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SMOKEY MOUNTAIN COOKER™ SMOKER

OWNER'S GUIDE

Do not discard. This document contains important product information, warnings and cautions.
Note: Do not operate this smoker until you have read this owner's guide.

18.5" (47 cm) / 22.5" (57 cm)

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2 GENERAL SAFETY

⚠ DANGER

Failure to follow the Dangers, Warnings, and Cautions contained in this Owner's Manual may result in serious bodily injury, death, or fire causing damage to property.

- ⚠ **Do not use indoors! This smoker is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.**
- ⚠ **Never use charcoal impregnated with charcoal lighter fluid.**
- ⚠ **Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals.**
- ⚠ **Do not use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or re-ignite charcoal.**
- ⚠ **Do not use or store lighter fluid, gasoline, alcohol, or other highly volatile fluids within five feet of the smoker.**
- ⚠ **Do not leave infants, children, or pets unattended near a hot smoker.**
- ⚠ **ATTENTION! This smoker will become very hot, do not move it during operation.**
- ⚠ **Do not use this smoker within five feet of any combustible material.**
- ⚠ **Do not use this smoker unless all parts are in place.**
- ⚠ **Do not remove ashes until all coals are completely burned out and are fully extinguished.**
- ⚠ **Do not wear clothing with loose flowing sleeves while lighting or using the smoker.**
- ⚠ **Do not use the smoker in high winds.**
- ⚠ **Keep the smoker in a level position at all times.**
- ⚠ **Combustion by-products produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.**
- ⚠ **Remove the lid from the smoker while lighting charcoal briquettes.**
- ⚠ **Always put charcoal on top of the charcoal grate and not directly into the bottom bowl.**
- ⚠ **Never touch the cooking or charcoal grate, or the smoker, to see if they are hot.**
- ⚠ **Barbecue mitts or hot pads should always be used to protect hands while using the smoker or adjusting the vents.**
- ⚠ **Use proper barbecue tools with long, heat-resistant handles.**
- ⚠ **To extinguish the coals, place the lid on the smoker and close all vents. Do not use water, since it will damage the porcelain-enamel finish.**
- ⚠ **To control flare-ups, place the lid on smoker. Do not use water.**
- ⚠ **Handle and store hot electric starters carefully.**
- ⚠ **Keep electrical cords away from the hot surfaces of the smoker. Route all electrical cords away from traffic areas.**
- ⚠ **Lining the bowl with aluminum foil will obstruct the air flow.**
- ⚠ **Using sharp objects to clean the cooking grate or remove ashes will damage the finish.**
- ⚠ **Using abrasive cleaners on the cooking grate or the smoker itself will damage the finish.**
- ⚠ **Remove all debris from the bottom heat shield prior to operating the smoker.**
- ⚠ **WARNING! Keep children and pets away.**

WARRANTY

Weber-Stephen Products Co., (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® Smokey Mountain Cooker™ smoker that it will be free from defects in material and workmanship from the date of purchase as follows:

Cooking / Charcoal grates	2 years
Bowl and lid against rust / burn-through	10 years
Nylon handles	10 years
All remaining parts	2 years

When assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WEBER LIMITED WARRANTY REGISTRATION CARD IMMEDIATELY.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate to Weber's satisfaction they are defective. If Weber confirms the defect and approves the claim, Weber will elect to repair or replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, carriage or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance.

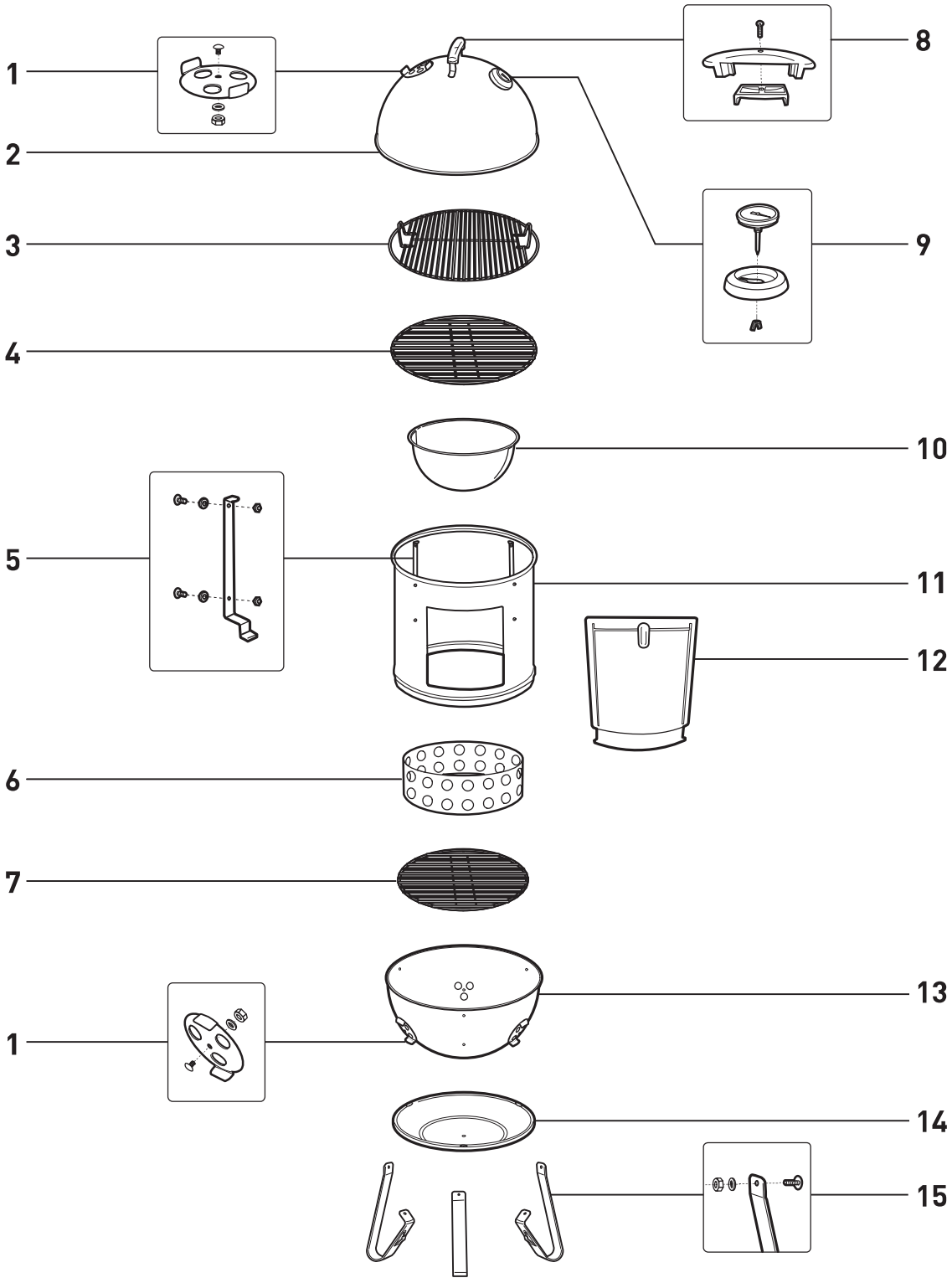
Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals, either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warranties except as set forth herein, and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

