



Holy Smokers!

GRILLSTOCK'S JON FINCH TELLS US HOW HE LOVES WOOD SMOKING FOOD ON HIS BARBECUE...



“The real art in smoking is taking those unloved cuts of meat like ribs, briskets and pork shoulders and turning them into something mouth watering and delicious.

True smoking is all about time, patience and smoke. We're talking low and slow here, a form of cooking which can't be rushed. We want the fat marbling to gently and gradually melt down leaving succulent, fall-apart meat that is packed with smoky flavour.

Brisket for lunch on Sunday, means starting the cooking of it on Saturday afternoon.

The secret to fantastic smoking is in the alchemy of the food and smoking woods used. Experiment with different seasonings and spices, blending the right flavours with wood-smoke is crucial to creating the most delicious taste.

Each wood has its own character and it needs careful contemplation. Using anything sappy like pine is no good as it will impart a bitter flavour. My favourite is apple wood, which has a sweet and mild flavour that won't overpower your food. It works well with all meats and fish.”



Who could resist a plate of baby-back ribs that have been beautifully seasoned then smoked for four to five hours over smouldering oak until they are so perfectly tender that the meat falls away from the bone?

Chips or Chunks?



Chunks release less smoke but smoke for longer. Chips omit lots of rapid smoke. Hard woods like Oak and Hickory are the strongest in terms of taste. Fruit woods, like apple or cherry are more subtle.

As a basic rule of thumb pair smaller cuts of meat with chips, and larger cuts with chunks.

to get started

Take a look at our flavour combinations table overleaf for ideas

Keep it calm

Don't place your SMC in a windy spot as this can make it burn too fast & too hot.

YOUR STEP-BY-STEP GUIDE TO SMOKING ON THE SPECIALIST WEBER® SMOKEY MOUNTAIN® COOKER™

The Weber® Smokey Mountain® Cooker is a specialist smoking barbecue, below are some basic usage instructions.

included. Note that on colder days more fuel will be required.

4. Wear protective gloves or mitts when handling Chimney Starters and the barbecue.
5. When the coals are well lit with grey ash on top, pour them carefully from the chimney starter into the chamber and spread coals around evenly. Two chimneys of briquettes will last approximately 8 hours.

10. Open the access door and carefully scatter wood chunks or chips onto the hot coals. 4-6 chunks or 2-3 handfuls of chips is enough for the entire cooking session. Too much smoke can make food taste bitter.



Features

A heavy gauge porcelain-enamel domed lid.

The water pan and cooking section contains two cooking grates and an access door.

Large cooking capacity: 8 chickens or 6 pork shoulders

Charcoal bowl and coal grate

6. Place the middle section that houses the water pan and cooking grate, on the bottom section and slowly pour 4.5 litres of cool tap water through the cooking grate into the water pan.
7. Wait for the correct temperature before adding your food.
8. Fill the bottom grate with food first, then put the top grate in place and fill that too. *Note that the top grate cooks a little hotter than the bottom.
9. Place the lid on the cooker and open the vents.



11. Checking the temperature regularly and adjusting the vents will help you maintain your target temperature.
12. Replenish the water pan every 1 1/2 to 2 hours. Be careful not to over fill the water pan, an overflow will cause an ash cloud to rise from the coals and taint your food.
13. No peeking! Heat and smoke escape each time the lid is lifted, sacrificing flavour and increasing cooking time. Remove the cooker lid only when turning or removing meat.

Set Up Instructions

1. Make sure the interior of the cooker and water pan are clean.
2. Set up the bottom section with the charcoal grate in place.
3. Using chimney starters is the best way to light any barbecue, Smokey Mountain® Cooker™



SMOKING IS A GREAT WAY TO ENHANCE AND DEEPEN THE FLAVOUR OF YOUR FOOD...

Smoking woods & food

TRIED AND TRUSTED FLAVOUR COMBINATIONS

FOOD	SMOKE/COOK TIME	WOOD TYPE
WHOLE SMOKED CHRISTMAS TURKEY	8HRS	HICKORY WOOD CHUNKS/CHIPS
BRINED PULLED PORK SHOULDER	8HRS	APPLE WOOD CHUNKS/CHIPS
STICKY RIBS	5HRS	HICKORY WOOD CHUNKS/CHIPS
BOURBON BAKED BEANS	2HRS	MESQUITE WOOD CHIPS (SOAKED)
HOT SMOKED SALMON WITH HORSERADISH	1HRS	CHERRY WOOD CHIPS (SOAKED)
BEER CAN CHICKEN, PAPRIKA AND LEMON	3HRS	CHERRY WOOD CHUNKS/CHIPS
SMOKED BRISKET	5HRS	PECAN WOOD CHUNKS/CHIPS
SMOKED SPICY PUMPKIN AND SQUASH	2HRS	PECAN WOOD CHUNK/CHIPS



MASTERING THE ART OF SMOKING FOOD IS AN ADVENTURE AND WILL TAKE YOU ON A JOURNEY OF DISCOVERY.

Experimenting with different temperatures, wood varieties and quantities can dramatically alter the finished flavour and texture. Take note of these variables to achieve repeated success.

SO WHAT ARE YOU WAITING FOR?

Get Smoking!