

*Using and Enjoying the*  
**REDI-SMOK**®

Including Recipes for Poultry,  
Beef, Pork, Lamb, Seafood, and  
Wild Game, with a special section of  
accompanying side dishes

## *Safety Instructions*

- To protect against electrical hazards, do not immerse cord, plugs, or any other part of your Redi-Smok in water or other liquid. Unplug it when not in use and before cleaning. Clean with a small amount of water and mild soap or baking soda with a sponge or scrub brush to keep the inside clean and fresh. Racks and drip pan can be washed at the kitchen sink.
- Never operate your Redi-Smok with a damaged cord or plug. If your smoker malfunctions or has been damaged in any manner, do not use it.
- The use of accessory attachments not recommended by the manufacturer may cause hazards.
- This appliance is intended for outdoor use only. Do not use appliance for other than intended use.
- Do not touch the outside of the cooker while it is in operation. It will be hot. Use handles. When lifting lid to check food, let smoke and steam escape before looking into the Redi-Smok.
- Do not use near flammable or combustible items.
- Extreme caution should be used if moving your Redi-Smok when it contains hot oil or other hot liquids.
- Close supervision is necessary when the Redi-Smok is used near children.
- Allow Redi-Smok to cool before putting on or taking off parts, and before cleaning the appliance. Store with lid off to keep Redi-Smok fresh.

## *Redi-Smok Cooking Guidelines*

Your Redi-Smok gives you the opportunity to cook delicious smoked foods with real old-fashioned flavor — and with a minimum of effort and mess. There is no tending the fire, basting the meat, polluting the environment, or heating up the kitchen. The secret of Redi-Smok's success is its tight-fitting, flat lid. Juices collect as droplets on the underside of the lid, then continuously baste the food below as it is cooked at a slow, steady rate. The wood chips smoke but don't burn, adding just the right smokey flavor.

After assembling your Redi-Smok, place a handful of grease absorbent (white granules) in the bottom of the barrel beneath the heating element. This keeps your cooker clean and fresh. It should be replaced every fifth or sixth time you cook. You need not use the entire package. Do not use any scented kitty litter or other chemically-treated material as grease absorbent. Commercial floor sweep is okay. Next, put a handful of wood chips on the small metal tray that sits directly on the heating unit. The chips smoke throughout the cooking time and smoke circulates through the cooker, giving your food a delicious flavor. Put the drip pan in place. For even easier clean up, line the drip pan with aluminum foil. Now you're ready to put on your food, plug in the unit, and set the thermostat. You should cook any food on HI for 30 minutes before lowering the thermostat to the desired temperature.

Cooking with the Redi-Smok is easy, but it may take a little trial and error to get just the perfect timing for your circumstances, or just the right smoke flavor for your taste. Half of the fun is experimenting with new techniques.

**Smoke Flavor** comes from the wood chips in the bottom of your Redi-Smok. Most aromatic hardwoods such as mesquite, oak, hickory, pecan, cherry, apple, and peach may be used. Other flavorful smoke-makers include sassafras root, grape vine, and nut shells. Be sure that the wood is completely dry and not green. Green wood causes a bitter flavor in food. Use only a small handful for cooking. Too much smoke leaves a strong aftertaste.

**Cooking Time and Temperature:** Because the unit works outside, it is affected by the weather, wind, temperature, and other factors. Take these into consideration as you plan cooking time.

- **Climate** — Outside temperature will affect the inside temperature of your cooker. If it is cold and windy, the Redi-Smok will take longer to cook.
- **House Current** — Since house currents vary, you may have to adjust the thermostat setting. Set it higher for low house current and lower for high house current. If an extension cord is used, make sure it is heavy duty so it will carry as much current as possible to your Redi-Smok.
- **Foil** — If you use aluminum foil under your food, it will take longer to cook. If you want to use foil, place it on cooking rack, cupping it around food and away from the sides of the cooker to enable smoke and heat to circulate freely through rack. Punch holes in the foil to allow draining of liquids into the drip pan.
- **Moisture** — Liquid in the drip pan will cause steam to form in the Redi-Smok. If you want steamed clams, for example, you need to put liquid into the pan. If you do not want the food steamed, however, do not put liquid into the pan. If excessive liquid drips from your food, you may need to remove some of it from the drip pan with a bulb-type baster or soup ladle. We have found that this rarely needs to be done.

