

# TRUE NORTH



**ELECTRIC FOOD SMOKER**



# Smokin' Recipes

**MODEL 11001 ELECTRIC FOOD SMOKER**

**PRINTED IN CANADA**

# TRUE NORTH SMOKER

- Your own lip smackin', mouth watering, smoked jerky . . . fish . . . sausage . . . ham or bacon.
- The *True North Smoker* is portable, ruggedly built, and easy to use, even for 'first time' smokers.
- Assembled and ready to use on regular household current (110V).



## INCLUDES:

- Starter bag of flavored wood bits
- Large aluminum cabinet with convenient front load design
- 3 plated, easy loading racks and quality drip pan to simplify clean up
- Heavy duty detachable cord . . . operates on 110V household current
- Chip pan and 250 watt element to distribute heat and smoke quickly and evenly
- Detailed, easy-to-follow instruction manual and recipe book loaded with traditional and contemporary ideas



**TRUE NORTH FLAVORED  
WOOD BITS (for smoking)  
AND CHIPS (for barbecuing)**  
are specially chipped and dried for the  
finest in smoke flavoring.  
Available in: hickory, mesquite, maple,  
alder, apple, and cherry.

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## INTRODUCTION

### WELCOME!

With your purchase of a *True North* Smoker, you have taken the first step towards a whole new world of mouth-watering taste treats. Whether you are a “seasoned” smoker, or just getting your feet wet, we’re sure the *True North* Smoker will become a well-used item in your household.

We at *True North* pride ourselves on a quality product. Constructed of the finest materials, the *True North* Smoker is easy to use, rugged, portable, and will provide you with years of trouble-free service.

Take time to flip through this Recipe Booklet. A wide range of recipes will help you get the most from your new smoker. The addition of smoke to the cooking process creates an unforgettable taste experience.

One final note before you get started. Taste is a very personal thing. Experiment and enjoy, you are the Chef!

### EXPERIMENT AND ENJOY!

## HISTORY

Man has been drying and smoking meat and fish as far back as recorded history stretches. It is easy to visualize primitive man, after the discovery of fire, stumbling upon the benefits of smoking meat. Fresh game was preserved and stored until the next hunt, thereby ensuring a continuous food supply.

Records show the ancient Chinese as the first to use smoking as a means of food preservation. Undoubtedly, they were also aware of the many flavors possible by using different types of wood when smoking foods.

Smoking continued to be the main form of meat preservation up until the advent of electricity and refrigeration. The art of smoking then faded into history.

Today, rising food costs and artificial additives have sparked a resurgence of the “do-it-yourselfer”. These folks are rediscovering the lost art of smoking meat and fish, and in turn, are experiencing the many delicious, distinctive tastes possible.

## SMOKIN' TECHNIQUES

There are two basic types of smoking done today; cold smoking and hot smoking. Cold smoking relies on smoke and cool temperatures to cure foods, and can take up to several days to achieve results. Hot smoking uses heat as well as smoke, and greatly speeds the curing process. Your *True North Smoker* utilizes this method.

In addition, a salt cure is used prior to smoking. This step is referred to as either brining or marinading, hereafter referred to as brining. Brining of meat or fish is an essential step in the smoking process. The salt acts to physically and chemically change the structure of the meat, so when smoked, it gives us that firm, flaky quality associated with smoked foods. Also, the brining acts as a preservative, greatly extending storage life.

The amount of heat is an important factor in smoking, as it determines when food is “done”. The *True North Smoker* is designed to operate in the optimum temperature range for hot smoking - 110° F to 160° F. (*See Handy Smokin' Tips*)

### THE SMOKING PROCESS CONSISTS OF TWO STEPS.

**Step 1: The Smoking Cycle** – The smoking cycle is done first and generally lasts 1 to 3 hours, depending on the number of panfuls of wood chips burned. Two to three pans are sufficient for most jobs. Note: Each panful will take 15 minutes to start generating smoke and last approximately 45 minutes.

**Step 2: The Drying Cycle** – The drying cycle is required to provide additional heat to complete the curing process. Remove the chip pan, leave the unit plugged in, and dry until the texture of the product you are smoking meets your satisfaction. The drying cycle can last up to 12 hours (possibly longer), depending on the outside temperature and meat type and thickness.

