

# Bradley - Recipes using Mesquite Bisquettes

## Game Meat Jerky

### Ingredients

- 5 kg (10 lb) moose, deer, bear or elk meat
- 50 ml (1/5 c) coarse salt
- 250 ml (1 c) brown sugar
- 500 ml (2 c) water
- 60 ml (4 tbsp) ground pepper (optional)

### Preparation

Slice the meat as thin as possible, then pound with a mallet. In a large bowl, mix together the salt, sugar and water. Add the pieces of meat and stir with your fingers until all the meat is well covered with the mix. Cover and refrigerate for up to 24 hours.

### Smoking Method

Prepare the Bradley Smoker with 4 to 8 hours of Mesquite flavor bisquettes. Place meat slices on racks and load in the Bradley Smoker. Bring temperature to between 55°C to 75°C (140°F to 160°F) and leave the damper wide open. Leave in the Bradley Smoker until meat is completely dried out.

**Note:** Do not add water to the drip bowl when making jerky.

### To Serve

Historically, jerking meat was the primary means of preservation before refrigeration. True jerking is drying 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.

## Texas Style BBQ Brisket

### Ingredients

- 2.5 kg to 3 kg (5 lb to 6 lb) trimmed brisket
- 150 ml (2/3 c) dried cane sugar (dry in oven before using)
- 150 ml (2/3 c) garlic salt
- 125 ml (1/2 c) paprika
- 45 ml (3 tbsp) pepper
- 30 ml (2 tbsp) chilli powder
- 15 ml (1 tbsp) each of powdered beef bouillon, ground ginger, onion powder, ground coriander, cayenne pepper
- French's ballpark mustard (lots)

### Preparation

Smother the brisket with lots of the mustard. Mix all the dry ingredients together to create a rub. Roll the mustard-covered brisket in the rub.

### **Smoking Method**

Using Mesquite flavor bisquettes, smoke and cook for approximately 10 hours. The temperature should be steady at 80°C to 90°C (180°F to 200°F). Smoke for a minimum of 4 hours or longer depending on how strong a smoke flavor is desired. Check your bottom tray occasionally to make certain the drippings don't overflow. Remember this cut of meat is best cooked very slow and at low temperatures.

### **To Serve**

Slice meat thickly and serve with large crusty rolls and quality BBQ sauce. Ready to serve tip: never put BBQ sauce on the meat, serve it separately as a dip.

## **Smoke Without Fire Buffalo Wings**

### **Ingredients**

- 1 kg (2 lb) chicken wings & drumettes
- Vinegar
- Hot sauce (any hot sauce will do)
- Flour
- Pepper

### **Preparation**

Cut off and discard wing tips, and cut wings into two sections at the joint. Evenly mix the chicken wings and drumettes in vinegar and soak for 20 minutes. Drain excess vinegar from the chicken and sprinkle the flour onto the chicken mixing by hand until the chicken is evenly coated. Add a generous amount of hot sauce to the chicken making sure it is evenly coated. Place chicken on greased Bradley Smoker racks and sprinkle with pepper to taste.

### **Smoking Method**

Using Mesquite flavor bisquettes with the damper closed and the heat on full, the chicken should be cooked in about 1-1/2 to 2 hours. Turn wings and drumettes frequently to ensure even cooking. Chicken can be basted with more hot sauce during smoking. Simply remove racks from the Bradley Smoker and baste generously before returning racks to continue process. This results in a hotter and juicier Buffalo Wings.

### **To Serve**

Serve as an appetiser with blue cheese dipping sauce. Awesome...

## **Stuffed Pork Loin Roast**

### **Ingredients**

- 1.5 to 1.75 kg (3 to 3-1/2 lb) boneless center cut pork loin roast

### **Rub**

- 125 ml (1/2 c) paprika
- 90 ml (6 tbsp) kosher salt

- 45 ml (3 tbsp) dried basil
- 30 ml (2 tbsp) each of dried thyme, oregano, garlic powder, dry mustard, onion powder, coarsely ground black pepper and cayenne pepper

### **Filling**

- 180 ml to 240 ml (6 oz to 8 oz) Italian sausage
- 1/2 medium onion minced
- 15 ml (1 tbsp) prepared coarse-ground mustard

### **Preparation**

The night before you plan to smoke the loin roast, slice a pocket lengthwise through the center . Combine the rub ingredients and massage the pork inside and out. Wrap the meat in plastic and refrigerate overnight. In a small bowl combine the filling ingredients. Remove pork from refrigerator and stuff with the sausage filling. Tie pork loin in several places with kitchen twine. Let pork stand at room temperature for 45 minutes.

### **Smoking Method**

Using Mesquite flavor bisquettes, bring your Bradley Smoker to approximately 105°C (225°F). Place pork on rack in the Bradley Smoker and using a meat thermometer, cook to an internal temperature of 70°C (160°F), and approximately 3 to 4 hours at 105°C to 120°C (225°F to 250°F). Slice diagonally and serve.