*Timing is not an exact science.* How long it takes to cook your food depends on the factors above and the quantity of the food you are cooking. It takes less time to cook a small roast than a large one, a thin roast than a thick one weighing the same, etc. The best thing to do is start your cooking on HI and cook for 30 minutes, then reduce the heat to 5 or 6. (Lower settings are for keeping food warm or for extremely slow cooking.) Unlike a charcoal smoker, you can check your food occasionally in the Redi-Smok to see if it is done. After some experimentation in your own climate, you'll see how the Redi-Smok works best for you. Do remember, that you can turn the thermostat down to lower settings for very slow cooking if you want to leave the food for longer periods of time. To be sure meat is done, check with a meat thermometer by inserting it into the thickest part of the meat away from bone. The chart on the next page lists the internal temperature of fully cooked meats.

## Temperature Guidelines

This chart will give you some idea about how long your meat will need to cook. But remember, that times can vary with conditions, so experience is the best teacher. This chart is based on cooking at HI for 30 minutes, then reducing temperature to 6 for the rest of the time.

Type Food	Minutes per pound	Internal Temperature
<b>BEEF</b>		
Brisket	45	170°
Ribs	45	170°
Roast	45	170°
Ribs	35	185°
<b>PORK</b>		
Ham (cooked)	35	140°
Roast	55	185°
<b>POULTRY</b>		
Turkey	30	185°
Chicken(whole)	30	185°
Chicken (parts)	30	185°
Dove, Quail	30	185°
Duck	40	185°
Cornish Hen	40	185°
<b>LAMB</b>		
Leg of lamb	45	175°
<b>VENISON</b>		
Venison Roast	45	170°
<b>FISH</b>		
Whole	30	130°
Fillet	20	130°
Shell	20	130°
<b>VEGETABLES</b>		
Potato	60	until tender
Beans (cooked)	60	until bubbling
Corn	60	until tender
Rice	60	until tender



### *Smoked Turkey*

*Once you've had turkey smoked in your Redi-Smok, you won't save it for Thanksgiving and Christmas! The result will be a mild smokey flavor, tender and juicy meat that tastes great any time of the year.*

Keep turkey refrigerated until ready to cook. Thaw completely and remove giblets and neck from cavities. Wash bird thoroughly and rub inside and out with barbecue sauce. You can make your own or use bottled sauce. If you are cooking a wild turkey, place bacon strips across the breast to add moisture.

Place a handful of wood chips in bottom of cooker and put drip pan in place without any liquid.

Place turkey on lower rack in cooker. Cook for 30 minutes on HI, then reduce heat to 6 and cook for approximately 30 minutes per pound. Check occasionally. Turkey is done when thermometer stuck into the inner thigh away from bone reads 180°. The leg will also move easily when you grasp and rotate it.

You need not buy the most expensive turkey, or turkey already basted for cooking. The self-basting action of your Redi-Smok will provide all the moisture you need to have a tender, juicy turkey.

We recommend cooking your stuffing separately. Use the old-fashioned stuffing recipe on the next page or your own family favorite.

### *Old-fashioned Southern Dressing & Gravy*

1 pkg cornbread mix baked & crumbled

equal amount stale bread crumbs

1 onion chopped

3 stalks celery chopped

2 tablespoons sage (or to taste)

2 eggs

1 teaspoon salt

1 teaspoon pepper

Chicken broth to make soupy (about 3 cups)

Mix thoroughly and place in greased casserole. Bake at 350° for about 1 hour or until brown on top.

Serve with gravy:

### *Giblet Gravy*

Cooked and chopped giblets from turkey

2 chopped hard-boiled eggs

2 tablespoons butter or margarine

2 tablespoons flour

1 1/2 cup chicken broth

Melt butter in sauce pan and add flour. Cook over low heat until bubbly. Slowly add chicken broth and cook until desired thickness, stirring constantly. Add giblets and eggs and heat through. You can make thicker or thinner gravy by varying the amount of broth used. Serve with turkey and dressing.