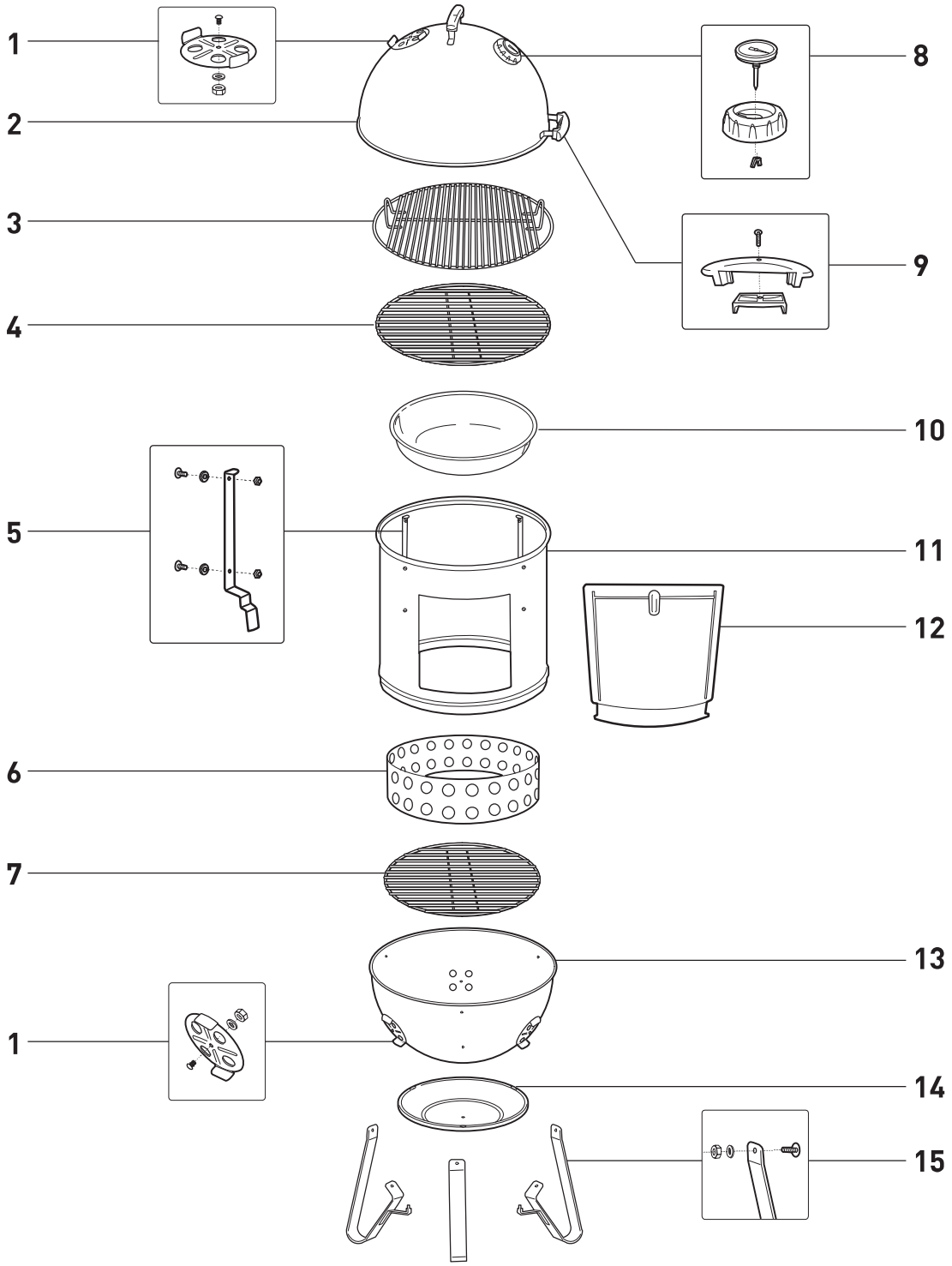
Weber does not authorise any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on Weber.

Visit www.weber.com®, select your country of origin, and register your grill today.



1. Damper Assembly
2. Smoker Lid
3. Upper Cooking Grate
4. Lower Cooking Grate
5. Grate Support and Fasteners
6. Charcoal Chamber
7. Charcoal Grate
8. Handle Assembly
9. Thermometer Assembly
10. Water Pan
11. Center Section
12. Door Assembly
13. Bowl Assembly
14. Heat Shield
15. Legs and Fasteners

4 22.5" (57cm)



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BEFORE LIGHTING

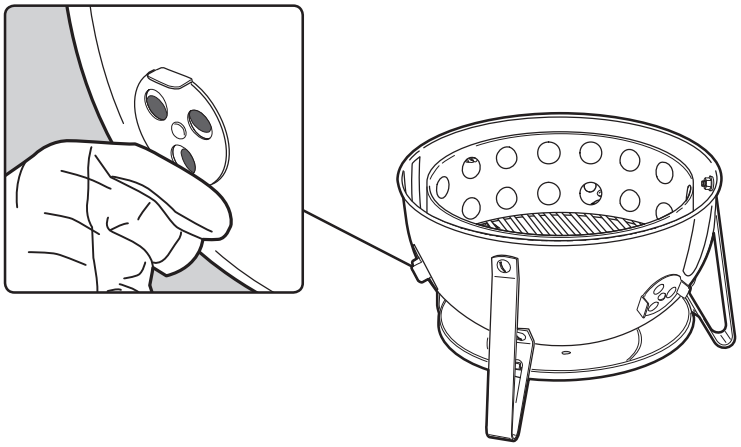
A) The smoker should be placed on a level, heat proof, non-combustible surface away from buildings and out of general traffic path. The smoker is for outdoor use only and not recommended for use on outdoor carpeted surfaces.
B) Remove the lid and center section before lighting the charcoal briquettes. Weber recommends the use of charcoal briquettes **(1)** with your Weber® Smokey Mountain Cooker™ smoker. Lump charcoal or heat beads are not recommended.

⚠ **Never use charcoal impregnated with charcoal lighter fluid. Failure to follow this warning may result in serious bodily injury, death, or fire, causing damage to property.**

C) Ensure that ashes have been removed from bottom bowl and that the charcoal grate and charcoal chamber are in place.
D) Open all vents on the bottom of the bowl.

1

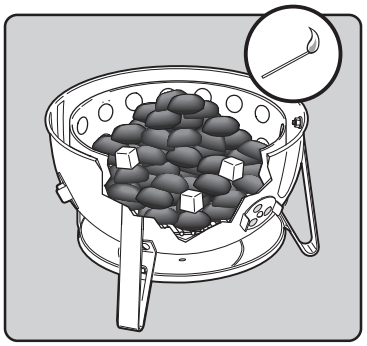
(Approximate briquette size)

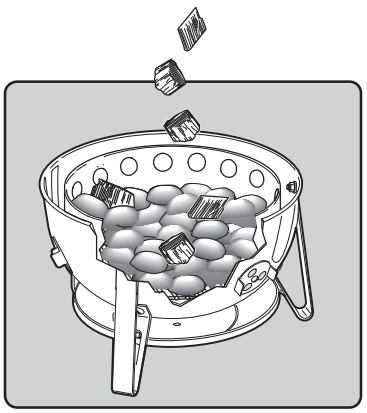


LIGHTING INSTRUCTIONS

A) Fill charcoal chamber with the amount of charcoal recommended in the *Smoking Guide* on page 14. Heap charcoal in the center of the charcoal grate. Carefully distribute 4-5 paraffin cubes into the charcoal mound and light using a long-neck lighter or matches.

⚠ **Never use charcoal impregnated with charcoal lighter fluid. Failure to follow this warning may result in serious bodily injury, death, or fire, causing damage to property.**

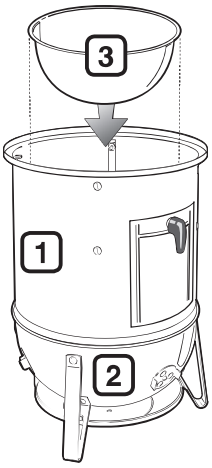




B) The charcoal is ready when gray ash is beginning to form on the top coals. Spread the coals evenly over the charcoal grate, with a pair of tongs or long handled metal tool.
C) Add 3-4 chunks of dry hardwood on top of the hot coals. More can be added if you prefer a stronger smoke flavor.
(See *Cooking Tips* & *Smoking Guide* for more information)

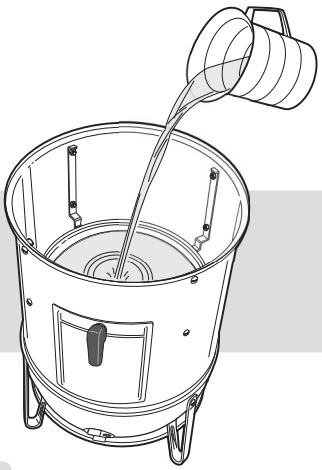
SMOKING INSTRUCTIONS

A) Place the center section **(1)** on the bottom section **(2).** Place the water pan **(3)** in position on the lower brackets in the center section.

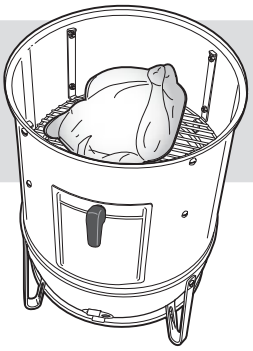


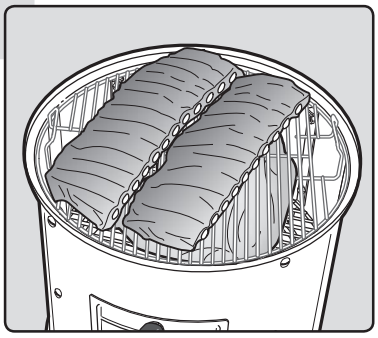
B) Using an appropriate container, fill the water pan to capacity. Position the lower cooking grate directly above the water pan.