## **Mesquite Slow Smoked Pot Roast**

### **Ingredients**

- 1.5 kg (3 lb) boneless cross rib roast
- 3 to 4 garlic cloves slivered

Rub:

- 60 ml (1/4 c) paprika
- 30 ml (1/8 c) ground black pepper
- 125 ml (1/2 c) salt
- 125 ml (1/2 c) sugar
- 30 ml (2 tbsp) chili powder
- 30 ml (2 tbsp) garlic powder
- 30 ml (2 tbsp) onion powder
- 30 ml (2 tbsp) dried ground thyme
- 30 ml (2 tbsp) dried ground sage
- 10 ml (2 tsp) cayenne pepper

### **Preparation**

The night before serving the roast, combine dry rub ingredients in a small bowl. Insert garlic slivers into the meat. Rub meat all over with the dry rub. Place in a plastic bag and refrigerate overnight. Remove meat from the refrigerator and let stand for around 45 minutes.

### **Smoking Method**

Preheat the Bradley Smoker to between 95°C and 105°C (200°F and 220°F). Transfer the meat to a

smoker rack and place in the smoker. Using Mesquite flavor bisquettes smoke/cook the meat for approximately 4 to 6 hours.

### **To Serve**

Serve as a pot roast dinner with vegetables, potatoes and pickles.

## **Smoked Peanuts**

### **Ingredients**

- 500 ml (2 c) plain uncooked peanuts
- 125 ml (1/2 c) hot pepper sauce
- peanut oil
- salt to taste

### **Preparation**

Combine peanuts with hot sauce in a small bowl, let stand for about 30 minutes. Thickly coat a 23 cm x 33 cm (9" x 13") glass or ceramic baking dish with peanut oil. Add the peanuts, stir and spread to a single layer. Sprinkle with salt.

### **Smoking Method**

Preheat the Bradley Smoker to around 95°C (200°F). Place baking dish with peanuts on the top rack of the smoker and using Mesquite flavor bisquettes smoke/roast until peanuts are browned and dry approximately 50 to 60 minutes.

Transfer peanuts to absorbent paper to cool. Serve immediately or keep in a covered jar for several days.

### **To Serve**

Ideal for snacks, camping and hiking.

## **Smoked Beef Carpaccio**

### **Ingredients**

- 500 g (1 lb) fresh center cut beef tenderloin
- Capers
- Parmesan reggiano

### **Mustard sauce:**

- 15 g (1 tbsp) Dijon mustard
- 15 g (1 tbsp) lemon juice
- 5 g (1 tsp) olive oil
- 3 g (1/2 tsp) honey

## **Preparation**

Prepare the mustard sauce by mixing ingredients together in a small bowl.

## **Smoking Method**

Place beef tenderloin on top smoker rack. Using Mesquite flavor bisquettes and the smoke generator only (do not add heat) smoke for approximately one hour. Make certain the top vent is open and try to keep the temperature under 30°C (90°F). You may have to open the door of the Bradley Smoker to keep heat down. Remove tenderloin from the smoker, wrap in tin foil and freeze for 30 minutes.

## **To Serve**

Remove foil from the beef tenderloin and slice it paper-thin; the freezing should help you slice it thin. Lay slices, decoratively, on a large platter, drizzle the mustard sauce over the meat. Garnish with capers and grated parmesan cheese. Serve immediately as an appetizer with slices of baguette or crackers.

## **Southwest Smoked Venison**

### **Ingredients**

- 2.5 kg (5 lb) venison roast

### **Rub:**

- 30 ml (2 tbsp) paprika
- 15 ml (1 tbsp) chilli powder
- 15 ml (1 tbsp) ground cumin
- 15 ml (1 tbsp) ground coriander
- 15 ml (1 tbsp) sugar
- 15 ml (1 tbsp) salt
- 10 ml (2 tsp) dry mustard powder
- 10 ml (2 tsp) thyme
- 10 ml (2 tsp) curry powder
- 10 ml (2 tsp) cayenne

### **Guacamole:**

- 1 avocado, peeled and pitted
- 90 ml (1/3 c) sour cream
- 60 ml (1/4 c) chopped fresh coriander
- 15 ml (1 tbsp) limejuice
- 4 to 6 drops hot sauce
- salt and pepper to taste

## **Preparation**

Combine rub ingredients and massage into venison roast. Cover with plastic wrap and refrigerate 6 to 8 hours or overnight. Remove from refrigerator and let stand for 30 minutes.

## **Smoking Method**

Preheat the Bradley Smoker to between 105°C and 120°C (220°F and 250°F). Place the venison roast in the Bradley Smoker and using Mesquite flavor bisquettes smoke/cook for approximately 4 to 6 hours.

**To Serve**

Combine all guacamole ingredients in a blender or food processor and blend until smooth. Let venison stand 5 minutes, slice and serve with the guacamole.