### *Smoked Chicken*

You can cook whole chickens exactly as you would a turkey. Chicken pieces cook more quickly than whole chickens. Quarters cook quicker than individual halves and slower than individual pieces. Cook chicken for 30 minutes on HI, then turn down to 6. Total cooking time will be approximately 30 minutes per pound.

To vary the flavor of either whole or cut-up chicken, try different sauces and different kinds of wood for smoking. Chicken should always be marinated in the refrigerator.

Chicken is especially good if you use pecan wood or old pecan shells to make the smoke. To intensify the flavor of the meat, marinate the chicken for several hours before cooking. Here are a few variations to try on either whole or cut-up chickens:



### ***Pepper Chicken***

If you like a spicy flavor, remove seeds and cut strips of Anaheim pepper (or jalapeno, if you like it really spicy!). Slip peppers between the skin and meat of the chicken and put a couple of strips inside whole chickens. Cook as usual.

### ***Honey-Soy Chicken***

For an oriental tang, mix 1/4 cup honey with 1/4 cup soy sauce and use as marinade or brush all over the chicken. Cook as usual.

### ***Lemon Chicken***

Marinate chicken for several hours or overnight in a mixture of 1 cup lemon juice, 1/4 cup melted butter or margarine, 1/4 cup worcestershire sauce, 1 tablespoon tabasco, 1 tablespoon celery salt, 1 teaspoon pepper, 1 teaspoon onion salt, and 1 teaspoon salt. Remove from marinade and cook as usual.

### ***Orange Chicken***

Mix 1 small bottle of Italian salad dressing with 1/2 small can frozen orange juice concentrate. Marinate several hours or overnight. Cook as usual.

### ***Japanese Chicken***

Mix 1/2 cup soy sauce, 1/2 cup catsup, 2/3 cup sugar, 1 teaspoon salt, 1/2 teaspoon ground ginger, and 1 clove garlic pressed. Pour over chicken and marinate for at least 2 hours. Cook as usual. It is good to heat the marinade and serve as a sauce with rice and the chicken.

#### ***Home-made Barbecue Sauce I***

*Melt 1/2 cup butter or margarine over low heat, add 1 cup vinegar, 1 cup water, 1/2 cup catsup, 3 tablespoons worcestershire, and juice of one lemon. Bring to simmer. Add 1 tablespoon dry mustard, 1 teaspoon pepper, 1/2 teaspoon onion salt, 1/2 teaspoon garlic salt, and 3 tablespoons honey. Add to liquids and simmer for 10 minutes. Use as marinade or basting liquid for chicken or any other meat.*

### *Italian Chicken*

Let chicken marinate in prepared spaghetti sauce for at least two hours. Remove from marinade with as much sauce as possible clinging to chicken. Smoke as usual. Remaining sauce may be simmered for at least ten minutes then served over pasta as a side dish with chicken.

### *Garlic Chicken*

Saute 4 cloves of garlic, minced, in 2 tablespoons melted butter or margarine. Sprinkle salt and pepper over chicken. Brush garlic mixture thoroughly onto chicken and sprinkle with paprika. Smoke as usual.



### *Best Brisket Ever*

*This is the best and easiest brisket you'll ever make. The smoker adds just the right flavor of the great out-of-doors!*

Mix together 1 tablespoon each of salt, pepper, onion salt, garlic salt and 2 tablespoons each of celery seed and worcestershire. Pat on all sides of butcher-trimmed brisket and wrap tightly in heavy foil. Refrigerate for 24 hours. Unwrap brisket and place on rack of smoker, fat side up. Brush with barbecue sauce. Bake for 30 minutes on HI, then reduce heat to 6. Total baking time should be about 45 minutes per pound.

If you have a large brisket, you can cut it in half and bake on both racks.

This brisket is tender and flavorful. It really doesn't need any sauce, but if you like, you can serve home-made or bottled sauce with it.

