



home
**electric
smoker**



Recipes
Operating Instructions

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INTRODUCTION

foreword

The recipes and information in this book were developed while using the "Little Chief" electric smoker and the five varieties of "Chips 'n Chunks" wood flavor fuels. In the 40 years that we have manufactured the "Little Chief," we've smoked just about every type of food imaginable (and some that were not!). We have sampled many types of flavor fuels to determine which would serve us best. Type of wood, its quality, and the texture of the processed wood are all important to the finished product. Temperature and airflow characteristics of the "Little Chief" have been tested and charted under different operating conditions and the unit's design has been modified and improved several times over the years. We've had assistance and design suggestions from a good many people. Gourmet cooks and smoking enthusiasts, just like yourself, from all over the world have contributed to the quality and reliability of this line of electric smokers.

The "Little Chief" has been a fun-filled adventure for us at Smokehouse Products, LLC. Smoke delicacies seem to be an everyday experience as our company "family" and friends are constantly trying for a new or more exotic taste treat. Over the years we have accumulated numerous recipes from our own experiments with the smoker and from our many customers and friends who want to share their own successful secrets. In a word, the "Little Chief" smoker has been FUN! As it will be for you as the mysteries of unique food preparation techniques unfold and become a part of your culinary style.

After a brief explanation of the basics of "curing" and the fundamentals of what the smoke generating "Little Chief" can do, we will move on to a selection of recipes that are guaranteed to excite your palate and imagination.

anatomy of smoke cooking and curing!

Back to Basics

When you really think about it, just how far back does the "curing" of meats go? If you didn't have a refrigerator or a freezer, what would you do to preserve the necessary foodstuffs for your family? One doesn't have to exercise this point very long to determine that the early day inhabitants of this grand planet earth must have given a lot of serious consideration to this question.

No doubt the earliest Neolithic methods were a simple drying process done by the sun and the wind. As fire was used to aid the drying and cooking, it was discovered that the foods prepared in this manner tasted better and had greater lasting qualities.

At a later time, the process of "salting" the meat, prior to smoking, was discovered. The historical significance of this discovery cannot be overemphasized.

Salting or the infusion of salt into meat of various types is called "curing." Simply stated, this process causes the meat to undergo certain physical, chemical and bacteriological changes, which result in greatly extended stability. More specifically, salt (sodium chloride) acts to suppress the growth of spoilage causing bacteria and to solubize the available meat proteins. With the introduction of salt to a cut of meat, the meat proteins dissolve and the meat becomes tacky. When heated, the dissolved proteins set up and "bind" the meat. This phenomenon is most important in the manufacture of sausage or heavily cured meats such as pork or certain dried fish products.

Other chemical elements are sometimes introduced into commercially cured foodstuffs to control color and texture. We need not, quite happily in fact, bother ourselves with these extra and somewhat controversial chemicals.

3 Ways... or the "Real Cure"

The science (and art) of "curing" is simply the infusion of salt into your food products, which can be achieved by three different methods:

- (1) THE COVER BRINE...which is the easiest of the three and most applicable to what we are trying to accomplish. Most recipes and suggested cycle times in this booklet use the cover brine system.
- (2) THE DRY CURE...excellent for old-fashioned curing of hams and bacon. This process is still used by some specialty sales firms in the southeast. It is however, a time-consuming and rather costly process, unless done on a large volume or on a commercial basis.
- (3) INJECTION CURE...used almost exclusively by commercial meat packers. It is fast and effective, allowing the processing firms to speed processing and lower in-house inventories. It is, however, complicated and much too sophisticated for the home processor.

The cover brine can do it all for us. Making the assumption that our quantities of food are going to be processed in the "Little Chief" smoker, these same quantities can easily be "brined" in a glass, crockery or plastic container that will allow the brine solution to completely cover the food.

Other benefits of this process become immediately apparent. It is easy to vary the salt concentration of the brine solution and it is easy to introduce other taste variations such as spices, herbs, or a variety of fruit juices. The blending of these various tastes (along with the inherent taste of the meat product you are processing) is what it's all about. At this point I think it is fair to say that the possibilities of achieving a wide variety of subtle, yet

distinctive taste varieties becomes readily apparent.

Heat and Smoke Processing Your Product

The previous section outlined the traditional "curing" systems. The next step in our total process is the application of warm dry air to the product. What happens to the cured meats during heat processing?

- (1) The meat loses some of its moisture.
- (2) It becomes pasteurized if the temperature is raised above 145°.
- (3) The proteins coagulate and set up to "bind" the product.
- (4) The cured meat color develops.

Without getting into rather complicated explanations regarding temperature, heat transfer, humidity and surface evaporation, suffice it to say that your "Little Chief" smoker has been "factory tuned" to provide exactly the proper temperature and air flow to:

- (1) Remove moisture quickly.
- (2) Raise internal temperature of your product to approximately 165°.
- (3) AND FINALLY, to provide an efficient and reliable smoke generator that will supply the "OLD-FASHIONED" smoke flavors to the various foodstuffs that you are processing.

This smoke vapor not only marvelously flavors these foodstuffs, but also provides certain chemicals that penetrate the surface and assist in controlling the growth of the various microorganisms, which are the principal causes of decay.

Warning!

Although the described methods of curing and smoking will flavor your foodstuffs and will inhibit or stop natural deterioration, they are not a magic process that will restore freshness and good flavor to food that is already tainted. It is a waste of time and materials to process foods that have already lost their freshness and flavor. The little extra effort taken to bring a fresh product to your smoker will pay big dividends in the quality of the finished product.

basic brines and seasonings and important suggestions

Many of the recipes you will find in this book will refer to the "EASY-CURE" brine solution. It is a simple and effective way to brine fish, poultry, wild game, or butcher meats. It also provides a base from which to expand with other seasonings or juices.

To emphasize the simplicity of the smoke-curing process, it would be fair to say that ALL fish, meat, or poultry can be deliciously prepared using the "EASY-CURE" brine and the "Little Chief" Smoker. Only the cycle times in the brine and the smoker would vary, depending on the type of mat and your personal taste.

"EASY CURE" brine solution

1/2 cup NON-iodized salt

1/2 cup white household sugar

1 quart of good quality water

Mix ingredients in a quart jar, 1/2 full of warm water. When thoroughly mixed, fill the jar to the brim with cold tap water. I solution is not used immediately, store it in the refrigerator (the cooler the better).

Easy and terrific! Now that you have mastered the simple art of basic curing, you are ready to move on to bigger and better things. The following chapters are chock full of recipes you will enjoy. Sample them - and add our own favorite flavor touches. Below are listed some of the suggested seasonings you will find useful in developing some of your own brines and marinades.

Herbs & Spices

Herbs:

Basil
Bay
Dill
Oregano
Marjoram
Parsley
Rosemary
Sage
Tarragon
Thyme

Spices:

Caraway
Cayenne
Celery Seed
Cloves
Curry
Ginger
Mace
Nutmeg
Pepper
Turmeric

Other:

Garlic
Onion
Monosodium Glutamate
Kitchen Bouquet
Maggi Seasoning

Natural Sugars and Juices and Special Seasoning Sauces

Honey (various types)
Molasses
Brown Sugar
Apple Juice
Pineapple Juice
Orange Juice
Lemon Juice
Wines and Sherries
Berry Juices
Rum

Worcestershire
Tabasco
Chili Sauce
Soy
Catsup
A-1 Sauce

Important Suggestions

Brines should be mixed thoroughly in glass, crockery, or plastic vessels. **DO NOT USE** wooden or aluminum containers.

A large spoon and a glass quart jar are handy for mixing the "EASY-CURE" brine. Meats should be completely immersed in the brine, and they should be stirred or rearranged in the solution occasionally.

Keep brines as cool as possible. If you plan to reuse them, store them in the refrigerator. Reuse should be limited to 3 or 3 times only and a storage period of no longer than 1 week is recommended.

After brining, give you meat a light rinse in cool water and allow it to air dry for about an hour before putting it into the smoker. You will notice a glossy look to the meat or fish when it is dry. This is called the "pellicle" and its formation on the surface of your meat is important.

As stated in your "Little Chief" instructional booklet, it is a good practice to pre-heat your smoker for 15 minutes prior to sue. Load the smoker rack at your preparation area and transport the rack to the outside smoking site, loading and fueling of the smoker is completely illustrated on the "Here's How" page of these instructions.

curing and smoking fish and shellfish

It is important that we understand the difference between the smoking and the drying portions of the processing cycle. In many cases, the recipes call for a total drying time of 6 to 12 hours or more, while saying, also, that the recipe calls for only 2 panfuls of flavor fuel. This means that your smoker will only be "smoking" for about 2 hours, but the product needs much more total drying time in the unit to complete the full curing cycle. While your product may need, or be able to absorb, only so much of the smoke flavor, it indeed needs much more drying time to bring it to the desired state of "doneness."

