

# REDI-SMOK<sup>®</sup>

## Recipes



**OLE FASHIONED FLAVOR**  
the modern **REDI-SMOK** way...

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse cord, plugs, or any other part of appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electrical burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. This appliance is intended for household use only.
12. No maintenance other than cleaning is required. All servicing should be performed by an authorized service representative.
13. Do not use appliance for other than intended use.
14. **Save these instructions.**

Thank you for buying REDI-SMOK — — We didn't invent outdoor cooking, we just improved it — — The all new REDI-SMOK electric cooker, a revolutionary break through in outdoor cooking.

- IT'S
1. Electric — No fires to light
  2. Ecology — No smoke pollution
  3. Economic — Less shrinkage in food
  4. Energy Saving — Both human and electric
  5. Extra Safe — No open flames or sparks
  6. Effortless — Throw it on, plug it in and go do your thing.

REDI-SMOK units are like a portable oven.

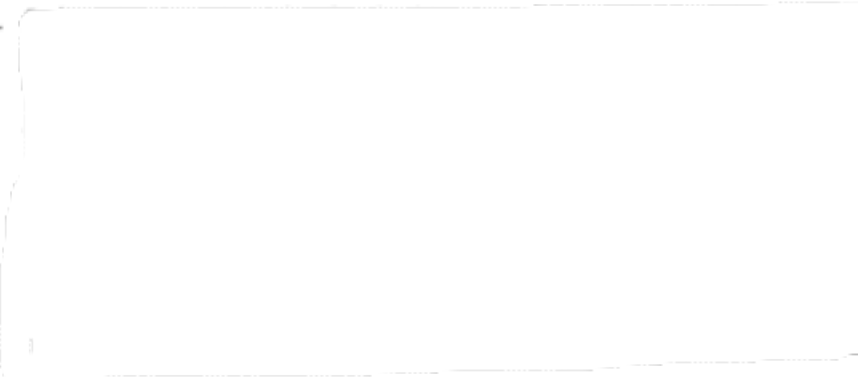
You can regulate the amount of smoke and moisture desired and have much less shrinkage in your meats. REDI-SMOK units also serve as a steamer as described in the recipe for Cajon Crawfish, Crab, Oysters, Lobster, Shrimp and Clam.

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\*\*\*\* IMPORTANT INSTRUCTIONS \*\*\*\*

Please read complete instructions carefully. Thank you.

1. 
2. Use grease absorbent (flour sweep) in the bottom of your REDI-SMOK. This may be purchased from any auto parts store or hardware store. Do not use sand, dirt, gravel or chemical kitty litter. Keep grease absorbent clean to assure long life of your REDI-SMOK.
3. Use of wood—Most aromatic woods such a Mesquite, Oak, Hickory, Pecan, Cherry, Apple, Peach, Sassafras Root or any hard wood which is native to your area may be used in the REDI-SMOK. For other smoking woods, a big handful of Pecan, Hickory or Walnut shells may be used. Do not use charcoal. Different woods will add various flavors to your food, for example; Hickory wood is one of the strong aromatic smoking woods, Pecan is a medium smoking and Mesquite, which is our personal favorite, and Oak are very mild aromatic woods. Do not presoak the wood. Use it dry. The use of too much wood can be offensive and can leave a strong or bitter taste in your food. Please do not use green wood, it is too strong. If you are using pieces of wood, one 2 inch square piece should be sufficient to smoke up to 50 lbs. of food. If wood chips are used, two handfuls piled up on the wood tray should do 50 lbs. of meat depending upon your taste.  
Mesquite wood is our favorite wood because of the mild, aromatic flavor it supplies. Most of our dealers carry this wood in stock, however, if you cannot find it in your local area, you may order it directly from our factory in case lots.
4. Due to excess moisture in meat, poultry and fish, do not use any moisture in the drip pan for better browning results. Dry your meat and poultry well. For a beautiful deep reddish brown main course, use the proper browning sauce which is in the book. Use moisture in the drip pan **only** when steaming sausage, vegetables and shell fish as directed in the recipe book, or when you are going to have to cook the food

longer than required. Use beef or pork fat and a little moisture for wild game as the book directs. **REMEMBER:** REDI-SMOK is NOT a water smoker—use moisture in drip pan only when specified in the recipe.

5. Due to varying ambient conditions such as outside temperature, wind and altitude, we have estimated cooking time for different foods. The cooking times will be approximately the same time called for in cookbooks for a slow oven, (300°-325°). In cold weather or exposure to wind, the REDI-SMOK will cook slower than on warm days, so add some time to the cooking process. Also, when placing frozen foods in the REDI-SMOK, you will have to add some time to the cooking process. For best results, use the REDI-SMOK in a sheltered area so the wind will not dissipate the heat.
6. After cooking, unplug the cooker and wait approximately 10 minutes so it will quit smoking before taking the lid off. Take food out and replace lid so wood will not flame up. Be certain to remove the lid after smoker is completely cooled.
7.
8. Prevent cleaning problems: before using your smoker each time, spray racks and drip pan with Pam, and line drip pan with aluminum foil. After cooking, pour juices out and throw foil away, leaving yourself a clean pan. Use foil to form a wide pan on the bottom rack. Punch about ten holes in center of foil so all juices will be funnelled directly into the drip pan. This prevents frequent changing of the grease absorbent and unnecessary work. Be sure to store your unit out of the weather with the lid off, so it stays dry and aired out.
9. Use your own creative cooking talents. Try new and different things. It is almost impossible to mess up. Unless you don't take the wrapper off the food or forget to plug it in, you've got to hurt a mess of folks from over eating.

**\*\*\*\* PROBLEM CHECK LIST \*\*\*\***

Reading complete cooking instructions will insure maximum performance from your smoker.

**IF SMOKER IS COOKING TOO SLOW, CHECK FOR:**

Too much exposure to cold or wind. Chill factor can be crucial to cooking time.

Too light weight extension cord (use minimum 16 wire) heavy duty, outdoor cord.

Too long an extension cord (maximum 25').

Too much liquid in drip pan (check Instr. #4).

Foil on rack not cupped up so smoke, steam and heat can circulate around racks.

Low current voltage in your area.

**IF SMOKER COOKS TOO FAST, CHECK FOR:**

Proper use of moisture in drip pan (see Instr. #4).

You may have high current voltage in your area. Use long, heavy duty, outdoor extension cord and re-evaluate cooking time, allowing a little less time.

**IF MEAT COMES OUT GRAY COLORED OR BOILED LOOKING, OR HAS LITTLE FLAVOR:**

You have too much liquid in the drip pan, (check Instr. #4).

**IF MEAT SMELLS AND/OR TASTES TOO STRONG OR BITTER:**

You are using too much wood or the wood is green (check Instr. #3).

**\*\*\*\* FROZEN ITEMS, A TIME SAVING HINT \*\*\*\***

Many times we have put frozen meat, fowl, link sausage and turkeys on the RED-SMOK with seasoning and they turned out great. When we are smoking meats, we always put our  seasoned beef and wild game on the bottom rack and put our pork on the top so the pork drippings will give the meats a good moist flavor, as it goes through the meat below.

Aluminum foil is wonderful used under meats to retain their juices, or punch holes in foil to divert juices into the drip pan.

For the active hunter, fisherman or housewife, it becomes a wonderful necessity. For the active family who love to camp, now Mom can participate instead of preparing meals and cleaning pots and pans. Of course, there are no pots and pans to clean and paper plates are easy to do. So are plastic forks and knives as you dispose of them properly to keep your camp clean.

We have improved on the appearance of our RED-SMOK a might, but only the Good Lord can make it cook better, and that's the gospel truth.

\*\*\*\* APPETIZERS WITH GUSTO \*\*\*\*

**SOUTH TEXAS MEAT BALLS (For Hors D'oeuvres)**

- |                             |   |
|-----------------------------|---|
| 2 Semi beaten eggs          | 2 Lge. Jalapeno peppers<br>(finely chopped) |
| 2 Cups pimento salad olives | 1 Lge. onion (diced)                        |
| 1 Lb. hot pan sausage       | 2 Lge. bell peppers (diced)                 |
| 2 Lbs. ground beef          | 1 Tbls. course black pepper                 |
| 1 Cup minute rice           | ½ Tbls. garlic salt                         |
| 1 Cup parmesan cheese       | 1 Tsp. salt                                 |
| ½ Cup olive oil             | **2 Cans cream of mushroom soup             |
| 3 Limbs of celery (diced)   |   |

Mix all ingredients well, **except** the mushroom soup. Wet fingers in cold water and shape meat into balls approximately 1¼ inches in diameter or bite size. Brown in skillet. Place in deep pan or several pans and cook in smoker with Mesquite wood, if possible, approximately 3½ hours. Do not use any moisture in drip pan. After cooking for 3½ hours, place meatballs in a chafing dish. Preheat the cream of mushroom soup with ½ can of water. Pour over meatballs. You may also put the mushroom soup in the pans when you start to cook them in the REDI-SMOK. It's less fancy, but easier. Spear the meatballs with a toothpick and ease that gravy into your tummy. Sure goes well with a glass of dry red wine, beer or scotch and water, and easy on the water.

\*\*For a change of pace, use Italian Sauce instead of mushroom soup. Then sprinkle heavy with grated parmesan cheese.

**SMOKED EGGS (Great around the bar)**

Place fresh eggs, with pin hole in big end, in smoker 5 hours, with 2 cups water in drip pan and 1 handful of wood chips on wood tray. Take out and let cool. Peel and place in a jar of ½ beet juice and ½ pickle brine. (Add a couple Jalapeno peppers and a little brine from the peppers for a little added gusto.)

**CHICK IN A BLANKET WITH A SPEAR**

- |                              |                     |
|------------------------------|---------------------|
| **1 Lb. chicken gizzards     | Dash paprika        |
| 2. Cans water chestnuts      | Dash parsley flakes |
| 1. Lg. bottle Teriyaki sauce | Dash garlic salt    |
| 2 Cubes chicken boullion     | Dash black pepper   |
| ½ Lb. thin sliced bacon      | Round toothpicks    |
| 1 Qt. water                  |                     |

Parboil chicken gizzards in water with garlic salt, black pepper and two chicken boullion cubes. Drain, cut in half and cool. Place in bowl of Teriyaki sauce along with drained water chestnuts. Soak at least 3 hours and drain. Cut bacon in 4 equal pieces. First spear bacon with a toothpick, then gizzard and then water chestnut. Sprinkle with paprika and parsley flakes. Place in REDI-SMOK electric smoker on foil and punch 4 holes in foil. Use no moisture in drip pan and use one handful of Mesquite chips on wood chip tray. Smoke for approximately 2½ hours. Makes approximately 20 great hors d'oeuvres. You probably won't make enough the first time.