⚠ **WARNING: Do not spill any water into the hot coals. This can cause steam and ash to rise and could cause serious bodily injury or death.**



C) If you are cooking on both the upper and lower cooking grates, place food to be smoked on the lower grate first. Position the upper grate on the top brackets and place food to be smoked on the upper grate.
(See *Cooking Tips* & *Smoking Guide* for more information)



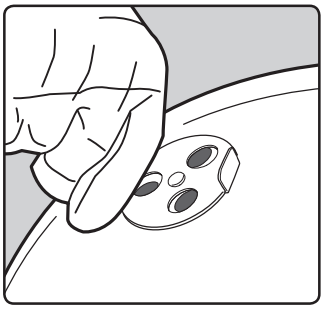


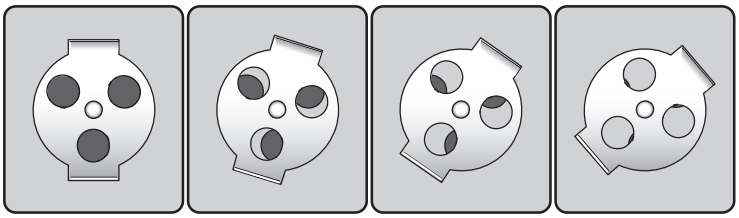
D) Pick up the lid by the handle, place it on top of the center section and open the vent on the lid .

E) The vents are used to regulate heat within the smoker. Opening vents increases temperature and closing vents decreases temperatures.

Temperature of 250 °F (121 °C) is ideal for most meats. Check the temperature every 15 minutes and open or close the bottom vents as needed until you achieve and maintain your target temperature. External temperatures and location will affect how your smoker performs. Adjust your cooking times accordingly.

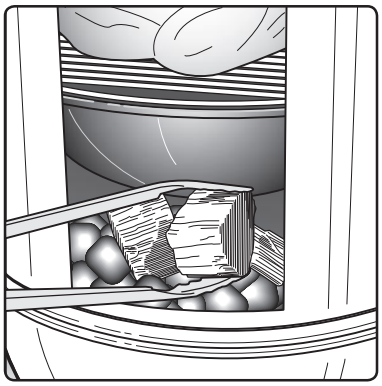
⚠ **WARNING: Always use protective mitts or gloves to protect hands and forearms. Failure to follow this warning may result in serious bodily injury or death.**





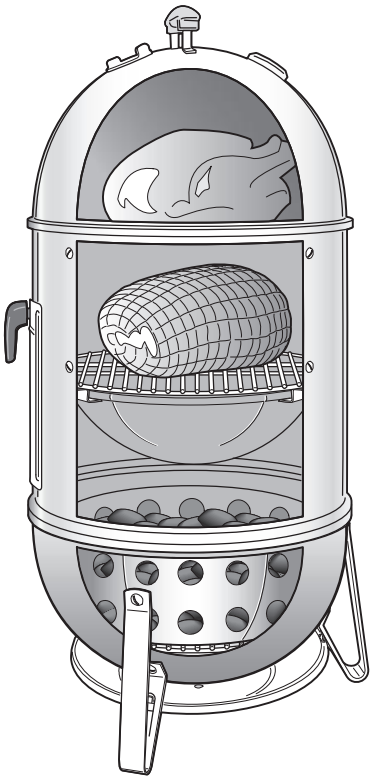
F) The water in the smoker is used to keep the temperature low. Check the water level every 3 – 4 hours. If you notice the temperatures going up in the smoker, refill the pan with hot water.
G) Because raw meat is more porous than cooked meat it absorbs more wood smoke at the beginning of the smoking process. To add more wood, open the side door and, using tongs, set the chips/chunks on top of the burning coals, and then close the door. Make sure the vents on the bottom and top of the smoker are partially open.
H) When smoking is completed, brush grates with a grill brush or crumpled aluminum foil to loosen any debris and close all vents to extinguish the coals.

Note: Do not use water to extinguish the coals as it may damage the porcelain-enamel finish.



COOKING TIPS

- Both cooking grates may be used for food at the same time. If only using one cooking grate, it is recommended to use the top cooking grate for easier access to your food.
- Adding food to the smoker will decrease the temperature in the smoker; additional time may be required.
- Always cook with the lid on the smoker.
- Resist the temptation to lift the lid during cooking. Each time the lid is removed, it will add 15 to 20 minutes to your cooking time.
- External temperatures and location will affect how your smoker performs. Adjust your cooking times accordingly.
- When adding charcoal briquettes or wood chunks, check the water pan and add hot water as necessary to fill the pan. Use the door on the front of the smoker to add charcoal or water. Always use hot water to replenish the water pan.
- Smoking is truly an adventure. Experiment with various temperatures, woods, and meats. It is recommended to use the Smoker's Journal (found later in this book) while experimenting. Write down ingredients, wood amounts, combinations, and results so you can repeat successes.



8 HELPFUL HINTS

FOOD SAFETY TIPS

- Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, or poultry.
- Do not defrost meat, fish, or poultry at room temperature. Defrost meat in the refrigerator.
- Never place cooked food on the same plate that raw food was on.
- Wash all plates and cooking utensils which have come into contact with raw meats or fish with hot, soapy water and rinse.

EASY SMOKER CARE

Add years to the life of your Weber® Smokey Mountain Cooker™ Smoker by giving it a thorough cleaning once a year.

It's Easy To Do:

- Make sure the smoker is cool and coals are totally extinguished.
- Remove the cooking and charcoal grates.
- Remove ashes.
- Wash your smoker with a mild detergent and water. Rinse well with clear water and wipe dry.
- It is not necessary to wash the cooking grate after each use. Simply loosen residue with a grill brush or crumpled aluminium foil, then wipe off with paper towels.

TOTAL CHARCOAL CAPACITY (APPROXIMATE)

SMOKER DIAMETER	CHARCOAL CHAMBER CAPACITY
18,5 inches (47 cm)	200 briquettes
22,5 inches (57 cm)	300 briquettes

TROUBLESHOOTING

PROBLEM	CURE
Temperature keeps going higher even though bottom vents are closed	Check water level in water pan. Add hot water if level is low.
Temperature is too low	A) Open bottom vents. B) Stir up the coals to dislodge the accumulated ash around the coals. C) During longer periods of smoking, check coal levels every 3 – 4 hours and add briquettes according to chart below:

SMOKER DIAMETER	UNIT CHARCOAL BRIQUETTES
18.5 inches (47 cm)	Add 12-14 briquettes
22.5 inches (57 cm)	Add 18-20 briquettes

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber®.com.

SMOKING GUIDE

Different hardwoods will impart a variety of flavors. It is best to do some experimenting to find the type of hardwood, or combination of hardwoods, that you like best. Start with the lowest amount of wood chunks; more can be added to suit your own taste.

Experiment with different varieties of wood and amounts used. You can also add bay leaves, garlic cloves, mint leaves, orange or lemon peel and various spices to charcoal for added flavor. Keep a record of your experiments; it's easy to forget what you did last time.

WOOD TYPE	CHARACTERISTICS	FOOD MATCHES
Hickory	Pungent, smoky, bacon-like flavor.	Pork, chicken, beef, wild game, cheeses
Pecan	Rich and more subtle than hickory, but similar in taste. Burns cool, so ideal for very low heat smoking.	Pork, chicken, lamb, fish, cheeses
Mesquite	Sweeter, more delicate flavor than hickory. Tends to burn hot, so use carefully.	Most meats, especially beef. Most vegetables.
Alder	Delicate flavor that enhances lighter meats.	Salmon, swordfish, sturgeon, other fish. Also good with chicken and pork.
Maple	Mildly smoky, somewhat sweet flavor.	Poultry, vegetables, ham Try mixing maple with corncobs for ham or bacon.
Cherry	Slightly sweet, fruity smoke flavor.	Poultry, game birds, pork
Apple	Slightly sweet but denser, fruity smoke flavor.	Beef, poultry, game birds, pork (particularly ham)
Always avoid soft, resinous woods like pine, cedar, and aspen. ⚠ **WARNING: Never use wood that has been treated or exposed to chemicals.**		

The cuts, thicknesses, weights, charcoal quantities and cooking times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and desired doneness.

Cooking times for beef are for the United States Department of Agriculture's definition of medium doneness unless otherwise noted. Cooking times listed are for foods that have been completely thawed.

