

Bradley - Recipes using Special Blend Bisquettes

Stuffed Turkey Roll

Ingredients

- 1 kg (2 lb) boneless turkey breast
- 500 ml (2 c) sliced fresh mushrooms
- 3 green onions, finely chopped
- 1 medium carrot, finely chopped
- 1 stalk celery, finely chopped
- 30 ml (2 tbsp) butter
- salt, pepper and poultry seasoning to taste
- 15 ml (1 tbsp) fresh lemon juice
- 2 slices bread, cubed
- 1 medium tomato, seeded and diced

Preparation

Butterfly the turkey breast and pound with a mallet. Sauté mushrooms, onions, carrot and celery in the butter. Add the seasonings and lemon juice. In a small bowl, mix together bread, tomatoes and sautéed vegetables. Spread over the 'butterflied' meat. Rub skin with additional lemon juice.

Smoking Method

Preheat the Bradley Smoker to 90°C to 100°C (190°F to 220°F). Place turkey roll on an oiled rack in the upper half of the Bradley Smoker. Smoke cook using Special Blend flavor bisquettes for 5 to 6 hours or until an instant thermometer reads 70°C (160°F). Cooking times will vary depending on wind and weather conditions.

To Serve

Stuffed Turkey Roll makes a great buffet or picnic item since guests can help themselves to slices!

Boneless Cross Rib Roast

Ingredients

- 1.5 kg (3 lb) boneless cross rib roast
- 1 medium onion, diced
- 1 bay leaf
- Sprig each of fresh thyme, marjoram and oregano
- 30 ml (2tbsp) oil
- 2 cloves garlic, chopped
- 500 ml (2 c) red wine

Preparation

Trim any excess fat from the meat. Place meat in an airtight container. Mix together remaining ingredients and pour over the meat in the container. Seal the container and refrigerate overnight, turning occasionally.

Smoking Method

Remove from marinade and pat dry. Reserve marinade for possible later use as gravy. Preheat the Bradley Smoker to approximately 100°C (220°F). Place roast on an oiled smoker rack in the upper half of the Bradley Smoker. Using Special Blend flavor bisquettes, smoke/cook for 7 – 8 hours or until an instant thermometer reads 65°C (150°F).

To Serve

Let stand 10 minutes before carving. Enjoy with traditional roast beef dinner fixings, such as roast potatoes, gravy, horse radish and Yorkshire pudding. Wonderful thickly sliced for sandwiches the next day!

Smoked Leg of Lamb

Ingredients

- 2.5 to 3 kg (5 to 6 lb) leg of lamb boned and tied

Paste:

- 1 small onion peeled and halved
- 1 head of garlic peeled
- 45 ml (3 tbsp) fresh lemon juice
- 10 ml (2 tsp) lemon zest
- 30 ml (2 tbsp) paprika
- 5 ml (1 tsp) rosemary
- 10 ml (2 tsp) coarse salt
- 10 ml (2 tsp) coarse ground pepper
- 90 ml (6 tbsp) olive oil

To Serve

- lemon wedges
- extra virgin olive oil
- minced fresh mint

Preparation

Prepare the paste by combining all the paste ingredients except the oil in a food processor and process. With the processor running, pour in the oil and continue processing until a paste forms. Spread the paste generously on the lamb. Place the lamb in a plastic bag/wrap and refrigerate overnight. Remove the lamb the next day and let stand for 45 minutes.

Smoking Method

Preheat your Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Place the lamb in the Bradley Smoker and using Special Blend flavor bisquettes smoke/cook until the lamb is medium/rare, approximately 30 minutes per pound. Use a meat thermometer to check.

To Serve

Remove lamb when done and let stand 10 minutes. Slice and serve with a squeeze of lemon, a drizzle of olive oil and fresh mint.

Roast Salmon Dinner

Ingredients

- 1 kg (2 lb) spring salmon fillets or salmon steaks
- 6 cloves crushed garlic
- 125 ml (4 oz) finely shaved fresh ginger root.
- 175 ml (6 oz) melted butter
- Seasoning (or lemon) pepper
- Salt

Preparation

In a small glass bowl, mix the butter, garlic and ginger together. Place the salmon (fillets skin side down) on greased Bradley Smoker racks. Brush the melted butter and ingredients evenly on the top of the salmon. Sprinkle salmon with salt and pepper to taste.