Smoking Fish

There are so many wonderful fish and shellfish available it seems a shame that we can't deal with each of them in a very specific manner. Their delicate flavors lend themselves to the light touches of herbs and natural sweeteners. The recipes that follow will give you insight into the ways they can be deliciously prepared. Let's start with a list of some of the fish with which our "Easy Cure" brine solution will work.

Freshwater Fish

Bass
Bream
Carp
Crappie
Catfish
Grayling
Kokanee
Musky
Perch
Pike
Shad
Sturgeon
Steelhead
Trout (all types)
Etc.

Saltwater Fish

Barracuda
Bass
Bonefish
Bonita
Cod
Corbina
Dolphin
Flounder
Grouper
Grunt
Halibut
Herring
Mackerel
Mullet
Octopus
Pompano
Snook
Squid
Salmon (all types)
Tuna
Yellowtail
Wahoo
Etc.

Shellfish

Clams
Crayfish
Mussels
Scallops
Shrimp
Oysters
Etc.

Important Suggestions When Preparing Fish To Smoke

Handle your fish carefully in the many processes necessary to get them to our dining table. You will have a better product if your fish is not bruised or mistreated in the catching, cleaning, and preparing stages.

Proper field dressing and cooling is imperative. Smoke curing won't restore freshness lost because of poor handling. Clean your fish as quickly as possible, and cool them with a grass evaporation pack or bag, or on ice if it's available.

If your fish must be held for some time before smoking, they should be quickly frozen. Small fish can be totally immersed in water or a light saline solution (1 Tbsp. salt to a quart of water) and brought to 0°F. by a good cold freezer. Larger fish can be cleaned and sectioned into convenient chunks that will fit into a 1/2 gallon milk container and quickly frozen in the saline solution.

You will notice that the partially frozen fish is much easier to handle and to cut. Try a stiff sharp knife on your semi-frozen fish. It's like cutting balsa wood.

Depending on the size and thickness of your fish, you may elect to:

- (1) Prepare for processing by cutting fish into chunks, completely deboning as you go.
- (2) Filet your fish with a thin knife, cutting above the bone layer to eliminate further deboning and then smoke the whole or portioned filet.
- (3) Simply remove entrails and head, and smoke the remaining fish whole. (smaller fish such as smelt, herring, small trout or kokanee.) If you hang the whole fish in your smoker, be sure to prop open the belly cavity with a toothpick.

Lastly, be sure your prepared chunk filets or whole fish have been neatly prepared so that they are nicely presentable when done. Cut away all unsightly material and wash the product thoroughly before brining or placing in the smoker.

The "STEP BY STEP INSTRUCTIONS" pictorially illustrates the exact way to prepare a salmon (or any larger fish), using the "Easy-cure" brine method and the "Little Chief" electric smoker.

You may nicely store your smoke fish in aluminum foil or a tightly covered plastic container in the refrigerator, for up to 4 weeks. (If it lasts that long.) The longer the drying process, the longer it will keep.

"Easy Cure" Smoked Fish

1qt. water
½ cup NON-IODIZED salt
½ cup white sugar

Fill a quart jar ½ full with good warm water. Add salt and sugar. Mix well until dissolved. Top off jar with cold water. This recipe may be increased if you need more brine.

Immerse prepared fish chunks, filets or small whole fish completely in the brine solution.

Brine chunks 1" thick, 8 to 12 hours or overnight. Brine filets to ½" thick about 4 hours and small whole fish or very thin pieces about 2 to 4 hours.

Stir solution and rotate fish occasionally. Remove from brine. Rinse each piece in cool water and place on paper towels. Pat dry.

In about 1 hour, you will notice a tacky glaze on the surface of the fish. This is called he "pellicle". Your fish is now ready for loading into the smoker.

THICK CHUNKS---Smoke 8 to 12 hours, using 3 panfuls of Chips 'n Chunks flavor fuel.

FILETS TO ½" ---Smoke 5 to 8 hours, using 2 panfuls of Chips 'n Chunks flavor fuel.

SMALL FISH, THIN PIECES---Smoke 2 to 4 hours using 1 or 2 panfuls of Chips 'n Chunks flavor fuel.

Add Chips 'n Chunks flavor fuel during the early stages of the drying cycle. Check the meat periodically for he degree of doneness you desire.

"Little Chief" Smoked Fish #2
(for oily fish with a stronger flavor)

2 qts. water
1 cup NON-IODIZED salt
½ cup brown sugar
2 Tbsp. lemon concentrate
OR ¼ cup lemon juice
¼ Tbsp. garlic powder
¼ Tbsp. onion powder

Use small fish or filet of large. Mix all ingredients and stir until dissolved.

Brine fish 4 or more hours. Rinse and dry. Rack and load. Use 3 to 5 panfuls Hickory, Apple or Alder. Keep in the smoker 4 to 10 hours, depending on the size of fish pieces.

(Use this recipe for: Cod, Bass, Pike, Tuna types, Sturgeon, Barracuda, Mackerel, Eels, and for Squid and Octopus.)

"Little Chief" Smoked Salmon Deluxe
(Chinook, Coho, etc.)

1/3 cup sugar
¼ cup NON-IODIZED salt
2 cups soy sauce
1 cup water
½ tsp. onion powder
½ tsp. garlic powder
½ tsp. pepper
½ tsp. Tabasco sauce
1 cup dry white wine

Brine salmon chunks 8 or more hours, keeping refrigerated. Fill flavor pan with Hickory, Alder, or mix 2/3 Apple with 1/3 Cherry. Use 2 to 3 panfuls. Leave in the smoker until drying is completed, This may take 12 hours, depending on the thickness of the meat. Place largest and thickest chunks on the bottom rack.

(Also use for Steelhead and other large trout.)

"Little Chief" Smokey Smelt
(the beer-drinker's friend)

1 cup non-iodized salt
1 cup brown sugar
1 cup soy sauce
½ cup vinegar
1 Tbsp. Worcestershire sauce
1 Tbsp. paprika
1 Tbsp. chili powder
1 Tbsp. garlic salt (optional)
1 Tbsp. onion salt
½ tsp. pepper
3 cups warm water

Some prefer whole smelt, others remove heads and entrails with a pair of scissors. Either way, wash smelt in clear water.

Mix all ingredients in warm water. Let the brine cool and add the smelt. Brine the smelt 4 or more hours. Rinse and air-dry.

Use 3 panfuls of Apple, Alder or Hickory flavor fuel. Keep in the smoker until done. (5 to 7 hours.)

"Little Chief Smoked Clams

Open your clams by steaming in a kettle. Shake the clam meat from its shell. Split the neck and cut out the stomach with scissors. Wash the clam in cold water, picking out any noticeable sand particles from the meat.

Place clams in the "Easy Cure" brine solution for 30 minutes. Rinse lightly in warm water and allow to air dry for 40 minutes. Place an oiled screen in your "LITTLE CHIEF" and smoke for 2 hours using 2 pans of Alder or Apple Chips 'n Chunks flavor fuel.

"Little Chief" Smoked Oysters

After removal from its shell the Oyster should be blanched. Cut larger oysters into smaller pieces. Blanching is easy. Simply put the oyster in a metal strainer and dip them into boiling water until the edges curl. (Usually 2-3 minutes.) Then rinse in a coop tap water.

Place oysters in the "Easy Cure" brine solution for 40 minutes. Rinse lightly in warm water and allow to air dry for 40 minutes.

Place oysters on an oiled screen in your "Little Chief" and smoke for 50 to 75 minutes, using 2 pans of Alder or Apple Chips 'n Chunks flavor fuel.

"Little Chief" Smoked Shrimp, Prawns and Crayfish

If your shrimp is uncooked, peel and pre-cook them in bouillon for 5 minutes. Place the meat in the "EASY CURE" brine solution for 2 hours. Rinse under tap water and arrange on paper towels for drying. Allow to air-dry for 40 minutes.

Place meat on an oiled screen in your "LITTLE CHIEF" and smoke for 2 hours, using 2 pans of Alder or Apple Chips 'n Chunks flavor fuel.

Jiffy Smoked Fish Patties

2 Cups flaked fish (canned or leftovers)
2 beaten eggs
1 cup bread crumbs or crackers (smoked if you like)
1 Tbsp. minced onion
Dash pepper
Salt to taste

Place fish in a greased baking dish that will fit into your "LITTLE CHIEF", spreading evenly and loosely in the dish.

Smoke for 1 pan full of Hickory or Alder Chips 'n Chunks flavor fuel and allow to cool.