A question asked by all first-time smokers is, “How long do I smoke/cure the food?” Determining when meat or fish is ready is a matter of experience. Some times are suggested in the various recipes, however, it is best to emphasize the need for sampling and experimenting. A “taste” test or sample “poke” can tell you a lot. Because of the variety of meats which can be smoked, there is no set “rule of thumb” to follow. However, a few tips may be helpful. A “bend” test can be used for fish and jerky. Fish will flake when done, and jerky should crack or split. When final cooking a Bird after smoking, it can be considered done when leg bones turn easily when twisted.

NOTE: Because of the position of the element, product on the bottom rack tends to cook faster than the top rack. Rotating the racks from top to bottom during the drying cycle will improve the consistency of the final product.

## THE FLAVOR KEYS: BRINES AND WOODS

Two factors introduce flavors to smoked foods: brines and wood chips. Both act together to yield a whole range of flavors.

When smoking, only the hardwoods are used. Never use woods such as Fir or Pine as the resins present in the sap will impart an undesirable taste to your foods. The more popular wood types available from *True North* are: Hickory, Mesquite, Apple, Maple, Cherry, and Alder. (Consult the wood bit selection guide on the following page.)

You can experiment and mix these woods in combinations, or use them on their own. If you are preparing your own chips, remember they must be thoroughly dry, and chipped small enough to burn readily. Generally, when smoking, 1 to 3 panfuls is all that is required, - again this is personal preference.

In addition to the preserving effects of brines, they also influence the flavor of your smoked foods. A selection of brine recipes is presented in this booklet. Follow the guidelines for brines set out in the Handy Smokin' Tips section. Feel free to alter these or create a totally new brine. A brine is best if it is allowed to sit in the refrigerator overnight before using. Brining times depend upon the type and thickness of the meat. In general 4 to 12 hours is the usual amount. Some cuts of wild game take considerably longer.

After brining fish, rinse the filets under cold water. This removes excess salt and helps to firm the flesh. You may also wish to do this for other meats.

Allowing meat to air dry after brining is important. Place the meat on racks and elevate them so air may circulate around the individual pieces. An air dry time of 1 to 2 hours is suitable for most meats. Look for a glossy surface to develop on the meat or fish. This is called the "pellicle". When the "pellicle" forms, the meat is ready to smoke.

## TRUE NORTH

### WOOD BITS & CHIPS – SELECTION GUIDE

- Hickory:** All time favorite, zesty and spicy, great with all foods
- Mesquite:** Deep, rich, and woody, renowned for the Texas barbecue taste
- Maple:** Sweet and rich, reminiscent of maple syrup, excellent with pork, chicken, or lamb
- Alder:** Mild and subtle, blend with your favorite wood
- Apple:** Sweet, mild, fruity, especially great with poultry
- Cherry:** Rich, sweet, fruity, sure to be a favorite

Type of Food	Highly Recommended	Recommended	Worth Trying
Beef	Hickory, Mesquite	Cherry	Apple
Pork	Maple, Apple	Cherry	Mesquite
Lamb	Apple, Alder	Maple	Cherry
Fish	Hickory, Maple	Alder	Mesquite
Poultry	Maple, Hickory	Mesquite	Alder
Shellfish	Hickory, Apple	Cherry	Mesquite

### BARBECUE HINTS:

Add that down home smoke flavor to all your barbecued foods with *True North* wood CHIPS.

**Gas Grill:** Wrap 1 or 2 cups of wood in foil, punch holes, and place on top of lava rock.

**Charcoal Grills:** Soak 2 cups of chips in water and spread evenly over charcoal.

## HANDY SMOKING TIPS

Your *True North* smoker is a valuable culinary tool. The key to getting the most from it is, in a word, experimentation. Don't be afraid to alter a recipe or brine to suite your taste. You're in charge. After all, new recipes come from somewhere, don't they?

In the development of the *True North* smoker, we have flavor-tested many recipes, - some good and some – well, enough said! Aside from getting to taste some delicious foods, it has been a learning experience for us at *True North*.