## *Roast Beef*

Smoked roast beef is a treat. The thickness of your roast will determine how long it needs to cook, so take that into account as you plan. You can simply salt and pepper the roast and put it in to smoke, and it will be delicious. For a change, however, you might want to try the marinade below.

### *Marinade for Beef*

This marinade will add flavor and tenderness to your roasts. Mix together 1 1/2 cup salad oil, 3/4 cup soy sauce, 1/4 cup worcestershire, 2 tablespoons dry mustard, 2 teaspoons salt, 1 teaspoon pepper, 1/2 cup wine vinegar, 1 tablespoon chopped parsley, and 1/3 cup lemon juice. Pour over roast and cover tightly. Refrigerate for 24 hours. Remove roast from marinade and cook on HI for 30 minutes. Reduce heat to 5 and cook for 45 minutes per pound.

### *Beef-Stuffed Zucchini*

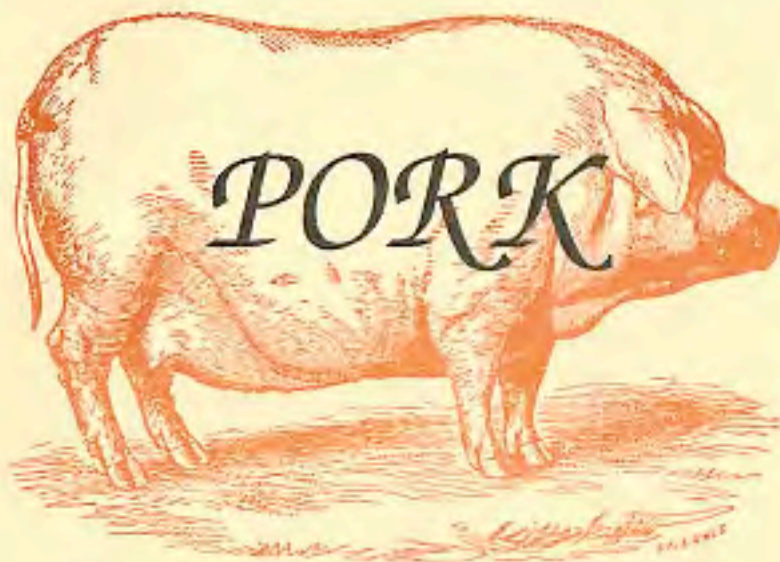
Trim ends and cut in half lengthwise 8 large zucchini. Scoop out the center of the squash and chop that into small chunks. Brown 1 lb ground beef, 1/2 cup chopped onion, 1/3 cup fast-cooking rice, 2 teaspoons salt, 1/2 teaspoon pepper, zucchini bits, and 1 8-oz. can of tomato sauce in skillet until meat is brown and vegetables are tender. Place this mixture into zucchini boats and brush with olive oil. Smoke on HI until zucchini boats are fork tender.

### *Fajitas*

Marinate fajita meat in commercial marinade or soy sauce for several hours. Preheat Redi-Smok on HI for 30 minutes, then place meat on top grill and cook for 35 minutes per pound. Turn every 35 minutes. You may quarter onions and place them on top of the meat and cook for the last half hour. Remove from heat and slice thinly. Serve with flour tortillas, onions, tomatoes, avocados, and salsa.

### *Beef Jerky*

Slice lean meat 1/4" thick into 1" strips. Marinate overnight in salt, pepper, worcestershire, and celery seed mix. Dry thoroughly on paper towel before putting on smoker. Smoke on HI for 15 minutes, then reduce heat to LO heat until meat is completely dry — up to 12 hours. Remove any juices that collect in the drip pan.



### **Smoked Ham**

*For real down-home flavor, you can't beat an old-fashioned smoked ham for Christmas, Easter, or any other day of the year.*

Select a cooked ham shank or boneless ham and place on cooking rack, fat side up. Set thermostat to 6 and cook for 30 minutes then reduce heat to 5. Ham should be heated throughout after about 35 minutes per pound. If you like ham really tender, increase cooking time. A cooked ham will be ready to eat when internal temperature reaches 140°. If smoking an uncooked ham, internal temperature should reach 160° before eating.

