

Old Smokey[®]

Electric Smoker

OWNER'S MANUAL
AND RECIPE BOOK



ASSEMBLY INSTRUCTIONS

Your Old Smokey® Electric Smoker contains –

Barrel with leg band and heating element

Lid

Top handle (brackets are bent)

2 side handles (brackets are straight)

Top grill (large)

Bottom grill (small)

Drip pan

Wood chips

Chip tray

Grease absorbent (white granules)



Power cord with thermostat-
insert in metal opening at
bottom of barrel

HARDWARE

1 lid hanging clip
4 – 1 3/4" screws
4 – 3/4" screws

2 – 1/2" screws
10 – hex nuts
10 – washers

ASSEMBLY INSTRUCTIONS

- 1) First, check to see that all the parts are there. If there are missing parts, please call Old Smokey Products Company at (800) 999-1923.
- 2) Insert the four longest (1 3/4") screws into the lower set of holes on the side of the barrel. Tighten each screw with a washer and hex nut (washer goes inside).
- 3) If side handles are not yet attached, use the four 3/4" screws to attach the two side handles in the upper set of holes on the barrel. The side handles have brackets which are straight on the ends. Don't cover up the Old Smokey label – the handles won't fit that way. Tighten each screw with a washer and hex nut (washer goes inside).
- 4) Use the two 1/2" screws to attach the top handle to the lid. The top handle has brackets which are bent at the ends. The lid hanging clip goes under the lid and is used to hang the lid on the side of the smoker. Tighten each screw with a washer and hex nut (washer goes inside).
- 5) Insert the prong of the thermostat into the metal opening at the bottom of the barrel. Push it in as far as possible until the raised lip of the thermostat touches the metal.
- 6) Place a thin layer of grease absorbent at the bottom of the smoker.
- 7) Place the chip tray so it rests directly on top of the heating element.
- 8) Put the drip pan on the lower set of screws, then place the bottom grill directly on top of the drip pan.
- 9) Place the top grill on the upper set of screws.
- 10) Before using your smoker for the first time, you should "burn it in" for about 20 minutes to burn off any residue. Put the lid on, plug in the power cord and turn the thermostat knob clockwise to High. Don't use wood chips when you do this. Open the lid every few minutes to allow smoke to escape.

SAFETY INSTRUCTIONS

Please read carefully – improper use may result in serious personal injury or damage to property.

- Old Smokey Electric Smoker is for outdoor use only.
- Do not expose to rain.
- Use with grounded outlets only.
- Do not overload outlet or circuit. The smoker requires 1250 watts, or about 12 amps
- Do not touch outside of smoker while it is cooking. It is hot! Use the handles.
- When lifting lid to check on food, let steam and smoke escape before you look in.
- Do not use near any flammable or combustible items.
- After you turn the heat off, smoker will remain hot for about 30 minutes. Wait until smoker cools before storing.
- Do not immerse electrical parts of your smoker in water.
- Close supervision is necessary if using your smoker near children.
- Always keep smoker unplugged when not in use.

HOW TO USE YOUR OLD SMOKEY ELECTRIC SMOKER

- Spread a thin layer of grease absorbent (the white granules) in the bottom of the smoker. This will keep the bottom of the smoker clean.
- Place a handful of wood chips on the chip tray.
- Plug in the cord and turn thermostat knob clockwise to High. The orange light by the knob will come on. Always use a grounded outlet.
- When you are finished cooking, turn thermostat counterclockwise to Off and unplug. Wait for the smoker to cool, then store in a covered area with the lid off.

COOKING TIME AND TEMPERATURE

Because the smoker works outside, it is affected by the outside temperature and wind. Other factors which affect cooking times are your house current and if an extension cord is used (use a grounded cord only).

Here are the temperature ranges on the thermostat knob. These are based on a 72° F outside temperature. Wind and cooler outside temperatures will result in lower thermostat temperature and longer cooking times. Hotter outside temperatures will result in hotter thermostat temperature and shorter cooking times.

HIGH 300° F • MEDIUM 250°F • LOW 200° F

- Cooking times may vary – how long it takes to cook your food depends on the quantity of food. It takes less time to cook a small roast than a large one, a thin roast than a thick one weighing the same, etc.

HELPFUL HINTS

Temperature Setting

Most cooking should be done on High. The lower settings are best used for keeping food warm or for very slow cooking.

Grease Absorbent

Replace grease absorbent every 5 or 6 times you cook. Don't use scented kitty litter or any other chemically treated material. Use granular oil absorbent (the material that soaks up oil on the floor of a garage). Order replacement grease absorbent from your dealer, or call Old Smokey Products Company at (800) 999-1923.