Smoking Method

Place racks of salmon in the Bradley Smoker with the damper slightly open. Using Special Blend flavor bisquettes in the smoke generator and with the heat on medium to high 90°C to 105°C (200°F to 220 F), this dinner should be ready in about 1 to 1-1/2 hours.

To Serve

Serve with a salad and homemade mango salsa. Mix together 2 peeled and chopped mangos, 1 seeded and finely chopped sweet red and jalapeño pepper, 2 thinly sliced green onions, juice and finely shredded peel of 2 limes, a little olive oil and salt and pepper to taste. This is a wonderful west coast summertime dinner.

Ground Teriyaki Venison Jerky

Ingredients

- 1 kg (2 lb) of ground venison.
- 30 ml (2 tbsp) table salt
- 30 ml (2 tbsp) brown sugar
- 60 ml (4 tbsp) teriyaki sauce
- Optional seasoning pepper

Preparation

Using your hands, mix all ingredients into the ground meat evenly and thoroughly. Place in refrigerator over night. Next morning, using a jerky gun or rolling the meat into strips no more than 3/16" thick and lay onto greased smoker trays.

Smoking Method

Place in the Bradley Smoker, using Special Blend flavor bisquettes and with the temperature no higher than 55°C to 65°C (140°F to 150°F), smoke for about 4 hours. Do not place water in the drip pot and ensure the damper on the top of the Bradley Smoker is wide open.

To Serve

This could be considered 'light' jerky, as it imparts the flavor of jerky without all the salt. Serve as an appetizer or snack. It will be chewy like traditional jerky.

Substitute any ground red meat, such as beef or buffalo for the venison.

Historically, jerking meat was the primary means of preservation before refrigeration. True jerking is dried meat, that was previously brined in a heavy salt solution. In fact the word 'jerk' comes from the old Spanish word 'charqui' which means dried meat.

Chicken Italiano**Ingredients**

- 1.5 kg (3 lb) frying chicken cut in half
- 750 ml (3 c) Italian dressing

Rub:

- 125 ml (1/2 c) paprika
- 45 ml (3 tbsp) coarse salt
- 30 ml (2 tbsp) coarse ground black pepper
- 30 ml (2 tbsp) dried basil
- 15 ml (1 tbsp) dried thyme
- 15 ml (1 tbsp) dried oregano
- 30 ml (2 tbsp) garlic powder
- 15 ml (1 tbsp) dry mustard
- 15 ml (1 tbsp) onion powder
- 10 ml (2 tsp) cayenne pepper

Preparation

Rinse chicken halves and pat dry. Season with rub both sides and let stand for at least one hour. Place chicken halves in a plastic bag with 500 ml (2 c) Italian dressing and refrigerate overnight. Remove from refrigerator and let stand at room temperature for 20 minutes. Discard the remaining marinade.

Smoking Method

Preheat your Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Using Special Blend flavor bisquettes smoke/cook the chicken for 3 hours approximately. Baste the chicken with the remaining 250 ml (1 c) Italian dressing for the last hour. Use a meat thermometer to make certain the chicken is cooked.

To Serve

Serve with a tomato sauce pasta dish and tossed greens.

Spicy Olé Jerky

Ingredients

- 1.5 kg (3 lb) lean meat (beef, venison)
- 60 ml (4 tbsp) water
- 60 ml (4 tbsp) Worcestershire sauce
- 10 ml (2 tsp) salt
- 10 ml (2 tsp) sugar
- 4 garlic cloves, pressed
- 3 ml (1/2 tsp) hot sauce
- 10 ml (2 tsp) ground cumin
- 10 ml (2 tsp) ground coriander
- 15 ml (1 tbsp) chili powder

Preparation

Slice the meat with the grain into 3 mm (1/8") thick strips. Combine the remaining ingredients and rub the mixture into the strips of meat. Place in a glass or plastic (non-metallic) container, cover and refrigerate overnight. Remove meat strips from refrigerator, place on oiled smoker racks and allow to dry and set.

Smoking Method

Preheat the Bradley Smoker to around 65°C (150°F). Using Special Blend flavor bisquettes smoke/cook with the vent open and no water in the drip bowl for approximately 6 to 8 hours.

To Serve

Jerky is a great snack for hiking, hunting and fishing because it needs no refrigeration.