

COOKSHACK SMOKETTE STORAGE CART/STAND INSTRUCTION SHEET

The Cookshack Storage Cart/Stand is perfect for your Cookshack Smokette. It elevates your smoker 2 feet and allows for easy access to all your cooking accessories such as Seafood Grills, Jerky Rods, Chile Grills, paper towels and aluminum foil.

Items Included:

- Storage cart/stand
- Shelf
- Mounting Hardware
- 2 Leg adjusters
- Cart leg threads

If any of the above items are missing please notify Cookshack at 1-800-423-0698.

Tools Required:

- Phillips screwdriver
- 5/16" nut driver

To attach:

1. Snap leg threads into the front legs of the stand. Screw in leg adjusters.
2. Remove all 4 caps from Smokette legs.
3. Place Smokette on top of the cart, front of smoker to front of cart and align legs with pre-drilled holes in stand.
4. Attach legs to the cart/stand with enclosed screws, using the 5/16" nut driver, from inside the cart into the mounting holes and into the Smokette legs and tighten.



Storage cart/stand is available in black only.

To order more accessories, sauces, spices, or woods call 1-800-423-0698 or order online at www.cookshack.com.

COOKSHACK JERKY RODS INSTRUCTION SHEET

Prepare excellent jerky in your Cookshack smoker oven with Cookshack Jerky Rods. Hang sliced jerky vertically in minutes with 4 easy steps.



1. Remove all grills from side racks.
2. Move side racks to the highest position.
3. Skewer the meat strips onto a Jerky Rod spaced 1/2" apart. Do not let jerky pieces touch.
4. Slide Jerky Rod into side racks.

Cajun Style Jerky

7 lbs. venison or beef (inside round)
1 Hi Mountain Seasonings Cajun Style Jerky Kit*

Cut meat into thin slices, with the grain, 6" to 8" long, 1" wide and 1/4" thick.

Follow directions in Jerky Kit to season meat. Load in smoker. Smoke-cook at 200°F for 2 hours.

4 oz. hickory wood

*Hi Mountain Jerky Seasonings can be purchased from Hi Mountain Jerky, Inc., in Riverton, WY by calling (800)829-2285.

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COOKSHACK CHILE GRILL INSTRUCTION SHEET

Cookshack Chile Grills make great stuffed jalapeño peppers with less mess. Grill holds 1 to 2 dozen peppers and sits directly on the grill in your Cookshack smoker. Available in 4 different styles.

Award-Winning Jalapeño Poppers

2 oz. mesquite wood
Cookshack Chile Grill

Ingredients:

12 lg. jalapeño peppers
8 oz. cream cheese
8 oz. can fancy picked crabmeat, or fresh crabmeat
1/4 c. finely chopped onion
1/2 tsp. garlic powder
6 center cut lean bacon strips
12 toothpicks



Using kitchen gloves, cut off tops of peppers and scoop out seeds and membranes. Drain crabmeat well and combine with cream cheese, onion and garlic powder. Mix well. Equally divide into each of the peppers. (A pastry bag is very helpful at this step.) Cut the bacon strips in half, wrap around each pepper, and secure with a toothpick. Set in Chile Grill. Smoke over mesquite wood until the bacon is cooked, 1 1/2 to 2 hours at 200 degrees. Remove toothpicks and serve.

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COOKSHACK ACCESSORIES INSTRUCTION SHEET



Seafood Grills— Great for making fish, vegetables, and other smaller meats. Prevents food from falling through the grill. To use, remove existing grills from side rack and slide into place. Available for all Cookshack smoker models.



RibHooks— Hang ribs with 4 easy steps.

- Remove grills from the side racks.
- Move side racks to the highest position.
- Replace the top grill only.
- Hook large end of RibHook through slabs and hook the small end to the grill.
- Hang slabs starting on left side of smoker from the back to the front and repeat on the right side.

Available for the Series 50, 70, 100, 200, 300 and FE 100

Sold in sets of 12



RibRacks— To use, stand slabs in every other slot. Remove existing grills from side racks and slide the RibRacks into place. Available for the Series 100, 200, 300 and FE100.

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COOKSHACK SERIES 100 SMOKEHOOD INSTRUCTION SHEET

Use your Cookshack indoors with the Smokehood designed specifically for your Cookshack smoker. Attaches easily to the top of your smoker and removes smoke via a grease filter and fan.

Items Included:

- Smokehood
- 36" x 5/8 drain pipe
- Motor vent adaptor
- Mounting hardware—drain pipe clamps, 10/32x3/4 bolts, and self-tapping screws
- Filter

If any of the above items are missing contact Cookshack at 1-800-423-0698.