\*\*Chicken livers can be used instead of gizzards. However, don't parboil livers.

### BEEF TERIYAKI (For Hors D'oeuvres)

- |  |  |
|--|--|
| 2 Lbs. good beef stew meat<br>(trim excess fat) cut in bite<br>size pieces | ½ Tsp. garlic salt<br>½ Tsp. black pepper<br>1 Bottle sweet & sour sauce |
|--|--|
- 1 Large bottle teriyaki sauce

Soak beef in teriyaki sauce at least 3 hours. Drain beef and braise lightly in skillet. Place beef in pans of foil. Sprinkle with garlic salt and pepper. Spoon on sweet and sour sauce pretty freely. Cook in electric smoker for approximately 3½ hours or until tender. Use no moisture in drip pan of electric smoker. Use one handful of wood chips for smoked flavor. Unplug the smoker and remove a pan of foil as needed so it can be eaten while warm.

### WATER CHESTNUTS IN SLEEPING BAG WITH SPEAR

- 1 Small can of water chestnuts, drain juices, place in bowl.

Then add;

- ¼ Cup soy sauce
- ¼ Cup Worcestershire sauce
- ¼ Tsp. Tobasco hot sauce

Water added, to completely cover chestnuts in bowl. Place cover on bowl, set in refrigerator over night till ready to fix next day. Wrap each chestnut with bacon, secure with toothpick. Sprinkle with paprika and parsley. A little wood in smoker and no moisture in drip pan. Cook till bacon is good and brown. Approx. 2½ hrs.

### \*\*\*\* SALADS & SALAD DRESSINGS \*\*\*\*

#### SALAD DRESSING (Great with wild game & seafood)

- |                                |                            |
|--------------------------------|----------------------------|
| 1 Cup quality olive oil        | ¼ Cup Worcestershire sauce |
| ¼ Cup wine vinegar             | 1 Tsp. onion salt          |
| 4 Tsp. Dijon's (dried) mustard |                            |
| 1 Tsp. garlic salt             |                            |
| 1 Tbls. course black pepper    |                            |
| 1 Tbls. sugar                  |                            |

#### TWENTY-FOUR HOUR COLESLAW

- |   |                            |
|---|----------------------------|
| 1 Medium sized head of purple cabbage         | ½ Cup of sugar             |
| 2 Medium sized onions (purple if possible)    | 1 Cup olive oil            |
| 2 Green peppers                               | 1½ Cups wine vinegar       |
| 1 Small jar crushed pimento olives with juice | 1 Tsp. garlic salt         |
| ½ Pkg. red radishes                           | 1 Tsp onion salt           |
| 1 Medium cucumber with skin                   | 1 Tsp. course black pepper |
| 2 Celery stalks                               | 2 Tsp. celery seed         |
| 2 Medium firm tomatoes                        | 2½ Tsp. dry mustard        |

Shred cabbage; dice all vegetables fine. Combine spices, wine vinegar and olive oil in saucepan and bring to boil. Simmer 3 minutes, stirring constantly. Cool and pour over vegetables. Toss to mix well. Cover bowl tightly and refrigerate for 24 hours. Yield: 10 servings.



## \*\*\*\* MEATS \*\*\*\*

### MEAT BROWNING SAUCE

- 1 Tbls. Kitchen Bouquet
- 2 Tsp. paprika
- 1 Tbls. Worcestershire sauce
- ½ Tsp. Tobasco sauce
- ½ Cup of fresh bacon grease (or cooking oil)

Mix above ingredients well and brush on with a basting brush. It should look like a picture. Season well and smoke.

### APPROXIMATE COOKING TIMES

| BEEF               | PORK                  |
|--------------------|-----------------------|
| 20 minutes per lb. | 35-45 minutes per lb. |

Seasoning your meats the night before cooking will add considerably more flavor to your feast.

### BEEF ROAST

Roast should be seasoned the night before cooking and kept in the refrigerator over night for the ultimate results in flavor. Rub roast well with Worcestershire sauce, garlic salt, black pepper and a little lemon juice. Then rub with fresh bacon grease, olive oil or peanut oil. Strip with bacon, a couple of slices of onion and lemon, placed on top of roast with toothpicks. Sprinkle a little paprika and parsley flakes on top to beautify roast so it will look as good as it will smell and taste. Smoke approximately 25 minutes per lb. or until fork tender. Assorted cut up vegetables placed in the drip pan under your roast sure is great.

### CHUCK OR SHOULDER ROAST

- |                                 |                   |
|---------------------------------|-------------------|
| 1 Roast of your choice and size | Dash garlic salt  |
| 1 Envelope dry onion soup mix   | Dash salt         |
| 1 Can cream of mushroom soup    | Dash black pepper |

Place roast on foil with holes punched in center of the foil. Season and sprinkle dry onion soup mix on top. Spread mushroom soup on roast. Place on rack in REDI-SMOK with NO moisture in drip pan. Use one handful of Mesquite wood chips and smoke approximately 25 minutes per pound.

### SMOKED BEEF BRISKET

Dry roast well, trim off extra fat and paint with the meat browning sauce. Season well with garlic salt, black pepper and salt. Wrap and place in refrigerator for at least 3 hours. Allowing it to set overnight is even better. Place in REDI-SMOK on foil with holes punched in center of foil. Often we place new potatoes unpeeled, carrots and yellow onions, also unpeeled, under the brisket. The meat drippings sure don't hurt the vegetables. Use NO moisture in the drip pan and smoke for approximately 35 minutes per pound. Allow brisket to cool for about 30 minutes before slicing. You should be able to cut your brisket with a dull fork. These briskets are half again better warmed up a few days or weeks later in your oven with a little BBQ sauce on it, so cook a lot extra and freeze what you don't use.

### BAR-B-QUED BEEF BRISKET

- |                        |                      |
|------------------------|----------------------|
| ½ Cup BBQ sauce        | 4 Thick slices onion |
| ½ Cup prepared mustard | 4 Slices lemon       |
| 4 Toothpicks           | 3 Slices bacon       |

Dry brisket well and trim extra fat away. Brush on browning sauce. Season to taste with garlic salt, salt and black pepper. Spread mixture of mustard and BBQ sauce over the top. Strip with bacon slices and place onion and lemon slices on roast secured by toothpicks. Sprinkle parsley flakes on top. Use NO moisture in drip pan. Smoke for approximately 35 minutes per pound. Allow to cool 30 minutes before slicing. Sure goes well with potato salad and our BBQ beans. Especially if the beans are done a day ahead of the brisket.

### PEPPER STEAK (For Two)

Take a 2 inch thick steak and sprinkle it with coarse pepper freely. Beat it with a meat hammer, rub in garlic and onion powder, turn over and duplicate. Wrap and leave in refrigerator about 4 hours. Use a hot skillet or charcoaler to sear steaks until dark on each side. Set in boat of foil and put 2 Tbls. of cream of mushroom soup, 2 Tbls. dry red wine, ¼ cup diced onions and ¼ Jalapeno pepper, diced fine (optional) on top of steak. Sprinkle with grated parmesan cheese. Smoke 1 hour for medium done. Cut in half and serve. Spoon juice on top of steak. Should make you holler calf rope.

### STUFFED HAMBURGERS MEXICANO

- 2 Lbs. hamburger
- 4 Tbls. Tomato catsup
- 4 Tsp salad pimento green olives (chopped)
- 1 Cup sharp cheese, grated
- 1 Med. onion, diced fine
- 1 Med. Jalapeno pepper, Diced very fine (optional)
- 1 Tsp. garlic salt
- 1 Tsp. course black pepper
- 1 Can mushroom gravy

Make up into 8 patties. Set 4 patties in individual foil dishes, sprinkle equal amounts of catsup, olives, cheese, Jalapeno pepper and onions over patties. Place other 4 patties on top, sprinkle equal amounts of garlic salt, black pepper and mushroom gravy over tops of patties. Then place the 4 foil dishes in smoker on bottom rack and cook approximately 2¼ hours. Should make you hurt yourself from over eating.

### SMOKED HAMBURGERS

Place pre-spiced patties on foil, strip with bacon and smoke for about 1 hour. A REAL TREAT!

### HOT DOGS

Marinate hot dogs in beer for 2 to 4 hours before cooking. Pour ½ can of beer in drip pan, put hot dogs on rack. Smoke one hour.

### LINK SAUSAGE

Simply put on and smoke approximately 2 hours. Don't puncture skin. Use ½ can of beer in drip pan. "A Real Favorite".

### TEXAS HAMBURGER STEAK

|                                  |                              |
|----------------------------------|------------------------------|
| 1 Lb. ground chuck               | 1 Tsp. garlic salt           |
| 1 Lb. ground round steak         | 1 Tsp. salt                  |
| 1 Lb. pork pan sausage           | 1 Tsp. black pepper          |
| 3 Ribs celery (diced fine)       | ½ Cup grated parmesan cheese |
| 1 Bell pepper (diced fine)       | 1 Cup cooking oil            |
| 1 Lge. yellow onion (diced fine) | 1 Can cream of mushroom soup |
| 1 Jalapeno pepper (diced fine)   | 1 Jar whole mushrooms        |
| 3 Eggs (beaten)                  | 1 Cup dry red wine           |

Combine all above ingredients except cooking oil, mushroom soup, mushrooms and wine. Make thick patties. Brown in iron skillet with cooking oil. Set in individual pans of foil. Divide mushroom soup and mushrooms over patties equally. Pour wine over each patty. Use NO moisture in drip pan and smoke for approximately 1 ½ hours for medium done. Serves 6 to 8 people. You may quit buying steak after trying this.