Mix ingredients thoroughly. Mold into patties and fry in hot butter or bacon grease until golden brown. These are great on toast with white sauce, or make a smoked fishburger with all the trimmings. Yum!

Smoked Salmon or Tuna Spread

For sandwiches that are a real treat, drain the liquid from canned salmon or canned tuna. Place in a greased baking dish that will fit easily into the Little Chief smoker. Flake fish with a fork, spreading it out over the dish. Place in your preheated smoker and smoke for one hour or the time it takes for one pan of Apple or Alder flavor fuel to exhaust itself. Remove from smoker. Allow to cool.

Prepare your favorite sandwich spread with smoked flavored fish.

**Smoked Salmon and
Cream Cheese Omelet**

Sauté 2 chopped green onions and 1/3 cup smoked salmon in butter for 2 or 3 minutes. Stir in cubed cream cheese (3 oz. Package) until melted. Use to fill 2 3-egg omelets.

Smokey Salmon Nuggets

2 cups flaked, smoked salmon
1 ½ cups seasoned mashed potatoes
1 egg, beaten slightly
1 tsp. grated onion
Dash pepper
½ cup fine Cornflakes crumbs
oil for deep-fat frying

Combine fish, potatoes, egg, onion, and pepper. Beat until smooth. Chill well
Portion fish mixture with a ¼ cup measure. Shape into balls. Roll in crumbs. Fry in hot, deep fat, 350 degrees F., 3 to 5 minutes or until thoroughly heated and lightly browned. Serve hot with your favorite egg or cheese sauce. Makes 12 balls.
Approximately 4 servings

smoke flavoring of meats

The smoke flavoring of meats is simply a delight!...and delightfully simple! Aside from the processing of jerky, or the manufacture of corned beef, where a strong cure is desired, we simply use the "Little Chief" smoker as a smoke-generator for application of smoker flavors. You may then prepare these various cuts in your own favorite way.

We will provide some suggestions for you to start with...some with interesting and exciting marinades that you will enjoy very much.

Please remember that smoker flavoring is NOT a curing process. Your meats must be cooked, refrigerated or frozen immediately after the smoke flavoring.

When smoke flavoring it is good to pre-heat the smoker and have a dense smoke already generated before placing the meat inside. This should take less than 15 minutes.

There are 5 different "Chips 'n Chunks" flavor fuels available to you, and, like other seasonings your preferences are a highly personal thing. We will recommend those that we like, but don't hesitate to experiment to suit YOUR taste.

Steaks, Chops and Ribs

In your pre-heated and smoking "Little Chief," place these cuts for 20 minutes. Use Hickory, Alder or Mesquite "Chips 'n Chunks," then prepare in your favorite way. Shorten your cooking time by 20% on these smaller cuts, as the smoking time will start your cooking process.

Roasts: Beef, Pork or Lamb

In your pre-heated and smoking "Little Chief," place these cuts for 20 minutes per pound and 2 hours maximum. Try Cherry, Hickory or Mesquite on beef, and Apple on pork or lamb. Prepare in your favorite way. Shorten your cooking time by 10%.

Sliced Bacon, Canadian Bacon, Ham Slices, Link Sausage

In your pre-heated and smoking "Little Chief," place these cuts for 20 minutes. These meats seem to beg for the more tangy flavors of Hickory and Alder, but also try Apple if you would like a slightly sweeter and smoother flavor.

Hamburger

Use for patties, meat loaf, meatballs, chili, hash or other "hamburger helpers."
Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking "Little Chief" for 20 minutes. Hickory and Alder are zippy...Mesquite is a Westerner's delight...Apple is a bit more mellow...and Cherry will hit 'em where it counts. Take your pick. Then use the smoke-flavored hamburger in your regular way. Shorten your cooking time by 20%. (Use Cherry or Mesquite when making chili; it really fits.)

Country Sausage

Prepare exactly as for Hamburger, but try the Cherry "Chips 'n Chunks." You are guaranteed comment! Smoke for 10 minutes the first time. You can try more later, if it turns you on.

Smoke Flavored Cheese Patties

3 lbs. ground beef
slices of cheddar or Velveeta cheese
1 package of dry onion soup mix
1 tsp. pepper
salt (to taste)

Mix all ingredients well and form into THIN patties. Smoke patties in pre-heated and smoking "Little Chief" for 30 minutes. Sandwich cheese slices between smoked patties and crimp the edges. Lightly grill, salting to taste. Serve to the family hamburger king for further processing.

**Smoked Hamburgers
Royale**

2 lbs. ground beef
1 egg
1 large onion, minced
20 soda crackers, crushed to crumbs
1/4 cup burgundy or heavy red wine
1 tsp. salt
1 tsp. pepper

Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking "Little Chief" for 20 minutes. Hickory and Alder are zippy...Mesquite is a Westerner's delight...Apple is a bit more mellow...and Cherry will hit 'em where it counts. Take your pick. Then quickly blend with other ingredients. Make large, thick patties and grill to taste. Serve a la carte, with mushroom sauce, or with buns for a "Royale Burger" Yum!

Smoked Hamburger Loaf

2 lbs. ground beef
1 can tomato soup
1 egg
1/2 cup minced onion
2 Tbsp. chopped parsley
1 Tbsp. Worcestershire sauce
1/2 cup bread or cracker crumbs
1 tsp. salt
dash pepper

Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking "Little Chief" for 20 minutes. Hickory and Alder are zippy...Mesquite is a Westerner's delight...Apple is a bit more mellow...and Cherry will hit 'em where it counts. Take your pick. Then quickly blend with other ingredients. Shape firmly into a loaf and place into a shallow pan. Bake at 325° for 1 1/2 hours.

**"Little Chief" Smokey
Drumsticks**

1 lb. ground beef
1 egg, well beaten
1/2 cup smoked fine bread crumbs
1/4 cup finely chopped onions
1 tsp. salt
1/2 tsp. M.S.G.
dash pepper
4 Tbsp. fat or shortening

Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking "Little Chief" for 20 minutes. Hickory and Alder are zippy...Mesquite is a Westerner's delight...Apple is a bit more mellow...and Cherry will hit 'em where it counts. Take your pick. Quickly mix with other ingredients. Divide into 4 portions and shape around a 6" skewer. Roll each, pressing lightly into smoked fine bread crumbs. Heat fat in skillet. Cook drumsticks over moderate heat, turning to evenly brown all sides. Continue cooking and turning about 15 minutes or until done.

Smokey Hamburger Salami (three versions)

With your Little Chief Smoker and inexpensive hamburger (25% fat) you can make delicious salami for picnics, snacks or sandwiches. Quickly and easily prepared. With experimentation you can vary or change spices to your own taste. You can use beef, venison, elk, bear or other hamburger meats to make this delicious salami - you will enjoy the results. Try these recipes to start:

Version 1

- 5 lbs. hamburger
- 5 tsp. Curing Salt*
- 1 1/2 tsp. garlic powder
- 1 1/2 tsp. onion powder
- 2 1/2 Tbsp. whole black pepper
- 2 Tbsp. whole mustard seed
- 2 Tbsp. brown sugar (optional)
- 3 Tbsp. dry red wine

Mix all ingredients thoroughly then cover and chill 24 hours or more.

Divide into 4 portions.

Roll portions into 2 1/3" diameter rolls and wrap with inexpensive large hole nylon net (available at most fabric stores). Tie ends securely with string (net may be omitted - but, rolls flatten out while smoking).

Place in smoker 8-12 hours and smoke with 6-8 panfuls of "Chips n' Chunks."

Remove from smoker. Remove netting and dry thoroughly with paper towel.

Wrap in foil and refrigerate up to 3 weeks or freeze up to 6 months.

It is so easy to make you don't have to make large quantities and store.

Version 2

- or
- 5 lbs. hamburger
- 5 tsp. Curing Salt*
- 4 Tbsp. dry white wine
- 1 1/2 tsp. garlic powder
- 2 1/2 Tbsp. chili powder
- 2 1/4 tsp. crushed red pepper
- 1 1/4 tsp. ground cumin
- 2 Tbsp. brown sugar (optional)

*Curing Salt - Use only tender quick or prepared curing salt. Regular salt does not have the flavors, taste or nitrates added for the quick cure and binding of meat required to make these recipes successful. You may purchase prepared curing salts sold by Morton's, Lowery's and other companies. Check your local supermarkets, butcher shops, wine stores or feed stores. You may order from: Morton Salt Company, Dept. SM, Box 355, Argo, IL 60511).