**Following are several tips to enable you to get the most from your new smoker.**

- **PLEASE REVIEW THE OPERATING SAFEGUARDS LISTED IN THE INSTRUCTION MANUAL.**
- Operate your smoker in a well-ventilated outdoor area. During the smoking phase, considerable smoke is generated. When your latest delicacy is in the drying stage, you may bring the unit inside the garage or breezeway if necessary. Never leave the smoker unattended.
- Take care when opening the smoker door to check the progress of your project – an eyeful of smoke is not pleasant, even if it is apple-flavored.
- Weather conditions can cause temperature variations inside the smoker. For this reason, if it is windy or cold outside, it may be necessary to shelter the smoker during operation.
- In the same vein, interior temperature is an important consideration when smoking. An oven thermometer is a very useful item for keeping track of smoking temperatures. Ideal smoking temperatures range between 110° F - 160° F, depending on what's smoking.
- Clean-up of your smoker racks and drip pan is easier if you spray a non-stick product on them before smoking. Use your racks in the kitchen as well. It is handy to load them with freshly brined meat, let the meat air-dry, then pop into the smoker. This process saves on clean-up!
- Mix and store your brines and marinades in glass or ceramic containers. Stainless steel and plastic are the next best choices, but never use aluminum. Aluminum reacts with the salt and taints the brine.

- Most brines can be stored under refrigerated conditions for lengthy periods, however, some cannot – read the directions well. Brines used to cure red meat can be used several times over a short period of time, but it is not recommended that you reuse brines used with seafood, poultry, or other meats.
- When smoking small items such as nuts, beans, or shrimp, it is handy to crimp some wire screening material to the smoker racks. This prevents foods from falling into the drip pan.
- When preparing meats or fish for smoking, keep in mind that shrinkage occurs during smoking. Cut the pieces large enough to cover several wires on the rack so they stay on the racks rather than end up in the drip pan.
- Occasionally you may want to clean the smoker cabinet. Wash the exterior with mild detergent and water. The interior may be wiped out as required, but don't use detergent. The use of detergents will remove the seasoning that has accumulated in the smoker.
- **Take care to refrigerate/freeze any smoked product that will not be consumed immediately.**

## BRINES

### Hints:

- For a zestier flavor; brown or demerara (an all natural, unrefined brown) sugar can be substituted for white sugar.
- Mix and store ingredients in glass or ceramic containers.
- Refrigerate after mixing.
- Coarse, non-iodized pickling salt is recommended.
- See HANDY SMOKIN' TIPS for further information.

### Basic Brine

1/2 cup coarse salt  
1 quart water

### Sugar Brine

1/2 cup coarse salt  
1 quart water  
1/2 cup white sugar

### Zesty Brine

2 quarts water  
1 cup coarse salt  
1/2 cup demerara or brown sugar

continued . . .

2 tbsp. lemon juice concentrate or 1/4 cup squeezed lemon juice  
3 - 4 garlic cloves, crushed  
1/4 tbsp. onion powder

### Spicy Brine

3 cups water  
1 cup soy sauce  
1/2 cup demerara or brown sugar  
1/4 cup coarse salt  
1/2 tsp. onion powder  
4 - 5 garlic cloves, crushed  
1/2 tsp. hot sauce  
1/2 tsp. pepper

Method for above brines:

Combine ingredients, and let brine sit overnight in refrigerator to allow spices to “percolate” through brine.

### **WINN’S SPECIAL BRINE**

3 quarts water  
1 cup coarse salt  
1 cup demerara or brown sugar  
1 tbsp. vinegar  
1 tbsp. mixed pickling spices  
1 - 2 crushed garlic cloves, if desired

Combine ingredients in a large pot, and bring to a boil. Remove from heat and cool. Refrigerate until used.

### **ALL PURPOSE MEAT BRINE**

This is a basic brine which can be used for Beef, Pork, Game, Chicken, Turkey, or Game Birds.

4 quarts water  
1/2 cup coarse salt  
1/2 cup “Tender Quick” tenderizer  
Spices as desired

Combine ingredients, and cover meat with brine, marinating for 12 - 24 hours, depending on type of meat and thickness of pieces. Refrigerate unused brine.

## FISH AND SEAFOOD

### SMOKED TROUT

Use this recipe for all members of the trout family, especially lake and rainbow trout.