### BEEF BIRDS FLAMENCO

|                             |   |
|-----------------------------|---|
| 2 ½ Lbs top round steak     | ¾ Tsp. salt                                       |
| ¾ Cup chopped onions        | Dash pepper                                       |
| ¾ Cup chopped celery        | 1 Can (16 oz.) tomatoes<br>(drain; reserve juice) |
| ½ Cup chopped green pepper  | 3 Cups cooked rice<br>(cooked in beef broth)      |
| 1 Tbls. butter or margarine | 1 Can (11 oz.) Cheddar cheese soup                |
| 1 ½ Tsp. chili powder       |   |
| ½ Tsp. garlic powder        |   |

Have meatman cut steak very thin (about ¼" thick). Cut into 14 pieces 4 x 5 inches. Salt and pepper steak to taste. Saute onions, celery and green pepper in butter until tender. Add seasonings, tomatoes (chopped) and rice. Mix well. Spoon 3 Tbls. rice mixture onto each piece of steak. Roll and tuck in ends of steak; secure with toothpicks. Arrange in baking pan. Brush with oil. Brown in smoker about 30 minutes. Blend tomato juice and soup; pour over beef birds. Return to smoker and continue cooking about 1 hour. Makes 7 servings. This is an excellent way to prepare meat ahead; refrigerate until time to barbecue.

### PORK AND BEEF RIBS (Season night before if possible)

Season well with garlic and onion powder and black pepper. Rub with Worcestershire sauce and paprika. Smoke pork ribs approximately 4 hours, beef ribs approximately 5 ½ hours. Sometimes we sear ribs in iron skillet before smoking and take off 1 hour cooking time.

### PORK ROAST - A FAVORITE

(Otherwise known as Arkansas dessert)

Score roast, rub with garlic powder, coarse black pepper, paprika and sprinkle a little worcestershire sauce on. Rub all ingredients in evenly. Wrap roast and keep in refrigerator until the next day. Place in smoker and cook approximately 35 to 45 minutes per pound, depending on thickness of roast. Should make you hurt yourself from over eating.

## ELECTRIC REDI-SMOK STYLE BEEF ROAST & VEGETABLES

|  |                           |
|--|---------------------------|
| 1-8 Lb. beef roast   | ½ Tsp. garlic salt        |
| 4 Pods garlic cut in half                                  | ½ Tsp. black pepper       |
| 1 Stem of celery cut in 8 pieces                           | 1 Tsp. paprika            |
| 1 Small Jalapeno pepper cut into<br>8— ½" cubes (optional) | 2 Slices bacon            |
| 3— 1" Pieces of bacon                                      | 2 Slices onion            |
| 2 Toothpicks   | 2 Bell pepper rings       |
| 4 Yellow onions (cut in ½)                                 | 8 New potatoes (cut in ¼) |

Double piece of foil to make pan for roast. Punch 4 holes in bottom of foil pan so that juices will go into drip pan below. Cut and space 8 holes in roast. Stuff each with a piece of garlic, Jalapeno pepper and celery, capping hole with 1" piece of bacon. Rub roast with garlic, salt, black pepper and paprika. Braise roast on all sides till golden brown. Place roast in foil boat. Top with bacon slices, onion slices and bell pepper rings speared by toothpicks. Sprinkle with parsley flakes. Place potatoes, carrots and onions in drip pan. Pour ¼ cup water in drip pan. Put lid on cooker and plug in. Cook roast approximately 35 minutes per pound.

## SMOKED SHISH KEBAB

Cut cube of 1 ½" thick top sirloin steak. Marinate for 3 hours in a mixture of:

|                   |                             |
|-------------------|-----------------------------|
| ½ Cup soy sauce   | ½ Tsp. monosodium glutamate |
| ¼ Cup brown sugar | ¼ Tsp. cracked pepper       |
| 1 Tbls. olive oil | 2 Cloves garlic (minced)    |
| 1 Tsp. dry ginger |                             |

After marinating, alternate steak on skewer with wedge of onion, ¼ slice of bell pepper and thin slices of new potatoes with jackets left on. Use NO moisture in drip pan with one handful of Mesquite wood. Smoke 6 to 8 Kebabs approximately 2 ½ hours. 30 to 40 Kebabs will take approximately 4 hours.

Sometimes we brush our Shish Kebabs with a sweet and sour sauce as we take them out and serve them on a bed of rice.

## RED EYE GRAVY

½ cup of ham drippings poured in large iron skillet from ham drippings. ½ cup of flour added a little at a time while stirring till gravy gets dark brown. 1 pint milk added slowly while stirring. Salt and black pepper to taste. Will appear a little thin but will thicken, especially after it cools. Will serve 8 to 10. Guaranteed to make you hurt yourself, especially over hot biscuits.

## SMOKED LEG OF LAMB

Stick lamb with tiny bits of celery and garlic. Rub well with lemon juice, garlic salt and black pepper. Place 4 strips of bacon across lamb leg along with several slices of bell pepper and lemon slices. Sprinkle with paprika and parsley flakes. Place directly on rack (no foil) and smoke medium sized leg approximately 4 hours. When done, pour the following sauce over lamb. 6 Tbls. melted butter, juice from 3 lemons, 2 Tbls. Worcestershire sauce, and a little water. Heat sauce and serve over lamb while hot.

## WHOLE HOG PORK CHOPS

### 2 Inch thick pork chops

**Black pepper, garlic salt, salt, paprika and white flour.**

Rub above spices on pork chops and roll in flour. Braze well in iron skillet with a little grease or fat until golden brown. Make aluminum foil pan and place pork chops in it. Mix one tablespoon of brown sugar and one tablespoon prepared mustard and place on pork chops. Chinese sweet and sour sauce may be substituted for brown sugar and mustard. Place in REDI-SMOK Electric Bar-B-Que Cooker. Use one large handful of Mesquite Wood chips for smoking and ½ cup of dry red wine in drip pan. Cook for approximately 2½ hours or until done. If each of you eat one of these you will feel like you ate the whole hog.

## SMOKED HAM (6 to 8 Lbs.)

### Precooked ham, canned ham or turkey ham

Score ham shallow with a sharp knife. Sprinkle liberal amounts of coarse or fresh ground black pepper. Cover with ham glaze and a dash of paprika and parsley flakes. Set ham on foil after punching 4 holes in foil so excess juices will go into drip pan. Put no moisture in the drip pan. Use a handful of your favorite smoking wood. We like Mesquite wood. Smoke for approximately 2 hours. Let ham cool to room temperature before slicing. Sure goes well with smoked, candied yams. Use canned yams so they are both ready together.

## BARBECUED YOUNG KID GOAT (Cabrito)

You should figure 1 pound per person. Cabrito should cook slowly for approximately 4½ hours. Rub a dressed Cabrito not over 15 pounds, with garlic salt and freshly ground coarse black pepper. Baste with the following sauce before placing in REDI-SMOK and once more before it is done.

|  |                                  |
|--|----------------------------------|
| ½ Lb. butter, melted                       | 1 Tsp. coarse grind black pepper |
| 3 Med. onions, chopped and sauteed lightly | 1 Tsp. garlic salt               |
| 1 ½ Cups wine vinegar                      | ½ Cup catsup                     |
| Juice and rind of 3 lemons                 | 3 Tbls. Worcestershire sauce     |
|  | Dash of liquid hot pepper sauce  |

Combine ingredients and simmer gently 15 minutes. Use to baste Cabrito. Serves 10.

## ARMADILLO, COON OR POSSUM WITH SWEET POTATO DRESSING

Presmoke 4 sweet potatoes, peel and mash. Dice up onion and celery stalk and mix with 2 Tbls. melted butter, ½ Jalapeno pepper diced fine, ¼ Tsp. cinnamon, 2 Tbls. brown sugar, ½ Tsp. garlic salt and ½ Tsp. pepper. Stuff carcass, rub outside of coon or possum with bacon grease. Sprinkle with garlic salt, sage and pepper. Set in boat of foil. Pour ½ cup of dry white wine in drip pan. Smoke approximately 3¼ hours. Then hurt yourself from over eating.

**\*\*\*\* SMOKING TIME FOR POULTRY \*\*\*\***

Minutes Per Pound

**TURKEY SMOKING TIME**

(approximate because of varied outdoor temperatures)

|                |                  |
|----------------|------------------|
| 4 - 6 pounds   | 3 to 3 ¼ hours   |
| 6 - 8 pounds   | 3 ¾ to 4 ½ hours |
| 8 - 10 pounds  | 4 to 4 ½ hours   |
| 10 - 12 pounds | 5 to 5 ¼ hours   |
| 14 - 16 pounds | 5 ¼ to 6 hours   |
| 16 - 18 pounds | 6 to 6 ½ hours   |
| 18 - 20 pounds | 6 ½ hours        |
| 22 - 24 pounds | 7 hours          |
| 28 pounds      | 7 ½ hours        |

**POULTRY BROWNING SAUCE**

½ stick real butter (melted)

1 Tsp. Kitchen Bouquet

1 Tsp. paprika

Brush on poultry with basting brush for an even dark reddish color.

**SMOKED CHICKEN OR TURKEY (Cut up or whole)**

Wash and dry poultry well, inside and out. Brush poultry browning sauce on bird. Season to taste and place on foil with holes punched in the center of the foil. Place in REDI-SMOK on rack using NO moisture in drip pan. Smoke for approximately 30 minutes per pound or until fork tender. Smoked chicken or turkey diced up in a salad a few days later is really great and won't add to that extra baby fat we haven't gotten rid of yet.

If you do not wish to \* stuff your turkey or hen, season inside of bird and stuff with cut up celery, onions and bell peppers.

\* See Breads and stuffings.

**FRIED CHICKEN**

Season cut up chickens with garlic salt, lemon pepper and salt to taste. Dip in batter of:

1 Cup buttermilk

2 Eggs (well beaten)

Drain pieces of chicken and shake in heavy brown paper bag of:

1 Tsp. baking powder

½ Cup yellow cornmeal

⅓ Cup Bisquick

2 Tbls. Worcestershire sauce

1 Tbls. Tobasco sauce

2 Tsp. paprika

1 Tsp. garlic salt

1 Tsp. black pepper

1 Tsp. salt

Fill pot ½ full with cooking oil. (Corn oil, Peanut oil or Safflower oil is great). Heat oil to approximately 380 degrees on your cooking thermometer. Drop pieces into heated oil. Pieces will rise to the top and turn golden brown when done. Remove from pot, drain and proceed to hurt yourself.