FISH	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Whole, small	full grill	50 briquettes	75 briquettes	1 - 1½ hours	2 - 4	flakes with fork
Whole, large	3 - 6 pounds	50 briquettes	75 briquettes	3 - 4 hours	2 - 4	flakes with fork
Lobster and shrimp	full grill	50 briquettes	75 briquettes	1 hour	2 - 4	firm and pink

POULTRY	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Chicken, whole	5 pounds	100 briquettes	150 briquettes	2½ - 3½ hours	1 - 3	165 °F (74 °C) medium
Turkey, whole	8 - 12 pounds	100 briquettes	150 briquettes	4 - 5 hours	2 - 4	165 °F (74 °C) medium
Turkey, whole	12 - 18 pounds	100 briquettes	150 briquettes	8 - 10 hours	3 - 5	165 °F (74 °C) medium
Duck, whole	3 - 4 pounds	100 briquettes	150 briquettes	2 - 2½ hours	3 - 4	180 °F (82 °C) medium

PORK	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Pork roast	4 - 8 pounds	100 briquettes	150 briquettes	5 - 6 hours	3 - 5	170 °F (76 °C) well-done
Pork ribs	full grill	50 briquettes	75 briquettes	4 - 6 hours	2 - 4	meat begins to pull from bone
Ham, fresh whole	10 - 18 pounds	100 briquettes	150 briquettes	8 - 12 hours	2 - 4	170 °F (76 °C) well-done
Pork shoulder	4 - 8 pounds	100 briquettes	150 briquettes	8 - 12 hours	3 - 5	190 °F (88 °C) well-done

BEEF	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Beef brisket	5 - 6 pounds	100 briquettes	150 briquettes	6 - 8 hours	3 - 5	190 °F (88 °C) well-done
Lamb roast, venison	5 - 7 pounds	100 briquettes	150 briquettes	5 - 6 hours	3 - 5	160 °F (71 °C) medium
Large cuts of game	7 - 9 pounds	100 briquettes	150 briquettes	6 - 8 hours	3 - 5	170 °F (76 °C) well-done
Beef ribs	full grill	50 briquettes	75 briquettes	6 - 7 hours	2 - 4	160 °F (71 °C) well-done

ALDER-SMOKED SALMON

Prep time: 15 minutes

Brining and air-drying time: 7 to 8 hours

Cooking time: 30 to 45 minutes
or 1 hour to 1½ hours

BRINE

- 1 quart water
- ½ cup kosher salt
- ½ cup granulated sugar
- 1 quart ice cubes

- 1 side salmon (skin on), 2½ to 3 pounds, trimmed and deboned

1. In a large pot combine 1 quart of water with the salt and sugar. Cook over high heat until the salt and sugar dissolve. Add 1 quart of ice cubes. Set aside until the brine reaches room temperature.
2. Place the salmon, flesh side down, in a deep pan large enough to hold it and the brine. Pour the brine over the salmon and refrigerate for about 4 hours.
3. Rinse the salmon under cold water and pat dry. Place the salmon, skin side down, on a rack set inside a pan. Refrigerate and air-dry, uncovered, until a thin skin develops all over the flesh, 3 to 4 hours.
4. Smoke the salmon with alder wood until the internal temperature reaches 145 °F (63 °C), 30 to 45 minutes. The center of the fish will still be moist. For a drier-style smoked salmon, continue to smoke it until the internal temperature reaches 165 °F (74 °C), 30 to 45 minutes longer. Using 2 large spatulas, carefully remove the salmon from the smoker. At this point, the flesh breaks apart easily. Serve warm or at room temperature.

Makes 6 to 8 servings

SMOKED WHOLE FISH

- 1 large whole fish, 8 to 10 lbs., cleaned Red Snapper, Salmon, Trout or Sea Bass
- ½ cup lemon juice
- 1 tablespoon Worcestershire sauce
- 1 tablespoon prepared mustard
- ½ teaspoon basil
- ½ teaspoon garlic salt
- ½ teaspoon salt
- 1 medium onion, thinly sliced
- 1 lemon, thinly sliced
- melted butter, or oil

1. Combine lemon juice, Worcestershire sauce, prepared mustard, basil and salts; mix and brush in cavity of fish.
2. Arrange ½ of the onion and lemon slices alternately in a row in cavity of fish.
3. Brush outside of fish with melted butter or oil.
4. Overlap remaining onion and lemon slices on top of fish.
5. Place fish on cooking grill. Drizzle remaining lemon juice mixture over the fish allowing excess to go into the water pan.
6. Cover and smoke 3-4 hours or until done.

HOISIN-GLAZED DUCK

Prep time: 5 minutes

Cooking time: about 2 hours

- 1 Peking duck, 3.5 to 4 pounds
- ½ cup hoisin sauce, divided

1. Remove any excess fat from the tail end of the duck. Using a fork, prick holes all over the duck, especially in the fat of the breast and thigh areas (this will help some fat to render out).
2. Place the duck, breast side down, in a steamer, and steam for about 30 minutes to render some fat. Remove the duck from the steamer.
3. Set aside about half of the hoisin sauce and use it to lightly glaze the duck. Tuck the tips of the wings behind the duck's back. Smoke the duck until the internal temperature of the thigh meat reaches about 180 °F (82 °C), about 2 hours. Halfway though that time, tilt the duck up on its legs and let the juices in the cavity pour into the water pan. Carve the duck and serve with the remaining hoisin sauce.

Makes 2 to 4 servings

SMOKED CHICKEN

Prep time: 10 minutes

Salt-curing time: 1½ to 2 hours

Cooking time: 2½ to 3½ hours

- 1 whole chicken, about 5 pounds
- ¼ cup kosher salt
- 2 tablespoons unsalted butter, melted

1. Remove any excess fat from the tail end of the chicken. Tuck the wing tips behind the chicken's back. Sprinkle ¼ cup of salt over the entire surface and inside the cavity of the chicken, covering it all like a light blanket of snow. Cover the chicken with plastic wrap and refrigerate for 1½ to 2 hours.
2. Rinse the chicken inside and out with cold water. Gently pat the chicken dry with paper towels. Brush the surface with the butter. Do not truss the chicken.
3. Smoke the chicken until the internal temperature of the thigh meat reaches about 175 °F (80 °C), 2½ to 3½ hours. Halfway though that time, tilt the chicken up on its legs and let the juices in the cavity pour into the water pan. When fully cooked, remove the chicken from the smoker and let rest for 10 to 15 minutes. Serve warm or at room temperature.

Makes 4 servings

BRINED AND BARBECUED TURKEY

Prep time: 20 minutes

Brining time: 18 to 24 hours

Cooking time: 4 to 5 hours

BRINE

- 2 quarts apple juice
- 1 cup kosher salt
- 2 tablespoons dried rosemary
- 2 tablespoons dried thyme
- 1 tablespoon dried dill
- 1 teaspoon coarsely ground black pepper

- 1 turkey, 10 to 12 pounds, fresh or defrosted, preferably free range

- ½ cup (1 stick) melted unsalted butter, divided

1. In a large pot combine the brine ingredients. Stir vigorously until the salt has dissolved. Partially fill a cooler with ice. Open a large, sturdy plastic bag in the cooler. Carefully pour the brine into the bag and add 3 quarts of cold water.
2. Remove the neck and giblets from both ends of the turkey and reserve them in the refrigerator for gravy, if desired. If your turkey has a metal or plastic trussing clamp, leave it in place. Do not truss the turkey. Rinse the turkey inside and out with cold water. Place the turkey, breast side down, in the bag with the brine. The turkey should be almost completely submerged. If some the back is exposed above the brine, that's okay. Press the air out of the bag, seal the bag tightly, close the lid of the cooler, and set aside for 18 to 24 hours.
3. Remove the turkey from the bag and rinse it, inside and out, with cold water. Pat dry with paper towels. Set aside about half of the melted butter and use it to lightly coat the turkey.
4. Smoke the turkey until the internal temperature of the thigh meat reaches 175 °F (80 °C), 4 to 5 hours. Halfway though that time, tilt the turkey up on its legs and let the juices in the cavity pour into the water pan. Then baste the turkey all over with the remaining butter.
5. When fully cooked, transfer the turkey to a cutting board, loosely cover it with aluminum foil, and let rest for 20 to 30 minutes before carving. Serve warm.

Makes 10 to 12 servings

BARBECUED BRISKET

Prep time: 15 minutes

Cooking time: 6 to 8 hours
(resting time is an additional 1 to 2 hours)

RUB

- 4 teaspoons kosher salt
- 2 teaspoons ancho chile powder
- 2 teaspoons light brown sugar
- 2 teaspoons granulated garlic
- 2 teaspoons paprika
- 1 teaspoon celery seed
- 1 teaspoon coarsely ground black pepper

- 1 brisket (flat cut), 5 to 6 pounds, untrimmed

- 2 cups favorite barbecue sauce

1. In a small bowl mix the rub ingredients.
2. Lay the brisket, fat side up, on a large cutting board. Trim the layer of fat to a ¼ inch thickness. Turn the brisket over and trim any hard fat or thin membrane covering the meat. Season the brisket evenly with the rub.
3. Place the brisket, fat side up, in a disposable drip pan large enough to hold it.
4. Place the pan on the cooking grate. Smoke the brisket until the internal temperature of the meat reaches 160 °F (71 °C), 4 to 5 hours. At that point remove the brisket and pan from the smoker (close the lid to maintain the heat). Baste the brisket with some of the juices and fat collected in the pan. Then wrap the brisket in 2 large sheets of heavy-duty aluminum foil. Discard the pan.
5. Return the brisket to the smoker and cook until the internal temperature of the brisket reaches 190 °F (88 °C) in the thickest section, about 2 to 3 hours longer.
6. Remove the brisket from the smoker and let it rest inside the foil at room temperature for 1 to 2 hours. It will stay hot.
7. Carefully unwrap the brisket, being careful not to lose any of the juices inside the foil. Move the brisket to a large cutting board. Pour the juices into a small bowl.
8. Cut the brisket in 1/8-inch slices across the grain. Spoon or brush some of juices over the slices. Serve warm with barbecue sauce on the side.

