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Smoke 'Em if you Got 'Em

Low 'n' Slow Cooking Turns out Full Flavored Foods

You want to really wow your friends with your grill expertise? Then start smoking!

While quick cooking foods like chicken breasts, hot dogs and hamburgers and even fish fillets, are perfect for a weekday meal, there's still nothing like the flavor of foods that are cooked slowly over low heat, surrounded by a cloud of flavorful smoke. Even inexpensive, tougher cuts of meat will turn into mouth-watering, fork-tender fare worthy of serving to guests.

The average smoked meal takes anywhere from 5 to 8 hours to prepare. And though it's long on cooking time, it's very short on effort. Regardless of your skill level, there is now a variety of grills that makes it fun and easy to turn out meats that are fallin'-off-the-bone tender, juicy and flavorful.

For those who prefer the more traditional, hands-on smoking experience, most any charcoal grill with a lid can be used. There are many new Kingsford charcoal grills on the market, and some of them work especially well. Options range from the tried-n-true barrel-style grill with an offset firebox, to an oversize 26-inch kettle grill. There also are Kingsford premium console grills with a black finish or in stainless steel for those who

prefer cooking with charcoal, but want the more stylish design of a stainless steel gas grill.

For those who long for melt-in-your-mouth morsels, but want a more hands-off approach, Masterbuilt's Electric Smokehouse is the best option. Designed for outdoor use, the refrigerator-style box smoker features a push button digital control panel that allows users to set the thermostat at a precise temperature, ranging from 100° to 275°F. A side-loading wood chip tray makes it a cinch to replenish wood when needed. A 24-hour digital timer has an automatic shut-off feature – and when the time has elapsed, the Smokehouse will keep food warm until it is removed.

This recipe is perfect for making mile-high pulled-pork sandwiches!

Smoked Pork Butt

- 1 fresh pork butt (7 pounds)
- 1/2 tsp. salt
- 1/4 cup brown sugar
- 2 tbsp. chili powder

Mix dry ingredients together and rub onto pork butt (can be done up to 24 hours in advance). Prepare fire. Cook pork butt for 6 hours at 200°F. Remove from smoker and wrap butt in foil and cook for another 2 hours or until internal temperature reaches 160°F. Tip: Use apple wood chips for smoking or apple juice in the drip pan. For additional information visit www.masterbuilt.com.