Version 3

- or
- 5 lbs. hamburger
- 5 tsp. Curing Salt*
- 3 Tbsp. dry red wine
- 1 1/4 tsp. garlic powder
- 2 1/4 Tbsp. whole mustard seed
- 1 1/2 Tbsp. sweet basil
- 1 1/2 Tbsp. oregano
- 3/4 cup grated Parmesan cheese
- 2 Tbsp. brown sugar (optional)

Fiesta Marinade
(for beef, pork or lamb roasts)

2 cups red wine
1/2 cup soy sauce
1 tbsp. Worcestershire sauce
1/2 tsp. Tabasco sauce
1/2 tsp. onion powder
1/2 tsp. ground black pepper
1 Tbsp. NON-iodized salt
4 Tbsp. cooking oil
3 Tbsp. lemon juice

Mix all ingredients well. Add meat and marinade in the refrigerator for 6 hours. (Up to 12 hours won't hurt, but keep it cool.) Remove from marinade, pat dry with paper towel (don't rinse). In your pre-heated and smoking "Little Chief," place these cuts for 20 minutes. Then cook in your regular fashion. Lightly apply marinade to meat while cooking, as convenient. Shorten your cooking time by 20% on smaller cuts, as the smoking time will start your cooking process.

Sportsman's Marinade - Teriyaki
(for beef, game, or mutton)

1/2 cup soy sauce
1/4 cup white wine
2 cloves garlic, crushed
2 Tbsp. sugar
small piece fresh ginger or
1 Tbsp. ground ginger

Mix all ingredients well. Add meat and marinade in the refrigerator for 4 hours or more. Remove from marinade, pat dry with paper towel (don't rinse). In your pre-heated and smoking "Little Chief," place these cuts for 20 minutes. Then cook in your regular fashion, basting lightly with marinade. Broil or roast or barbecue.

Creole Beef Marinade
(for beef steaks and roasts)

1/4 cup oil
1/4 cup bourbon or sherry
2 Tbsp. soy sauce
1 tsp. Worcestershire sauce
1 tsp. garlic powder
several twists of the pepper mill

Mix all ingredients well. Add meat and marinade in the refrigerator for up to 12 hours. Remove from marinade, pat dry with paper towel (don't rinse). In your pre-heated and smoking "Little Chief," place these cuts for 20 minutes. Then cook in your regular fashion. Lightly apply marinade while cooking.

"Little Chief" Smokey Barbecued Ribs
(beef or spare ribs)

Sauce:
1/4 cup vinegar
1/2 cup water
2 Tbsp. sugar
1 Tbsp. prepared mustard
1/2 tsp. pepper
1 1/2 tsp. salt
1/4 tsp. cayenne pepper
1 thick slice of lemon
1 sliced onion
1/4 cup butter
1/2 cup catsup
2 Tbsp. Lea & Perrins
Sauce:

In a saucepan, mix all ingredients except the catsup and Lea & Perrins. Simmer uncovered for 20 minutes. Add remaining ingredients and bring to a boil. Use for grilling ribs, chicken or lamb.

Ribs:
Cut ribs into serving size pieces and place into pre-heated and smoking Little Chief for 1 hour. Use Hickory, Alder, Cherry or Mesquite. Remove from smoker and place in baking pan. Pour sauce over ribs and cook for 1 1/2 hours at 350° or until done.

"Little Chief" Smokey Pork Loin

1 good quality 5 lb. pork loin
rosemary
garlic
NON-iodized salt
fresh ground pepper

Mix equal parts of rosemary, garlic, salt and pepper. Trim loin ready to serve and rub mixture into the meat as best you can. Place in pan and let it stand in the refrigerator for 1 hour. Place it in your smoker and smoke 2 hours using 2 panfuls of Apple Chips 'n Chunks. Roast in oven at 300° for 1 1/2 hours or until done.

Wild Things for Wild Game

Brine:
1 pt cider vinegar
1 qt water
1 cup NON-IODIZED salt
1 Tbsp. black peppercorns
1/2 cup brown sugar
1 blade mace
2 Tbsp. butter
1/4 Tbsp. parsley
2 medium onions, chopped
1 medium sliced carrot
1 cup dry red wine

Bring all ingredients, except wine, to a boil. Turn to simmer for 30 minutes. Strain into a large container and add wine. Use immediately. Do not store.
Brine meat 3 to 4 days turning often and keeping refrigerated.
Place in smoker using 2 to 5 panfuls of Hickory or Cherry "Chips 'n Chunks" flavor fuel (depending on thickness of meat).
Finish cooking on broiler or in the oven.
Use this recipe for: venison, elk, moose, bear, horsemeat, antelope, sheep and reindeer.

*Please note that any of the aforementioned marinades will work wonderfully with wild game cuts: either roasts or steaks. This recipe is especially applicable if you are a bit sensitive to the flavor of the particular cut your are preparing.

Smoked Liver

Brine:
4 cups water
2 tsp. NON-IODIZED salt
1 tsp. sugar

Use beef, veal or lamb liver sliced 1" thick or whole chicken livers. Soak liver in mild brine for 30 minutes. Remove and pat dry with paper towels.
Place in smoker for 30 minutes. Use Hickory, Cherry or Mesquite "Chips 'n Chunks" flavor fuel. Brush with oil. Sprinkle with garlic or onion, salt and pepper. Broil or grill for 15 minutes. Turn once. Do not overcook.

hard curing of meats

(Hams, bacon, sausages
beef and jerky)

As previously discussed in the “Back to Basics” section of this book and again in the previous chapter on smoke-flavoring, the hard curing of meats as was needed before refrigeration no longer has a pertinent application. To infuse so much salt into a product and to make it so dry that one has to boil it for a period to overcome these preservation techniques, simply doesn’t make sense. A simple smoke-flavoring and refrigeration’s marvelously adequate for our needs.

Hard cured beef, sometimes referred to as “corned beef”, heart, kidney, tongue and other meats were also prepared in a similar fashion. The preparation of these beef and pork products require special equipment and techniques and are best handled by a professional or a highly experienced novice.

One happy exception to these facts is JERKY. We can safely and with confidence make delicious jerky from many different meats and in several different ways.

“Easy Cure” Meat Jerky

5 lb. meat (any cut,
including wild game)
½ cup non-iodized salt
½ cup sugar
1 qt. Water

Trim all fat from the meat. Slice meat with the grain as thin as possible. The meat slices nicely when semi-frozen, or your butcher will do the slicing for you. Place the meat in cool brine and refrigerate overnight.

After no less than 12 hours, take the meat from the brine, rinse lightly and allow to dry on paper towels for 1 hour. Place meat strips on the smoker racks and dry for 12 hours using 2 panfuls of Alder "Chips 'n Chunks" in the early stages of the drying cycle.

AT THIS POINT, I would like to point out how easy it is to modify this basic jerky recipe to best suit your personal taste. If you prefer it saltier, simply don’t rinse off the brine solution. If you would like to add spices or herbs, lightly sprinkle pepper, garlic, onion powder, etc. on the meat before placing it into the smoker. If you would prefer it drier, leave it in the smoker for a longer drying cycle. Of course you can use other flavor fuels such as Hickory, Apple, Cherry or Mesquite. You are the Master Chef.

Well-dried jerky can be stored for a long time. A glass jar with holes in the lid is a perfect container. The cool dry air in your refrigerator is the perfect environment.

But, small quantities don’t last long anyway!

“Little Chief” Beef and Game Jerky

Marinade/Brine in
1/3 cup sugar
1/4 cup salt
2 cups soy sauce
1 cup water
1 cup red wine
1/2 tsp. onion powder
1/2 tsp. pepper
1/2 tsp. garlic powder
1/2 tsp. Tabasco sauce

Trim all fat from meat. Slice meat with the grain about 1/4: to 1/2” thick. The meat slices nicely when semi-frozen, or your butcher will slice it for you in his machine. Place meat in the cool marinade and leave overnight, or for no less than 8 hours.
Remove from brine and allow to air dry without rinsing. Smoke in your “Little Chief” for 12 to 16 hours, depending on how dry you like the jerky. Use 3 panfuls of Hickory, Cherry or Mesquite “Chips n’ Chunks” in the early stages of the drying cycle.

Wild, Wild Game Jerky

Marinade/Brine in
1/4 cup salt
1/4 cup sugar
2 cups water
1 cup cider
1 cup soy sauce
1 oz. Bourbon or brandy
1/2 tsp. onion powder
1/2 tsp. garlic powder
1 tsp. M.S.G.
1 tsp. grated fresh ginger
1 tsp. grated orange peel
6 white cloves

Trim all fat from meat. Slice meat with the grain about 1/4: to 1/2” thick. The meat slices nicely when semi-frozen, or your butcher will slice it for you in his machine. Place meat in the cool marinade and leave overnight, or for no less than 8 hours.
Remove from brine and allow to air dry without rinsing. Smoke in your “Little Chief” for 12 to 16 hours, depending on how dry you like the jerky. Use 3 panfuls of Hickory, Cherry or Mesquite “Chips n’ Chunks” in the early stages of the drying cycle.