Add 1 cup dry white wine to the SPICY BRINE (Page 7), and reduce the garlic to 1 - 2 crushed cloves.

Place trout and brine in a glass dish and refrigerate 8 - 12 hours, flipping trout often.

Remove fish and rinse thoroughly in cool water.

Pat dry with paper towels, and allow to air dry for 1 hour so that the shiny “pellicle” forms.

Place fish in preheated smoker, and smoke using 2 - 3 panfuls of desired wood chips.

Total smoking and drying time will vary with the size of the trout and the degree of dryness you prefer.

### HICKORY SMOKED WHITEFISH

This recipe may be used for other fish as well. Try pike or walleye. Experimentation is the key.

Use WINN'S SPECIAL BRINE (Page 7).

Filet the Whitefish and refrigerate in brine for 8 - 12 hours, flipping often.

Remove from brine and air dry for 1 - 2 hours until the “pellicle” forms on the filets.

Place filets in preheated smoker, using 2 - 3 panfuls of hickory wood chips.

Total smoking and drying time should be 6 - 8 hours, depending upon how dry you prefer your fish.

### SUPER SMOKED SALMON

Brine:

- 1 1/2 cups soy sauce
- 1 cup water
- 1 cup white wine
- 1/3 cup demerara or brown sugar
- 1/4 cup coarse salt
- 1/2 tsp. hot sauce
- 1/4 tsp. fresh ground pepper
- 1/4 tsp. onion powder
- 1 - 2 cloves fresh garlic, crushed

Mix brine ingredients and refrigerate overnight.

Cut salmon into desired form, either strips or chunks, and place in brine for 8 - 12 hours keeping refrigerated.

Remove from brine and allow to drain on paper towelling.

Let salmon air dry in a cool place for 1 - 2 hours.

Place in preheated smoker and burn 2 - 3 panfuls of wood chips. (Hickory is recommended.)

Total smoking and drying time will vary with the thickness of the salmon.

Try 8 to 12 hours, checking once an hour.

## **STEAMED LOBSTER TAILS**

Other variations: Clams, Mussels, Scallops, etc.

Split lobster tails prior to cooking to ease removal of meat from shell after steaming.

Drizzle meat with mixture of butter, garlic, chives, onion flakes, seasoned pepper, and salt, setting aside a portion for later.

Replace chip pan with a similar - sized pan full of water. Remove drip pan.

Season water with garlic, chives, onion flakes, seasoned pepper, and salt.

Bring to a boil.

Place lobster tails directly above pan on the lowest rack position. The steam will carry the spices up to the meat, and impart the flavor. In turn, the spices will drip into the water as the lobster cooks, creating a tasty dip.

The Lobster will be ready in 10 - 15 minutes or when the flesh is white and firm.

Before serving, drizzle again with seasoned butter.

## **APPLE SMOKED SHRIMP**

Try this one on Prawns, Scallops, and Crayfish as well. Delicious!!

Use any amount of fresh, uncooked shrimp.

Precook in boiling water for 5 minutes, cool then peel and clean.

Place shrimp in SUGAR BRINE (Page 6) for 1 - 2 hours, remove and allow to air dry 45 minutes.

Spray smoker racks with "Pam" or similar non-stick product, place shrimp in preheated smoker using 1 - 2 panfuls of apple-flavored wood chips. Total smoking time is about 2 hours.

\* (A tasty variation is to boil shrimp in bouillon instead of water.)

## **BEEF, PORK, WILD GAME**

### **SMOKED HAMBURGER**

Use the following recipe for all your favorite dishes using Ground Beef - burgers, chili con carne, meatballs, sloppy joes, etc.

Place raw ground beef on a smoker rack onto which you have crimped wire screening. Place rack in preheated smoker and smoke for 20 - 30 minutes, using your favorite wood chips.

Finish cooking as you would normally.

### **'TRUE NORTH' PARTY MARINADE**

Use the following for Beef, Pork, or Lamb.

2 - 3 cups red wine  
1/3 cup soy sauce  
1/3 cup water  
1 1/2 tbsp. "Worcestershire" sauce  
1 tbsp. "Tender Quick" tenderizer  
3 tbsp. lemon juice  
5 tbsp. oil  
1 tsp. onion powder  
1/2 tsp. fresh ground pepper  
1/2 tsp. hot sauce  
Optional: 1 - 2 crushed garlic cloves

Combine all ingredients, mix well. Place meat in marinade and refrigerate 6 - 12 hours, depending upon the degree of flavor desired. Remove meat and pat dry (don't rinse).

