

Favorite Tejas Smokers Recipes

Thanksgiving Turkey

Melt 2 sticks of butter in a saucepan; add 2 oz. garlic juice and 2 oz. onion juice. Inject mixture with syringe in all parts of turkey. Place turkey in smoker on cooking sheet or foil at 200°F for 12 hours. Enjoy!

Hound's Spare Ribs

Start a fire in the firebox. While you wait for the fire to reach temperature, wash and dry a rack of untrimmed spare ribs. With a butter knife lift a corner of the membrane on the bone side and grasp with a paper towel. Pull off the membrane. Rub the rack with whatever rub you prefer and cook bone side up in the vertical chamber (1628CC or 2040CC) until the ribs crack when folded end-to-end, about 6 hours @ 225°F. If you have a pit without the vertical chamber (1628, 2040, 2430) then cook them bone down. Editor's Note: If you want to cook a large quantity then use a rib rack(s). (Recipe courtesy of Cuchulain Libby, a.k.a. Hound).

Tejas Dove

Remove breast meat from breastbone of dove. Season meat with garlic salt, black pepper, and paprika. Wrap breast around ½ of a jalapeno pepper, then wrap with a slice of bacon and pin with a toothpick. Place on smoker at 225 °F for approximately 1 hour until done. (You may substitute quail for dove.)

Tejas Meat Rub

Blend well the following ingredients and store in a closed container:

1/8 cup salt	1/8 cup chili powder	1/4 cup garlic powder
2 Tbsp cumin	1/4 cup paprika	1 Tbsp red pepper
1/4 cup coarse ground black pepper		

Rub meats liberally with Tejas Meat Rub prior to cooking.

Jack's Mojo Chicken

Spatchcock chicken (cut the backbone out, making two parallel cuts in the bird's back). Mash the bird flat to break the breastbone. Mix all other ingredients as marinade. Marinate chicken 24 hours in refrigerator. Reserve marinade, boil thoroughly and serve as sauce over chicken and basmati rice as a side dish. Grill chicken indirect on a medium-hot fire, starting breast down for 10 minutes, then breast up until done. Cook until legs move freely in the joints.

1 large broiler chicken	1/2 cup fresh lime juice	6 tbs olive oil	2 shallots, minced (or 1 large yellow onion)
2 tsp grated lime peel	4 tsp dried oregano	4 large cloves garlic, minced	2tsp ground cumin
3 tsp salt	1/2 tsp ground black pepper	1/2 tsp red pepper	(Recipe courtesy of Jack Curry.)

Home Made Venison Sausage

Cube venison and smoker bacon ends in equal parts. (Smoked bacon ends may be found at just about any butcher shop). Grind, alternating venison and bacon ends. After grinding, spread out meat and add seasoning. You may season with garlic, sage, or any sausage seasoning you desire. Most butch shops sell packages of sausage seasonings. After seasoning, knead into meat. Then with stuffing attachment on grinder, stuff into casing in desired lengths. You may also make sausage patties. Wrap in butcher paper and freeze until ready to smoke. When ready to smoker, place sausage in smoker at 200°F and smoker 2-3 hours until done.

Tejas Blue Ribbon Brisket

Liberally season an untrimmed brisket with Tejas Meat Rub after first spraying it with butter flavored PAM. Wrap in foil and leave in the refrigerator overnight. Allow the brisket to come to room temperature while filling water reservoir in smoker and bring temperature up to 200°F to 225°F, (200°F gives better results but takes much longer to cook). Remove foil and place brisket with the fat side down on far end of smoker away from firebox. (The extra fat gives more protection to the center flat part of the brisket.) Cook until the you can twist the strands of meat on the flat easily with a fork.

Hound's Brisket Directions

Jim, this is a technique more than a recipe but here goes.... You toss it in the pit and leave it alone until it is about 185°F in the flat. Or when a fork can twist the strands of meat easily. You don't buy trimmed flats and you don't use foil unless it's done before needed, then you can wrap it in foil and towels and toss it in a cooler. It'll hold for hours. You can rub a brisket or not. You can cook it any temp between 225 °F and 300°F. You can buy floppy sub-10 pound Choice briskets or stiff ol' 15 pound Selects. Some folks only buy left sides on the assumption that cows are right-handed. I cook them in the vertical fat-side down. Other than that one has to cook a few (to learn how).- Hound-Dare ya to post that...<G>

Fosco's Famous Asian Flank Steak (well, maybe not so famous)

1/4 cup soy sauce 1/4 cup Worcestershire sauce 2 tablespoons fresh lemon juice 2 tablespoons chopped fresh cilantro 1 tablespoon minced fresh ginger and 1 1/4 pound flank steak. Whisk first 5 ingredients to blend. Place steak in a heavy duty Ziploc bag and add the marinade. Let stand 1 hour at room temperature or refrigerate overnight, turning occasionally. Prepare grill (medium-high heat). Grill the steak about 5 minutes per side for rare. Transfer steak to platter; let stand 10 minutes. Thinly slice steak across grain. While steak is standing drain marinade into small saucepan and bring to boil. Thicken with arrowroot if desired. Pass marinade as sauce. (Recipe courtesy of Jay Couey, aka Fosco Gamgee Whitfurrows)

BOB's Special Rub

Here's a pretty good and simple rub that I like. Mix equal parts of whole: Jamaican allspice, black peppercorns, pink peppercorns, white peppercorns, green peppercorns, and coriander. Grind the mixture directly onto your choice of meat for the day (I particularly like it on a shoulder or spare ribs) in generous amounts. Sprinkle lightly with salt. Barbecue the meat. Several hours later, enjoy. (Recipe courtesy of BOB, a friend of Hound)

