

TIPS IN USING A Tejas Smokers® PIT

Look at our collection of recipes and shortcuts listed on this website, www.tejassmokers.com ! Detailed instructions are included with every smoker pit (and the most recently updated product instructions and tips are listed on this website) ...please follow these directions EXACTLY to get the best results. These directions were written in consultation with championship barbecue cooks and will really help you to achieve optimum results early on. Start with our “TRIED and TRUE” methods and after you have cooked a while then start improvising a little. Although practically ANY wood that gives a nut, fruit, or berry will be suitable for use in a smoker pit, we recommend you start out “learning your pit” with oak or pecan. These are hard woods that give a mild smoke flavoring. The fruit woods are softer and burn more quickly. Recently cut mesquite and hickory can give a bitter flavoring to the meat. We recommend that mesquite be seasoned for at least three years. Avoid the use of green (recently cut) mesquite. The wood logs need to be seasoned and bone dry. You are looking for clear smoke when the fire settles down. This is important. All the flavoring comes from the wood. Don’t cut corners with the quality of the wood. The initial seasoning or “burn-in” of a smoker pit is especially important. Do the “burn-in” exactly like we say. Experience tells us that the cooking temperature of a smoker pit ought to be 225 degrees for everything except brisket (200 degrees) or poultry (275 degrees). Water should be in the bottom of the cooking barrel to keep the humidity level high around the meat. Smoking times per pound @ 225 degrees are 1 hour/pound for brisket, venison, and duck; 45 minutes/pound for turkey and leg of lamb; 40 minutes/pound for beef ribs and pork roast; 35 minutes/pound for pork ribs; and 30 minutes/pound for whole chickens and link sausage. These times are a guide and may vary from pit to pit. While cooking do not puncture the meat with tongs, forks, knives, because the whole object of slow smoking with water below is to keep the juices inside the meat. Get a pair of heavy-duty rubber gloves to gently handle the meat. Your efforts will result in the finest, juiciest meats that anyone can cook. It isn’t fast, but it is wonderful! A Tejas Smokers® pit can make it simple.

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