

# Bradley - Recipes using Maple Bisquettes

## Foss Family Hams

This is an old Canadian Prairie recipe for smoking ham and bacon.

### Ingredients

- 50 kg (100 lb) Ham or Bacon
- 4 kg (8 lb) Salt
- 1.5 kg (3 lb) Sugar
- 60 ml (2 oz) Saltpetre
- 16 l (4 gal) of hot water, approximately

### Preparation

Make brine by mixing the salt, sugar and saltpetre in hot water until completely dissolved. Cool the water to the temperature of your meats. Place meat in a large barrel, skin side down on the bottom and up on the top. Pour in the brine until meat is completely covered and add weighted cover to keep the meat submersed. This recipe should take about 28 days to cure. After 7 days remove your meat. Scald the barrel with boiling water and reload with the a new brine, made from 1/3 less ingredients, and the meat. Repeat this process every 7 days for a month using 1/3 less ingredients in the brine each time. Store at approximately 5°C (40°F). If stored at too cold a temperature the meat will not take the cure, too warm the brine will start to ferment causing the meat to taste sour. After the 28th day remove meat from the brine and allow it to dry.

### Smoking Method

Place meat in the Bradley Smoker and smoke with Maple flavor bisquettes. If the temperature is 25°C to 30°C (80°F to 90°F) smoke for 3 to 4 days; 40°C to 50°C (100°F to 120°F) smoke for 3 days. Too much heat causes the meat to shrink. Your hams are ready to be cooked.

*Note:* This recipe is designed for a large smokehouse, however it can be modified for smaller portions of meat that will fit in the Bradley Smoker/Smokehouse.

## Indian Candy

### Ingredients

- Salmon fillets
- salt
- brown sugar

### Preparation

Cut salmon into 1/2" strips from fillets of salmon. In a large bowl, mix together salt and brown sugar in a 50/50 ratio making certain you have enough to completely cover the salmon. Place salmon in the bowl and coat evenly with the mix by rolling salmon in through the mix. Leave salmon in the bowl, in a cool place 5°C (40°F) for 12 to 24 hours. Remove salmon from the bowl, rinse off excess mix and pat dry.

### **Smoking Method**

Place salmon on racks and put in the Bradley Smoker. Using Maple flavor bisquettes, smoke at about 50°C to 60°C (110°F to 135°F) for 4 to 12 hours depending on your preference as to texture and taste. The longer the smoking process, the more chewy the Indian Candy will be.

### **To Serve**

Indian Candy is a wonderfully versatile hard-cured salmon product. It is great as an appetizer or a high-protein snack. Great on the trail as well, but watch out for bears – they love it too! This process will extend the amount of time the fish can be stored in the refrigerator. Traditionally small salmon, such as Coho or Sockeye are used in this process. For a flavor twist add some genuine maple syrup to the salt/sugar mixture.

## **Smoked Lamb with Bourbon Onion Coulée**

### **Ingredients**

- 10 to 12 lamb shanks

### **Marinade:**

- 120 ml (4 oz) bourbon
- 420 ml (14 oz) red wine
- 15 ml (1 tbsp) minced garlic
- 30 ml (2 tbsp) dry rosemary
- 30 ml (2 tbsp) coarsely ground black pepper
- 30 ml (2 tbsp) salt

### **Bourbon Onion Coulée:**

- 6 large onions sliced
- 60 ml (1/4 c) olive oil
- 30 ml (2 tbsp) black pepper
- 120 ml (1/2 c) bourbon

### **Preparation**

In a bowl mix together marinade ingredients. Place lamb shanks in a casserole dish and pour marinade over lamb shanks. Cover and turning occasionally refrigerate for 24 hours. Remove lamb shanks from marinade and place on oiled smoker racks.

### **Smoking Method**

Preheat the Bradley Smoker to 110°C (225°F). Using Maple flavor bisquettes smoke/cook for approximately 4 hours depending upon outside weather conditions. Serve with Bourbon Onion Coulee – in a small saucepan with olive oil, salt and pepper, saute onions on a stove over medium heat. When onions begin to soften add bourbon and simmer stirring until onions become soft.

## **Maple Smoked Acorn Squash**

### **Ingredients**

- 1 large acorn squash

- 5 ml (1 tsp) canola or corn oil

**Spiced butter topping:**

- 60 to 90 ml (4 to 6 tbsp) butter
- 10 ml (2 tsp) brown sugar
- 5 ml (1 tsp) cinnamon
- 3 ml (1/2 tsp) nutmeg
- 1 ml (1/8 tsp) cayenne pepper (optional)
- 30 ml (2 tbsp) chopped pecans, for garnish (optional)

**Preparation**

Cut the squash in half but do not remove the seeds. The seeds help to keep the squash moist while cooking. Rub oil on the cut surfaces of the squash and on the outside.