Poker Party Jerky – Quick and Easy

5 lbs. chuck or shoulder roast about 1 1/2” thick
1/2 cup non-iodized salt
1/2 cup sugar
1 qt. water

Slice beef into 1 1/2” thick square chunks. Brine overnight in the refrigerator. Place on paper towels to dry for 1 hour. Do not rinse.
Smoke in your “Little Chief” for 8 hours, using 2 panfuls of Hickory flavor “Chips ‘n Chunks”. Remove from the smoker. Loosely wrap in aluminum foil and put in the refrigerator for 24 hours or more. Don not store for more than 7 days.
Slice thinly and serve with cheese, crackers and various sauces. Sensational!

Poker Party Jerky #2

Marinade/Brine in
1/3 cup sugar
1/4 cup salt
2 cups soy sauce
1 cup water
1 cup red wine
1/2 tsp. onion powder
1/2 tsp. pepper
1/2 tsp. garlic powder
1/2 tsp. Tabasco sauce

Slice beef into 1 1/2” thick square chunks. Brine overnight in the refrigerator. Place on paper towels to dry for 1 hour. Do not rinse.
Smoke in your “Little Chief” for 8 hours, using 2 panfuls of Hickory flavor “Chips ‘n Chunks”. Remove from the smoker. Loosely wrap in aluminum foil and put in the refrigerator for 24 hours or more. Don not store for more than 7 days.
Slice thinly and serve with cheese, crackers and various sauces. Sensational!

Snacky Sausage
(Dr. R.J. Hochhalter)

5 lbs. medium grade ground
beef
5 rounded tsp. Morton
Tender Quick Salt
2 ½ tsp. mustard seed
3 tsp. coarse ground pepper
1 ½ tsp. garlic powder
1 ½ tsp. onion powder

Mix all ingredients in large bowl, cover and refrigerate.
Next day, mix thoroughly again and refrigerate. Let set all of
the next day (refrigerated). On the fourth day, form into 5
rolls. Place in smoker and smoke for 12 hours, suing your
choice of “Chips ‘n Chunks” – about 5 pans.
This sausage forms its own casings.
A note of warning – use only Tender Quick Salt and as
specified; do not reduce the amount or proportion. However,
the amounts of spices may be varied to suit your taste.

smoke flavoring of poultry and game birds

Smoking birds is fun. They are easy to prepare and their meat is rich and succulent to the taste. Smoked birds can be eaten hot from the oven or they will make marvelous hors d'oeuvres and snacks when eaten cold.

Smoked and cooked birds can be stored for several weeks in the refrigerator and are a good companion in a picnic basket or hiker's pack. A covered bowl or smoked and cooked chicken legs in the refrigerator will make you a hero with your family, and you'll find your culinary reputation soaring when you serve your guests smoked pheasant or squab with mild crackers and a dry white wine.

In this section, we'll get you started by reciting some basic smoke-flavoring suggestions for chicken and turkey. We can later refer back to these when we deal more specifically with the different types of wild bird.

Marinades and cooking procedures DO vary for domestic fowl and wild birds, as the domestics seem to have a higher fat content and milder taste.

DO USE the standard precautions of cleaning and handling when working with wild game. Pluck or skin and wash and cool as quickly as you can. We don't mean to be a bore, but to have a high quality finished product, we must have a high quality piece of meat to begin with.

You will see, because our recipes follow this pattern, it is a good practice to marinate the wild birds as the curing agents tend to tenderize the meat. The juices, herbs and spices color and tone the taste of the bird. Domestic birds and the smaller wild birds have a more delicate flavor and in most cases more subtle marinades or brines are used. Sometimes just a simple smoke- flavoring is the best.

“Little Chief” Smoked Chicken and Chicken Parts

Simply section chicken as you desire, or leave whole, and place in you smoker with skin side down. Smoke for 45 minutes. Try Hickory “Chips ‘n Chunks” the firs time, but don't overlook Alder or Apple flavor.

When smoking is completed, prepare in your favorite way, reducing your cooking time by 20%.

“Little Chief” Hickory Flavored Turkey

When your can, get a 10 to 12 pound fresh turkey. If you use a frozen one, it must be fully thawed before putting it into the smoker. When smoking whole, open bird up as much as you can to allow smoke flavor to circulate freely over entire body and through cavities. Smoke with Hickory for 2 hours or until 2 panfuls are exhausted.

Remove the turkey from the smoker and cook in you favorite way. If you desire more smoke flavor, simply increase smoking time and amount of flavor fuel used. Your turkey will accept a great deal of flavor but be careful not to dry it too much.

Reduce your cooking time by 10% for each hour in the smoker. (up to 40%) Do not use more than 4 panfuls of “Chips ‘n Chunks” flavor fuel.

“Easy Cure” Brine for Chicken and Small Wild Birds

(pheasant, quail, grouse,
chicken, dove, partridge,
squab, capon, etc.)

½ cup non-iodized salt
½ cup white sugar
1 qt. water

Place birds in cool brine for 6 hours. Rinse and dry on paper towels for 1 hour. Smoke with 2 panfuls of Hickory flavor “Chips ‘n Chunks” for 2 to 4 hours.

Remove from smoker, wrap in foil and cook until done in the oven.

Birds may now be eaten cold or warm and served with a light glaze sauce or gravy. Use your imagination.

**Sportsman's Brine for
Chicken and Small Wild
Birds**

¼ cup water
¼ cup soy sauce
¼ cup dry white wine
¼ cup brown sugar
½ tsp. onion powder
½ tsp. garlic powder
½ tsp. ground ginger

Place birds in cool brine for 6 hours. Rinse and dry on paper towels for 1 hour. Smoke with 2 panfuls of Hickory or Apple flavor "Chips 'n Chunks" for 2 to 4 hours. Remove from smoker, wrap in foil and cook until done in the oven. Birds may now be eaten cold or warm and served with a light glaze sauce or gravy. Use your imagination.

**Apple Flavored Turkey or
Cornish Game Hens**

Brine:
½ cup salt
½ cup sugar
1 qt. apple or cranberry juice
1 Tbsp. rosemary
1 Tbsp. sweet basil

Honey for basting

Place turkey in brine for 8 to 12 hours. Remove from brine. Rinse and air-dry. Preheat your smoker and place the turkey on the rack. (open upper and lower cavities to expose insides to smoke flavor.) Smoke flavor with Hickory or Cherry "Chips 'n Chunks" for 30 minutes per pound or a maximum of 3 panfuls. (3 to 3 ½ hours.) Remove from smoker and bake in the oven at 300° about 15 minutes per pound. Baste with honey once during the last hour of cooking.

Maple Flavored Turkey

Brine:
½ cup salt
1/3 cup brown sugar
½ tsp. maple flavoring
1 tsp. onion powder
1 tsp. celery salt
1 bay leaf, crushed
1 cup white dry wine
1 Tbsp. pepper
3 cups water

Place turkey in brine for 8 to 12 hours. Remove from brine. Rinse and air-dry. Preheat your smoker and place the turkey on the rack. (open upper and lower cavities to expose insides to smoke flavor.) Smoke flavor with Hickory or Cherry "Chips 'n Chunks" for 30 minutes per pound or a maximum of 3 panfuls. (3 to 3 ½ hours.) Remove from smoker and bake in the oven at 300° about 15 minutes per pound. Baste with maple syrup once during the last hour of cooking.
NOTE: Maple pancake syrup can replace brown sugar and maple flavoring in the brine.

Cherry Flavored Duck

3 young ducks, halved or quartered
1 cup red wine
1 tsp. fresh ginger
1 tsp. dry mustard
1/3 cup brown sugar

Trim off fat and smoke flavor duck for 2 to 3 hours in the smoker using Cherry wood for flavor. Remove from the smoker and marinate in mixture of above ingredients overnight. Barbecue until done (45 to 60 minutes) Baste with marinade while broiling.

Smoked Goose, Duck

Brine:
¼ cup brown sugar
¼ cup salt
1 cup soy sauce
1 tsp onion powder
1 tsp. garlic powder (optional)
½ cup sherry
1 Tbsp. grated ginger root
½ cup orange juice
1 ½ cups water

Trim skin and fat. Puncture fatty areas with a fork or ice pick. Brine overnight. Rinse and dry on paper towels for 30 minutes. Place in the smoker for 2 ½ to 3 hours using 2 panfuls of Cherry, Apple or Hickory flavor "Chips 'n Chunks". Finish cooking in the oven at 300°.

