

Bradley - Recipes using Hickory Bisquettes

Pork Side Spareribs

Ingredients

- 1.5 kg (3 lb) pork side spareribs
- Sweet and Sour Sauce for ribs:
- 250 ml (1c) ketchup
 - 125 ml (1/2 c) brown sugar
 - 75 ml (1/3 c) vinegar
 - 30 ml (2 tbsp) Worcestershire sauce
 - 1 medium onion, finely chopped
 - 1 clove garlic, finely chopped
 - 2 ml (1/2 tsp) hot chilli powder (optional)

Preparation

Precook spareribs on rack over a baking sheet at 180°C (350°F) for one hour. Prepare sauce by combining all Sweet and Sour ingredients in a saucepan. Bring to a boil, then reduce heat and simmer to desired consistency.

Smoking Method

Preheat the Bradley Smoker to approximately 90°C (220°F). Remove spareribs from oven and place on an oiled smoker rack. Brush both sides of spareribs liberally with Sweet and Sour Sauce. Using Hickory flavor bisquettes smoke/cook for 2 1/2 to 3 hours or until done. Remove occasionally to rebaste with Sweet and Sour Sauce. Cooking time will vary depending upon weather and wind conditions. Meat should be tender and pull easily away from bones when ready to serve.

To Serve

Heat remaining sauce and serve as a dip with ribs and French bread and salad. Be sure to remember finger bowls and lots of napkins!

Smoked Almonds

Ingredients

- 1 kg (2 lb) whole almonds
- 500 ml (2 c) kosher salt
- 1 to 1.2 l (4 to 5 c) warm water

Preparation

In a large bowl, mix salt with warm water until dissolved. Add almonds and soak for 24 hours. Drain almonds and allow to air dry.

Smoking Method

Place one layer of cheesecloth on smoker racks. Spread almonds evenly on cheesecloth. Place racks in the Bradley Smoker. Place one empty rack lined with cheesecloth in the top rack position. Using

Hickory flavor bisquettes, smoke/roast almonds at approximately 90°C (200°F) for about 3 hours. Stir nuts around every ten minutes to ensure even exposure. At 1-1/2 hours alternate rack positions to allow even smoking. Cool and store in airtight containers.

To Serve

Smoked Almonds make an addictive snacking treat. A great hit at parties, they also make a welcome addition as hiking snacks. Other nuts, such as cashews, peanuts, hazelnuts or pecans can also be smoked, but make sure to stir nuts as you smoke to guarantee an evenly smoked product. For Sugar-spiced Smoked Nuts beat an egg white with a tsp of water until frothy. Remove nuts from smoker after 2 hours and toss in the egg white, then toss in 250 ml (1 c) sugar and 15 ml (1 tbsp) pumpkin pie spice. Continue smoking process for last hour.

Smoked & Grilled Venison

Ingredients

- 500 g (1 lb) ground venison (or substitute any ground meat)
- 1 medium size fine chopped onion
- 15 ml (1 tbsp) salt
- 15 ml (1 tbsp) mustard
- Pepper to taste
- 1 egg

Preparation

Beat the egg in a large glass bowl until smooth. Add the meat, salt and onions. Mix together until it is blended very well. Place in refrigerator for 1 to 2 hours allowing the meat to set up. Remove from refrigerator and hand form 5 to 6 evenly sized hamburger patties. Place on greased Bradley Smoker racks and sprinkle with pepper to taste.

Smoking Method

Preheat the Bradley Smoker to 90°C (200°F). Using Hickory flavor bisquettes, place racks of patties in the Bradley Smoker and cook/smoke for 1/4 to 1/2 of an hour. Remove from the Bradley Smoker and place on hot grill to finish cooking. For further flavor delights smoke onion slices and mushrooms along side the burgers. Garnish with cheddar or monterey jack cheese, bacon if desired and your favourite hamburger condiments, such as tomatoes or lettuce. Serve inside big crusty hamburger buns or slabs of grilled garlic bread. This will be your tastiest, juiciest game burger ever...

Stuffed & Smoked Moose Heart

Ingredients

- 1 Moose heart (split lengthwise)
- Salt & pepper to taste
- 500 ml (2 c) bread or cracker crumbs
- 125 g (1/4 lb) pork sausage
- 65 ml (1/4 c) minced onion

- 125 ml (1/2 c) all purpose flour
- 65 ml (4 tbsp) vegetable oil
- 1 ml (1/8 tsp) pepper
- 3 ml (1/2 tsp) sage
- 15 ml (1 tbsp) minced parsley
- 500 ml (2 c) water
- 5 ml (1 tsp) beef base

Preparation

Wash heart, trim all fat and remove arteries. Soak in cold salty water for half hour. Drain and pat dry. Brush the outside of the heart with oil and sprinkle the entire heart with salt and pepper to taste. In a bowl combine the breadcrumbs, sausage, sage, and parsley. Fill inside cavity with the breadcrumb mixture and tie or skewer the heart back together. Roll the heart in flour then braise it in a hot frying pan with oil until the heart has a golden brown color. Transfer the heart from the frying pan to an oiled smoker rack.

Smoking Method

Preheat the Bradley Smoker to 120°C (250°F). Using Hickory flavor bisquettes, place the rack in the Bradley Smoker and smoke/cook for up to 8 hours. You may wish to turn the smoke generator off after 4 hours, but continue to cook. If desired, make a thin gravy out of the remaining flour and grease from the frying pan to serve with the heart. Makes 4 hearty servings. Substitute any other species of heart you desire.