Tools Needed:

- 5/16" nut driver
- Drill
- Phillips screwdriver

To attach:

1. Remove 4 screws from top front of smoker. (2 screws on each side)



2. Position Smokehood on top of the smoker and line up pre-drilled holes.

Note: On older smokers, these holes may not match the holes on the Smokehood. In this case, new holes must be drilled in the smoker to match Smokehood attachment holes.

3. Attach Smokehood to smoker using the self-tapping screws and 4 removed screws.



4. Position drain pipe on the left side of smoker 4" from the back. Drill holes and attach drain pipe vertically with self-tapping screws and pipe clamps. Allow pipe to hang 1" below bottom of smoker.

5. Place the two hoses from the Smokehood and fan into the top of the drain pipe.

6. Attach motor vent adaptor to the Smokehood motor using the bolts.

7. Place a small container on the floor to catch drippings.

8. Attach fan discharge to an external vent using a 4" vent pipe.

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COOKSHACK SERIES 200 SMOKEHOOD INSTRUCTION SHEET

Use your smoker inside with the Cookshack Smokehood designed specifically for your Cookshack SmartSmoker Oven. Attaches easily and removes smoke via a grease filter and fan.

Items Included:

- Smokehood
- 48" x 5/8 drain pipe
- Motor vent adaptor
- Mounting hardware—Self-tapping screws and drain pipe clamps
- Filter

If any of the above items are missing contact Cookshack at 1-800-423-0698.

Tool Needed:

- Phillips screwdriver

**To attach:**

1. Position Smokehood on top of the smoker lining up front edges. Center the hood horizontally. Drill holes in the smoker to attach the Smokehood.



2. Fasten the Smokehood using the self-tapping screws into the drilled holes.

3. On the left side of smoker, drill holes and attach drain pipe vertically 4" from the back. Fasten drain pipe using self-tapping screws and drain pipe clamps.



4. Place the two hoses from the Smokehood and fan in the top of the drain pipe.

5. Attach motor vent adaptor to the Smokehood motor using the self-tapping screws.

6. Attach fan discharge to an external vent using a standard 4" vent pipe.

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COOKSHACK SERIES 300 SMOKEHOOD INSTRUCTION SHEET

Use your smoker inside with the Cookshack Smokehood designed specifically for your Cookshack SmartSmoker Oven. Attaches easily and removes smoke via a grease filter and fan.

Items Included:

- Smokehood
- 58" x 5/8 drain pipe
- Motor vent adaptor
- Mounting hardware—10/32x3/4 bolts, self-tapping screws, and drain pipe clamps
- Filter

If any of the above items are missing please notify Cookshack at 1-800-423-0698.

Tools Needed:

- 5/16" nut driver
- Phillips screwdriver
- Drill

**To attach:**

1. Position Smokehood on top of the smoker lining up front edges. Center the hood horizontally. Drill holes in the smoker to attach the Smokehood.

2. Fasten the Smokehood using the self-tapping screws into the drilled holes.



3. On the back of the smoker, drill holes and attach drain pipe vertically, 20" from left side of oven. Fasten drain pipe using the self-tapping screws and drain pipe clamps.

4. Place the two hoses from the Smokehood and fan into the top of the drain pipe.



5. Attach motor vent adaptor to the Smokehood motor using bolts.

6. Attach fan discharge to an external vent using a standard 4" vent pipe.

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COOKSHACK COLD SMOKE BAFFLE INSTRUCTION SHEET



Baffle

Cookshack's Cold Smoke Baffle makes great lox style salmon or smoked cheese. Available for the Smokette, Model 50 and Model 75.

To Use:

1. Replace the lowest grill with the Baffle.
2. Place a small amount of wood chunks, chips or wood pellets in the wood box (purchase hickory, mesquite, apple or cherry wood from Cookshack by calling 1-800-423-0698 or order online at www.cookshack.com).
3. Place a pan of ice on top of the Baffle.
4. Place the product to be smoked on the grills above the Baffle.
5. Latch the smoker door and turn the oven on. Set the thermostat at 150° F.
6. Time the smoker for 20 minutes. At 20 minutes turn the smoker off. Allow the product to continue smoking for up to 90 minutes.
7. If more smoke is needed after 60 minutes turn the smoker back on for 20 minutes.
8. Refrigerate product after smoking.

Important Note: DO NOT leave the smoker on for more than 20 minutes, failure to turn the smoker off after 20 minutes may damage your smoker and could cause a fire hazard.

Cold-Smoked Salmon

2 to 2 1/2 lb. filet of salmon
1/2 c. maple syrup

5 lb. rock salt
2 to 3 c. canola oil

Curing the Fish

Wash the fish and pat dry. Lay the fish skin side down in a large non-metallic pan and rub with the syrup. Allow to dry, refrigerated, for 4 hours. Cover the fish with the salt and let sit for 8 hours, refrigerated.