To add extra flavor and visual appeal, you can score the top of the ham and add cloves, brown sugar, honey, or molasses, and dry mustard. Pineapple slices also make a tasty and attractive addition if placed on top of the ham and allowed to cook for the last hour or so. Any fruit juice complements the taste of ham, so brush some on as you begin cooking to add a nice flavor.

### **Smoked Tenderloin**

Select a nice firm tenderloin and rub generously with salt, pepper, and barbecue sauce. Place on rack in smoker and cook for 35 minutes per pound. Remember to cook on HI the first 30 minutes, then reduce heat to 5. Tenderloin is very low in fat, so it will dry out without some sauce to moisturize it.

## *Smoked Pork Chops*

Use nice thick chops and rub well with salt and pepper. You can also brush with barbecue or soy sauce if you wish. Smoke on HI for 30 minutes then reduce heat to 6 until done.

### *Home-made Barbecue Sauce II*

Combine 1/2 cup oil, 1 1/4 cup water, 2 tablespoons chopped onion, 1 clove garlic minced, 1 1/2 teaspoon sugar, 2 tablespoons vinegar, 1 teaspoon worcestershire, 1 teaspoon salt, 1 teaspoon chili powder, 1 teaspoon paprika, 1 teaspoon pepper, 1/2 teaspoon dry mustard, dash of cayenne, and 1 teaspoon Tabasco. Simmer for 30 minutes.



## *Leg of Lamb*

With a sharp knife, cut slits into the meat and insert slices of fresh garlic cloves, one or two cloves, depending on how well you like garlic. Rub surface of meat with fresh lemon juice, salt, and pepper. Place lamb on rack and smoke for 30 minutes on HI. Reduce heat to 6 and continue to smoke until thermometer reaches 175°. Cooking time should be about 45 minutes per pound.

You'll be surprised at how good lamb roast can be!



# SEAFOOD

## *Smoked Salmon*

*Smoked salmon is delicious fresh from the smoker and keeps well for later meals and snacks. Buy several salmon when the price is right and smoke them, put extras in the freezer, and enjoy.*

Wash whole fresh salmon thoroughly, then rub with salt and pepper and brush with melted butter to which the juice of 1/2 lemon has been added. Place on rack and cook for 30 minutes on HI. Reduce heat to 5 and smoke until fish flakes easily when pierced with a fork. Time will depend on how many fish you have in the smoker, but should be about 30 minutes per pound.

## *Smoked Fish Fillets*

Fillets will cook more quickly than whole fish, so watch them to see they don't become too dry. Fish should maintain some moisture when it is done. Select fillets and wash. Brush with melted butter seasoned with salt, pepper, garlic, and lemon juice. Smoke on HI until fish flakes easily with a fork. They should be done after about 20 minutes per pound.

## *Shrimp in the Shell*

Wash 2 pounds large fresh shrimp under cold water. Break off feelers, but leave shrimp in the shell. Place in a large bowl. Melt 1/2 cup butter and mix with 4 cloves garlic crushed, 2 tablespoons coarse salt, and 3 tablespoons chopped parsley. Pour butter mixture over shrimp and toss until shrimp are well coated. Let sit in the refrigerator for an hour or so. Place shrimp in smoker and cook on HI until shrimp are bright pink.

If shrimp are small, place one rack directly on top of the other to form a grid so that small shrimp won't fall through.

## *Clam Bake*

Allow 6-8 medium size clams per person. Scrub and wash sand away in several water baths, then soak clams in 1/3 cup salt to one gallon water with 1/4 cup cornmeal sprinkled on top. Leave clams in this bath for at least 3 hours. This whitens the clam meat and gets rid of sand. After soaking, wash again in fresh water.

Place 1 quart of water in drip pan. For extra flavor, you may add wine, vinegar, crab & shrimp boil, or other herbs and spices to the water. Place clams on rack and steam on HI until clams open, about 15 minutes per serving. If you don't want a smokey flavor, omit the wood chips. Remove the top shell carefully to avoid spilling the juices and serve clams with melted butter and lemon wedges.