Mike Holy's Chicken

Many years ago, my friend Mike Holy (an Aggie) taught me how he cooked some marvelous chicken. Make a basting sauce of 1 stick of melted butter, juice of two lemons and 3 TBS salt. Light your grill up with wood and/or lump and cook the bird parts indirectly. Baste chicken pieces with this mix every 15-20 minutes or so, turning and rotating the pieces each time until the juices run clear. Takes about 4 beers (1hr 30 minutes, give or take) and it took me several tries to learn how, 'cause I kept forgetting. (Recipe courtesy of Jack Curry)

Smokey Burgers

Season ground meat with garlic salt, black pepper and Worcestershire sauce. Form into patties and place in middle of smoker at 225°F for approximately 1 hour. By smoking the burgers rather than grilling them your burgers will retain more flavor and stay juicy.

Hound's Citrus Brined Chicken

Prepare the brine:

1 gallon water 1 cup Kosher salt or 1/2 cup table salt juice of 3 oranges
juice of three limes juice of three lemons rinds from same 1 sliced white onion
1 head of garlic, crushed stems from a bunch of cilantro, chopped
serranos to taste, minimum of 4 rough ground cumin and coriander 2 Tbsp each
1/4 cup chili powder or any ground chile you prefer (1/4 cup onion powder is optional)
(1/4cup garlic powder is optional)

Place the bird(s) and plenty of brine solution in a ziploc bag(s) and leave refrigerated overnight prior to cooking. A cooler works fine also. I use a 5 gal beverage cooler for all but the biggest turkeys. Frozen soda bottles, or ice can be used to keep the cold. {8 lbs of ice= 1 gallon of water} An hour before cooking take the bird out and thoroughly wash it down with cold water for at least 30 seconds. You can place aromatics like garlic heads, apples, citrus in the cavity of the bird for the cooking. I like also to place orange slices between skin and meat. Smoke rear end of chicken toward the fire for 45 minutes/lb @ 225°F until the thigh is about 170°F. You can rotate as necessary to avoid charring. Cooking this way will result in inedible skin, but juicy chicken. If you like the crispy skin then place the chicken near the firebox. This works for either chickens or turkeys. If you eliminate the brine (salt and water) the rest of the recipe makes an excellent marinade for grilled chicken. (Recipe courtesy of Cuchulain Libby, a.k.a. Hound.)

Grilled Chicken

Halve the chickens and sprinkle with freshly squeezed lemon juice. Season with garlic salt, black pepper, and paprika. Raise the fire grate in the firebox to the grilling position. We recommend using a mesquite charcoal. When coals are white, place chicken on the firebox grill for 5-7 minutes per side. Do not overcook...the chicken will dry out.

Fosco's Cedar Planked Salmon

1 TBSP vegetable oil 1 TBSP prepared white horseradish 1TBSP soy sauce 1 or 2 garlic cloves minced (or 12 if ya really like garlic) 1/2 tsp kosher salt 1/4 tsp freshly ground pepper 1 to 2 lb thick salmon filet 1 untreated cedar plank big enough to fit the salmon on but small enough to fit on the grill. Soak the plank for at least 30 minutes prior to putting on the grill. Prepare grill at high heat. Mix oil, horseradish, soy sauce, garlic, salt and pepper in a bowl and brush on skinless side of salmon. Place plank on grill rack over fire for a few minutes to get it smoking. It is the smoke from the burning plank that gives the salmon that oh so smoky goodness. Once plank is smoking nicely place the salmon skin side down on the plank and cook covered for 20-25 minutes. Keep an eye on it. If the plank flares up just spray it with some water. Cook until salmon flakes easily with a fork. Serve with grilled asparagus and watch your girl swoon! This is one of my favorites. (Recipe courtesy of Jay Couey, aka Fosco Gamgee Whitfurrows)

Apple Turkey

Inject turkey with apple juice concentrate (large can of frozen). Season cavity with your favorite seasoning (I use Rudy's Turkey Rub) and then stuff cavity with quartered apples. Rub turkey with same seasoning. Smoke over apple wood (or use apple smoking chips on pecan) at 225 °F for about 40-45 minutes a pound. Best to place turkey in an aluminum roasting pan as the apples really put out the juice. You can use this to baste periodically. (Recipe courtesy of R. Hauser.)

Jack's Hot Smoked Salmon

There are two methods for smoking salmon - cold smoked (in smoke under 90°F for days, or hot smoking, which is really cooking with smoke). Hot smoking produces a cooked, flaky fish that's got plenty of smoke flavor. It's easy and quick to hot smoke and while there are many methods, including brining, here's a way to produce a fine product fast.

Run your smoker up to no more than 220°F using a mild wood for smoke (avoid mesquite and hickory). I prefer alder or bay, pear, apple, pecan or maple. Dried grape vines are also excellent. Smoke whole salmon fillets with the skin on, flesh side up. Bring the fish to room temp for at least an hour before smoking, to allow a pellicle to form (the fish will look glazed and sticky on its surface). Season it with salt and pepper (be generous).

Place the fillets in the smoker indirect for about 1:30 to 1:45. It's done when it flakes easily with a fork and it's just as good cold as it is hot out of the smoker. (Recipe courtesy of Jack Curry).

We'd like to hear how you like these recipes and your smoker pit. Have any favorite ones of your own that you would like to share?

*Write us at Tejas Smokers, Inc., P.O. Box 4158, Houston, Texas 77210-4158.
Or email us at jim@tejassmokers.com. THANKS!*