## TURKEY WITH OYSTER RICE DRESSING

1 ½ Tbls. salt  
½ Tsp. pepper  
2 Tbls. melted butter, margarine or oil  
8 to 10 lbs. turkey

Combine seasonings with butter. Rub on bird thoroughly inside and out. Fill cavity of bird with oyster dressing\*. Truss. Place in a foil boat and smoke for required time or until tender. Place remaining dressing in a baking pan and smoke the last 30 to 40 minutes before turkey is done.

\* See Breads and Stuffings.

## BAR-B-QUED CHICKEN

Season and brown chicken in hot fat in iron skillet on your stove. Place on foil with holes punched in it and mop with \*thickened BBQ sauce. Smoke for approximately 30 minutes per pound using no moisture in the drip pan. Sure makes great left overs, served cold or warmed up.

\* To thicken BBQ sauce, simmer in sauce pan before brushing on chicken.



\*\*\*\* FISH \*\*\*\*

## SMOKE FILLETS OR WHOLE FISH

Place sheet of wide heavy gauge foil on rack. Punch 6 holes in center of same and place fish on the foil seasoned with lemon pepper, garlic salt, thin slices of lemon, paprika and parsley flakes. Cook 2 lbs. fillets approximately 1 hour. Cook two 2 lb. whole fish approximately 1 ½ hours.

## FILLET OF FISH

Set fillets on cookie sheet. Squeeze lemon juice liberally over both sides. Sprinkle lightly with garlic salt and black pepper. Marinate in refrigerator 2 to 4 hours. Dip fillets in melted butter and stack in foil pan, with 8 pencil holes in middle of foil so excess juice can drain. Sprinkle fillets as you stack them with paprika and parsley flakes. Strip with bacon and then slices of lemon. Smoke approximately 15 to 20 minutes per lb. or until tender. I have stacked 40 lbs. of bass fillets in the large REDI-SMOK and smoked them for about 3 ½ hours. Took away the strong bass taste and they were out of sight great.

## SMOKED KINGFISH, CARP OR BUFFALO

Paint fish well, inside and out with mixture of butter, garlic salt, pepper, Worcestershire sauce and lemon juice. Strip with bacon. Smoke until fish is almost over done. Take out and baste again lightly before serving. The next day or so, make fish patties with meat of fish that is left over. You will be surprised.

### FRIED FISH #1

Season filleted fish with garlic salt, lemon pepper and salt to taste.

Dip in batter of:

|   |                                     |
|---|-------------------------------------|
| <b>1 Cup buttermilk</b>                                     | <b>2 Tbls. Worcestershire Sauce</b> |
| <b>2 Eggs (Well beaten)</b>                                 | <b>1 Tbls. Tobasco Sauce</b>        |
| Drain pieces of fish and shake in heavy brown paper bag of: |                                     |
| <b>½ Cup Yellow cornmeal</b>                                | <b>1 Tsp. garlic salt</b>           |
| <b>½ Cup Bisquick</b>                                       | <b>1 Tsp. black pepper</b>          |
| <b>2 Tsp. Paprika</b>                                       | <b>1 Tsp. salt</b>                  |
|   | <b>1 Tsp. baking powder</b>         |

Fill pot ½ full with cooking oil. (Peanut oil is great with fish). Heat oil to approximately 380 degrees on your cooking thermometer. Drop pieces into heated oil. Pieces will rise to the top and turn golden brown when done.

You can also deep fry thick sliced potatoes, cauliflower, onions and doves after dipping in batter. They are really good.

### FRIED FISH #2

(For any type of fish fillets or small whole fish)

|   |   |
|---|---|
| <b>1 Cup sour cream</b>                           | <b>1 Cup white flour</b>                |
| <b>1 Cup prepared mustard</b>                     | <b>2 Cups Saltines or Ritz crackers</b> |
| <b>Dash of salt, red pepper &amp; garlic salt</b> | <b>(crumbled fine)</b>                  |
| <b>1 Cup yellow cornmeal</b>                      | <b>1 Tbls. baking powder</b>            |
|   | <b>1 Tbls. paprika</b>                  |

Dip fish in mixture of sour cream and mustard. Roll in mixture of yellow cornmeal, Bisquick, cracker crumbs and seasoning. Sprinkle with paprika. Fry in peanut oil until golden brown. For a change of pace, substitute a bottle of Louisiana Hot Sauce for the sour cream and mustard.

### FRIED FISH #3

Soak fish fillets in lemon juice at least four  hours on cookie sheet in refrigerator. Turn fillets each hour. Season with a dash of salt, red pepper, garlic salt and paprika. Fry in real butter two  minutes on one side and four  minutes on the other side. No longer. Use medium heat. Serve hot. You sure better have a lot of fish.

### FISH COCKTAIL

|   |
|---|
| <b>Boneless fillets of fish</b>                 |
| <b>2½ Tbls. liquid crab boil</b>                |
| <b>1 Tsp. salt</b>                              |
| <b>1 Tsp. coarse black pepper (or to taste)</b> |
| <b>2 lemons, juice only</b>                     |
| <b>1 Quart water</b>                            |

Cut fish in approximate ½ inch squares. Bring water and all spices to a boil in a sauce pan on top of stove. With a large spoon with holes in it, dip fish into boiling water by the spoon full and boil each spoonful 1 ½ minutes only. Spoon out and repeat with rest of fish. Chill boiled fish. Eats just like lump crabmeat with red cocktail sauce or rumalude sauce. Sure beats messing with boiled crabs or paying for them.



## SHRIMP

Peel all but tail of shrimp, dip in butter or BBQ sauce. Put in foil on racks. Punch pencil size holes in foil so excess juices will drain into drip pan. Stack shrimp in foil. Smoke about 45 minutes. Also try OYSTERS IN BBQ SAUCE \*\*GREAT!

## BOILING SHELL FISH (CRABS, SHRIMP, CRAWFISH & LOBSTER)

### Not in REDI-SMOK

Bring salted water to a boil. Add liberal amounts of black pepper, red pepper, Crab & Shrimp boil, tobasco sauce, 1 quartered lemon and 1 quartered onion. Drop seafood into water. When water returns to a hard boil, shrimp will turn pink. Turn off burner and allow seafood to cool in pot. Over cooking shellfish will make it too tough.

## OLD FASHIONED CLAM BAKE

### (For steamed shell fish & vegetables)

First place porcelain drip pan directly on wood chip tray. Then put one sack (3 Oz.) crab & shrimp boil, 1 lg. onion cut up, 1 lemon cut in quarters and 1 Tbls. red cayenne pepper in drip pan. Pour in one small bottle white vinegar and finish filling with water. Place top rack where bottom rack goes and then place bottom rack directly on top of that in a crisscross fashion so small shell fish and vegetables won't fall through. As you place shell fish and vegetables in REDI-SMOK, season with salt. Shrimp with heads on will have better flavor. When shrimp start turning pink they should be done. A good time for the cook to taste a half pound or so to see if they are done. Normally 2 hrs will steam a smoker full of oysters. A smoker full of live crawfish will take approximately 2½ hrs. A 7 lb. lobster, about 2½ hrs. A smoker full of crabs about 3½ hrs. **NOTE:** After steaming, wash REDI-SMOK out and regrease to prevent rust. As you know, always store REDI-SMOK with the lid off.

## SUPER FISH SAUCE

|   |                        |
|---|------------------------|
| 1 Four pound fish                       | ½ Tsp. salt            |
| 1 Can Rotel tomatoes with green chilies | ½ Tsp. garlic salt     |
| 2 Ribs celery (diced)                   | ½ Tsp. black pepper    |
| 1 Bell pepper (diced)                   | Dash of paprika        |
| 6 Green scallion onions (diced)         | Dash of parsley flakes |
| ¼ Lb. real butter                       | Juice of 1 lemon       |

Score cleaned and scaled whole fish. Simmer all above ingredients except fish, paprika and parsley flakes in sauce pan on stove for approximately 30 minutes. Stir frequently. Set fish on foil with 4 holes in foil so juices go into drip pan. Place on REDI-SMOK rack and pour sauce on top. Do not use any moisture in the drip pan. One handful of Mesquite wood chips on wood tray is sufficient.

You may like to place firm tomato halves, sliced Zucchini squash and thin sliced new potatoes with jackets on around the fish. Sprinkle all with paprika and parsley flakes. Smoke for approximately 3 hours or until fork tender. Jalapeno cornbread and our 24 hour coleslaw sure go well with fish.

**VENISON ROAST**

|                                 |                                     |
|---------------------------------|-------------------------------------|
| <b>1-8 Lb. Venison Roast</b>    | <b>Parsley flakes</b>               |
| <b>8 garlic pods</b>            | <b>3 Slices bacon</b>               |
| <b>8 Pieces celery</b>          | <b>3 Slices of onion</b>            |
| <b>8 Pieces bacon (2" each)</b> | <b>2 Bellpepper rings</b>           |
| <b>Garlic salt</b>              | <b>1 Jalapeno pepper (optional)</b> |
| <b>Black pepper</b>             | <b>½ lemon</b>                      |
| <b>Paprika</b>                  | <b>½ cup dry red wine</b>           |

Feeds eight to twelve.

Through the years Redi-Smok, Inc. employees have been around many camp fires at hunting camps across this great country of ours. As we look back on these trips, the two things that stand out most is the wonderful fellowship and the cookouts that have taken place. The chase and harvesting of game is a little less significant now.

Taming wild game or fish and preparing paleface grub around hunting camps has been a part of our life style for a good while.

While at a recent hunting camp in Colorado, we prepared an 8 lb. venison roast, using a favorite recipe.

Because deer, elk, or moose meat is lean and somewhat dry, it needs special attention. See that all the second skin and fat is removed. This prevents the strong and bitter taste. With the 8 lb. roast, cut eight holes with a sharp fillet knife, place a pod of garlic, a piece of celery and a piece of bacon in each hole. Rub garlic salt, black pepper, paprika and Worcestershire sauce on all sides of the roast. Place a little fresh bacon grease in an iron skillet and preheat on a stove, then braise the roast on all sides till it becomes golden brown and sealing the natural juices inside. Place the roast in a shallow foil pan, pour ½ cup of dry red wine along with ¼ cup of bacon grease over the roast. Sprinkle with a little more garlic salt and pepper. Strip with 3 slices of bacon, 3 slices of onion, 3 bell pepper rings, 3 slices of jalapeno peppers (optional) and tack down with 3 toothpicks. Sprinkle with paprika and parsley flakes and place in your electric smoker. We use a couple hands full of mesquite wood chips but any of your favorite smoking woods will do. The wood smoke neutralizes the gamey taste. You normally need not add table salt because of the smoked flavor.