Follow smoking directions outlined in beef jerky recipe.

### **SMOKED BEEF JERKY**

This recipe need not be restricted to Beef alone – wild meat makes excellent jerky. Try Elk, Venison, Goose, etc. The only stipulation is that the meat must be fairly lean. For spicier jerky, lightly sprinkle seasoned pepper, onion powder, or garlic powder on meat prior to placing in smoker.

**Marinade Options:**

1/2 cup soy sauce  
 1/2 cup water  
 2 tbsp. sherry or dry red wine  
 2 tbsp. white vinegar  
 1/2 tsp. powdered sugar  
 3/4 tsp. powdered garlic or onion

OR

1 cup dry red wine  
 3/4 cup soy sauce  
 3/4 cup water  
 1/4 cup salt  
 1/3 cup demerara or brown sugar  
 1/2 tsp. fresh ground pepper  
 1 tsp. hot sauce  
 1 - 2 cloves garlic (crushed)  
 1/4 tsp. onion powder

Select desired amount of lean round steak, 1 - 2 inches thick. (Meat slices easily when semi-frozen). Cut across grain into strips 1/4 inch thick or less. Remove all fat and gristle.

Place strips in marinade or sprinkle with cure, cover, and refrigerate overnight. Remove meat from marinade, drain, and place on racks. Smoke using 2 to 3 pans of wood bits. Total drying time will be 8 - 10 hours depending upon thickness of strips.

Jerky is done when meat breaks when bent. Store in airtight container in refrigerator.

**HICKORY SMOKED HAM AND PINEAPPLE**

1 - 2 lbs. precooked ham steak (1 in. thick), cut into cubes  
 Pineapple chunks (fresh or canned)  
 3/4 cup pineapple juice  
 3/4 cup liquid honey or demerara or brown sugar  
 1/4 cup honey  
 1/4 tsp. ground ginger  
 1/4 tsp. dry mustard powder  
 Seasoned pepper to taste

Blend spices, honey or sugar, and juice or water and heat on low setting until simmering.

Skewer ham and pineapple chunks alternating each. Brush with sauce and place in preheated smoker.

Smoke for 1 hour or long enough to exhaust one panful of hickory chips.

## **FAST TERIYAKI MARINADE**

- 1 (10 - 12 oz.) bottle of prepared teriyaki marinade - (“Golden Dragon” or “Kikkoman”)
- 2 1/2 cups water
- 2 - 3 tbsp. demerara or brown sugar  
(depending upon personal taste)
- 2 - 3 garlic cloves, quartered and crushed

Dissolve sugar in water and mix with prepared marinade. Add garlic. Sprinkle seasoned pepper, powdered onion on meat before smoking. Follow general jerky recipe for smoking, using 2 panfuls of hickory wood chips.

## **‘TRUE NORTH’ SMOKED RIBS**

Desired amount of ribs (Beef or Pork)

Sauce:

- 3/4 cup ketchup
- 1/4 cup water
- 1/4 cup white vinegar
- 1/3 cup melted butter
- 1 tbsp. demerara or brown sugar
- 2 tbsp. molasses
- 2 tbsp. “Worcestershire” sauce
- 2 tsp. dry mustard powder
- 1 tsp. fresh ground pepper
- 3/4 tsp. salt
- 1 tsp. hot sauce
- 1 onion, chopped

Variation: Use a commercial brand of barbecue sauce and cut down spices to taste.

Cut ribs into serving-sized pieces and place in preheated smoker for 1 - 1 1/2 hours. Use 1 - 2 panfuls of hickory wood chips.

Remove ribs from smoker, and use either oven or barbecue to finish cooking. Brush on sauce last half hour of cooking time.

## TERIYAKI MARINADE

Use the following for Beef, Lamb, or Game.