Makes about 6 servings

BARBECUED BACON MEAT LOAF

Prep time: 15 minutes

Cooking time: 2 to 2½ hours

MEAT LOAF

- 1¼ pounds ground beef
- 1¼ pounds ground pork
- 1½ cups plain dried bread crumbs
- 1 cup finely chopped yellow onion
- 1 egg
- 1 teaspoon Worcestershire sauce
- 1 teaspoon granulated garlic
- 1 teaspoon dried tarragon
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

- 4 slices bacon

SAUCE

- ½ cup bottled barbecue sauce
- ¼ cup ketchup

1. In a large bowl combine the meat loaf ingredients. Using your hands, mix the ingredients until thoroughly combined.
2. Divide the meat loaf mixture in half to form 2 loaves, about 4 inches wide and 6 to 7 inches long. Lay 2 slices of bacon lengthwise over the top of each loaf, tucking the ends under.
3. In a small bowl mix the barbecue sauce with the ketchup.
4. Using metal spatulas gently pick up the loaves from the baking sheet and place them directly on the cooking grate. Smoke the meat loaves for 1 hour. Glaze the loaves with about half the sauce. Continue to smoke the loaves until a thermometer inserted horizontally through the top of each loaf registers 155 °F (68 °C), 1 to 1½ hours longer.
5. Using metal spatulas gently pick up the loaves from the cooking grate and let them rest for about 10 minutes. The loaves will continue to cook, allowing them to reach the recommended 160 °F (71 °C) for ground beef and pork. Carve the meat loaves into ½ inch slices. Serve with the remaining sauce.

Makes 6 to 8 servings

PULLED PORK SANDWICHES

Prep time: 25 minutes

Cooking time: 8 to 10 hours

RUB

- 2 tablespoons pure chile powder
- 2 tablespoons kosher salt
- 4 teaspoons granulated garlic
- 2 teaspoons freshly ground black pepper

SAUCE

- 1 cup apple cider vinegar
- 1 cup ketchup
- ¼ cup lightly packed light brown sugar
- 1 teaspoon hot sauce, or to taste
- 1 teaspoon Worcestershire sauce
- 1 teaspoon kosher salt

- 2 bone-in pork shoulder roasts, each 5 to 6 pounds

- 12 hamburger buns

1. In a small bowl mix the rub ingredients. Coat the pork shoulders all over with the rub and press the spices into the meat.
2. Smoke the pork shoulders until the internal temperature of the meat reaches 190 °F (88 °C). At this point the bone should slip easily out of the meat and the meat should be falling apart in some areas. The total cooking time will be 8 to 10 hours. During that time, make the sauce.
3. In a large heavy-bottom saucepan, whisk the sauce ingredients. Bring to a simmer over medium heat and cook for about 5 minutes, stirring occasionally. Taste and adjust the seasonings, if necessary. It should be spicy and tangy.
4. Transfer the pork shoulders to a baking sheet and tightly cover them with aluminum foil. Let the pork rest for 30 minutes.
5. Pull the warm meat apart with your fingers or use two forks to shred the meat. Discard large pieces of fat or sinew. In a large bowl moisten the pork with as much sauce as you like. You may not need all of the sauce. Pile the pork on hamburger buns. Serve warm.

Makes 10 to 12 servings

CLASSIC BABY BACK RIBS

RUB

- 2 tablespoons kosher salt
- 2 tablespoons paprika
- 4 teaspoons granulated garlic
- 4 teaspoons pure chile powder
- 2 teaspoons freshly ground black pepper

MOP

- ½ cup apple juice
- ¼ cup cider vinegar
- 2 tablespoons olive oil

SAUCE

- ¾ cup apple juice
- ½ cup ketchup
- 3 tablespoons cider vinegar
- 2 teaspoons soy sauce
- 1 teaspoon Worcestershire sauce
- 1 teaspoon molasses
- ½ teaspoon pure chile powder
- ½ teaspoon granulated garlic
- ¼ teaspoon freshly ground black pepper

- 4 racks baby back ribs, each 2 to 2½ pounds

1. In a small bowl mix the rub ingredients.
2. Using a dull dinner knife, slide the tip under the membrane covering the back of each rack of ribs. Lift and loosen the membrane until it breaks, then grab a corner of it with a paper towel and pull it off. Season the ribs all over, putting more of the rub on the meaty sides than the bone sides.
3. In a small bowl mix the mop ingredients.
4. Smoke the ribs until the meat has shrunk back at least ¼ inch from the bones in several places and the meat tears easily when you lift each rack. This should take 4 to 5 hours. Every couple of hours, baste the ribs on both sides with the mop. While they cook, make the sauce.
5. In a medium saucepan mix the sauce ingredients. Cook over medium heat for about 5 minutes. Remove the saucepan from the heat.
6. Near the end of the cooking time, if the ribs look like they are about to burn on either side, remove them from the smoker (close the lid to maintain the heat) and wrap them individually in aluminum foil. Then return them to the smoker. About 30 minutes before the ribs are finished cooking, brush them lightly on both sides with some sauce.
7. When the ribs are fully cooked and sauced, move them to a cutting board and let them rest for a few minutes. Then cut them into individual ribs. Serve warm with the remaining sauce on the side.

Makes 4 to 6 servings

SPARERIBS WITH RED SAUCE

Prep time: 20 minutes

Cooking time: 5 to 6 hours

RUB

- 4 teaspoons kosher salt
- 3 teaspoons pure chile powder
- 3 teaspoons light brown sugar
- 3 teaspoons granulated garlic
- 3 teaspoons paprika
- 2 teaspoons dried thyme
- 2 teaspoons ground cumin
- 1 teaspoon freshly ground black pepper

MOP

- ½ cup apple juice
- ¼ cup apple cider vinegar
- 2 tablespoons olive oil

SAUCE

- 1 cup ketchup
- ⅓ cup apple cider vinegar
- 2 tablespoons light brown sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon molasses
- ½ teaspoon pure chile powder

- 2 racks spareribs, each 4 to 5 pounds, untrimmed

1. In a medium bowl mix the rub ingredients.
2. Cut off and discard the flap of meat hanging off the bone of the spareribs. Using a dull dinner knife, slide the tip under the membrane covering the back of each rack of ribs. Lift and loosen the membrane until it breaks, then grab a corner of it with a paper towel and pull it off. Season the ribs all over, putting more of the rub on the meaty sides than the bone sides.
3. In a small bowl mix the mop ingredients.
4. Smoke the spareribs until the meat has shrunk back from the bones at least 1/2 inch in several places and the meat tears easily when you lift each rack. This should take 5 to 6 hours. Every couple of hours, baste the ribs on both sides with the mop. While they cook, make the sauce.
5. In a medium saucepan mix the sauce ingredients. Cook over medium heat for about 5 minutes. Remove the saucepan from the heat.
6. Near the end of the cooking time, if the ribs look like they are about to burn on either side, remove them from the smoker (close the lid to maintain the heat) and wrap them individually in aluminum foil. Then return them to the smoker. About 30 minutes before the spareribs are finished cooking, brush them lightly on both sides with some sauce.
7. When the spareribs are fully cooked and sauced, move them to a cutting board and let them rest for a few minutes. Then cut them into individual ribs. Serve warm with the remaining sauce on the side.

