

# Bradley - Recipes using Pecan Bisquettes

## Southern Smoked Chicken

### Ingredients

- 1 kg (2 lb) whole frying chicken or chicken parts
- 30 ml (2 tbsp) olive oil
- 3 ml (1/2 tsp) each dried thyme, sage pepper and oregano (or substitute herbs of your choice)
- 2 ml (1/4 tsp) garlic powder
- pinch of cayenne powder
- pinch of allspice powder

### Preparation

Rub chicken all over with olive oil. Mix together spices and sprinkle over chicken. Place chicken or chicken pieces on the smoker racks.

### Smoking Method

Place chicken in the Bradley Smoker. Hot smoke chicken using Pecan flavor bisquettes for approximately 1-1/2 to 2 hours. Using a meat thermometer, continue cooking on high until chicken is completely cooked. The whole chicken should take approximately 4 to 4-1/2 hours, about half way it should be rotated for even cooking.

### To Serve

Serve with BBQ sauce on the side for dipping. For an authentic Southern meal consider also serving rice and beans, or a jambalaya, along with some Southern-style greens, yams or fried green tomatoes and, of course cornbread or biscuits. Finish up the meal with a pecan pie or a peach cobbler for a true Southern touch!

## Smoked Thanksgiving Turkey

### Ingredients

- 4 to 5 kg (8 to 10 lb) turkey (small turkeys work best)
- 65 ml (1/4 c) brown sugar
- 65 ml (1/4 c) non-iodized salt
- Cream sherry
- 5 ml (1 tsp) of garlic powder, onion powder, paprika, thyme, sage, lemon zest and/or pepper to individual taste

### Preparation

Mix together brown sugar, salt and rosemary and add cream sherry to make a thin paste. Brush paste in between meat and skin and on top of the skin. Season with other herbs to taste.

### Smoking Method

Preheat the Bradley Smoker to approximately 100°C (220°F). Using Pecan flavor bisquettes smoke/cook turkey for 2 to 4 hours depending on how strong a smoke flavor you want. Baste the

turkey using juices from inside the cavity and continue cooking the bird, basting every hour for another 2 to 4 hours, until a meat thermometer reads 75°C (165°F).

### **To Serve**

Carve up turkey and serve as part of a traditional Thanksgiving feast with stuffing, gravy, cranberry chutney, potatoes, brussel sprouts and yams. Bradley Smoked Acorn Squash would also work well with this menu. And do not forget the apple and pumpkin pies!

## **Venison Smoked Beans**

### **Ingredients**

- 250 ml (1 c) of diced venison
- 6 slices bacon chopped
- 500 g (1 lb) cooked navy beans
- 1 red pepper diced
- 1 onion finely diced
- 15 ml (1 tbsp) Worcestershire sauce
- 15 ml (1 tbsp) Dijon mustard
- 5 ml (1 tsp) chili powder (more or less depending on your taste)
- 250 ml (1 c) ketchup
- 65 ml (1/4 c) brown sugar
- 125 ml (1/2 c) molasses

### **Preparation**

In a large bowl, mix together all ingredients thoroughly. Pour into a 23 cm x 33 cm (9" x 13") glass or ceramic baking dish.

### **Smoking Method**

Preheat the Bradley Smoker to 105°C (225°F). Place baking dish in the Bradley Smoker on the top rack. Using Pecan flavor bisquettes, cook/smoke for approximately 3 to 4 hours. Stir once each 1/2 hour for the first 1-1/2 hours. You may wish to turn the smoke generator off after the first 1-1/2 hours but continue cooking the bean mixture.

### **To Serve**

Little more is needed than a green salad and a crusty loaf or cornbread to sop up the juices of Venison Smoked Beans.

*Note:* Other meats, such as beef or pork can be substituted.

## **Smoked Chicken & Fruit Salad**

### **Ingredients**

- 4 boneless/skinless chicken breasts
- greens for presentation

### **Rub:**

- 15 ml (1 tbsp) curry powder
- 3 ml (1/2 tsp) each cumin, coriander and salt

**Salad:**

- 250 ml (1 c) minced red onion
- 90 ml (1/3 c) flaked coconut
- 90 ml (1/3 c) yellow raisins
- 250 ml (1 c) seedless red or green grapes
- 125 ml (1/2 c) mayonnaise
- 125 ml (1/2 c) plain yogurt
- 30 ml (2 tbsp) liquid honey
- 8 ml (1/2 tbsp) fresh lemon juice
- 22 ml (1-1/2 tbsp) curry powder
- 60 ml (1/4 c) sliced almonds

**Preparation**

Mix together the rub ingredients and rub into the chicken breasts. Cover and refrigerate for at least two hours. Remove chicken breasts from the refrigerator and let stand for about 30 minutes.

**Smoking Method**

Preheat the Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Smoke/cook the chicken breasts using Pecan flavor bisquettes until done approximately 1 to 1-1/2 hours, making certain to check with a meat thermometer.

**To Serve**

Cut chicken into bite-size chunks and place in a large bowl with onion, coconut and raisins. In a small bowl, mix together mayonnaise, yogurt, honey, lemon juice and curry powder. Add the dressing mixture to the chicken and refrigerate for at least one hour. Just before serving add the grapes and almonds to the salad. Serve on a bed of greens.

**Smoked Chicken & Portabello Mushrooms**

**Ingredients**

- 4 boneless/skinless chicken breast halves
- 2 portabello mushrooms
- 30 ml (2 tbsp) olive oil
- 10 ml (2 tsp) garlic powder
- 10 ml (2 tsp) onion powder
- 10 ml (2 tsp) dried basil
- 1 ml (1/4 tsp) ground black pepper

**Preparation**

Brush chicken breasts and mushrooms with olive oil. Mix together garlic powder, onion powder, dried basil and black pepper and sprinkle over chicken breasts.

**Smoking Method**

Preheat the Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Place chicken breasts on

smoker racks and using Pecan flavor bisquettes smoke/cook for approximately 40 minutes. Place the mushrooms in the smoker along with the chicken and smoke/cook for an additional 40 to 60 minutes making certain the chicken breasts are cooked.

**To Serve**

Sauté a chopped medium sized zucchini in 15 ml (1 tbsp) of olive oil for about 5 minutes. Add 2 or 3 cloves of minced garlic, 6 halved cherry tomatoes, 125 ml (1/2 c) chopped onion, 60 ml (1/4 c) chopped fresh basil and sauté for an additional 3 minutes. Serve with the chickens, sliced mushrooms and sprinkle with fresh grated parmesan cheese.