Smoked Duck a' l'Orange
(2 Ducks)

flour
butter
1 cup white table wine
1 bay leaf
1 small onion
1 tsp salt
1 sprig parsley
3 peppercorns
2 oranges

Trim off fat and smoke flavor duck for 2 to 3 hours in the smoker using Cherry wood for flavor
Cut the smoked birds in pieces and rub with flour. Cook in butter until lightly browned. Add wine, bay leaf, onion, salt, parsley and peppercorns. Cover and cook slowly until tender.
Remove duck to a warm platter. Strain sauce, adding the juice and the shredded zest (outer peel) of 2 oranges. Pour back on duck, heat and serve garnished with sliced peeled oranges.

Pecan-Stuffed Smoked Pheasant

¼ cup butter
1 ¾ cups dry bread crumbs
2/3 cup coarsely broken pecan meats
2 smoked pheasants
2 Tbsp. flour
¾ tsp. salt
¼ tsp. pepper
¼ cup butter
1 ½ cups hot water
1/3 cup sherry

Smoked Pheasants: See Sportsman's Brine for Chicken and Small Wild Birds.
Melt ¼ cup butter and pour over breadcrumbs. Add pecan meats and toss lightly. Stuff mixture into pheasants and truss birds. Combine the flour, salt and pepper, and lightly sprinkle over pheasants.
Melt the other ¼ cup butter in a heavy frying pan. Brown each pheasant on all sides and transfer to a roasting pan. Add hot water and sherry to the browned birds. Cover and bake at 350° for 1 hour.
Baste with liquid every 15 minutes. Remove cover and continue baking for 20 minutes, or until the birds are crisp and brown. Remove birds to a platter and keep hot while you thicken drippings for gravy. Serves 6.

Smoked Chicken Breasts in Ham

Remove skin and bones from 4 large chicken breasts. Cut meat in strips about 1 inch wide. Place on oiled screen in preheated smoker for 1 pan full of Apple "Chips 'n Chunks". Remove from smoker.
Dredge in a mixture of ½ tsp. each garlic salt and paprika, ¼ tsp. chili powder and ¼ cup flour. Brown strips in 3 Tbsp. butter. Add 2/3 cup chicken broth or white table wine, cover, and simmer for 20 minutes or until tender. Cool. Wrap each piece of chicken in strips of thinly sliced baked ham. Skewer with cocktail picks. Wrap and carry in cooler to the picnic.
NOTE: Arrange with avocado halves on one side and herb-buttered bread on the other. Take your prettiest tray along for this. Complete your picnic with fresh strawberries and champagne. Zowie!

"Little Chief" Jiffy Smoked Turkey or Chicken

Place pre-cooked turkey or chicken in open greased baking dish that will fit in the smoker and smoker for 1 pan full of Apple flavor. Remove from smoker and serve. Use in salads, sandwiches, gravy, casseroles, etc.

"Little Chief" Smoked Chicken Salad

2 ½ cups chicken (cooked)
1 small can pineapple tidbits (drained)
1 cup diced celery
3 Tbsp. lemon juice
¼ tsp. salt
slivered almonds
5 Tbsp. mayonnaise

Cut cooked chicken into ½" squares. Spread chicken on racks covered with a screen and smoke flavor with Apple or Cherry "Chips 'n Chunks" for 45 minutes.
Mix chicken with next 4 ingredients and marinate for 1 hour. Add mayonnaise and mix well. Serve on lettuce leaves and sprinkle with ¼ cup almonds.
You can take your won favorite meat salads and by smoke-flavoring the meats, add new exciting flavors.

hors d'oeuvres and other special treats

The earlier sections gave your recipes for smoked fish, shellfish, beef, jerky and fowl; all of which make outstanding hors d'oeuvres. The following pages will give you some special recipes that are simple to prepare and delicious to taste. Most important, their distinctive flavors are not available by any other commercial medium. You have the exciting smokey flavors of Hickory, Apple, Alder, Cherry and Mesquite at your command. You are limited only by your imagination and spirit of culinary adventure. Here are a few recipes for openers. Try these and then let your imagination soar.

“Easy Cure” Beef Chunkies

5 lb. meat (any cut,
including wild game)
½ cup non-iodized salt
½ cup sugar
1 qt. Water

Trim all fat from the meat. Cut into 1 to 1 ½” chunks. The meat cuts nicely when semi-frozen. Place the meat in cool brine and refrigerate overnight. After no less than 12 hours, take the meat from the brine, rinse lightly and allow to dry on paper towels for 1 hour. Place meat strips on the smoker racks and dry for 12 hours using 2 panfuls of Alder "Chips 'n Chunks" in the early stages of the drying cycle.

Fiesta Beef Chunkies

Marinade/Brine in
1/3 cup sugar
¼ cup salt
2 cups soy sauce
1 cup water
1 cup red wine
½ tsp. onion powder
½ tsp. pepper
½ tsp. garlic powder
½ tsp. Tabasco sauce

Trim all fat from meat. Cut into 1 to 1 ½” chunks. The meat cuts nicely when semi-frozen. Place meat in the cool marinade and leave overnight, or for no less than 8 hours. Remove from brine and allow to air dry without rinsing. Smoke in your “Little Chief” for 12 to 16 hours, depending on how dry you like the jerky. Use 3 panfuls of Hickory, Cherry or Mesquite “Chips n’ Chunks” in the early stages of the drying cycle.

“Little Chief” Smokey Meatballs

1 cup dry bread crumbs
(smoked)
3 cups milk
½ cup finely chopped
onions
2 Tbsp. butter
2 lbs. smoked ground beef
2 eggs
2 tsp. salt
pepper
butter for frying

Smoked Ground Beef: Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking "Little Chief" for 20 minutes. Hickory and Alder are zippy...Mesquite is a Westerner's delight...Apple is a bit more mellow...and Cherry will hit 'em where it counts. Take your pick.

Soak crumbs in milk. Saute the ½ cup chopped onions in butter until tender. Combine soaked crumbs, onion, beef, eggs, salt and pepper and beat with an electric mixer until blended smooth and rather shiny. Chill for 1 hour. Form into balls, wetting your hands in cold water as you go. Fry balls in a small amount of melted butter. Shake the pan occasionally. This helps to keep the balls round.

“Little Chief” Smokey Meatballs Waikiki	<p>2 Tbsp. cornstarch 1 can (13 ½ ounces) pineapple tidbits, drained (reserve syrup) ½ cup brown sugar 1/3 cup vinegar 1 Tbsp. soy sauce 1/3 cup chopped green pepper</p>	<p>Using recipe for “Little Chief” Smokey Meatballs prepare with the following sauce:</p> <p>Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Add meatballs, pineapple tidbits and green pepper. Heat through.</p>
Smokey Meatballs Italiano	<p>1 onion minced 1 clove garlic, pressed 1 Tbsp. olive oil 2 cans tomato paste 1 ½ qts. water salt and pepper to taste 1 tsp. chili powder 1 tsp. sugar 1 Tbsp. sweet basil 1 Tbsp. oregano</p>	<p>Using recipe for “Little Chief” Smokey Meatballs prepare with the following sauce:</p> <p>In heavy pot, cook onion and garlic until soft in the olive oil. Add all ingredients and mix well. Simmer for ½ hour. Add meatballs and heat an additional ½ hour until sauce thickens. Serve as hors d’oeuvres with toothpicks or serve over pasta or spaghetti.</p>
“Little Chief” Smokey Franks	<p>Purchase 1 package of good quality franks. Cut into bite size pieces and Hickory smoke for 35 minutes. Serve hot on cocktail picks with any of the sauces in the above 3 recipes.</p>	
“Little Chief” Vienna Sausage	<p>Prepare as for franks, using Apple or Alder smoke flavor.</p>	
“Little Chief” Spam ‘n Bif Chunkies	<p>Cube Spam or Bif and smoke on a wire screen for 2 hours, using Alder “Chips ‘n Chunks.” To serve, lightly saute in butter and serve warm.</p>	
Sesame Pork Chunkies	<p>½ cup soy sauce ½ cup dry sherry 2 cloves garlic 1 Tbsp. dry mustard 1 tsp. ginger</p>	<p>Trim fat from smoked meat. Cut into chunks and marinate for at least 6 hours. Serve with hot mustard and sesame seeds.</p>
“Little Chief” Smokey Cocktail Shrimp (Prawns)	<p>Spread fresh cooked or canned shrimp on oiled screen and smoke for 25 minutes with Hickory flavor “Chips ‘n Chunks”. Serve chilled in cocktail sauce or heated in a favorite chili sauce of your own.</p>	
Sesame Smoked Shrimp	<p>Push cocktail picks through cooked, smoked shrimp or prawns. Dip in soy sauce and then in sesame seeds. The soy sauce will make the seeds adhere to the shrimp.</p>	
Baha Shrimp Kebobs	<p>Marinate smoked shrimp in tangy bottled chili sauce for 1 hour. Arrange on bamboo skewers with small piece of green pepper and whole mushrooms. Dip in sauce before barbecuing or broiling.</p>	