Honey Spiced Chicken Wings

Ingredients

- 2 dozen chicken wings
- cooking oil
- 125 ml (1/2 c) hot sauce
- 125 ml (1/2 c) French dressing
- 45 ml (3 tbsp) honey
- 15 ml (1 tbsp) crushed red pepper
- 3 ml (1/2 tsp) cayenne pepper
- 3 ml (1/2 tsp) coarse ground pepper

Rub:

- 30 ml (2 tbsp) salt
- 30 ml (2 tbsp) Chinese 5 spice
(equal parts fennel, cinnamon, ginger, star anise and anise pepper)
- 30 ml (2 tbsp) sugar
- 15 ml (1 tbsp) paprika
- 15 ml (1 tbsp) garlic salt
- 10 ml (2 tsp) cayenne pepper
- 10 ml (2 tsp) ground black pepper
- 5 ml (1 tsp) garlic powder

Preparation

At least 2 hours before serving, mix together rub ingredients and massage into wings. Place in plastic wrap/bag and refrigerate. Remove wings from refrigerator and let stand for 30 minutes.

Smoking Method

Preheat the Bradley Smoker to 100°C (220°F). Place wings on oiled smoker racks and using Hickory flavor bisquettes smoke/cook for about 2 hours. While wings are smoking, combine hot sauce, French dressing, honey, pepper flakes, cayenne and black pepper together in a saucepan. Bring to a simmer on the stove, stirring occasionally. Remove from heat.

To Serve

Remove wings from smoker when cooked and toss with hot sauce. Serve with blue cheese dip and fresh vegetables.

Hickory Smoked Pulled Pork

Ingredients

- 3 kg (6 lb) pork butt roast

Rub:

- 30 ml (2 tbsp) paprika
- 10 ml (2 tsp) brown sugar
- 3 ml (1/2 tsp) onion salt
- 3 ml (1/2 tsp) celery salt
- 3 ml (1/2 tsp) garlic salt
- 3 ml (1/2 tsp) dry mustard
- 3 ml (1/2 tsp) ground black pepper
- 3 ml (1/2 tsp) cayenne pepper
- 3 ml (1/2 tsp) salt

Basting Sauce:

- 250 ml (1 c) apple cider vinegar
- 60 ml (1/4 c) water
- 30 ml (2 tbsp) Worcestershire sauce
- 15 ml (1 tbsp) coarsely ground pepper
- 15 ml (1 tbsp) coarse salt
- 10 ml (2 tsp) vegetable oil

Preparation

The night before serving mix together rub ingredients and massage into the pork roast. Cover with plastic and refrigerate overnight. Remove from refrigerator and let stand for 45 minutes to an hour.

Smoking Method

Preheat Bradley Smoker to between 100°C and 120°C (220°F and 250°F). Using Hickory flavor bisquettes smoke /cook for approximately 8 hours or until the meat reaches a minimum internal temperature of 70°C (160°F). Mix together the sauce ingredients and baste the pork with sauce, setting aside remaining basting sauce. Continue smoke/cooking for an additional hour.

To Serve

To serve pull/shred the pork into slivers. Pile on hamburger or Kaiser buns and drizzle with remaining basting sauce.

Smoked Asian Ribs

Ingredients

- 12 country style pork ribs

Marinade:

- 250 ml (1 c) soy sauce
- 250 ml (1 c) sherry
- 30 ml (2 tbsp) freshly grated ginger root
- 3 cloves crushed/minced garlic

Dipping Sauce:

- 60 ml (1/4 c) white sugar
- 90 ml (1/3 c) white vinegar
- 180 ml (2/3 c) water
- 60 ml (1/4 c) soy sauce
- 15 ml (1 tbsp) ketchup
- 30 ml (2 tbsp) cornstarch

Preparation

Oven roast ribs at 135°C (275°F) for one hour. Allow ribs to cool to room temperature. In a medium sized bowl, mix together marinade ingredients. Place ribs in a shallow glass or non-metallic dish and pour marinade over top. Cover dish and refrigerate overnight turning once or twice. Remove ribs from refrigerator and let stand for 30 minutes.

Smoking Method

Preheat Bradley Smoker to 95°C to 105°C (200°F to 220°F). Place ribs on racks in the Bradley Smoker and using Hickory flavor bisquettes smoke/cook for between 2 and 3 hours.

To Serve

Serve with dipping sauce.

For dipping sauce: mix together dipping sauce ingredients in a medium saucepan and bring to a boil. Reduce heat and simmer stirring occasionally until sauce thickens.

Savoury Summer Sausage

Ingredients

- 2.5 kg (5 lb) regular ground beef (not extra lean)
- 25 ml (5 tsp) curing salt
- 18 ml (3 1/2 tsp) mustard seed
- 13 ml (2 1/2 tsp) coarse black pepper

- 3 ml (1/2 tsp) garlic salt
- 250 ml (1 c) water
- cooking oil

Preparation

In a large glass bowl, mix together all the ingredients by hand. Cover with plastic and refrigerate for 24 hours, mixing twice during this time. Form the meat into 5 rolls approximately 8 cm (3") in diameter. Place the rolls on oiled smoker racks.

Smoking Method

Preheat the Bradley Smoker to between 95°C and 105°C (200°F and 220°F). Place rolls in the Bradley Smoker and using Hickory flavor bisquettes smoke/cook for approximately 4 to 5 hours until meat thermometer reads 70°C to 75°C (160°F to 170°F).

To Serve

To store wrap in foil, put in plastic bags and freeze. Take out an hour before serving, slice and serve with cheese and crackers as an appetizer.