*Dove, quail, and other game birds are delicious smoked. Wild birds have less fat than domestic poultry, so remember to rub the birds with oil, butter, or drape them with bacon to keep them moist. Their mild wild flavor blends perfectly with the smoke and the results are mouth-watering.*

*Venison and other game meats need special treatment that the Redi-Smok is perfectly designed for. You'll enjoy your game more than ever with the Redi-Smok.*

## *Smoked Dove*

Wash birds carefully, and be sure to remove all shot from the meat. Salt and pepper birds and rub with butter or margarine. Wrap birds in strips of bacon and secure bacon with toothpicks. Place birds on rack in smoker and bake for 30 minutes on HI. Turn down heat to 5. Depending on the number of birds you are cooking, they should be done in about 40 minutes per pound. Test for tenderness by pricking with fork.

## ***Smoked Quail***

Wash birds thoroughly. Quail are white meat and very delicately flavored. They are especially good if marinated for a few hours in the refrigerator before cooking in a dry white wine or vinegar and oil marinade. To cook, brush with olive oil and smoke as you would any poultry. Putting about 1/4 cup of the marinade into the drip pan adds a nice flavor.

## ***Smoked Duck***

Let duck stand in salted water 1/2 hour, then wash and dry with paper towel. Rub generously with salt and pepper. Stuff cavities with a mixture of chopped onion, carrots, celery, and apples (use about one each and throw away after cooking). Drape strips of bacon across top of duck in the smoker. Smoke on HI for 30 minutes then cook until tender on 6.

## ***Smoked Venison Saddle***

Place strips of salt pork or bacon on top of the meat and rub it with a cut clove of garlic and butter. Sprinkle with pepper or paprika and add a few grains of cayenne for flavor. Cook on HI for 30 minutes, then reduce heat to 6 until tender, about 45 minutes per pound in all.

## ***Marinated Venison Roast***

Place roast in large pot and cover with marinade: equal parts of water and dry wine to which is added 6-8 black peppercorns, 1 bay leaf, 10-12 whole cloves, and one sliced onion. Leave meat in the marinade from 2-6 days, turning occasionally. Remove from marinade and add about 1/2 cup of marinade to drip pan. Place roast on rack in the smoker and cook for 30 minutes on HI, then on 6 for 45 minutes per pound.

## ***Smoked Venison Tenderloin***

Cut the tenderloin into several six or seven inch pieces. Soak meat in hot water for 1/2 hour, then drain water. Sprinkle the chunks of meat liberally with meat tenderizer and cover to sit over night. Place on rack and brush with olive oil. Smoke on HI for 30 minutes, then reduce heat. Tenderloin should cook in about 45 minutes per pound.

### ***Home-made Barbecue Sauce III***

*Mix in saucepan: 14 oz bottle catsup, scant cup water, 1 onion chopped, 1 T. mustard, 1/4 cup vinegar, 1/2 cup brown sugar, and tabasco to taste. Simmer for 10-20 minutes, until desired thickness.*



## ACCOMPANIMENTS

*Your smoked main dishes will shine on their own, but a few simple side-dishes will complete the meal with minimum effort on your part.*

### **Baked Potato**

You can bake your potatoes right along with your meat in the Redi-Smok. Scrub potatoes well, dry and rub with soft butter or margarine. Pierce skin to allow steam to escape and place potatoes on rack and cook along with meat. 6 medium-sized potatoes should smoke in about 6 hours.

### **Steamed Corn**

Another treat to cook in the Redi-Smok. Using fresh corn still in the husk, remove silks without detaching husks. Spread butter on corn, sprinkle with salt and pepper, then pull husks back in place and secure with a cotton string. Soak corn in water for an hour or so, then place on rack in smoker and cook along with your meat.

### **Rice Consommé**

Brown a bunch of chopped green onion and 1 cup of raw rice in 1 tablespoon butter. When rice is brown, add 1 can of beef consommé and 1/2 can of water, salt and pepper to taste. Bring to boil and then cover and simmer until rice is tender, about 30 minutes.