- 1/3 cup soy sauce (dark)
- 1/3 cup water
- 1/4 cup white wine
- 1 tbsp. white vinegar
- 2 - 3 cloves garlic crushed
- 2 tbsp. demerara or brown sugar
- 1/2 tsp. ground pepper
- 1 tbsp. ground ginger
- (Optional) 1 tbsp. oyster sauce

Combine ingredients, mix well. Place meat in marinade for 4 - 8 hours. Remove and pat dry. Follow smoking directions for beef jerky.

## WILDGAME MARINADE

- 4 cups water
- 2 cups vinegar
- 1 cup red wine (dry)
- 1 cup coarse salt
- 3/4 cup demerara or brown sugar
- 2 tbsp. whole black peppercorns
- 1 - 2 cloves fresh garlic crushed, optional
- 3 tbsp. melted butter
- 1 large yellow onion (chopped)
- 1 large carrot sliced
- Sprinkle of mace

Combine all ingredients except wine in a large pot and bring to a boil. Simmer 30 minutes covered. Strain marinade into a crock pot and cool. Add wine.

(This marinade does not store well so use immediately)

Depending on cut and type of meat, marinate for 2 to 4 days, turning often.

Keep refrigerated.

Follow directions for smoking as outlined for beef.

Smoke using desired wood chips.

Finish meat under broiler or on barbecue.

## BIRDS: DOMESTIC AND GAME

### 'TRUE NORTH' WILD BIRD BRINE

3/4 cup dry white wine  
 1/3 cup demerara or brown sugar  
 1/3 cup water  
 1/4 cup soy sauce  
 2 tsp. molasses  
 3/4 tsp. onion powder  
 1 - 2 cloves garlic (crushed)  
 1/2 tsp. ground ginger

Brine bird in crock pot for 4 - 6 hours, making sure it is completely covered. (Increase recipe amounts if necessary).

Remove bird from brine, rinse thoroughly and allow to air dry for 1 1/2 hours. Place bird on smoker rack with chest cavity held open with toothpicks to allow smoke to circulate.

Smoke for 2 - 4 hours depending on size of bird, using 2 panfuls of hickory or apple wood chips.

Remove from smoker and finish cooking in the oven at 325° F for 15 minutes per pound.

Serve hot or cold.

### APPLE-FLAVORED PHEASANT

Try this recipe on other wild birds.

4 cups apple juice  
 1/4 cup "Tender Quick" tenderizer  
 1/4 cup salt  
 1/3 cup white sugar  
 1 tbsp. rosemary  
 1 tbsp. sweet basil  
 1/4 tsp. sage  
 1/4 tsp. dry mustard powder\*  
 1/4 tsp. garlic powder or 1/2 fresh garlic clove, finely chopped  
 3/4 cup melted honey  
 (continued over)

Place pheasant in brine for 8 - 12 hours depending upon size.

Thoroughly rinse bird and then let air dry for 1 hour. Open cavity using toothpicks to allow smoke to circulate.

Place bird in preheated smoker and smoke for 3 hours using 2 - 3 panfuls of apple-flavored wood chips.

Finish cooking in the oven at 300° F. \*Mix half of the dry mustard with the melted honey, add garlic. Baste the bird with the honey while roasting.

## **EASY SMOKIN' BIRDS**

Try this recipe with Chicken or Cornish Hens.

Place bird in SUGAR BRINE (Page 6) for 6 hours, making sure bird is completely immersed.

Refrigerate during brining.

Rinse and dry bird inside and out. Split bird in half or prop open chest cavity with toothpicks.

Place in smoker for 2 - 3 hours, using 2 - 3 panfuls of woodchips of your favorite flavor.

Remove bird from smoker and finish cooking in the oven. Cover or wrap in foil to conserve moisture while cooking.

## **APPLE-SMOKED CHICKEN BREAST & HAM ROLLUPS**

3 or 4 large chicken breasts

4 tbsp. butter

1/4 cup white wine

1/2 cup chicken bouillon

1 pkg. of thin sliced ham

Coating Mix:

1/4 cup white flour

1/2 tsp. garlic salt

1/2 tsp. seasoned pepper

1/2 tsp. paprika

1/4 tsp. chili powder

Remove skin and de-bone chicken breasts, cutting meat into 1-inch wide strips. Place on racks in preheated smoker, and smoke long enough to exhaust 1 pan of apple wood chips.

