar
1/4 onion, thin sliced
3 Tablespoons fresh basil, chopped
Salt and pepper to taste

Salmon (fillets or steaks)

Sauce:

2 cups sour cream
1 cucumber, finely chopped
3 spears shallots or green onions, finely chopped
1/2 teaspoon celery salt
1/2 teaspoon pepper
1 teaspoon ground dill
Salt to taste



Mix the marinade and marinate the salmon for 2 hours before poaching. Pour 2 inches of water into the smoker. Omit the drip tray and place rack inside. Place salmon in a shallow pan and place it on top of the rack. Pour the marinade over the salmon and steam for 20 minutes per pound on medium heat or until it flakes easily. Serve with sauce on the side. Serves 4.

SOUTHWESTERN GRILLED CHICKEN with SMOKED PEPPER BUTTER

Mary James Lawrence at Cook's Corner in Greensboro, NC—There is probably nobody who has taught more people to use the Camerons Stovetop Smoker.

1 red pepper
1 yellow pepper
1 green pepper
1 Tablespoon hickory wood chips
1 cup melted butter
1 teaspoon fresh ground Szechwan peppercorns
Zest of 1 lime
Juice of 1 lime

Grilled chicken

Halve and remove the seeds from the peppers. Place cut side down in the smoker and smoke for 15 minutes over medium heat using hickory wood chips. Remove from the smoker and dice 1/2 of each pepper, saving the remainder for garnish or use in a southwestern salad. In a blender, mix melted butter, Szechwan peppercorns, lime juice and zest. Then stir in 1/3 cup of the diced peppers and serve over grilled chicken. Fantastic!

SMOKED CHICKEN DRUMMIES

24 chicken drummies (large portion of the wing)
Olive oil
Cajun poultry spice mix
1 Tablespoon pecan wood chips

Lightly brush wings with oil and sprinkle liberally with Cajun spices. Smoke with pecan wood chips for 35 minutes on medium heat. May be served hot or cold. Nice picnic treat.

APPLE SMOKED PHEASANT with HERBS UNDER SKIN

Herb Paste:

- 8 Tablespoons mushrooms
- 4 green onions
- 8 Tablespoons parsley
- 1 clove garlic
- 1 Tablespoon brandy
- 1 teaspoon basil
- 1 teaspoon tarragon
- 4 Tablespoons chopped mushrooms
- 1 Tablespoon butter (room temperature)



- 2 pheasants
- Salt and pepper
- 3 Tablespoons apple wood chips

Combine all ingredients of the herb paste except the butter in a blender and pulse until smooth. Add butter and mix until a paste forms. With your fingers, loosen the skin of the pheasant starting from the neck end. Next, spread the paste evenly under the loosened skin. Salt and pepper the outside of the skin and place into smoker and form a foil tent and place on medium heat using apple wood chips for 35 minutes. Remove foil and place smoker into 350°F oven and cook for 30 minutes, or until thigh is tender. This recipe also works great with chicken.

HICKORY SMOKED CHICKEN

- 1 whole chicken
- Garlic clove
- Salt and pepper
- 3 Tablespoons hickory wood chips
- 1 cup BBQ sauce

Rinse chicken and pat dry. Rub with cut garlic clove and season with salt and pepper. Place rack in smoker and form an aluminum foil tent over chicken. Using hickory wood chips, smoke on medium heat for 25 minutes per pound. Remove the foil and brush lightly with BBQ sauce and place into a preheated 425°F oven for 20 minutes. Serve with BBQ sauce on the side. During the summer finish this on the grill while you use your smoker for steaming fresh sweet corn.

ALLEN FREY'S TUNA STEAKS

Allen Frey— "The recipe that closed 1,000 sales."

- 1 cup tamari sauce (teriyaki sauce can be substituted)
- 2 Tablespoons lemon juice
- 2 Tablespoons lime juice
- 2 Tablespoons ginger
- 1 Tablespoon garlic
- 2 pounds fresh tuna steaks
- 2 Tablespoons cherry wood chips

Mix the tamari, lemon, lime, ginger, and garlic, and marinate the tuna for 2 hours. Smoke 1 or 2 pounds, 13 or 14 minutes maximum, on medium heat using the cherry wood chips. At this point the tuna is slightly raw in the center and is fantastic! If you prefer it completely cooked, finish it by grilling 2 minutes on each side.

FISH JERKY

- 8 cups water
- 1/4 cup sugar
- 1/4 cup salt
- 1/4 cup teriyaki marinade
- Fish fillets

- 2 tablepoons alder wood chips

Your smoker creates excellent jerky. Start by mixing the sugar, salt, and teriyaki marinade. Marinate the fish fillets for 4-6 hours, then rinse and place fillets on racks to air dry. When the fillets form a glaze and are dry to touch they are ready to smoke. Using the alder wood chips, smoke-cook on medium heat for 16 minutes per pound. Allow to cool before serving.

