

Bradley - Recipes using Cherry Bisquettes

Smoked Scallop Martini

Ingredients

- 16 Digby (large sized) scallops, approx. 500 g (1 lb)
- 20 ml (4 Tsp) vodka
- Sprigs of fresh parsley, kale or large green olives as garnish
- 4 martini glasses

Preparation/Smoking Method

Cover two racks with cheesecloth. Wash scallops and spread evenly over the racks. Place racks in highest positions in the Bradley Smoker and using Cherry flavor bisquettes start the smoke generator at a very low temperature 40°C (100°F) and keep low for 40 to 60 minutes. Make sure the top vent is open at least halfway. Remove from the Bradley Smoker.

Cooking Completion

Finish cooking the scallops under an oven broiler for approximately 5 minutes turning once and cooking for another 5 minutes. Allow scallops to cool.

To Serve

Place 4 scallops in each martini glass. Drizzle 5 ml (1 tsp) vodka over the scallops in each glass. Garnish with a sprig of parsley, kale or large green olives as according to taste preferences and serve as an appetizer. These Smoked Scallops can also be prepared as entrée dish by increasing the quantity of scallops and serving with an appropriate vegetable stir fry and rice pilaf.

Tandoori Style Smoked Chicken

Ingredients

- 6 chicken halves - fryers approx. 1 kg (2lb) or whole legs with thighs
- 15 ml to 30 ml (1 tbsp to 2 tbsp) coarse salt
- 3 cloves garlic finely chopped
- 1/2 lemon
- 250 ml (1 c) plain yogurt
- 5 ml (1 tsp) each Indian spices such as cumin seed, coriander seed, fennel seed, whole black pepper, cayenne pepper and paprika, ground together.

Preparation

Puncture the skin on the chicken pieces with a skewer making quite a few tiny holes. Using the lemon half, rub the salt and garlic into the chicken pieces. In a large glass or ceramic bowl, mix together the yogurt and seasonings. Coat each piece of the chicken well with the yogurt mixture. Place in a bowl, cover and refrigerate overnight.

Smoking Method

Remove chicken from marinade and discard leftover juices. Preheat the Bradley Smoker to

approximately 100°C (220°F) with closed damper. Place chicken skin side down on oiled smoker racks. Put chicken inside the Bradley Smoker and using Cherry flavor bisquettes smoke/cook the chicken for approximately 3 to 4 hours or until an instant thermometer reads 60°C to 70°C (140°F to 160°F). Partially open the damper after 2 hours.

Roasted Rock Cornish Game Hens

Ingredients

- 3 to 4 whole Rock Cornish Game Hens
- 1 can of anchovies or anchovy paste
- 250 g (1/2 lb) butter
- 4 large cloves of crushed garlic
- Olive oil
- 4 sprigs of fresh rosemary

Preparation

In a small glass bowl, mix the garlic and butter together and allow to firm up. Place the anchovies and an equal amount of the garlic butter into the Cornish game hens. Place the rosemary on the birds and bind the birds individually using cooking twine.

Brush the hens with the olive oil and place on smoker racks.

Smoking Method

Preheat the Bradley Smoker to approximately 250 F degrees. Using Cherry flavor bisquettes place birds in the Bradley Smoker. Depending upon the weather conditions, the birds should be cooked in about 3 to 4 hours. Check with an instant thermometer. If a light smoke flavor is desired turn the smoke generator off after 1 to 2 hours.

To Serve

This is a rich meal and you will find that two people could easily share one bird. Accompany with a delicate and light vegetable dish, such as asparagus or a salad of mixed greens, along with a rice pilaf or garlic mashed potatoes.

Eggplant Parmesan

Ingredients

- 1 medium sized eggplant
- 30 ml (2 tbsp) Italian herb seasoning
- 5 ml (1 tsp) ground black pepper
- 30 ml (2 tbsp) olive oil
- 45 ml (3 tbsp) coarse salt
- 125 ml (1/2 c) grated parmesan cheese

Preparation

Cut eggplant lengthwise into thin,

3 mm (1/8") slices. Place in a colander sprinkle with coarse salt and let drain for 30 minutes. Rinse with water and pat dry. Brush both sides with olive oil and sprinkle with Italian herb seasoning and pepper.

Smoking Method

Preheat the Bradley Smoker to 100°C (220°F). Place the eggplant slices on the smoker racks and put into the smoker. Using Cherry flavor bisquettes smoke for 40 to 60 minutes. Remove from Bradley Smoker and top the eggplant slices with the parmesan cheese. Return to the Bradley Smoker for 5 to 10 minutes.

To Serve

Serve with pasta and salad, or complement with smoked vegetables and cheese in warm focaccia bread.

Smoked Bananas

Ingredients

- 4 bananas unpeeled cut in half lengthwise
- 20 ml (4 tsp) liquid honey
- 20 ml (4 tsp) lemon juice
- 5 ml (1 tsp) ground cinnamon
- 60 ml (4 tbsp) sliced almonds
- cooking oil

Smoking Method

Preheat Bradley Smoker to 100°C (200°F). Place unpeeled banana halves on racks in the smoker and using Cherry flavor bisquettes smoke/cook for around 30 minutes.

Remove bananas from the smoker. Remove skins from bananas and place on an oiled baking sheet. Spread 3 ml (1/2 tsp) each of honey and lemon juice on each banana half along with 1 ml (1/8 tsp) of cinnamon and 8 ml (1/2 tbsp) of almonds. Place under the broiler of your conventional oven for approximately 5 minutes, just until golden.

To Serve

Serve warm with optional vanilla ice cream, whipping cream or vanilla yogurt as a topping.

Pete's Fish Smokin' Wet Brine

This recipe will accommodate 7.5 kg (15 lb) of fish. It is important to make certain all the fish is covered with the brine/ marinade.

Ingredients

- 125 ml (1/2 c) brown sugar
- 125 ml (1/2 c) coarse salt (non-iodized)

- 500 ml (2 c) soya sauce
- 1 750 ml (24 oz) bottle white wine
- 1 litre (32 oz) apple juice
- 5 ml (1 tsp) onion powder
- 5 ml (1 tsp) garlic powder
- 5 ml (1 tsp) hot sauce
- your choice of fish
- cooking oil

Preparation

Mix marinade/brine ingredients together in a non-metallic bowl. Place fish in brine making certain it is covered completely. Cover with plastic wrap and refrigerate for at least 8 hours or overnight. Remove fish from brine and towel dry.

Smoking Method

Place fish on oiled racks in the Bradley Smoker. Using Cherry flavor bisquettes smoke at 50°C to 65°C (135°F to 150°F) for approximately 6 to 8 hours. Suggest adding smoke for about 3 to 4 hours.

To Serve

Serve with crackers and cream cheese for an appetizer.