Makes 4 to 6 servings

SMOKERS JOURNAL

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notes:			

food:	temperature:	cooking time:	wood used:
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food:	temperature:	cooking time:	wood used:
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food:	temperature:	cooking time:	wood used:
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2- 22.5" (57cm)

1- 18.5" (47cm)

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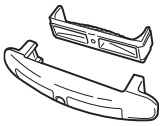
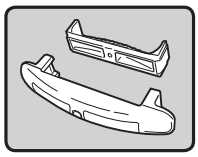
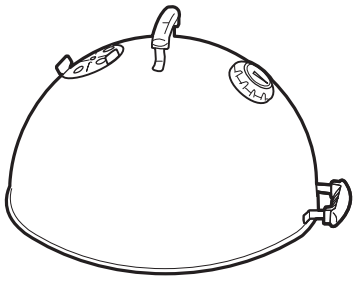
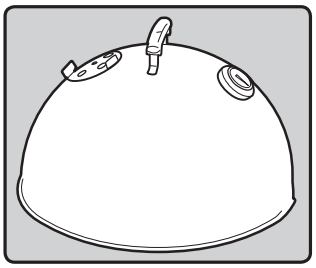
6-

2 - 

1 - 

1 - 



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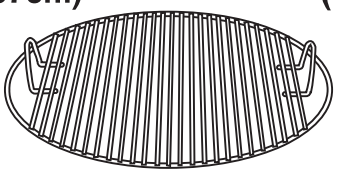
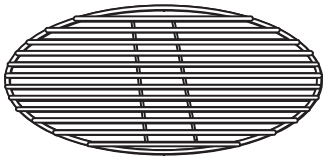
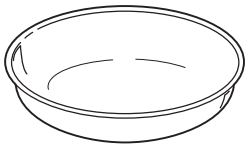
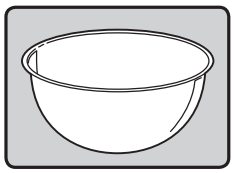
1 - 

1 - 

1 



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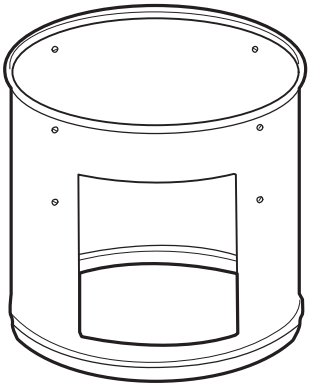
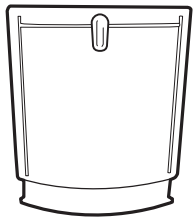
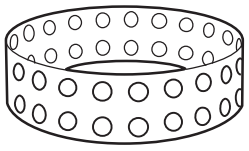
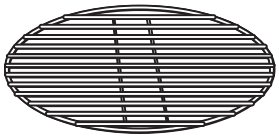
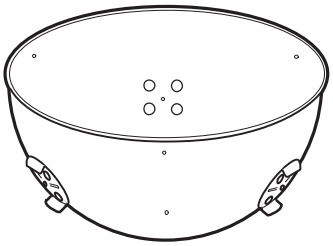
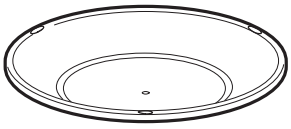
1 - 

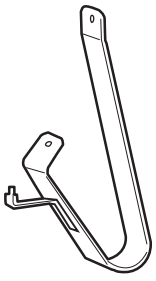
1 - 

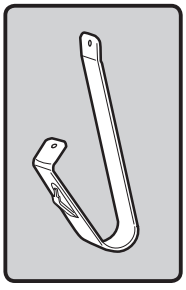
1 - 

1 - 

1 - 

1 - 

3 - 



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18.5" (47cm)

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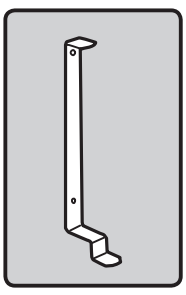

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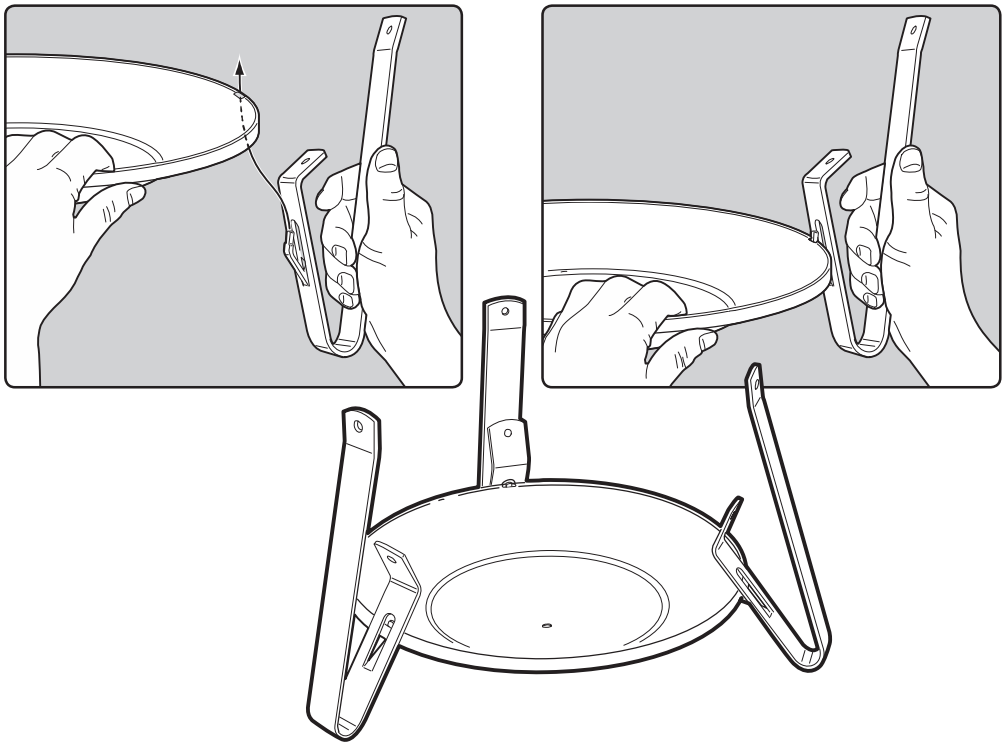

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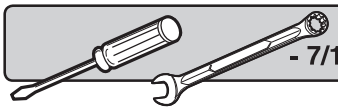

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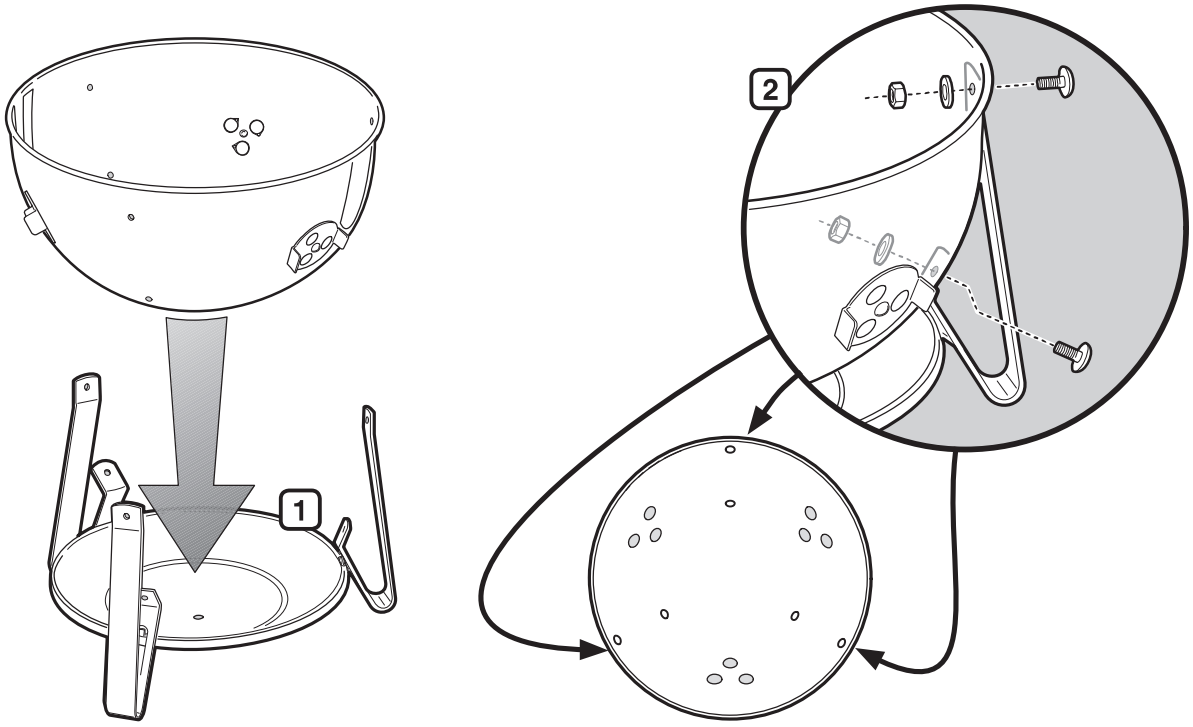