**Smoking Method**

Using Maple flavor bisquettes, bring the Bradley smoker temperature to approximately 90°C to 105°C (200°F to 220°F). Cover smoker racks with cheesecloth and place the squash cut-side down on the racks in the smoker. Cook for about 2 hours or until tender. While the squash cooks melt the butter in a small pan or dish and stir in the brown sugar, cinnamon, nutmeg and cayenne pepper. Keep the butter warm until needed.

**To Serve**

When the squash is cooked scrape seeds out of each half and cut the halves into quarters. Spoon the spiced butter over each piece of squash, top with a sprinkling of chopped pecans and serve hot.

## Maple Glazed Ham

**Ingredients**

- 6 to 7 kg (12 to 14 lb) ham, cooked, ready to eat

**Paste:**

- 30 ml (2 tbsp) Dijon mustard
- 30 ml (2 tbsp) maple syrup
- 30 ml (2 tbsp) ground black pepper
- 15 ml (1 tbsp) vegetable oil
- 15 ml (1 tbsp) cider vinegar
- 15 ml (1 tbsp) onion powder
- 15 ml (1 tbsp) paprika
- 10 ml (2 tsp) coarse salt

**Glaze:**

- 180 ml (2/3 c) maple syrup
- 90 ml (1/3 c) bourbon
- 45 ml (3 tbsp) Dijon mustard

**Preparation**

The night before you are planning to serve the ham, score the fatty side of the ham with wide criss cross cuts 0.6 cm to 1.2 cm (1/4" to 1/2") deep. Combine paste ingredients in a small bowl. Apply the

paste evenly over the entire ham. Cover with plastic wrap and refrigerate overnight. Remove ham from refrigerator and let stand at room temperature for about 45 minutes.

### **Smoking Method**

Bring your Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Using Maple flavor bisquettes smoke/cook the ham for approximately 5 to 6 hours depending on the amount of smoke flavor you would like the ham to have. Mix glaze ingredients together in a small saucepan and cook over low heat for 15 minutes. Brush the ham with glaze a couple of times during the last hour of cooking.

### **To Serve**

Let ham stand for 15 minutes before carving.

## **Maple Smoked Tuna**

### **Ingredients**

- 4 pieces tuna fillet - 2 kg (4 lb)
- cooking oil

#### Marinade:

- 15 ml (1 tbsp) dried dill weed
- 15 ml (1 tbsp) mustard seed
- 45 ml (3 tbsp) salt
- 5 ml (1 tsp) ground black pepper
- 125 ml (1/2 c) brown sugar
- 2 bay leaves
- 1000 ml (4 c) water

### **Preparation**

The night before you are planning on serving the fish, mix together marinade ingredients, in a medium size bowl, making certain salt and sugar are completely dissolved. Put marinade in a large heavy plastic bag, add fish, seal and refrigerate overnight. Remove fish from bag and pat dry.

### **Smoking Method**

Preheat the Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Place fish on oiled racks and using Maple flavor bisquettes smoke/cook for 1 1/2 to 2 hours.

### **To Serve**

Smoked tuna fillets are delicious served with vegetable stir fry and rice pilaf.

## **Maple Cured Smoked Salmon**

### **Ingredients**

- 1 large salmon fillet

#### **Brine:**

- 1 litre (1 quart) water
- 125 ml (1/2 c) salt
- 125 ml (1/2 c) maple syrup
- 60 ml (1/4 c) amber or dark rum
- 60 ml (1/4 c) lemon juice
- 10 whole cloves
- 10 whole allspice berries
- 1 bay leaf

### **Preparation**

In a medium sized bowl combine all the brine ingredients. Place salmon fillet in a non-metallic dish and cover with the brine. Make certain the fish is completely submersed in brine. Cover and refrigerate for at least two hours. Remove salmon from brine and pat dry with paper toweling. Place salmon, skin side down, on smoker rack and allow to air dry for about an hour.

### **Smoking Method**

Preheat the Bradley Smoker to between 65°C and 95°C (150°F and 200°F). Using Maple flavor bisquettes smoke/ cook the salmon for approximately 1-1/2 hours.

### **To Serve**

Serve with wild rice and stir fried mixed vegetables, or blend with equal amounts of cream cheese for a delicious spread.