If you don't have an electric smoker, place your roast in an oven at 310° for approximately 4 hrs., or until fork tender. (Approx. 30 minutes per lb.) Squeeze ½ lemon on roast just before serving. Serve roast hot and spoon sauce over individual servings.

**FRIED SQUIRREL LIMBS**

You can also fry squirrels in the same way as Venison Steak fingers. Cut squirrel in 4 pieces. If they are not too young, you should par-boil them in salt, garlic salt, and pepper in water for approximately 30 minutes or till tender before frying. This recipe should make you hunt squirrels a little harder.



## BOON DOCK COOKING

If you are in the boon docks in a motor home with a generating plant, or if you have electricity and dove breasts to cook, follow these directions. Make a boat of foil with holes punched in center on the bottom rack of your smoker. Place breasts in foil, seasoning them with garlic salt, pepper, diced onions and diced Jalapeno peppers as you stack them. When all breasts have been stacked in your smoker, lay several strips of bacon over the top. Use 2 handfuls of wood chips on wood chip tray and NO moisture in drip pan. If smoker is full, it should take approximately 7 hours to cook.

## DOVE OR QUAIL TERIYAKI

Soak birds in Teriyaki sauce approximately 3 hours. Drain birds and season with salt, black pepper and garlic salt. Place in foil pans. Place thin slices of butter or margarine on top of birds. Cook in REDI-SMOK electric smoker for approximately 3 hours or until tender using NO moisture in drip pan. Pour LaChoy sweet & sour sauce over birds and let cook another 15 minutes. Should be out of sight with steamed rice and chinese vegetables, especially after a few scotch and waters.

## BBQ DOVE, QUAIL OR SLICED VENISON

Put in cake pan after dipping in BBQ sauce. Sprinkle with garlic salt, onion salt and black pepper. Thin slice butter or margarine on game. Strip with bacon. Put ½ cup of water in drip pan. Smoke 3½ hours.

## FRIED DOVE OR QUAIL (20 to 30 Birds)

Clean and chill birds. Season with salt, black pepper and garlic salt and dip in batter of:

|   |                             |
|---|-----------------------------|
| <b>1 Pt. buttermilk</b>                                       | <b>1 Tsp. Tobasco sauce</b> |
| <b>1 Tbls. Worcestershire sauce</b>                           | <b>2 Eggs (well beaten)</b> |
| Drain birds a little and shake in thick brown paper bag with: |                             |
| <b>1 Cup yellow cornmeal</b>                                  | <b>1 Tsp. paprika</b>       |
| <b>2 Cups flour</b>   | <b>1 Tsp. salt</b>          |
| <b>1 Tsp. black pepper</b>                                    |                             |

Shake well and fry until golden brown and tender. If you are cooking quail, fry the legs separately from breast so the legs won't get over done and lose their great flavor. Served with light gravy and biscuits or rice, you should hurt yourself (from over eating).

## SMOKED PHEASANT

|  |
|--|
| <b>1 Pheasant</b>                                    |
| <b>½ Cup pork sausage</b>                            |
| <b>½ Cup chopped apple</b>                           |
| <b>¼ Tsp. garlic salt</b>                            |
| <b>¼ Onion, chopped</b>                              |
| <b>½ Tsp. coarse black pepper</b>                    |
| <b>1 Cup garlic flavored croutons or breadcrumbs</b> |
| <b>½ Cup cooking sherry</b>                          |

Wash Pheasant and wipe dry. Mix all ingredients and stuff loosely into cavity.

### SAUCE TO COVER PHEASANT

Melt  $\frac{1}{4}$  cup of butter and mix with:  $\frac{1}{8}$  Tsp. Kitchen Bouquet  
 $\frac{1}{4}$  Tsp. paprika  $\frac{1}{8}$  Tsp. garlic salt  
 $\frac{1}{4}$  Tsp. Worcestershire sauce  $\frac{1}{8}$  Tsp. black pepper

Blend well as you bring to a boil. Paint outside of bird with sauce. Set pheasant in individual foil (don't wrap). Smoke approximately 3 hours.

### WILD DUCKS OR GEESE

Recipe for a man who not only shoots 'em, but cooks 'em too. Season with salt and pepper. Place in shallow baking pan. Add to pan, as well as to body cavity, a coarsely chopped assortment of celery, onions, carrots, parsley and garlic. Pour over each, a mixture of 3 Tbls. Worcestershire, 3 Tbls. cooking oil and 2 cups hot chicken stock (canned consomme or bouillon cubes). Smoke approximately  $4\frac{1}{2}$  hours or until tender.

### ROAST DUCK AND CUMIN RICE

$\frac{1}{2}$  Cup chopped onions  $2\frac{1}{2}$  Cups boiling beef broth  
 $\frac{1}{4}$  Cup diced green pepper or consomme  
2 Tbls. bacon drippings 1 Tbls. Worcestershire sauce  
1 Cup uncooked parboiled rice  $\frac{1}{4}$  Tsp. each salt and cumin seed

Saute onions and green pepper in bacon drippings until tender crisp. Use low heat and stir to prevent over browning. Turn into drip pan of smoker or baking pan. Add remaining ingredients; stir well. Place on rack in smoker and cook 45 minutes. Fluff lightly with a fork. Rice should be prepared during last hour of smoking the ducks.

### ROAST DUCK

4 Ducks 2 Apples, cored and chopped  
2 Lg. onions, chopped  $\frac{1}{4}$  Cup flour  
2 Pared carrots, cut in  
half crosswise 2 Can (10 $\frac{1}{2}$  oz. each) consomme  
2 Stalks celery, chopped  $\frac{1}{2}$  Cup dry sherry

Allow ducks to stand in salted water  $\frac{1}{2}$  hour. Remove from water and dry with a towel. Rub generously with salt and pepper. Stuff cavities with part of vegetables. Place ducks in a foil pan. Arrange remaining vegetables around ducks. Smoke for 1 hour. Dust ducks with flour. Add consomme, 1 soup can water and  $\frac{1}{2}$  cup dry sherry. Continue smoking for about  $3\frac{1}{2}$  hours or until done. Strain pan juices and add more sherry, if desired. Makes 4 to 6 servings.

### MALLARD DUCK SMOKING

Grease duck well with fresh bacon grease. Stuff with a quartered onion, 1 stalk of chopped celery and 1 small chopped Jalapeno pepper (optional). Set duck in foil pan and season with  $\frac{1}{2}$  Tsp. celery salt,  $\frac{1}{2}$  Tsp. onion salt,  $\frac{1}{2}$  Tsp. celery seed,  $\frac{1}{4}$  Tsp. curry powder,  $\frac{1}{2}$  Tsp. garlic salt and 1 Tbls. cooking sherry. Place in refrigerator overnight. The next day place duck in smoker for approximately 4 hours.

### SMOKED, BAR-B-QUEUED RABBIT

- |  |                     |
|--|---------------------|
| 2 Wild or tame rabbits                   | 2 Slices bacon      |
| ½ Cup olive oil or fresh<br>bacon grease | 1 Tsp. onion salt   |
| 1 Tsp. garlic salt                       | 2 Tsp. black pepper |
| 1 Cup bar-b-que sauce                    | 1 Tsp. chili powder |
|  | 6 Thin slices lemon |

Rub rabbits down good with oil or grease, garlic salt, onion salt, black pepper and chili powder. Brush bar-b-que sauce on both rabbits equally, lay on back of smoker rack. Strip each rabbit with bacon. Place 3 slices of lemon on each rabbit. Pour ½ cup of beer in drip pan. Smoke for approximately 2¼ hours. Serve hot. Serves 2 chow hounds or 6 to 8 normal folks.

### WELSH RABBIT

- |                    |                                      |
|--------------------|--------------------------------------|
| 1 Lge. rabbit      | ¼ Tsp. coarse black pepper           |
| 3 Tbls. butter     | ½ Tsp. dry mustard                   |
| 2 Tbls. flour      | 1 Tsp. Worcestershire sauce          |
| ¼ Tsp. garlic salt | 1 cup sharp American cheese (grated) |

In saucepan, melt butter, add flour and blend to make smooth paste. Add milk gradually and stir constantly. After mixture thickens and cooks about ten minutes, lower heat and add cheese, garlic salt, pepper, mustard and Worcestershire sauce. Stir until cheese melts and mixture is smooth. Set rabbit in shallow pan of foil with back down, and cup foil up close to rabbit. Pour sauce over rabbit. Smoke for 2½ hours. Serve on toast or crackers. Serves two bears or four humans.

### SMOKED SQUIRREL IN GAME SAUCE

- |                     |                            |
|---------------------|----------------------------|
| 1 Squirrel          | 1 Tbls. water              |
| ½ Cup grape jelly   | 1 Tbls. grated lemon rind  |
| ½ Cup currant jelly | 1 Tbls. grated orange rind |
| ¼ Cup butter        | ½ Cup sherry               |

Melt jelly in saucepan with butter. Add orange and lemon rind. Bring to boil, remove from heat. Add sherry. Place squirrel in shallow pan or boat of foil. Cover with sauce and smoke for 2½ hours if young and tender or 3½ to 4 hours if older and tougher.

### SQUIRREL WITH MUSHROOMS

Cut up one squirrel and grease with fresh bacon grease. Sprinkle with garlic salt, onion salt and black pepper to taste. Place squirrel in pan of foil, pour ½ can of cream of mushroom soup over squirrel and strip with 1 slice bacon. Sprinkle ¼ cup diced onion over the top and place 5 whole mushrooms on top of squirrel. Then place 3 thin slices of onion on squirrel and sprinkle with paprika. Pour ½ cup of beer in drip pan and smoke young tender squirrels 2½ hours and older tougher squirrels approximately 3½ hours.