### **Corn Pudding**

Mix 2 cups corn, 2 beaten eggs, and 2 cups milk. Add 2 tablespoons melted butter, 2 tablespoons flour, 1 tablespoon sugar, and salt and pepper to taste. Mix thoroughly and pour into greased casserole dish. Set casserole in a flat pan with a small amount of water in it. Bake at 350° for 45 minutes or until firm.

### **Ranch Style Beans**

Soak 1 cup dried pinto beans overnight or boil for 1 minute, then let sit covered for 1 hour. Drain beans and mix with 3 cups water, 1 chopped bell pepper, 1 teaspoon paprika, 1 tablespoon brown sugar, 1 chopped onion, 1 teaspoon chili powder, 1/2 teaspoon dried mustard, 1/4 teaspoon ground ginger, 1 teaspoon salt, and one can of tomatoes. Bring mixture to a boil, then cover and reduce heat to simmer. Cook until beans are tender. If you want a thicker sauce, remove cover and let cook until desired thickness is achieved.

### *Pickled Blackeyed Peas*

Mix together 2 cans peas drained, 1 cup oil, 1/4 cup vinegar, 1 clove garlic minced, 1/4 cup onion sliced thin, 1/2 teaspoon salt, and pepper to taste. If you like it spicy, add thin slices of Anaheim, jalapeno, or other pepper. Put in refrigerator to marinate overnight or for several hours before serving.

### *Cauliflower Salad*

Blanch 1 1/2 cup cauliflower florettes in hot salted water for 2 minutes, then chill. Just before serving, combine cauliflower with 1 cup coarsely grated carrots, 1 cup chopped celery, and 1 cup pecans left in big pieces. Toss together with 3/4 cup mayonnaise, 3 tablespoons horseradish, 1/2 cup sour cream, and fresh ground pepper. Salt to taste.

### *Zippy Asparagus*

Combine 1 cup vinegar, 3/4 cup sugar, 1/2 cup salad oil, 1 teaspoon paprika, and 1 teaspoon salt and pour over fresh steamed, canned, or frozen asparagus that has been thawed. Marinate overnight and serve on a fresh lettuce leaf.

### *Vegetable Medley*

Any fresh vegetables are great when marinated for a few hours in this vinaigrette sauce. Choose your favorites — green beans, peas, potatoes, peppers, cauliflower, broccoli, onions, or combine them all for a side dish that is tasty, nutritious, and simple to make. Steam fresh vegetables briefly to tenderize or use canned or frozen vegetables that have been thawed.

Mix 2 tablespoons dijon mustard with 2 tablespoons red wine vinegar. Whisking with fork, slowly add 6 tablespoons olive oil until the sauce is thick and creamy. Pour over vegetables and let sit in the refrigerator while your meat smokes.

### *Meal-In-itself Cornbread*

*This, plus your smoked meat, is all you need for a great meal.*

Mix 3 eggs with 1 1/2 cups corn, 2 cups buttermilk, 1/2 cup grated cheese, 1/4 cup chopped onion, 1 1/2 teaspoon salt, 3 tablespoons sugar, 2 teaspoons baking powder, and 1 teaspoon soda. Chop sweet or hot peppers to suit your taste and add them to the mixture. Mix well. Add 2 1/2 cups cormeal and pour into greased 9x13" pan. Bake at 450° for 30-40 minutes or until almost done. Sprinkle 1 cup grated cheese on top and continue cooking until cheese is melted and cornbread is done.

# REDI-SMOK<sup>®</sup>



- Air-tight design provides complete temperature and smoke control.
- Unique flat lid design provides air-tight smoking and constant basting.
- Wooden handles on top and sides allow safe handling of lid and cooker.
- Double grill provides large cooking capacity.
- Lower grill can be used as steamer rack over pan.
- Removable easy-clean drip pan is enamel coated for long life.
- Chip tray sits directly on heat element, providing absolute control of smoke.
- Small amount of grease absorbent in bottom keeps unit clean and fresh.

The REDI-Smok gives you the convenience of electric cooking — efficiency, cleanliness, and consistency — along with the incomparable flavor of smoking. Your meat is cooked by the heat of the electric element, but it is flavored to just the degree you like with wood smoke. Your new REDI-Smok will bring you many tasty meals with a minimum of effort and mess.