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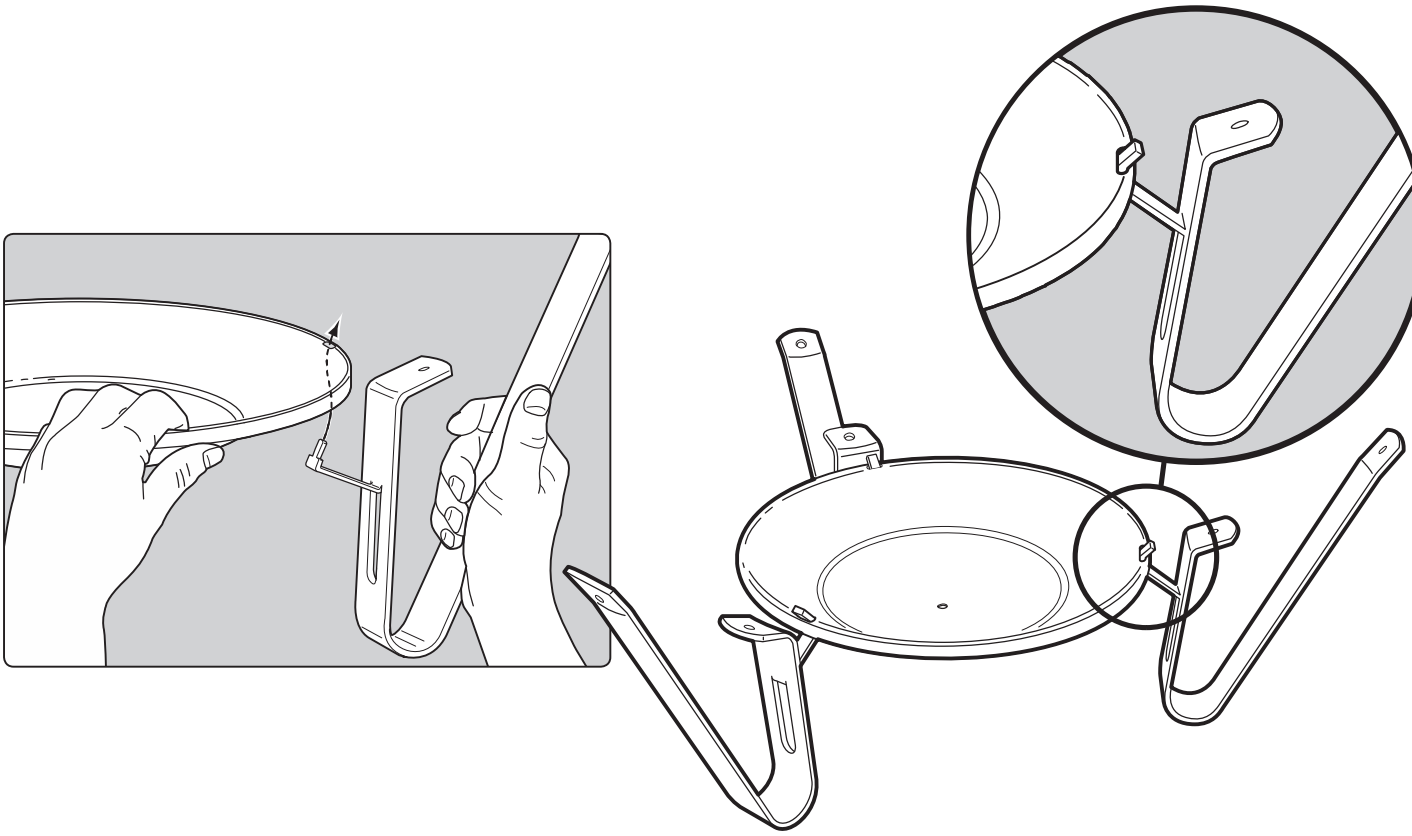

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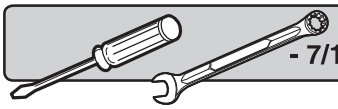

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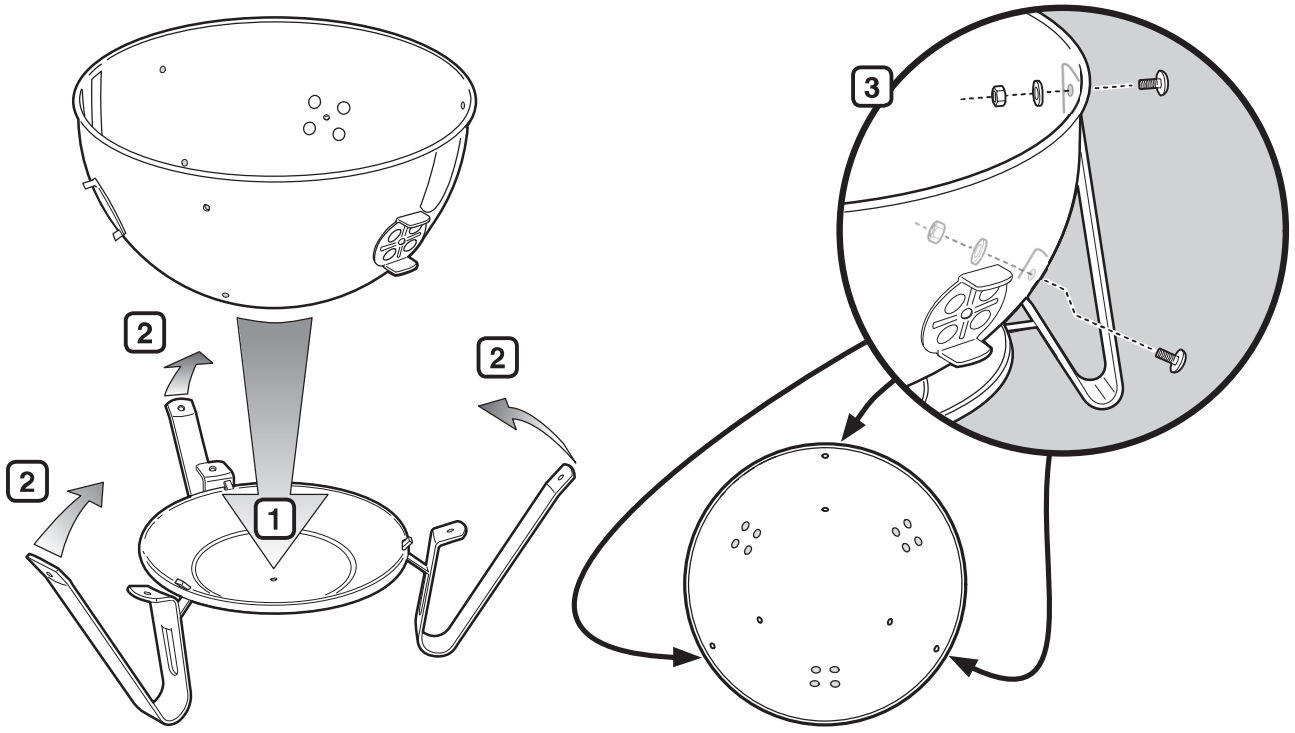

18.5" (47CM) / 22.5" (57CM)

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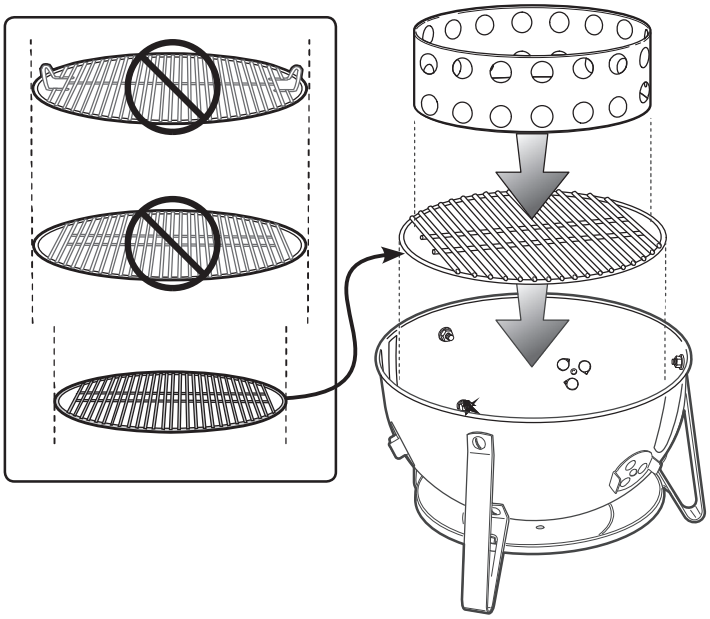