Remove all salt from the fish and from the pan. Put the fish back in pan and desalinate by running cold water at a slow pace over the fish in the pan for an hour. Pat the fish dry.

Smoking the Fish

Put a small amount of wood in the smoker's wood box. Place a pan of ice on top of the Baffle. Set the smoker to 150°F. Place the salmon in the smoker and latch the door. Leave the smoker on 20 minutes and then turn it off. Leave the fish in the smoker for an hour without opening the door.

Remove the salmon and place face down in about 2" of canola oil. Refrigerate for 2 hours. Remove the fish from the oil and pat dry. Slice it thin on the bias and serve.

Cold-Smoked Cheese

Place a handful of chips or a small piece of wood in the wood box. Place Baffle in smoker and pan of ice on top of Baffle.

Place cheese on top grill. Set smoker to 150°F for 15-20 minutes.* Turn off smoker and let cheese sit for 1 hour without opening the door. Repeat process for more smoke flavor. Remove cheese from smoker; rinse, pat dry, wrap and refrigerate overnight.

*If at any point during the smoking cycle the smoker temperature exceeds 90°F turn smoker off immediately.

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COOKSHACK COLD SMOKE KIT INSTRUCTION SHEET



Cookshack's Cold Smoke Kit makes great lox style salmon and smoked cheese. Available for Series 100, 200, and 300. Check the Get Smokin' Cookbook for additional cold-smoked recipes.

What's Included:

- Baffle
- Cold Smoke Box

If any of the above items are missing contact Cookshack at 1-800-423-0698.

To use:

1. Unplug the smoker.
2. Replace the lowest grill with the Baffle.
3. Heat 1 to 2 pieces of charcoal in an Cold Smoke Box on your stove top. (DO NOT use "match light" charcoal or lighter fluid!)
4. Remove the standard wood box and place the Cold Smoke Box on the floor of your smoker. (Be sure that the oven floor is clean and free of excess grease.)
5. Place the product to be smoked on the grills above the Baffle.
6. Spread a small handful of wood chips over the charcoal. The charcoal will ignite the wood chips providing a steady stream of smoke. The Baffle will contain the heat from the charcoal and chips in the bottom of the smoker.
7. Latch the smoker door and enjoy the wonderful aroma that begins to escape from the top vent hole of your smoker.

Alternate method (does not require Cold Smoke Box):

- ✧ Replace the lowest grill with the Baffle.
- ✧ Place a small amount of wood chips or wood pellets in the wood box.
- ✧ Place a pan of ice on the Baffle and turn smoker on to 150°F for 20 minutes.
- ✧ At 20 minutes turn the smoker off and allow product to continue smoking for up to 90 minutes. **DO NOT leave smoker on for more than 20 minutes, failure to turn smoker off after 20 minutes may damage your smoker and could cause a fire hazard.**

Cold-Smoked Salmon

- ✧ Filet 6 to 9 lbs. river-fresh salmon such as Norwegian pink salmon. Remove protruding bones with fish scissors. Spread a layer of coarse sea salt or rock salt in 1-inch baker's pan. Place the filets skin side down on salt and cover with additional salt. The salmon should be completely buried in salt. Salting protects the fish from bacteria, precooks and seasons it. Place salmon in a well-ventilated, cool, dry place for approximately 5 hours.
- ✧ When the salting is complete, rinse the filets in running water and let stand in clear running water for 30 minutes to desalinate. Remove the filets from the water; pat dry with a clean cloth. Place filets on Cookshack Seafood Grills; refrigerate overnight. This will remove any humidity and finish drying the filets. After overnight drying, move grills from the refrigerator to the smoker. Cold-smoke using the Cookshack Cold Smoke Kit for 30 to 90 minutes depending upon the size of filets. When the fish is smoked to your satisfaction, remove the filets.
- ✧ Store filets, completely immersed, in neutral oil. Any oil except olive oil will do. After approximately 10 to 12 hours in oil, the salmon will have regained its moisture and will be ready to eat. Keep the salmon in this manner for up to 3 weeks. Failure to do so, or merely rubbing the filets with oil, is not sufficient and gives a slightly dry final product.
- ✧ Note: Use only dry wood for smoking. Damp wood produces a thicker, stronger smoke, which will over smoke the product. This method will produce an excellent quality smoked salmon.

Cold-Smoked Cheese

- ✧ Use Cold Smoke Kit according to directions above.
- ✧ Put cheese in smoker for 1-2 hours depending on desired taste.
- ✧ Remove cheese from smoker, rinse, pat dry and refrigerate.

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