\*\*\*\* CASSEROLES & ONE DISH MEALS \*\*\*\*

**PORK CHOP CASSEROLE**

- |                                |                              |
|--------------------------------|------------------------------|
| 6 Pork chops                   | 1 Tbls. butter               |
| ½ Tsp. paprika                 | 1 Cup water                  |
| 1 Cup raw rice                 | 1 Tsp. salt                  |
| 1 Med. onion, diced fine       | ½ Tsp. garlic powder         |
| 6 Thin lemon slices            | ½ Tsp. black pepper          |
| 6 Green pepper rings, cut thin | ½ Can cream of mushroom soup |

Place melted butter in iron pot. Add rice, onions, water and salt. Mix well. Place ¼" thick pork chops in pot, pour cream of mushroom soup over pork chops, sprinkle with garlic powder, black pepper and paprika. Place pepper rings and lemon slices one each pork chop. Smoke for approximately 2½ hours. (Jalapeno pepper, diced thin, on top of fixin's should knock their lights out.)

**BEEF TACO SURPRISE (Casserole for Smoker)**

- |  |                                      |
|--|--------------------------------------|
| 1 Lb. lean ground beef                           | 1 Can (8 oz.) taco sauce             |
| 1 Cup chopped onions                             | 1 Cup milk                           |
| 1 Tbls. vegetable oil                            | 3 Cups cooked rice                   |
| 2 Tsp. garlic salt                               | ½ Lb. (2 cups) grated Cheddar cheese |
| 1 Can (10¼ oz.) condensed cream of mushroom soup | 2 Cups corn chips                    |

Cook beef and onions in oil until meat loses its red color. Stir to separate meat. Stir in garlic salt, soup, taco sauce, milk, and rice. Pour half the mixture into a buttered shallow 2 quart baking pan. Layer with half the corn chips and cheese. Repeat, ending with cheese. Cook in smoker for 1 hour. Makes 8 servings.

**STUFFED BELL PEPPERS WITH EGGPLANT OR SQUASH**

- |   |   |
|---|---|
| 2 Lbs. ground beef  |   |
| 1 Lg. brown onion chopped fine  |   |
| 2 Stalks celery chopped fine  |   |
| 2 Eggs  |   |
| 3 Tsp. grated Parmesan cheese   |   |
| 3 Tbls. uncooked rice or use Redi-flavored bread crumbs Italian style | 1 Tsp. black pepper                       |
| 3 Tsp. Worcestershire sauce   | 3 Tbls. olive oil                         |
| 2 Tsp. garlic salt  | 1 Jalapeno pepper chopped fine (optional) |

Mix above ingredients well. Stuff 6 large uncooked bell peppers, set in loose foil cups. Pour tomato sauce over each stuffed pepper. Sprinkle grated Parmesan cheese on top and smoke 4 hours.

**STUFFED CABBAGE OR GRAPE LEAVES**

Use ingredients used for stuffed bell peppers and roll in cabbage or grape leaves which have been rinsed very well. Place in pan and pour 1 can of chicken broth over top. Place 4 thin slices of lemon on top. Sprinkle with garlic salt and cook approximately 3 hours, or until tender.

### HUNTER'S MEAL IN ONE

Cut up potatoes, carrots, onions, bell pepper and celery in large chunks. Put in drip pan of REDI-SMOK with ½ cup of burgundy wine. Sprinkle with garlic salt, onion salt and black pepper to taste. Put pan in smoker with meat rack on top of pan. For smoke flavor, Mesquite wood is great. Place pre-seasoned 5 lb. beef roast on rack so drippings will go into pan of vegetables. Strip with bacon well. Smoke about 4½ to 5 hours. Serves 10 hungry hunters. When you are through, throw your plates in the campfire and relax. Dream about the next mornin's hunt and that old moss back or turkey gobbler you're gonna bag. THAT'S LIVING HUH!!

### IRISH STEW (For a large crew)

Use your favorite recipe for Irish Stew and place in smoker in a large Bean Crock or iron pot for approximately 8 hours. It's a real treat with the smoke flavor and slow cooking.

### EAST TEXAS STEW

Take 2 or 3 squirrels or rabbits or 10 to 12 doves or quail and cut into serving pieces. Marinate in wine or salt water over night. The next day, place in iron pot and add:

- 2½ Qts. water
- 2 Tbls. salt
- 2 Stalks celery, chopped
- 1 Cup diced onions
- 3 Cups canned tomatoes
- 3 Med. potatoes, diced
- 3 Tsp. Worcestershire sauce
- 2 Tsp. Garlic salt
- 1 Tsp. black pepper
- 3 Tbls. olive oil
- 1 Jalapeno pepper, chopped fine (opt.)
- 3 Carrots, diced

Smoke approximately 5½ hours. Serves 4 starving hunters and their wives or bird boys.

### SUPPER DOWN SOUTH WITH THE A, B, & C'S

- A. Turnips & Greens - Cut up turnips, cut away tough stems and leaves in pieces. Place turnips and greens in drip pan of smoker. Cut up ½ lb. of salt pork in one inch cubes, add 2 cups water, 1 Tbls. vinegar. Add garlic salt and pepper to taste.
- B. Blackeyed Peas - Put 2 lbs. of dried peas, washed and picked over, in a large iron pot with bail. Add 1 diced onion, 2 stalks celery, diced, 1 lb. cubed salt pork, 1 Jalapeno pepper, 1 Tsp. garlic salt, 1 Tsp. coarse black pepper. Fill pot ½ full with water. Set in refrigerator over night. Next day you may need to add a little more water. Place uncovered pot of peas in smoker on bottom rack.
- C. Pork Roast or Thick Pork Chops (about 1 ½ to 2" thick) - Season well with garlic powder and pepper. Set in a shallow pan on the top rack. Place lid on smoker and plug it in for approximately 5½ hours.



## KING RANCH CHICKEN

The King Ranch, which sprawls over half of South Texas, is one of the living Texas legends. It was there that the Santa Gertrudis breed of cattle were developed, but for some reason this chicken recipe has become associated with the famous ranch. This is an easy, and good casserole for a buffet supper.

- |   |  |
|---|--|
| 1 Lg. fryer, stewed, boned and cut in bite-size pieces* | ½ Lb. Cheddar cheese grated            |
| 1 Lg. onion, chopped                                    | 1½ Tsp chili powder                    |
| 1 Lg. green pepper, chopped                             | Garlic to taste                        |
| 1 Pkg. tortillas  | 1 Can (10½) oz. cream of chicken soup  |
| Stock   | 1 Can (10 oz.) Rotel tomatoes, crushed |
| 1 Can (10½ oz.) cream of mushroom soup                  |  |

\*Or substitute 2 (3 lb. 4 oz.) cans whole chicken. This is an inexpensive substitution and provides you with ready-made stock. Combine chicken, onion and green pepper. Layer alternately with tortillas, which have been dipped into hot stock just long enough to soften, in shallow 3 quart buttered casserole. Top with grated cheese and sprinkle with chili powder and garlic salt. Add in order: chicken soup, mushroom soup and tomatoes. Smoke in REDI-SMOK 1 hour. Serves 8 to 10.

## EGGS ITALIANO CASSEROLE (Bacon, Eggs, & Toast All In One)

Fry 12 slices of bacon. Grease the bottom of a baking dish with bacon grease. Place 4 cups garlic flavored croutons in bottom of greased baking dish. Sprinkle 1½ cups grated Parmesan cheese over croutons. Combine 8 slightly beaten eggs, 3 cups milk, 1 Tsp. salt, 1 level Tsp. prepared mustard, ½ Tsp. onion salt, ½ Tsp. coarse pepper. Mix until well blended. Pour mixture over croutons and cheese. Sprinkle lightly with paprika and parsley. Crumble bacon into small pieces and sprinkle on top of casserole. Place in smoker for 1¼ hours or until eggs are set. Serves 6.

## SOUTH TEXAS CASSEROLE FOR BRUNCH

- 6 Presmoked potatoes (Do not peel)
- 3 Presmoked onions
- 1 Lg. Jalapeno pepper
- 1 Lb. bacon
- ½ Cup water
- 1 Tbls. coarse black pepper
- 1 Tbls. garlic salt
- ½ Cup Parmesan cheese (grated)

Semi-fry diced up bacon, pour off ½ of the grease. Leave potato peeling on potato, for nutrition and taste. Dice up potatoes, onions and jalapeno pepper. Mix well with bacon. Season with garlic salt and black pepper. Sprinkle with grated Parmesan cheese. Pour water in and mix ingredients well, cover and cook for 15 minutes. Remove lid and turn as potatoes brown. Use a 1" layer of potatoes in 6 individual foil casserole pans. Cover with chili (no beans). Whip 12 eggs, salt and pepper to taste with diced up green onion tops. Pour over chili evenly. Sprinkle with parsley and smoke with Mesquite wood for approximately 1½ hours. Serves six.

## CAMP DINNER

Buy enough potatoes, cabbage and Kolbase sausage or your favorite link sausage for the number of people you have to serve. Figure about 1/2 lb. sausage per person.

In coffee cans or boats of double thicknesses of heavy duty foil, layer sliced potatoes, shredded cabbage and bite-size pieces of sausage. Salt between layers with plain, onion or garlic salt and black pepper to taste. Pour one cup water or beer in drip pan. Cook in REDI-SMOK for 1 1/2 to 2 hours, checking after 1 1/2 hours.

## REAL TEXAS CHILI

You'll notice that this authentic Texas recipe for chili calls for no onions, no tomatoes and no beans. "Canned Kidney beans are only good for one thing — Holding down tent flaps." The two key ingredients in this recipe are vinegar and masa harina (Mexican cornmeal). The vinegar adds the necessary acidity so tomatoes are unnecessary. Pork sausage is necessary for the rich flavor.

- 3 Lbs. heavy beef stew meat or  
chuck roast cut in 1" squares
- 1 Lb. pure pan sausage
- 1 Tsp. onion salt
- 1 Tsp. garlic salt
- 2 Tsp. salt
- 1 1/2 Tsp. black pepper
- 1/2 Tsp. Oregano
- 8 Cups hot water
- 3 Tbls. vinegar (white)
- 5 Tbls. chili powder
- 4 Cubes beef bouillion
- 1 Jalapeno pepper, chopped (Opt.)
- 2 Tbls. Masa Harina
- 1/2 Tsp. Cumin

Brown sausage in iron skillet first and then place in stock pot which will fit in REDI-SMOK. Then brown beef chunks in the sausage fat. Drain beef well and place in stock pot along with all other ingredients except Masa Harina. Approximately 1 hour before chili is ready, mix Masa Harina in a cup of hot water and pour into chili while stirring. Place lid back on smoker and complete cooking. Total cooking time is approximately 6 hours, or until beef chunks are falling apart. Use 3 handfuls Mesquite chips on wood tray with no moisture in the drip pan. If chili cooks down too much, add hot water in small amounts as necessary. This would be a good chance to sneak a taste and correct seasoning. When chili is cooked, skim off grease. This makes enough for 6 to 8 "Chili-heads".