SMOKED LOBSTER TAILS

- Lobster tails
- Butter
- Lemon juice



Arrange the tails on the grill of the smoker (already prepared with smoke dust of your choice). Brush with butter and lemon juice combined according to flavor required. Smoke for the required length of time (see smoking guide). Brush with a little more of the butter mixture and place under the broiler in the oven for 3-4 minutes to crisp up. Serve at once.

ANNE MALONE'S SMOKED SALMON PATE

- 1 pound salmon
- 1 1/2 Tablespoons alder wood chips
- 6 Tablespoons butter
- 1 1/2 Tablespoons lemon juice
- 1 Tablespoon olive oil
- Pepper to taste

This was the first Stovetop Smoker recipe to win an award. This great appetizer was the creation of Anne Malone of Colorado Springs, Colorado, and won the top appetizer at a major regional cooking competition. It is easy! Smoke the salmon for 20 minutes on medium heat, using the alder wood chips. Allow to cool for 5 minutes, then carefully de-bone and remove the skin. In a blender combine the salmon, butter, lemon juice and oil until smooth. Pepper to taste and refrigerate for at least 2 hours before serving.

JAMAICAN SMOKED SHRIMP KABOBS

Vicki McCain at Kitchenique in Destin, FL

- 1 1/2 pounds medium large shrimp
- 2 red peppers
- 2 green peppers
- 2 yellow peppers
- 1 white onion
- Jamaican Jerk marinade
- 2 Tablespoons maple wood chips



Simply peel, de-vein, and butterfly shrimp, leaving on tails. Slice peppers and onion into 1 1/2-inch squares. Skewer, beginning and ending with peppers and alternating shrimp, pepper, shrimp, onion. Marinate skewers with Jamaican Jerk Marinade (I prefer Helen's Tropical Exotic) unrefrigerated for 10-15 minutes. Using maple wood chips, smoke on medium heat for 15 minutes, or until shrimp are done.

ISLAND SMOKED CHICKEN

- 1 chicken (cut into parts)

Marinade:

- 1 (6-ounce) can limeade
- 1/4 cup peanut oil
- 1 Tablespoon minced onion
- 1/4 cup honey
- 1 teaspoon tarragon
- 1/4 cup white wine

- 2 Tablespoons alder wood chips

Rinse chicken parts and pat dry. Mix remaining ingredients and marinate the chicken overnight in a large bowl. Remove chicken and pour 1/4 of the marinade into the drip tray. Smoke with alder chips on medium heat for 25 minutes per pound; remove lid and crisp under broiler for 5 minutes. For summer entertaining, smoke chicken in advance then crisp over the grill, brushing on a little marinade. Leaves plenty of time to enjoy a little island punch with your company. Serves 6.



DIJON SMOKED GAME BIRDS

- Small game birds (quail, pheasant)

- Dijon mustard
- Salt and pepper

- 1 Tablespoon oak wood chips
- 1/2 Tablespoon pecan wood chips
- Bacon strips (if wild birds, omit if domestic)

Split birds and brush with Dijon mustard and salt and pepper. Place into smoker and use foil tent if lid will not shut. Smoke on medium heat for 25 minutes per pound, using oak and pecan wood chips.

Remove top, place bacon strips over birds, and place under broiler watching carefully to crisp the skin. The smoker is wonderful for wild game as it helps keep it moist. Be sure not to overcook.

CHINESE STYLE SMOKED BREAST of PHEASANT

This recipe comes from Patrick Rand, a noted chef and wild game-cooking expert. This recipe, while written for pheasant, will also work well on chicken or duck breast.

4 breasts of pheasant, skinned and de-boned
4 Tablespoons sesame oil

Marinade:

2 cups soy sauce
4 Tablespoons sherry wine
3 Tablespoons chopped gingerroot
2 Tablespoons chopped garlic
2 Tablespoons hot chili oil
3 green onions, flattened and chopped
1 Tablespoon of cherry wood chips
2 Tablespoons brown sugar

Coat breasts in sesame oil and set aside. Mix the marinade ingredients in a large bowl and then add the breasts to the marinade and refrigerate 2 to 3 hours. Remove meat from marinade, brushing off any pieces of chopped garlic, ginger, or onion. Smoke on medium heat for approximately 25 minutes using cherry wood chips. While meat is smoking, strain the onions, garlic, and ginger from the marinade. Pour marinade into small saucepan and add the brown sugar. Bring to a boil and reduce by a quarter. The sauce can be used to baste or as an accompaniment to the finished meat. Both the sauce and the meat can be served either hot or cold.