Apple Smoked Shrimp Scampi	<p>1/8 tsp. garlic, minced 2 Tbsp. chopped fresh parsley ½ cup white dry table wine 4 Tbsp. butter 2 cups smoked shrimp (medium large) smoked 30 or 35 minutes</p>	<p>Saute garlic and parsley in wine and butter. Heat to simmering; add smoked shrimp and simmer until heated through. Serve with rice as a main dish or in a chafing dish as hors d'oeuvres.</p>
“Little Chief” Smoked Liver Pate	<p>1 lb. smoked chicken liver ½ lb. sliced bacon 1 large onion 4 cloves garlic 4 bay leaves 1 tsp. salt ¼ tsp. pepper 2 Tbsp. Lea & Perrins ½ tsp. nutmeg 1 tsp. mustard 1/8 tsp. ground cloves</p>	<p>Smoked Chicken Liver: Soak liver in mild brine (4 cups water, 2 tsp. salt, 1 tsp. sugar) for 30 minutes. Remove and pat dry with paper towels. Place in smoker for 30 minutes. Use Hickory, Cherry or Mesquite "Chips 'n Chunks" flavor fuel.</p> <p>Put liver in covered pan with cut-up bacon. Add bay leaves, onion, garlic, salt pepper and Lea & Perrins. Bring this to a boil and cook for twenty minutes in just enough water to cover. When done, discard bay leaves: add remaining ingredients and put in blender, then in moulds. This will keep in the refrigerator for a week and it will also freeze well.</p>
“Little Chief” Smoked Eggs	<p>Hard boiled and carefully peeled eggs may be smoked for about 1 hour or until they are a rich amber color. Smoke in the “cool box” technique. Use for deviled eggs, sliced on salads, or sprinkle quartered eggs with paprika and serve as hors d'oeuvres. For a real adventure, use goose or turkey eggs and serve them deviled. Aw, come on...try it!</p>	
“Little Chief” Smoked Sunflower and Pumpkin Seeds	<p>Soak overnight in saline solution. Smoke in the “cool box” technique until dry.</p>	
“Little Chief” Smoked Nuts	<p>almonds walnuts peanuts cashews Brazil nuts canned mixed nuts roasted chestnuts etc.</p>	<p>Spread nuts on fine screen or on aluminum foil pierced with many holes. Smoke for 1 pan full and not more than 1 hour with your favorite flavor “Chips ‘n Chunks.” Like cheese, with too much smoke, nuts will take on a burned, sooty flavor.</p> <p>To apply salt before smoking, soak nuts for a few minutes in a light saline solution. Drain and then smoke. For a saltier taste, apply fine salt by shaking smoked nuts and salt in a plastic bag after smoking.</p>
Smokey Salmon on Celery Sticks	<p>1 cup smoked flaked salmon 1 package cream cheese (3 oz) 2 Tbsp. mayonnaise salt 6 stalks crisp celery</p>	<p>Mix smoked flaked salmon with next 3 ingredients. Pack grooves of celery with mixture and cut into ¾” pieces.</p>

Smokey Clam Dip

8 oz. cream cheese
1 6 ½ oz. can minced clams,
drained
dash Worcestershire sauce
dash lemon
salt and pepper
1/8 tsp. garlic powder

Smoke clams 15 to 20 minutes on an oiled screen using
Apple or Alder “Chips ‘n Chunks.”
Mix clams with other ingredients and chill.

**Smoked Popcorn/Wild
Rice**

Smoke flavor 1 cup popcorn or wild rice for 30 minutes. Use mixture of 2/3 Apple and 1/3 Cherry “Chips ‘n Chunks.” Place in mason jar and add 2 Tbsp. water, cranberry, pineapple, orange or other fruit juices (experiment to your taste) for each cup smoked corn or rice. Seal for 1 week. This replaces the moisture removed by the smoker and is required for good kernel popping. Pop in normal manner. Salt and butter to taste. You can’t buy this in stores. Dynamite!

**“Little Chief” Smokey
Cheese**

Use any of the following harder cheeses: cheddar, jack, Swiss, beer, etc. Section into cubes approximately 1 ½” thick. Place on wire grills or plastic hardware cloth and smoke in the “[cool box](#)” technique for 1 pan full of Hickory flavor. Cover and allow cubes to set for an hour at room temperature before serving.

Cut cubes into halves or quarters at a fancy angle for nifty color shadings. Use smoked cheese in your favorite spreads or cheese ball.

Softer cheeses may be left in larger sections and wrapped in cheese cloth before smoking. Smoke with Apple “Chips ‘n Chunks” for 30 minutes only.

Strong cheeses such as Roquefort, limburger, blue, etc. may not lend themselves to smoking well, but if you’re a real cheese nut, try it.

**smoke
flavored
noodles,
macaroni,
spaghetti,
grains and
breads**

The addition of old-fashioned smoke flavors to your favorite casseroles, soups, salads or pasta dishes is easy with your Little Chief smoker and “Chips ‘n Chunks” flavor fuels. Simply follow the directions for flavoring the items listed below, and then use them in their usual way in your favorite dish. You’ll be pleasantly surprised.

Noodles	Macaroni	Spaghetti	Beans	Peas
Lentils	Rice	Wheat	Barley	Corn

Cover the grills of you smoker with a fine screen so that the small articles won’t slip through the slots. Evenly spread the product on the screen, one layer deep for maximum smoke coverage. Smoke flavor for 30 minutes. Store your smoked product in airtight containers, and use freely in your favorite recipes.

*Some suggested uses: Smokey pea soup, smokey bean soup, smokey lentil soup, smokey corn chowder, smokey bean patties, Hickory smoked lasagna, Hickory smoked spaghetti, smoked macaroni salad, smoked macaroni & cheese, Hickory smoked fried rice, smoked baked beans, smokey marinated bean salad, smoked wild wheat, smoked wild barley, smoked pilaf.

**Smokey Bean Patties
(Vegetarian’s Delight)**

1 cup dry smoked beans
(navy, lima or pinto)
3 cups water
1 chopped onion
¼ cup chopped parsley
2 egg yolks
2 Tbsp. cream or canned
milk
¼ tsp. pepper
1 tsp. salt

Bring beans to a boil in the water. Lower heat and simmer until tender.
Drain off liquid. Grind or mash beans and add onion and parsley.
Beat and add remaining ingredients. Shape into balls and flatten into patties. Chill. Dip patties in flour and smoked breadcrumbs. Saute slowly in butter. Serve with catsup or barbecue sauce.

Smokey Chili Con Carne

2 cups dry smoked kidney
or pinto beans
½ cup chopped onion
2 Tbsp. fat
1 ½ lbs. smoked hamburger
1 ¼ cups canned tomatoes
1 tsp. or more salt
½ bay leaf
1 tsp. sugar
1 to 2 Tbsp. chili powder

Cook smoked beans until tender following package directions. Drain off and save excess water until water level is just covering beans.
Saute onion in fat. Add smoked hamburger. Stir and saute until meat is well done. Add beans and remaining ingredients. Cover and cook slowly for 1 hour, adding bean liquid as needed.
Serve with tortilla chips or saltines.

Smokey Lentil Soup

- 2 cups smoked lentils
- 2 qts. water
- 2 slices raw bacon, diced
- 1 medium onion, sliced
- ¼ cup chopped carrots
- ½ cup chopped celery
- 3 Tbsp. chopped parsley
- 1 clove minced garlic
- 1 tsp. salt
- ¼ tsp. black pepper
- ½ tsp. oregano
- 1 can tomatoes
- 1 Tbsp. wine vinegar

Simmer first 11 ingredients for 1 ½ hours. Add tomatoes and break them up with a spoon. Add wine vinegar and simmer 30 minutes.

Smokey Meat Loaf

In your favorite meat loaf recipe, try ½ cup half-cooked smoked rice per pound of meat. This gives a delicious flavor and retains juices in the loaf.
*Note: Half-cooked rice is prepared in ½ the usual amount of water in ½ the normal cooking time. It will finish cooking in your main dish and will absorb many nutritious juices that are usually lost as excess liquid. Use also in stuffing.

Smokey Marinated Bean Salad

- 1 ½ cups dry smoked beans
- 1 large chopped onion
- 1 cup salad oil
- ¼ cup red wine vinegar
- 1 tsp. salt
- ½ tsp. dry mustard
- ½ tsp. pepper
- ½ tsp. sugar
- garlic

Boil beans and let cool in liquid overnight. Add onions. Mix next 6 ingredients and pour over beans. Stir well and add 4 cloves garlic, each speared with a toothpick. Bury garlic in the salad. Cover and marinate in refrigerator a day or two before serving. (Remove garlic.)