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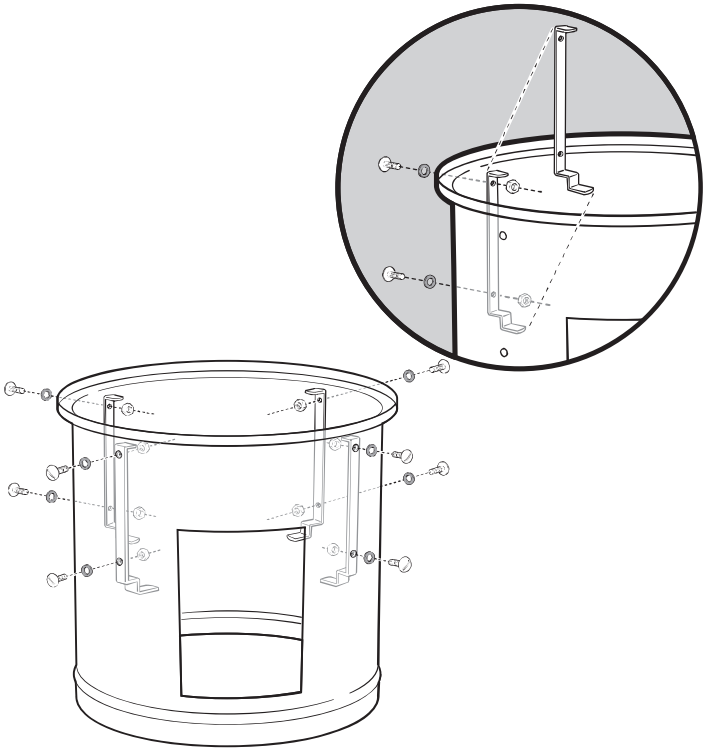

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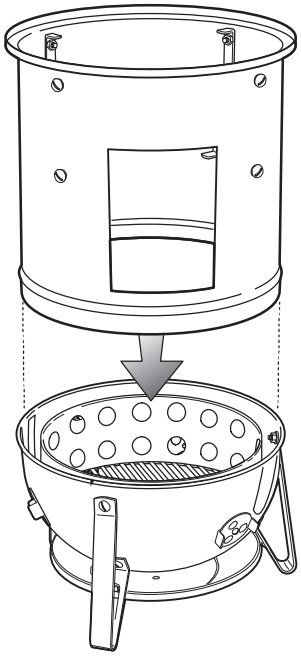

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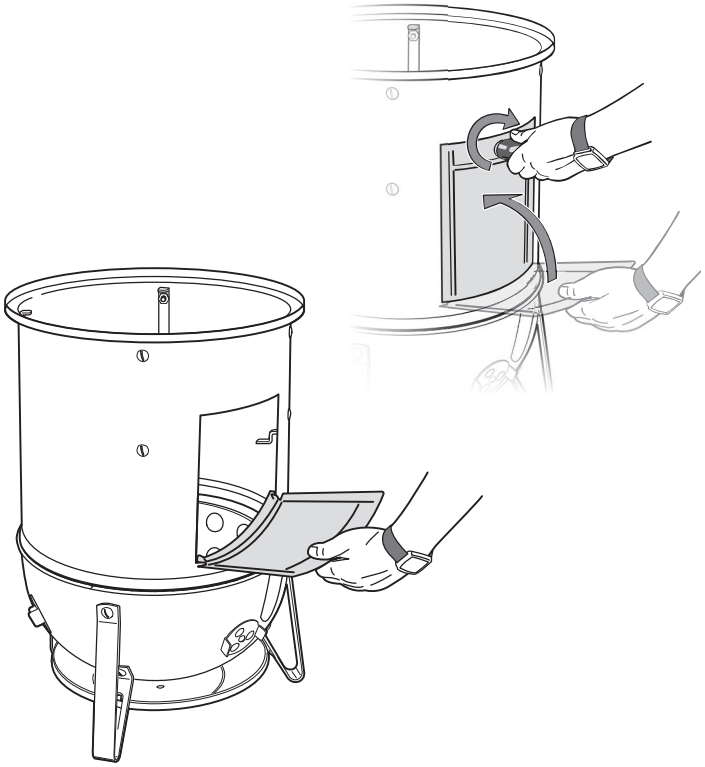

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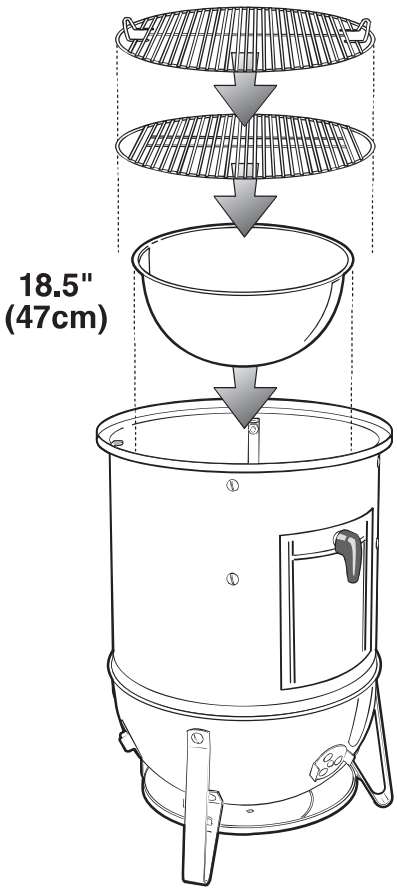

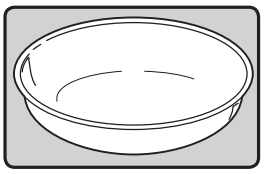

22.5"
(57cm)

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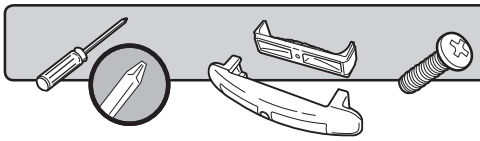

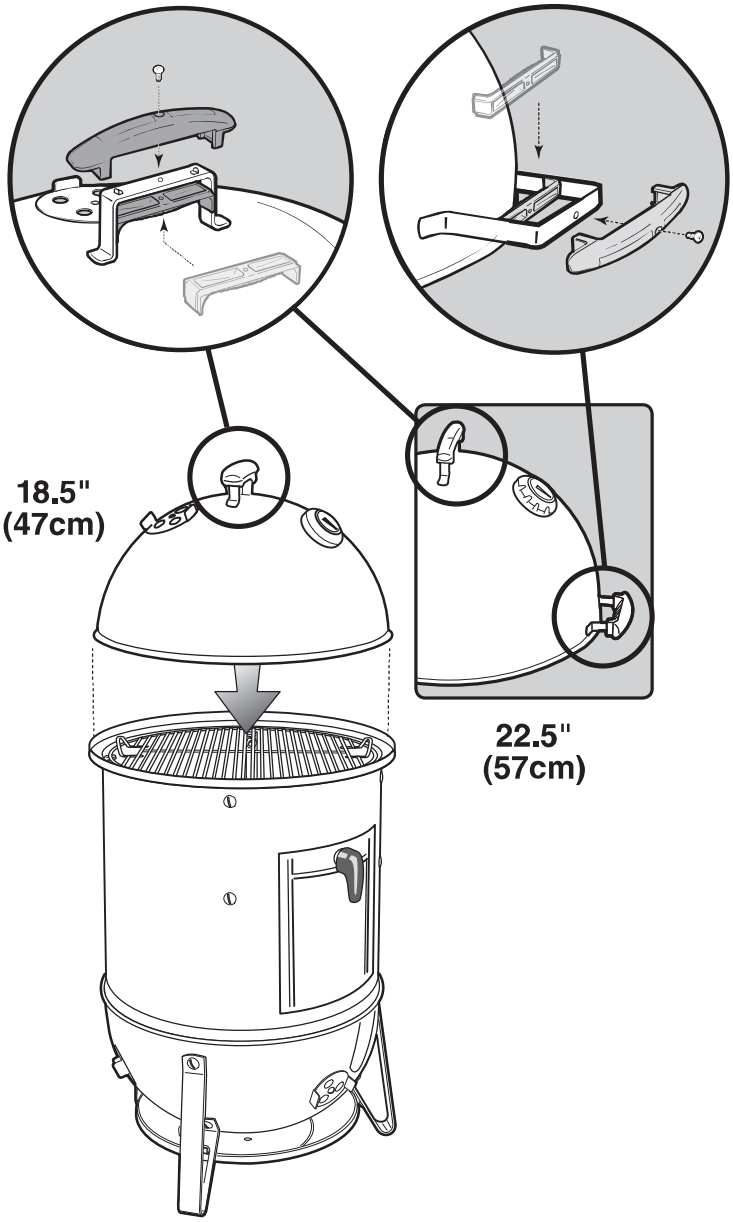

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