



NORDIC WARE®
SINCE 1946

STOVETOP
**KETTLE
SMOKER**

TIPS, USE & CARE, & RECIPES



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FIND RECIPES & ITEM-SPECIFIC USE
INSTRUCTIONS AT NORDICWARE.COM

WHAT'S INCLUDED



BASE + LID



SMOKING TRAY



DRIP PAN



THERMOMETER



APPLE & HICKORY WOOD CHIPS

QUICK START GUIDE



1
SPRINKLE ABOUT 1 TSP
WOOD CHIPS (INCLUDED)
INTO THE PAN BASE.



2
POSITION DRIP PAN ON TOP
OF WOOD CHIPS, AND ADD
WATER OR BROTH IF DESIRED.



3
PLACE SMOKING TRAY AND
FOOD ONTO THE BASE, AND
PLACE LID SNUGLY ON TOP.



4
SET ON MEDIUM HEAT. WATCH
THERMOMETER AND ADJUST
HEAT SOURCE AND SMOKER
VENT TO MAINTAIN PROPER
SMOKING TEMPERATURE.

USER GUIDE

SETUP

Using the hardwood chips included with your smoker, spread in a thin layer across the bottom of your smoker in a 3" circle. Use 1-2 Tbsp of wood chips. Only use store-bought hardwood chips that are meant for smoking food, as they are kiln-dried and free from any wood preservatives.

DRY SMOKE OR WET SMOKE?

Your kettle smoker includes a drip pan, which should be placed directly on top of the wood chips inside the base of the smoker. If you want to dry smoke your food, you will leave the drip pan empty. If instead you prefer a combination of both steaming and smoking, you may fill the drip pan with ½ to ¾ cup of liquid. Water works well, though you can also use wine, beer, broth, or juice if you like. **Pro tip:** If you are dry smoking, you can cover the drip pan with a piece of aluminum foil to make cleanup even easier, eliminating the need to scrub off drippings.

ADDING FOOD

Place the smoking tray into the base of the pan, and add food. You can layer food, but will want to ensure that food is spread out enough to allow smoke to come through the perforations in the smoking tray. Layered food (especially meats) may take longer to cook as well. **Pro tip:** While optional, brushing the smoking tray lightly with vegetable oil prior to adding food will make cleanup a breeze.

LET'S GET SMOKING

Place the lid on top of the base, and ensure that the thermometer is installed properly so that it is not in contact with the food inside. You will also want to adjust the vent in the lid. To concentrate the smoke flavor in your food, leave the vent completely closed. For lightly smoked, slower cooked foods, or if you are using the wet smoke method, you can adjust the vent as desired, leaving it open slightly. Place your closed smoker onto your stovetop burner or grill and adjust heat to medium low. **Pro tip:** We recommend having your stovetop vent fan running on low to medium while smoking is taking place.

HOW LONG?

We recommend an internal smoker temperature of 190°-210°F. You can control this by adjusting the heat setting on your burner. Because the food inside of your smoker is not in direct contact with a heat source, food is cooked by indirect heat, similar to an oven. Cooking times vary based on temperature and thickness of foods. Start your food timer when the thermometer reads 190°F.

SHOULD I PEEK INSIDE?

For best results, we recommend that you leave the lid on the smoker for at least 15 minutes before opening. Once opened, the smoke and heat dissipate, which will slow down cooking times. It's advisable to keep an instant read thermometer handy for checking doneness of meat and fish.



SMOKING CHART

The smoking times below are rough guidelines. The actual duration may vary based on factors such as the food's starting temperature, the amount being smoked, whether the smoker maintains a steady temperature, and whether the food is stacked or in a single layer.

Use these times as an approximate guideline, and always use an instant read thermometer to check doneness of meats. Always feel free to adjust the length of smoking time based on your personal preferences!

| FOOD | METHOD | SMOKING TIME (MINUTES) |
|------------------------|--------|------------------------|
| Pizza (thin crust) | DRY | 15-20 |
| Pizza (thick crust) | DRY | 20-30 |
| Chicken (whole) | DRY | 60-80 |
| Chicken (breast) | DRY | 25-35 |
| Chicken (thigh) | DRY | 30-40 |
| Turkey (breast) | DRY | 45-50 |
| Pork (tenderloin) | DRY | 45-50 |
| Pork (ribs) | DRY | 60-90 |
| Sausage links | DRY | 20-30 |
| Hamburger | DRY | 20-30 |
| Beef brisket | DRY | 90-120 |
| Tomatoes | WET | 10-15 |
| Onions | WET | 30-40 |
| Mushrooms | WET | 20-30 |
| Mixed vegetables | WET | 10-15 |
| Fish (fillet or steak) | WET | 15-25 |
| Shrimp/Scallops | WET | 8-10 |

IMPORTANT SAFETY INFORMATION

- Exhaust fan (with direct outside access) must be turned on when using smoker. Opening a window is recommended to improve kitchen ventilation. If kitchen becomes smoky, turn off stove, open windows and leave the area until smoke clears, just as you would anytime smoke and odor fill the room.
- The smoker gets very hot when in use. Handle with care, using an oven mitt, as you would with any hot cookware.
- Do not cook on high heat.
- Do not leave the smoker unattended while in use.
- Dispose of spent wood chips by first soaking for 1 minute in water to assure they are completely extinguished.
- Do not put wood chips directly on food as they are not meant for human consumption.
- Birds and other pets with sensitive respiratory systems should not be in kitchen when smoking food.