## \*\*\*\* VEGETABLES \*\*\*\*

### BAR-B-QUE LIMA BEANS

- |                        |                                     |
|------------------------|-------------------------------------|
| 1 Lb. dried lima beans | 2 Cans tomato sauce                 |
| 4 Slices bacon dried   | 3 Tbls. wine vinegar                |
| 1 Onion, diced         | 2 Tbls. Worcestershire sauce        |
| 1 Clove garlic         | 2 Tbls. mustard                     |
| 1 Stalk celery chopped | 1 Tbls. brown sugar                 |
| 3 Tbls. bacon fat      | Salt, Pepper, chili powder to taste |
| Dash of Oregano        |                                     |

Soak lima beans in water over night, drain, save bean liquid and add fresh water and bacon. Saute onion, garlic, celery and pepper in bacon drippings. Cook beans in covered pot on top of stove until tender, about 2 hours. Add remaining ingredients and bean liquid, enough to make it soupy. Place beans in REDI-SMOK (no lid on pot). Put lid on smoker and cook beans for about 5 hours. THEY ARE GREAT!

### BAR-B-QUED BEANS

Semi-fry 4 thick chopped up bacon strips and 1 large onion, diced.

- 2 Lg. cans Pork 'N Beans (Van Camps if possible)
- 2 Tbls. prepared mustard
- 2 Tbls. Brown sugar
- 1 Small can BBQ sauce (½ small bottle)
- ½ Can beer
- ¼ Tsp. Tobasco

Put in Bean Crock or iron pot, smoke approximately 2 hours.

### SOUTH TEXAS BLACKEYED PEAS

- |                                |                                  |
|--------------------------------|----------------------------------|
| 4 Lbs. dried blackeyed peas    | 2 Tbls. vinegar                  |
| 1 Ham Hock (cut in 1" squares) | 2 Yellow onions (diced)          |
| 1 Tsp. salt                    | 4 Ribs celery (diced)            |
| 1 Tsp. black pepper            | 1 Jalapeno pepper (diced) (Opt.) |
| 1 Tsp. garlic salt             |                                  |

Wash and soak dried peas covered in water over night along with all other ingredients, except the Ham Hock. Next day place cubed Ham Hock and the bone in the REDI-SMOK and pre-smoke for approximately 45 minutes. Put ham in stock pot with peas. Make sure that water covers all ingredients. Put in REDI-SMOK with 2 handfuls of Mesquite chips on wood chip tray. Cook approximately 6 hours, or until done. Use no moisture in drip pan. You should make enough to have plenty left-over, 'cause they are half again better warmed up a few days later — along with some turnips, greens, cornbread and a big slice of onion.

### STUFFED ONION

Take 4 large brown onions, peel and core out a 1½" hole in center. Put ¼ Tsp. garlic salt in bottom of hole, fill hole with butter, set in loose foil and place ¼ strip bacon over the hole. Spoon 2 heaping Tbls. of cream of mushroom soup over the bacon and sprinkle with paprika and parsley flakes. Smoke with meat at least 5 hours. Serves 8.

## BOSTON BAKED BEANS

- 2 Lbs. (8 cups) Navy beans
- 2 Onions, chopped
- ¼ Lb. Salt pork
- 4 Tsp. salt
- 2 Tsp. dry mustard
- 2 Tsp. pepper
- 3 Cups molasses
- 2 Cups brown sugar
- 2 Cups water



Soak beans over night in 2 quarts warm water in large kettle. Add remaining ingredients. Add a little boiling water if needed, to just barely cover top of beans. Place kettle uncovered, in smoker and cook for 5 hours or until tender. Serves 10 to 12 with enough left over to be even better re-warmed two or three days later.

## BUTTER BEANS (fine fixings)

- 2 Lb. dried beans (washed good)
- 2 Med. onions (diced)
- 4 Stalks celery (diced)
- 1 Ham bone w/some ham or ½ lb. salt pork (diced up)
- 1 Tbls. soda
- 3 Tbls. vinegar
- ½ Tsp. salt
- 1 Tsp. coarse black pepper
- ¼ Tsp. garlic salt
- Water

Place above in pot (that will fit in smoker) with enough water to cover beans plus one inch extra. Soak in refrigerator over night. Use wood chips in smoker. No moisture in drip pan. Cook approximately 5 hours. If too good to serve with the meal, serve as dessert. Warmed a few days later and they seem to be even better.

## SOUTH TEXAS HASH BROWN POTATOES

(Using Pre-Smoked Irish or Idaho Potatoes & Brown Onions)

- |                       |                                |
|-----------------------|--------------------------------|
| 6 Pre-smoked potatoes | 1 Tbls. coarse black pepper    |
| 3 Pre-smoked onions   | 1 Tbls. garlic salt            |
| 1 Lg. Jalapeno pepper | ½ Cup Parmesan cheese (grated) |
| 1 Lb. bacon           | ½ Cup water                    |

Semi-fry diced up bacon, pour off ½ of the grease. Leave potato peeling on potato. Dice up potatoes, onions and Jalapeno pepper. Mix well with bacon in skillet. Season with garlic salt and black pepper. Sprinkle with grated Parmesan cheese. Pour water in and mix ingredients well, cover and simmer 15 minutes in skillet. Remove lid and turn as potatoes brown on bottom. Hot or cold, they are great.

## SWEET, IRISH OR NEW POTATOES

Rub skin of scrubbed potatoes with bacon grease or butter and smoke 5 to 6 hours, depending on size of potatoes, or until fork tender.

## STUFFED SWEET POTATOES

- 6 Lg. Sweet potatoes
- 1 Stick butter
- 3 Cups brown sugar
- 1 ½ Cups white rum
- 12 Marshmallows
- 3 Cups Sorgum molasses
- 1 Tsp. Cinnamon

Scrub potatoes well, rub bacon grease on outside of potatoes. Lay potato flat on counter and core out about a 1 ½ " hole in center. Then, starting at center hole, channel lengthwise each way a little bit to allow mixture of butter, brown sugar and rum to go throughout the potato. Melt butter in sauce pan, mix brown sugar and rum and pour into hole in potato. Set two marshmallows on top of filled hole. Set in boat of foil, sprinkle marshmallow with cinnamon and Sorgum molasses. Smoke 5 ½ to 6 hours or until fork tender. Serves 6.

## FRESH CORN IN THE SHUCK

To prepare, pull shuck back only far enough to remove silk and clean. Wrap strip of bacon around corn inside shuck. Place shuck back in place and tie with cotton string. Submerge in enough water to barely cover. Add ½ cup brown sugar to each six ears. Let stand for an hour or long (even overnight). Do not drain water from shuck. Fresh corn should be smoked about 1 ½ hours, with a cup of beer in drip pan.

## FROZEN CORN ON THE COB

Melt butter in pan, add ½ Tsp. garlic salt, ½ Tsp. pepper, 1 Tbls. Worcestershire sauce, ¼ Tsp. Tobasco sauce. Roll 4 frozen ears of corn in mixture. Set in boat of foil, strip with bacon. Sprinkle with paprika and parsley flakes. Smoke 2 hours with can of beer in drip pan. One ear for each of four lucky folks and if they are hungry, you better double it.

## METHOD FOR SMOKING RICE

- 1 Cup uncooked parboiled rice
- 1 Tsp. Salt
- 1 Tbls. butter or margarine\*
- 2 ½ Cups boiling liquid (water, chicken or beef broth)

Combine rice, boiling liquid, salt and butter in drip pan or place in baking pan on lower rack. Stir well. Cook 45 minutes. Remove from smoker and fluff lightly with a fork. Never leave rice in smoker longer than 30 minutes after cooked, or rice will pack and become sticky. Makes 8 servings. 1 cup each.

\* If cooking rice in drip pan and meat is above, omit butter and allow drippings from pan to season rice.

### VARIATIONS:

1. Add crumbled bacon and grated Cheddar cheese to smoked rice.
2. Add 1 cup sauteed onions to rice.
3. Add flavor to smoked rice with seasoned salt or dry salad dressing mix.
4. Toss with cooked green peas and mushrooms.
5. Toss cooked rice with chopped chives and crisp bacon bits.
6. Serve smoked rice with gravy or pan drippings.

## MUSHROOM RICE

- ½ Cup finely chopped onions
- 2 Tbls. butter or margarine
- 1 Cup uncooked parboiled rice
- 2 Cups boiling beef or chicken broth
- 1 Can (4 ounces) sliced mushrooms with liquid
- 1 Tsp. Salt
- Pepper to taste

Combine all ingredients in drip pan or baking pan. Stir well. Cook 45 minutes. Remove from smoker and fluff lightly with a fork. Keep warm until serving time. Makes 8 servings.

## \*\*\*\* SOUPS & SAUCES \*\*\*\*

### VEGETABLE SOUP (For a hungry crew)

- 3 Lbs. heavy beef brisket, stew meat or soup bone diced in 1½" squares
- 1 Lg. onion
- 1 Tsp. garlic salt
- 3 Stalks celery, chopped
- 2 Irish potatoes, diced
- 3 Qts. water
- 1 Can whole kernel corn (pour off juice first)
- 1 Cup spaghetti or macaroni
- 1 Can tomatoes
- 1 Cup chopped cabbage
- 3 Carrots, chopped
- 1 Turnip, diced
- 1 Tbls. black pepper
- 1 Tbls. parsley, diced
- 1 Jalapeno pepper or 4 green chili peppers (Opt.)

Put all ingredients in an iron dutch oven or crock and smoke for approximately 7 hours. Serves 10.