Drip Pan

The Old Smokey Electric Smoker is not a water smoker – you don't need to add water unless you want to steam your food. The drip pan catches the grease and drippings from whatever you are cooking.

Wood Chips

The smoke from the wood chips adds flavor to your food. You can use any kind of aromatic hardwood, like mesquite, hickory, pecan, cherry or apple. Wood chips work better than larger chunks. Use only a handful – too much smoke leaves a strong aftertaste.

Cleaning

Remove cord and thermostat from smoker before cleaning. Clean with a small amount of water and mild soap or baking soda, using a sponge or scrub brush. The grills and drip pan can be washed in the kitchen sink.

FOWL

SMOKED TURKEY

Once you've had turkey smoked in an Old Smokey Electric Smoker, you won't save it for Thanksgiving and Christmas! The result will be a mild smokey flavor, with tender and juicy meat that tastes great any time of the year.

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

Place turkey on lower rack. Cook on High for approximately 20 minutes per pound. Check occasionally. Turkey is done when thermometer stuck into the inner thigh away from bone reads 180°. The leg will also move easily when you grasp and rotate it.

SMOKED CHICKEN

You can cook whole chickens exactly as you would a turkey. Chicken pieces cook more quickly than whole chickens. Cook chicken for approximately 20 minutes per pound.

To vary the flavor of either whole or cut-up chicken, try different sauces and different kinds of wood chips for smoking. It is especially good if you use pecan wood or old pecan shells to make the smoke. Chicken should always be marinated in the refrigerator.

Here are a few variations to try on either whole or cut-up chickens.

PEPPER CHICKEN

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

HONEY-SOY CHICKEN

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

LEMON CHICKEN

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

ORANGE CHICKEN

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

JAPANESE CHICKEN

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

ITALIAN CHICKEN

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

GARLIC CHICKEN

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

HOME MADE BARBECUE SAUCE I

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



BEEF



BEST BRISKET EVER

We think this is the best and easiest brisket you'll ever make. The Old Smokey Electric Smoker adds just the right flavor for tender, flavorful brisket.

Mix together 1 tablespoon each of salt, pepper, onion salt, garlic salt and 2 tablespoons each of celery seed and worcestershire. Pat on all sides of butcher-trimmed brisket and wrap tightly in heavy foil. Refrigerate for 24 hours. Unwrap brisket and place on rack of smoker, fat side up. Brush with barbecue sauce. Bake on High for about 20 minutes per pound.

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

ROAST BEEF

When smoking roast beef, the thickness of your roast will determine how long it needs to cook. In general, cook on High for about 20 minutes per pound. You can simply add salt and pepper in the roast, or you might want to try the marinade below.

MARINADE FOR BEEF

This marinade will add flavor and tenderness to your roasts. Mix together 1 1/2 cups salad oil, 3/4 cup soy sauce, 1/4 cup worcestershire sauce, 2 tablespoons dry mustard, 2 teaspoons salt, 1 teaspoon pepper, 1/2 cup wine vinegar, 1 tablespoon chopped parsley, and 1/3 cup lemon juice. Pour over roast and cover tightly. Refrigerate for 24 hours. Remove roast from marinade and cook on High in smoker for 30 minutes. Reduce heat to Medium and cook for 20 minutes per pound.

BEEF-STUFFED ZUCCHINI

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

FAJITAS

Marinate fajita meat in soy sauce or another type of marinade for several hours. Preheat smoker on High for 30 minutes, then place meat on top grill and cook for 20 minutes per pound. Turn about every 30 minutes. You may quarter onions and place them on top of the meat and cook for the last half hour. Remove from heat and slice thinly. Serve with flour tortillas, onions, tomatoes, avocados and salsa.

BEEF JERKY

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



PORK



SMOKED HAM

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

Select a pre-cooked ham shank or boneless ham and place on cooking rack, fat side up. Ham should be heated throughout after cooking on High for about 20 minutes per pound. A cooked ham will be ready to eat when internal temperature reaches 140°. If smoking an uncooked ham, internal temperature should reach 160° before eating.

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

SMOKED TENDERLOIN

Select a firm tenderloin and rub generously with salt, pepper and barbecue sauce. Place on rack in smoker and cook on High for 20 minutes per pound. Tenderloin is very low in fat, so it will dry out without some sauce to moisturize it.

SMOKED PORK CHOPS

Use nice thick chops and rub well with salt and pepper. You can also brush with barbecue or soy sauce if you wish. Smoke on High for 20 minutes, then reduce heat to Medium until done.