CARE

- Wash your smoker before initial use and after subsequent uses.
- Nylon or soft bristle brushes are the most effective cleaning tools.
- Wrapping the drip pan in aluminum foil is strongly recommended to aid in clean up.

WOOD CHIPS

- Do not soak wood chips in water before use.
- There is no need to add wood chips during smoking, beyond initial 1-2 Tbsp.
- Additional wood chips may be purchased from Nordic Ware and at stores selling BBQ equipment. To order, call Nordic Ware at **877-466-7342** or visit our online store at www.nordicware.com. For best results, use small, finely-ground hardwood chips, similar to the chips provided with the smoker.

RECIPES

HICKORY SMOKED RIBS

2-3 lbs baby back ribs

2 cups barbecue sauce

Salt, pepper and garlic powder to taste

Rub seasonings into ribs and place in smoker. Smoke using hickory smoking chips and dry smoke method about 45 minutes. Brush ribs with barbecue sauce and continue smoking 15-45 minutes or until done. Serve remaining barbecue sauce on the side.

ROSEMARY BALSAMIC PORK TENDERLOIN

4 oz balsamic vinaigrette salad dressing

4 sprigs fresh rosemary, chopped

1½ lb pork tenderloin or chops

Combine all ingredients in a plastic bag, and marinate in refrigerator for 1 hour. Place pork in smoker and smoke using dry smoking method for 40-60 minutes or until done.

TENDER SMOKED CHICKEN

½ cup soy sauce

¼ cup vegetable oil

¼ cup red wine vinegar

1 tsp oregano

½ tsp basil

½ tsp garlic powder

¼ tsp pepper

1 whole chicken, cut up

Combine all ingredients in a glass dish and marinate for 4 hours or overnight. Place chicken in smoker and smoke using wet smoke method for 1 hour or until done.

APPLE SMOKED PORK CHOPS

2 apples, peeled and thinly sliced

4 1-inch thick pork chops

¼ cup white wine

¼ cup water

Salt, pepper and garlic powder to taste

Rub seasonings into pork chops. Place apple slices on top of pork chops. Place in smoker, and smoke using apple smoking chips and wet smoke method (using white wine and water) for 40-60 minutes or until done.

HONEY ORANGE CHICKEN

2 green onions, minced

1 orange (juice from 1 orange + 1 tsp finely grated orange zest)

3 Tbsp olive oil

3 Tbsp fresh rosemary, chopped

2 Tbsp balsamic vinegar

1 Tbsp honey

1 tsp salt

6-8 chicken breasts

Combine first 7 ingredients, onions through salt for marinade. Marinate chicken (refrigerated) for 6 hours or overnight. Place chicken in smoker and smoke using wet smoke method 30 minutes or until done.

CAP'N BRIAN'S BROWN SUGAR SMOKED FISH FILLETS

¾ cup pickling salt (may substitute table salt)

¼ cup brown sugar

2 qts cold water

1-2 lbs salmon or trout fillet(s), skin on

Black pepper to taste

In a casserole dish, stir together salt and brown sugar. Add water, stirring until salt and brown sugar are dissolved. Place fish in brine, and marinate for 24 hours. Remove fish from brine and rinse in cold water. Pat fish dry with paper towel, and season with black pepper to taste. Place fish in smoker, skin side down and smoke, using maple chips and dry smoke method for 20-30 minutes or until done. Refrigerate and serve cold.

RECIPES

SMOKED PORTOBELLO MUSHROOM BURGERS

4-6 large portobello mushrooms

4-6 slices Swiss cheese

4-6 hamburger buns, warmed

Soy sauce and olive oil

Generously drizzle soy sauce and olive oil over top and inside mushrooms. Place mushrooms in smoker and smoke using wet smoke method for 15 minutes. Place a slice of cheese on top of each mushroom and continue smoking until cheese is melted. Serve with ketchup and mustard, or desired condiments.

WOOD-FIRED PIZZA

1 (6-8 inch) pita bread, naan or pizza crust

½ cup pizza sauce

¼ cup grated cheddar cheese

¼ cup mozzarella cheese

¼ cup sliced mushrooms

¼ cup pepperoni

1 small tomato, thinly sliced

Spoon a thin layer of pizza sauce onto crust. Top with tomatoes, mushrooms and pepperoni. Sprinkle cheese on top. Place pizza in smoker and smoke using dry smoking method for 15-20 minutes or until done.

ROSEMARY AND GARLIC RUB

3 Tbsp fresh rosemary

3 tsp garlic powder

3 tsp kosher salt

Grind all ingredients to a powder in a spice mill. Makes about 4 Tbsp to rub on chicken, pork or beef before smoking.

FOR MORE IDEAS & RECIPES, VISIT WWW.NORDICWARE.COM