### BAR-B-QUE SAUCE (For venison, beef, shrimp and chicken)

- 2-8 Oz. cans tomato sauce
- 1 Bottle Catsup
- ¼ Cup Worcestershire sauce
- Juice of one lemon
- 2 Tbls. Liquid smoke
- 1 Tbls. prepared mustard
- 1 Tbls. chili powder
- ½ Tsp. Tobasco
- Salt & Pepper to taste
- 1 Lg. onion chopped
- 1 Lg. clove garlic, minced
- ½ Cup butter or margarine
- 1 Sm. bottle 7 Up or beer

Simmer 15 minutes. Makes 3 to 4 pints of sauce. It can be frozen.

### SAUCE FOR DUCKS

- ¾ Cup orange juice
- Juice of 1 lemon
- Pieces of lemon & orange rind
- 2 Tbls. butter
- ¼ Cup water
- 3 Tbls. catsup
- 2 Tbls. hickory cured salt
- ¼ Tsp. Indian pepper
- Tobasco sauce to taste
- 1 Tbls. garlic juice
- 1 Tbls. onion juice

Combine all ingredients together and cook slowly for 5 minutes.

### POLYNESIAN (B.B.Q. Sauce for Pork Ribs)

- |                              |                    |
|------------------------------|--------------------|
| 1 Can Hoisen sauce, Use same | 1 Tsp. garlic salt |
| Hoisen can to measure 2      | 4 Tbls. sugar      |
| cans catsup                  | 1 Tbls. soy sauce  |
| 1 Tbls. white wine           | 2 Tsp. table salt  |

Bring to simmer and let cool. Mop ribs generously on both sides.

### MUSHROOM SAUCE TOPPING (for most Meats & Vegetables)

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 Lb. Mushrooms         | 1 Can Cream of Mushroom (sauce) |
| ½ Lb. Butter            | 2 bunches green onions (diced)  |
| 4 garlic cloves (diced) | ½ pint Sour Cream               |
| ¼ Tsp. garlic salt      | ½ Cup Dry Vermouth              |
| ½ Tsp. black pepper     | ½ Cup Dry red wine              |

Melt butter in skillet, wash mushrooms with damp paper towels, pull stem, slice button in half, place in skillet with all other ingredients except sour cream. Cook on medium heat 15 minutes, stir frequently. Then pour in sour cream and simmer 20 minutes or till fairly thick creamy and off white.

### \*\*\*\* BREADS & STUFFINGS \*\*\*\*

#### JALAPENO CORN BREAD

- 3 Cups yellow corn meal mix
- 2½ Cups milk
- 1 Can creamed corn
- 2½ Cups yellow sharp cheese
- 1 Lg. onion, grated
- 1 Tsp. salt
- 3 Eggs, beaten
- 1 Sm. can green chili peppers or 3 Jalapeno peppers, chopped fine
- ½ Cup salad oil

Put mix in bowl and add milk and eggs. Then add corn, peppers, cheese, onion. Heat oil and add to mixture. Stir well. Pour into heated pan or dutch oven. Cook approximately 1 hour. (This freezes well)

#### OLD FASHIONED BISCUITS

- 2 Cups flour
- 2 Tsp. baking powder
- 1 Tsp. salt
- ¼ Tsp. soda
- 2 Tbls. shortening
- ¾ Cup sour milk

Sift together flour, baking powder, salt and soda. Blend in shortening, add sour milk and work lightly. Bake in well greased pan. Put 1 Tbls. of water in drip pan 5 minutes before biscuits are done and they will glaze over beautifully. Total cooking time on preheated smoker is approximately 35 minutes.

Place double layer of saran wrap over bake dishes when cooked with other foods.

## TEXAS ONION BREAD

- 1½ Cup onions, finely chopped
- 1½ Cups biscuit mix
- 1 Egg slightly beaten
- 1 Tsp. poppy seed
- 1 Tbls. melted butter
- ½ Cup milk
- 1 Cup grated American cheese

Heat smoker, saute onions in 1 Tbls. butter. Mix together biscuit mix, milk, egg and ½ cup cheese. Pour mixture into a greased 8 inch baking pan. Top with remaining cheese (½ cup), poppy seed and 1 Tbls. melted butter. Place in smoker 40 minutes. Serves 6 to 8.

## STUFFING FOR TURKEYS, DUCKS, GEESE, CORNISH GAME HENS AND UPLAND GAME BIRDS

Dice 2 sticks of celery, ½ Med. onion, ½ Med. bell pepper, 1 Jalapeno pepper (optional) and mix with 1 Tbls. Worcestershire sauce, ½ Tsp. garlic salt, ½ Tsp. black pepper and 1 can of cream of chicken soup. Crumple up Ritz crackers and add for desired consistency (until thick enough so it doesn't run). Mix well and stuff bird.

## \*OYSTER RICE DRESSING

- |                                    |                              |
|------------------------------------|------------------------------|
| 1 Cup each chopped onions & celery | 6 Cups cooked parboiled rice |
| 3 Tbls. chopped parsley            | (cooked in                   |
| ¼ Cup butter or margarine          | chicken broth)               |
| 1 Qt. shucked oysters, drained     | 3 Cups toasted bread crumbs  |
| 1 Tbls. poultry seasoning          | Salt and pepper to taste     |

Saute onions, celery and parsley in butter until tender crisp. Add oysters and cook until edges curl. Remove from heat, stir in remaining ingredients. Toss lightly with fork until well blended. Fill cavity and truss. Or dressing may be placed in a baking pan and smoked separately, if desired. Makes 15 to 18 servings.

## \*\*\*\* DESSERTS \*\*\*\*

### FAVORITE DESSERT (Baked Stuffed Apples)

8 Large apples cored out pretty well, cut off peelings around hole. Mix the following:

- |                         |                     |
|-------------------------|---------------------|
| 8 Lg. Tbls. brown sugar | 4 Tbls. sugar       |
| ½ Lb. melted butter     | 1 Cup white raisins |
| 8 Lg. Tbls. White rum   |                     |

Mix well and stuff apple. Set in loose cup of foil. Pour ½ cup of sorghum molasses over each apple and sprinkle with cinnamon. Pour 1 cup of white rum in drip pan and smoke approximately 4½ hours. Serves 8.



## BANANAS EXCEPTIONAL

- |                   |                      |
|-------------------|----------------------|
| 6 Bananas         | ½ Cup orange juice   |
| 4 Tsp. butter     | 1 Tbls. lemon juice  |
| ½ Cup brown sugar | ¼ Cup brandy or rum  |
|                   | ½ Cup grated coconut |

Peel bananas and cut in half, lengthwise and then in half crosswise. Melt butter, add brown sugar, orange and lemon juice and brandy. Mix well until it foams. Pour over bananas in baking pan. Sprinkle with coconut. Cook in preheated smoker for 35 minutes. Serves 6 to 8.

## TEXAS SWEET POTATO PIE

- 1 ½ Lbs. Sweet Potatoes
- ¼ Tsp. salt
- 6 Tbls. margarine
- ½ Cup heavy cream
- ½ Tsp. cinnamon
- ¼ Tsp. nutmeg
- ½ Tsp. ginger
- 1 Cup light brown sugar

Boil potatoes until half cooked, approximately 20 minutes, or use pre-smoked sweet potatoes. Peel and slice thinly. Mix sugar, spices and salt. Place a layer of sweet potatoes in pastry lined, 9" pie pan. Sprinkle with some of the sugar-spice mixture and dot with a little margarine. Continue until all ingredients are used, dotting the top with butter. Add cream. Adjust top crust, flute edges and cut vents. Cook in preheated smoker approximately 1 ½ hours or until boiled potatoes are done. The slight smoked flavor really enhances the sweet potato flavor.

## \*\*\*\* DUCKS UNLIMITED SPECIAL RECIPIES \*\*\*\*

Ducks and Geese cooked in the Electric REDI-SMOK cooker should leave no strong bitter taste especially if they are properly drawn and chilled as soon as possible. As a well known sports writer printed "When a duck or goose is cooked in a Redi-Smok its hard to tell if it is a snow or speckel belly or a shovler from a mallard"

## DUCKS AND GEESE WITH SAUSAGE DRESSING FOR TWO DUCKS

- |                            |                       |
|----------------------------|-----------------------|
| ½ lb. pan Sausage          | 1 Rib celery (diced)  |
| ½ Tsp. garlic salt         | ½ Bell pepper (diced) |
| ½ Tsp. coarse black pepper | ½ Onion (diced)       |
| ½ Tsp. celery salt         | ½ Tsp. sage           |
| ¼ Tsp. salt                | 1 Egg (beaten)        |
| 1 Jalapeno pepper (diced)  |                       |

Mix above ingredients well. When ducks are cleaned, washed and dried, stuff loose. Set in individual aluminum foil. Strip with 1 slice of bacon each. Sprinkle a little garlic salt, pepper, paprika and parsley flakes. Pour one half cup of dry red wine in each foil pan. Place in Electric Redi-Smok Cooker. Use one large hand full of wood chips on wood chip tray. NO MOISTURE in the drip pan. Cook for 4 hours, or till ducks or fork tender. Geese should be cooked about 5 hours or till tender.

**PEPPER DUCK OR GOOSE BREAST FRIED  
QUICK AND GREAT**

Peel skin and feathers back. Remove meat from each side of breast bone. Wash and dry. Sprinkle heavy with coarse black pepper. Tenderize with meat hammer or edge of heavy plate.

Dip in batter of:

**½ pt. butter milk**

**1 Tbls. Worcestershire sauce**

**2 eggs (beaten)**

**1 Tbls. Tobasco sauce**

Drain breast a little and shake in thick brown paper bag with:

**1 Cup yellow corn meal**

**1 Tsp. salt**

**2 Cups bisquick**

**½ Tsp. garlic salt**

**1 Tbls. paprika**

Shake well and fry till golden brown and tender. Use peanut oil or a good corn oil. Serve with flour gravy and biscuits or a bed of wild rice. You should hurt yourself from over eating. This recipe accommodates 6 to 8 duck or goose breast.

**TEXAS NECTAR  
or (Kahlua) Liquor**

**Mixed with tender loving care and a great deal of enthusiasm**

**3 Cups of sugar**

**½ Tsp. salt**

**½ Cup instant coffee**

**2½ Cups Vodka**

**3 Cups of water**

**3 Tbls. Vanilla**

Boil ingredients for an hour at low heat, let cool then add Vodka and Vanilla. Fit to drink in three weeks.

This recipe has nothing to do with Redi-Smok. But sure goes well in your coffee on a cool morning.