HOME MADE BARBECUE SAUCE II

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



LAMB



LEG OF LAMB

With a sharp knife, cut slits into the meat and insert slices of fresh garlic cloves, using one or two cloves depending on how much you like garlic. Rub surface of meat with fresh lemon juice, salt and pepper. Place lamb on rack and smoke for 30 minutes on High. Reduce heat to Medium and cook for about 20 minutes per pound.



SEAFOOD



SMOKED SALMON

Wash whole fresh salmon thoroughly, then rub with salt and pepper. Brush with a mixture of melted butter and juice of 1/2 lemon. Place on rack and cook on High until the fish flakes easily when pierced with a fork. Cooking time will depend on how many fish are in the smoker, but should be about 20 minutes per pound.

SMOKED FISH FILLETS

Fillets will cook more quickly than whole fish, so watch them to see that they don't become too dry. Fish should maintain some moisture when it is done. Wash fillets, then brush with melted butter seasoned with salt, pepper, garlic and lemon juice. Cook on High until fish flakes easily with a fork. They should be done after about 15 minutes per pound.

SHRIMP IN THE SHELL

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

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

CLAM BAKE

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

Place 1 quart of water in the drip pan. For extra flavor, you may add wine, vinegar, crab and shrimp boil, or other herbs and spices to the water. If you don't want a smoker flavor, omit the wood chips. Place clams on rack and steam on High until clams open, about 15 minutes per serving. Serve clams with melted butter and lemon wedges.



GAME



Dove, quail and other game birds are delicious smoked. Wild birds have less fat than domestic poultry, so remember to rub the birds with oil, butter, or drape them with bacon to keep them moist.

SMOKED DOVE

Wash birds carefully, and be sure to remove all shot from the meat. Salt and pepper birds and rub with butter or margarine. Wrap birds in strips of bacon and secure bacon with toothpicks. Place birds on rack in smoker and cook for 30 minutes on High, then turn down heat to Medium. Depending on the number of birds you are cooking, they should be done in about 20 minutes per pound. Test for tenderness by pricking with fork.

SMOKED QUAIL

Wash birds thoroughly. Quail are especially good if marinated in the refrigerator before cooking in a dry white wine or vinegar and oil marinade. To cook, brush with olive oil and smoke as you would any poultry. Allow about 20 minutes per pound. Putting about 1/4 cup of the marinade into the drip pan adds more flavor.

SMOKED DUCK

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

SMOKED VENISON SADDLE

Place strips of salt pork or bacon on top of the meat and rub it with a cut clove of garlic and butter. Sprinkle with pepper or paprika and add a few grains of cayenne for flavor. Cook on High for 30 minutes, then reduce heat to Medium until tender, about 20 minutes per pound

MARINATED VENISON ROAST

Place roast in large pot and cover with marinade: equal parts water and dry wine to which is added 6-8 black peppercorns, 1 bay leaf, 10-12 whole cloves and one sliced onion. Leave meat in the marinade for 24 hours, turning occasionally. Remove from the marinade and pour about 1/2 cup of marinade into the drip pan. Place roast on rack in the smoker and cook for 30 minutes on High, then reduce heat to Medium and cook for 20 minutes per pound.

SMOKED VENISON TENDERLOIN

Cut the tenderloin into several six or seven inch pieces. Soak meat in hot water for 1/2 hour, then drain water. Sprinkle the chunks of meat liberally with meat tenderizer and cover to sit overnight. Place on rack and brush with olive oil. Cook on High for 30 minutes, then reduce heat to Medium. Tenderloin should cook in about 20 minutes per pound.

LIMITED WARRANTY

Old Smokey Products Company warrants the Old Smokey Electric Smoker against defects in materials and workmanship. This warranty is limited to one year from the date of purchase by the consumer. This warranty extends to the original purchaser only and is not transferable.

Old Smokey Products Company's sole obligation under this warranty shall be to repair or replace the parts which are defective. This warranty does not cover normal wear, rust or damage due to improper use. Surface scratches or heat damage to the finish are considered normal wear and are not covered by this warranty.

To make a claim under this warranty, please call us at (800) 999-1923 or (713) 227-5248.

Old Smokey Products Company requires a reasonable proof of purchase, so please keep your sales receipt.

Parts needing repair or replacement under this warranty should be returned to our factory at: 1620 Maury, Houston, Texas 77026.

THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE, OF THE PRODUCTS SOLD BY OLD SMOKEY PRODUCTS COMPANY. OLD SMOKEY PRODUCTS COMPANY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT SHALL OLD SMOKEY PRODUCTS COMPANY BE LIABLE FOR ANY INCIDENTAL, INDIRECT, SPECIAL OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH OR ARISING OUT OF THE USE OR PURCHASE OF PRODUCTS FROM OLD SMOKEY PRODUCTS COMPANY.

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