SMOKED CHICKEN BREASTS

Chicken breasts
Salt and pepper
Cayenne pepper
Butter, margarine, or oil or bacon strips

Season chicken breasts with salt, pepper, and a few grains of cayenne pepper if desired. Rub with butter, margarine, oil, or cover with bacon strips. Arrange pieces on rack, 1/2 inch apart for smoke circulation. Cooking time is approximately 10 minutes per 1/2 pound.

Poultry

POACHED CHICKEN BREAST

Poaching Solution:

4 cups water
2 cups dried vegetable sauce
Juice of 1/2 lemon
1/2 cup dry white wine

Chicken breast

Make a poaching solution by mixing water, dried vegetable stock, lemon juice, and wine. Remove drip tray and pour solution into clean smoker; add rack and chicken. Slide on the lid and place into 350°F oven for 30 minutes. This works well with fish, etc. *Note: Do not use wood chips in this recipe.*

TEA SMOKED DUCKLING

1 medium size duck
1/4 cup soy sauce
1/4 cup dry sherry
1 Tablespoon honey
2 Tablespoons Chinese five spice
1 Tablespoon mesquite wood chips
1 Tablespoon green tea leaves

Remove giblets and trim excess neck skin off duck. Rinse and pat dry. Combine soy sauce, sherry, and honey and bring to a boil. Add five spice and remove from heat. Baste duck thoroughly with this hot mixture and allow to dry for 8 hours. Split duck and smoke for 2 hours on medium low heat using mesquite wood chips and tea leaves. Open lid carefully; prick skin all over, being careful not to pierce the meat. Place into a preheated 425°F oven for 15 minutes to crisp and brown. Nothing finer on a crisp fall evening. Serves 2-4.

MAPLE SMOKED GOOSE

- 1 goose
- Salt and pepper
- 1 apple
- 1 orange
- 1 large onion
- 4 Tablespoons maple wood chips
- 1/2 cup maple syrup
- 1 Tablespoon cracked pepper

Clean and rinse goose and pat dry. Rub inside and out with salt and pepper and stuff loosely with coarse chopped apple, orange, and onion. Place into smoker and form an aluminum foil tent over the goose. Using maple wood chips, cook over medium heat for 1 1/2 hours. Remove foil and carefully prick into the skin to allow fats to run. Brush with maple syrup and place into 375°F oven and bake brushing twice more, and sprinkling with cracked pepper. For a 7- to 9-pound bird your oven cooking time will be approximately 2 hours (internal temperature of 190°F). Fit for a holiday feast!

SMOKED TERIYAKI TURKEY BREAST

- Marinade:**
- 1 Tablespoon chopped fresh ginger
 - 2 Tablespoons rice wine vinegar
 - 1/4 cup teriyaki marinade
 - 1/2 Tablespoon alder wood chips

- 1 de-boned turkey breast

Assemble the marinade ingredients and marinate the turkey breast for 1 hour. Leave the skin on turkey breast and smoke over medium heat for 25 minutes per pound using alder wood chips. Refrigerate and slice off as needed for sandwiches or salads. A favorite is an open face sandwich: a slice of French bread lightly toasted, lettuce, 2 slices of turkey, avocado, tomato, alfalfa sprouts, and topped lightly with Italian dressing. This is perfect cooked ahead of time and served cold.



ROCK CORNISH HEN CALVADOS

Walter J. Delaney, Clarendon Hills, IL

- Two Rock Cornish hens
- 1 cup Calvados, divided
- 2 Tablespoons apple wood chips
- 2 small apples (Granny Smith)
- 1/2 stick butter

Split hens up the back and remove backs. You can use backs and giblets for stock. Marinate hens in 3/4 cup of Calvados for 1 hour. Set up smoker and place hens in smoker breast side up for about 1 hour or until thoroughly cooked. Skin apples and slice very thin. Sauté in butter in a large saucepan. When hens are cooked add to saucepan, add remaining 1/4 cup Calvados, and carefully flame and serve immediately, on sautéed apple slices.

ELIZABETH'S CHICKEN AND RICE

Elizabeth Richards, Glendale, CA

- 1 cup white or brown rice, uncooked
- 1/3 cup currants
- 3 boneless chicken breasts
- 2 teaspoons hickory wood chips
- 1/3 cup pine nuts
- 2 teaspoons tarragon
- Salt and pepper to taste

Cook rice according to directions, adding currants to it while it cooks. Smoke chicken breasts for 18 minutes using hickory wood chips. Toast pine nuts in 400°F oven for about 4 minutes or until they're golden brown. (Pine nuts burn easily, so watch them closely while they cook.) Skin cooked chicken and cut into bite-sized pieces. Mix together the rice, chicken, pine nuts, and tarragon. Salt and pepper to taste preference. Makes a great potluck entrée.