Remove from smoker and coat with above mix.

Heat butter in frypan and brown strips.

Add wine and broth, cover, and simmer until tender (15 - 20 minutes).

Cool strips, then wrap in slices of ham, securing with toothpicks. Refrigerate and serve.

## PARTY ITEMS

### SMOKED SAUSAGE

The following recipe can be used for precooked sausage or frankfurters as well.

Cook desired amount of beef or pork sausage completely using your preferred method.

Cut sausage into bite-sized pieces. Place pieces into preheated smoker, and smoke for 30 - 40 minutes.

Serve hot or cold or with your favorite dip.

### 'TRUE NORTH' PARTY JERKY

- 1 cup dry red wine
- 1 cup water
- 1 1/2 cups soy sauce
- 1/3 cup demerara or brown sugar
- 1/4 cup coarse salt
- 1 tsp. hot sauce
- 1/2 tsp. seasoned pepper
- 1/2 tsp. onion powder
- 1 - 2 crushed garlic cloves
- Desired amount of lean round steak.

Slice beef while semi-frozen, into 1 1/2 inch-square pieces.

Combine all ingredients for brine, add meat, and refrigerate overnight.

Remove meat, drain, and let air dry for 1 hour. Do not rinse.

Place in preheated smoker for 8 hours, burning 2 panfuls of hickory wood chips.

Wrap in foil and refrigerate until needed.

To serve, slice thinly, and serve along with cheese, crackers, and your favorite dips.

### SMOKEY EGGS

Hard-boil desired number of eggs. Refrigerate until cool and peel.

Place on top rack of smoker, and smoke for approximately 30 minutes using your favorite wood chips. (We like hickory).

Wrap eggs in plastic wrap or foil, and refrigerate until needed.

Smoked eggs can be used in a variety of dishes. Try slicing or dicing for salads, halving or quartering for Hors d'oeuvres, or eat as is.

## **SMOKED CHEESE**

The harder cheeses like Cheddar, Swiss, Mozzarella, etc., lend themselves well to smoking.

Cut cheese into 1 1/2 inch cubes. Crimping wire window screening onto your smoker racks will help to contain smaller pieces.

Place rack on top-most rack position, and smoke long enough to exhaust 1 panful of hickory wood chips.

Hint: Propping the door open a small amount will help to regulate the temperature, if you find the cheese is melting.

Remove from smoker and allow to set in the refrigerator.

Smoked cheese has a variety of uses; use it to make a cheese ball, slice cubes for cracker snacks, or eat as is. Experiment and enjoy.

## **SMOKED NUTS**

1 - 2 cups mixed nuts, unsalted

1/3 cup melted butter

Place nuts in plastic container with lid, pour melted butter over nuts, salt to taste. Cover and shake.

Spread nuts on a smoker rack onto which you have crimped some wire screening.

Smoke nuts using 1 - 2 panfuls of your favorite wood chips, approximately 1 1/2 hours. Taste test as you smoke.

Try smoking your favorite nuts, cashews, almonds, etc., as well as pumpkin seeds, beans, pasta, and breads.

## **SMOKED BEANS**

Try this quick and delicious variation of that old staple - pork and beans!!

Place canned beans on a shallow cookie sheet or aluminum foil tray.

Place on lowest rack of smoker and smoke with 1 panful of your favorite wood chips.

Finish heating on a stove, and serve.

## **FISH PATÉ HICKORY STYLE**

8 - 10 ounces of hickory smoked fish (see Fish & Seafood section)  
2 - 3 tbsp. melted butter  
1/4 cream cheese  
1 clove of garlic, chopped  
Chopped parsley  
Finely chopped onion  
Lemon and seasoned pepper to taste  
Almonds and olives

Blend all ingredients together, using lemon and pepper to taste.  
Form into a log or mound on a serving tray.  
Sprinkle with chopped almonds and garnish with sliced olives.

Try variations on this recipe. Try adding some finely chopped onion. You are the Chef!!

## **SMOKED SALT**

Delicious smoked flavoring can be added to any food quickly by using smoked salt.  
Spread a quantity of salt on a small cookie sheet, and place in your smoker.  
Smoke until salt is golden brown.  
Use smoked salt to season anything you wish to add a smoked flavor to.

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