

Bradley - Recipes using Apple Bisquettes

Smoked Loin Roast

Ingredients

Marinade:

- 250 ml (1 c) salt
- 250 ml (1/2 c) brown sugar
- 1 can frozen apple juice concentrate
- 15 ml (1 tbsp) garlic powder
- 15 ml (1 tbsp) seasoning salt
- 15 ml (1 tbsp) soy sauce
- 125 ml (1/4 c) white sugar
- 125 ml (1/4 c) honey
- 250 ml (1 c) teriyaki, Jamaican jerk or marinade of your choice

Meat:

- Bone-in Pork Loin Roast
- 4 to 6 garlic cloves sliced in half
- Water

Preparation

Mix marinade ingredients in a large non-metallic mixing bowl. Take roast and make random insertions with a sharp knife. Stuff the cloves of garlic into the insertions made in the meat. Place the roast in the mixing bowl with the marinade and add enough water to cover the roast. Seal the bowl with plastic wrap and store in a cool place overnight. In the morning remove the roast and allow to air dry for about 1 to 2 hours.

Smoking Method

Preheat the Bradley Smoker to 90°C (200°F). Using Apple flavor bisquettes and leaving the damper closed smoke/cook for 6 to 10 hours depending on the size of your roast.

To Serve

This roast is nice with stir fry vegetables and rice. Pineapple wedges add a striking contrast – add to the Bradley Smoker for last 1/2 hour.

Deep Fried Smoked Turkey

Ingredients

- 1 whole wild turkey (wild optional)
- Lots of oil as per manufacturer of the deep fryer.

Preparation

There are many options to cooking a turkey this way. Marinating the bird for 24 hours prior to cooking it is one option. Use a sugar/salt cure in a 50/50 ratio, and thoroughly cover turkey and store in refrigerator. After 24 hours rinse and pat dry.

Smoking Method

Cold smoke the turkey for 4 hours prior to cooking it in your deep fryer. Using Apple flavor bisquettes, place the turkey in the Bradley Smoker and cold smoke at 40°C (100°F), turning occasionally. Following the directions of the manufacturer deep fry according to the weight of the bird. Try using peanut oil for extra flavor.

To Serve

The deep frying process seals in the juices of the turkey, but the added flavor from the Apple flavor bisquettes in the Bradley Smoker will amaze you... Serve with traditional turkey feast fixings of gravy and mashed potatoes, along with root vegetables and salad, or try a different turkey menu that includes coleslaw and French fries. A boneless turkey breast or whole chicken can be substituted. Try hickory flavor bisquettes for another flavor sensation!

Country Chicken

Ingredients

- One 1 to 1.5 kg (2 to 3lb) chicken quartered

Marinade:

- 500 ml (2 c) apple vinegar
- 250 ml (1 c) salad oil
- 5 ml (1 tsp) white pepper
- 5 ml (1 tsp) salt
- 15 ml (1 tbsp) seasoning mix
- 15 ml (1 tbsp) garlic powder
- 1 egg

Preparation

In a medium sized bowl mix together marinade ingredients. Place chicken in a shallow baking dish and pour marinade over top. Cover and refrigerate overnight occasionally turning pieces of chicken.

Smoking Method

Using Apple flavor bisquettes, bring your Bradley Smoker to about 100°C (220°F). Remove chicken from marinade and place on racks in smoker. Making certain to use a meat thermometer, hot smoke chicken at between 100°C to 120°C (220°F to 250°F) until chicken is thoroughly cooked, approximately 2 to 3 hours.

To Serve

Country Chicken goes wonderfully with mashed or french fried potatoes, coleslaw and peas. Try smoking a mixture of onions and mushrooms in the last hour with the chicken for a nice side dish. Or slowly sauté smoked onions and mushrooms until translucent and tender. Add flour and chicken broth for a great tasting gravy.

Smoked Cheddar Cheese

Ingredients

Brick of cheddar cheese, preference is given to Old or Aged cheddar cheese

Preparation

Place cheese on racks and load into the Bradley Smoker.

Smoking Method

Use a mild smoke flavor such as Apple flavor bisquettes. Open the damper wide and using only the smoke generator, make sure the temperature does not go over 40°C (100°F) or the cheese will melt. Open the door of the Bradley Smoker to bring temperature back down. Smoke for approximately 40 to 60 minutes.

To Serve

Serve as an appetiser with your favourite wine, after dinner with port or with apple pie and ice cream for dessert.

Special Note

Substitute Gouda or Fontina cheese for a change of flavor and texture. Try Cherry flavor bisquettes for a milder smoke flavor .

Rubbed Ribs West Coast Style

Ingredients

Rub:

- 3 cinnamon sticks
- 60 ml (1/4 c) anise star
- 60 ml (1/4 c) fennel
- 60 ml (1/4 c) peppercorns
- 90 ml (1/3 c) brown sugar
- 2 slabs baby back ribs
approx. 1.25 to 1.5 kg (2 1/2 to 3 lbs)
- 125 ml (1/2 c) teriyaki sauce

Preparation

The night before you plan on cooking the ribs, grind together the rub ingredients, in a coffee mill or food processor, and mix with brown sugar. Rub the ribs with the teriyaki sauce and coat with the rub. Place ribs in a plastic bag and refrigerate overnight. The next day remove the ribs from the refrigerator, pat down with any remaining rub and let stand for 25 to 30 minutes.

Smoking Method

Preheat the Bradley Smoker to 95°C to 100°C (200°F to 220°F) approximately. Transfer the ribs to the Bradley Smoker and using Apple flavor bisquettes cook for about 4 hours.

To Serve

Let stand for 5 to 10 minutes before cutting to serve.

Smoked Oysters on the Half Shell

Ingredients

- 24 oysters

Marinade:

- 45 ml (3 tbsp) olive oil
- 45 ml (3 tbsp) lemon juice
- 3 ml (1/2 tsp) salt
- 5 ml (1 tsp) dry mustard
- 3 ml (1/2 tsp) curry powder

Preparation

Combine marinade ingredients together in a medium size non-metallic bowl and mix well. Remove oysters from their shells. Keep at least one half shell for each oyster. Place oysters in marinade for approximately 30 minutes, turning once. Replace oysters in their half shell and add a little of the marinade to each one.

Smoking Method

Preheat the Bradley Smoker to 100°C (220°F). Place the oysters in their half shells on smoker racks and using Apple flavor bisquettes smoke/cook for 40 to 60 minutes or until cooked.

To Serve

Serve hot with Tabasco sauce or Wasabe on the side.