Smoke Flavored Bread and Cracker Crumbs

Smoked crumbs make excellent meat coatings for fried chicken, chicken fried steak, fried shrimp, etc.
Using a fine screen on the grills of you smoker, spread the stale bread or crackers evenly and in one layer only. Smoke for 10 minutes only using Alder, Apple or Hickory flavored “Chips ‘n Chunks.” DO NOT OVERSMOKE, as the bread absorbs smoke quickly and tends to become bitter when too much smoke is applied.
When smoked to your taste, simply crush with a rolling pin.

Campbell’s Chunky Soup with Smokey Macaroni

- 1 can Campbell’s Chunky Beef Soup
- 1 cup smoked macaroni elbows
- ½ cup water
- 1 Tbsp. red wine

Combine all ingredients and warm to low simmer. A spicy, zesty taste treat!

OPERATING INSTRUCTIONS

Important Safeguards

When operating your Smokehouse, please observe the following basic safety precautions:

- Read all operating instructions thoroughly before using the smokehouse.
- Your smoker is designed strictly for outdoor use. Place it on a well-ventilated patio or car port with a non-combustible floor, out of the wind.
- Maintain a minimum of two feet clearance between the smokehouse and any adjacent material.
- Improper use (e.g. for purposes other than smoking fish, game or fowl, using liquids which would result in electrical shock, etc.) or use of accessories not recommended by the manufacturer (e.g. using the shipping carton as a heat shield around the smokehouse, which could potentially cause a fire) may cause hazards and void warranties.
- Maintain close supervision when the smokehouse is used near children or pets.
- Do not touch the smokehouse surfaces when it is in use.
- Prevent electrical hazards. Plug only into an approved, grounded outlet. Never immerse the cord, plug or heating element in water or other liquids. Keep it out of rain, and don't expose it to moisture.
- Don't allow the cord to contact the edge of a counter, table or any hot surface.
- Never operate your smoker with a damaged electrical cord or outlet. Have these or any other electrical problem check by a competent electrician.
- If an extension cord must be used, make sure it is a UL approved, 3-prong (grounded) cord.
- Unplug your smokehouse when it's not in use.
- Don't move your smokehouse while it is in use unless you have emptied the drip pan. Don't place it on or near a hot gas or electric burner.
- Start each smoking session with a clean, empty drip pan. Spraying a non-stick coating such as Pam on the pan will facilitate cleanup. Check the drip pan every two or three hours (more often if smoking foods with a high fat content) to ensure it doesn't overflow onto the heating coil, possibly causing a fire.
- Unplug the smokehouse and allow it to cool before cleaning or performing any maintenance on components.

Never leave your smokehouse unattended when it is in operation.

Operating Instructions

Home Smoking: It's easy, it's inexpensive and so-o delicious!

Your own "old-fashioned country style" smoked fish...bacon or ham...jerky...pheasant or duck, is easily and economically achieved with the "Big, Little or Mini Chief" electric smoker. Delicious smokehouse flavors of Hickory, Apple, Cherry, Alder or Mesquite permeate the meats to add "mouth-watering" tastes that are not available with grocery store or expensive delicatessen products. The pleasures of the age-old art of curing and smoke flavoring can be yours to enjoy at home with the simple and economical electric smoker.

Curing and smoking of game and domestic meats is an ancient art, originally conceived as a means of food preservation. Curing meats with natural salt was used by the ancient Chinese and many western civilizations as early as 1,000 BC. The introduction of salt to meats, while curing, causes the meat to undergo chemical changes resulting in greatly increased preservation.

When heat is introduced by means of low-temperature "oven" (smokehouses), the moisture is removed, the meat becomes firm and may then be easily stored for extended periods of time. The aroma of the woods used in heat generation permeates the meat with its own delicate flavor. This process imparts the subtle, yet tangy taste of hickory or other hardwood flavors that many of us have tasted in years gone by. Herbs and spices such as garlic, pepper, bay and dill may be introduced to your product by the dry cure or brining techniques which are explained in the recipe section of this booklet. Natural sweeteners such as maple, wild-honey, molasses, pineapple and brown sugar may also be used to flavor your gourmet treats.

Your smoker, and recipes in this and other available booklets will provide you with a great deal of enjoyment as you turn out smoked delicacies that will delight you, your family and your friends.

Operating Instructions

Some tips on getting the most from your Big, Little or Mini Chief Smoker.

Your smoker is a versatile cooking tool. Don't be afraid to use it...to experiment with it in many ways. The delicate smoke flavors of the four "Chips n' Chunks" fuels will add zest and tantalizing aromas to many of your favorite dishes. Renowned gourmet, James Beard, acclaims these smokers as being an indispensable part of his kitchen. Try his recipe for "Smoked Pork Loin," it would make anyone an instant believer.

The "Easy Brine" solution mentioned earlier in the booklet can be modified to taste. The salt is the curing agent and the sugar adds flavor and color to the product. The introduction of herbs and spices is easy and exciting. Pepper on jerky is a natural. Garlic or onion powder on fishing or morning sausage is a delectable taste treat. Imagine a turkey brine made of apple juice and rosemary, or a pork chop sweetened with honey or pineapple juice.

Keep your brine solutions in glass or crockery containers. Plastic and stainless is O.K. **DO NOT USE ALUMINUM.** A brine solution may be used several times when smoking large quantities, but keep our brine solutions cool and preferable in the refrigerator.

Spray your smoker grills and drip pan with "Pam" or other brand of non-stick coating. It helps, when cleaning.

Pick a good outside or well-vented area for the actual smoking. The smoke is strong, and, by the way, your neighbors will be over to see "what's cookin.'!"

Keep your smoker out of a direct breeze; heat in the smoking chamber can be lost if the smoker is not protected from the wind.

Operating Instructions

Suggestions on care, cleaning and storage.

Your electric smoker has been quality designed to give you years of trouble-free enjoyment. With normal care, the lightweight body, rack and grills will last forever.

The grills and drip pan should be regularly cleaned, simply slip them into a sink of warm soapy water and after a short soak they will clean easily.

The rack and inside smoking chamber do not need cleaning, but, at your preference, an occasional wipe-down of the smoke residue certainly will not hurt.

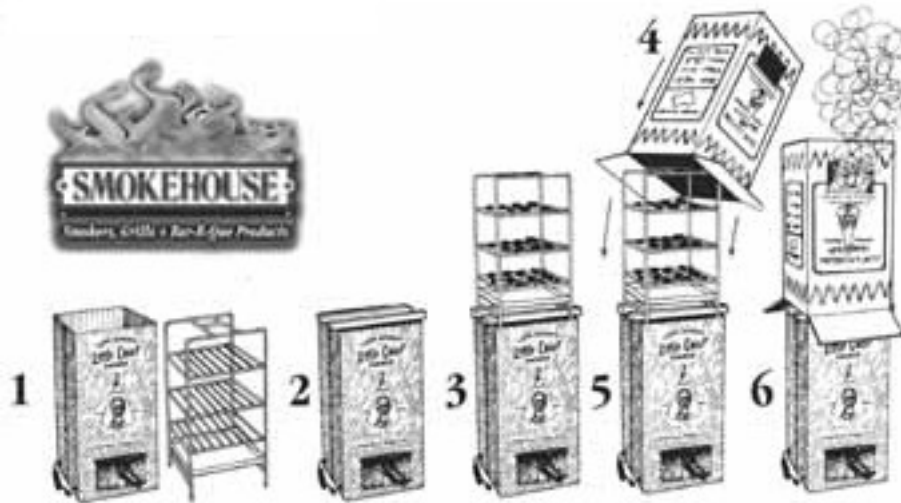
Store your smoker in a dry area. And be sure to replace the flavor pan, or the grills and drip pan, which you've just cleaned.

Your smoker will give you many years of pleasure. Use it and enjoy!

Cold Smoke Technique

Smoking with less heat.

1. Remove smoker from box and rack from smoker.
2. Place two 16" sticks, 1' square (or close) across the top of the smoker body
3. Place rack with product to be smoked on top of the sticks.
4. Place smoker box, upside down, over the rack and allow to rest on sticks.
5. Smoke as per recipe instructions.



To cold smoke in the front load smoker, you will leave the door on the ground in front of the smoker, about two inches away (rather than setting the door in the front of the smoker) and lean the top of the door against the front of the smoker. This will give about a two inch air space in the bottom and the top of the smoker opening. Then you will want to stick to the top two racks of the smoker, and keep a close eye. Use about a pan to two pans of wood depending on how much smoky flavor you like.