



THE EASY SMOKER'S GUIDE

RECIPES FOR HANDS-OFF SMOKING, WITH CROWD-PLEASING RESULTS

25 RECIPES FOR 25 YEARS OF SMOKINTEX



Welcome to Effortless Flavor

Unlock the secrets to authentic smoked flavor with SmokinTex's recipe book, designed for anyone who loves great BBQ without the hassle. Whether you're smoking tender beef brisket, juicy chicken, flavorful seafood, or mouthwatering pork, our easy-to-follow recipes ensure bold taste and consistent results every time. Packed with simple, step-by-step instructions, this book makes smoking approachable for beginners while offering expert tips for seasoned pitmasters. Plus, discover delicious smoked sides that perfectly complement your main dishes, turning every meal into a feast.

With SmokinTex, achieving restaurant-quality BBQ at home has never been easier—just set it, smoke it, and enjoy!

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THE EASY SMOKER'S GUIDE

BEEF

BOLD FLAVOR, NO HASSLE

SmokinTex Brisket Guide

What is a Brisket?

Brisket is a flavorful beef cut taken from the breast section, just behind the fore shank and under the first five ribs. It's a boneless cut that needs **long, slow cooking** to break down the collagen and connective tissues, turning tough into tender.

In **Texas BBQ**, we use the whole brisket, often called a **“packer trimmed beef brisket.”** Elsewhere, you might see it sold as two parts:

- **Flat cut** – Leaner, slices well
- **Point cut** – More marbled and flavorful thanks to extra fat (aka the deckle)

In regions where BBQ isn't king, brisket is used for **corned beef** and **pastrami instead**.

Smoking Setup

- **Wood:** Load your woodbox with 2 pieces of your favorite hardwood. Or load your wood box with $\frac{3}{4}$ of a cup of your favorite wood chips (Pecan and Hickory work great).
- **Temperature:** Set your SmokinTex to 225°F
- **Time:** Smoke for 12 hours - Or until the brisket reaches an internal temperature of 198-203F.

Is It Done?

Using a good meat thermometer is best, so you can monitor the temperature of the brisket. If you don't have a thermometer, you can press your finger into the fattest part of the brisket. If it feels soft and yields easily, it's done. Let it rest and cool slightly before trimming.

Trimming & Cleaning

In Texas BBQ tradition, we clean the brisket after cooking:

1. Lay the brisket fat side up
2. Use your finger to find the natural seam between the flat and the deckle
3. Separate by hand as far as you can, then finish with a sharp knife
4. Remove any excess fat from both parts using the edge of your blade
5. Stack the pieces back together the way they were

Serve or Store

- Serving Soon? Keep warm at 150°F until mealtime.
- Saving for later? Wrap tightly in film or vacuum-seal and freeze.

SMOKIN' TIP

Brisket gets even better after resting. Wrap it in butcher paper and towels, then place in a cooler for up to 4 hours before slicing—it'll stay hot and juicy.

THE CLASSIC HOMERUN BRISKET

INGREDIENTS

10–12 pound packer cut brisket

Coarse ground salt

Coarse ground pepper

Paprika

Mustard – optional

¾ cup of wood chips – we prefer
Pecan or Hickory



DIRECTIONS

Remove the brisket from the packaging and use dry paper towels to wipe it dry.

Place the brisket on a large cutting board or in a pan, and season generously with equal parts salt, pepper, and paprika. Make sure to coat all sides evenly. (Optional – slather the brisket with mustard first to use as a binder. This helps the seasoning stick and you won't taste the mustard after smoking.)

Let the brisket rest at room temperature for 30 minutes.

While it rests, add your wood chips to the woodbox. For easy cleanup later, cover the woodbox lid with foil. You can also line the bottom of the smoker with foil—just be sure to poke a hole in the foil where the drip hole is, so grease can still drain into the drip pan.

Place the brisket in the smoker, fat side up, on the middle rack.

Pro tip – Use a meat thermometer. Insert the probe into the thickest part of the brisket and run the wire through the smoke hole to connect to your receiver. Cooking to temperature is much more reliable than timing—it's different for every brisket!

Close the smoker door and set the temperature dial to 225°F. Let it smoke—no need to babysit it. Once the brisket reaches an internal temperature of 165–170°F (usually around 8–10 hours), you have two great options:

Option 1 – Do nothing. Let it keep smoking until it hits an internal temperature of 198–203°F.

Option 2 – Wrap the brisket in foil or butcher paper to help it push through the stall and speed things up.

TRI-TIP

INGREDIENTS

3–4 pound whole beef tri-tip roast
Coarse ground salt
Coarse ground pepper
Garlic seasoning
¼ cup of wood chips (we prefer Pecan or Hickory)



DIRECTIONS

Remove the tri-tip from the packaging and pat it dry with paper towels. Season all sides of the tri-tip with equal parts salt, pepper, and garlic seasoning. Be generous and make sure it's evenly coated. Let the tri-tip rest at room temperature for 30 minutes.

While it rests, add your wood chips to the woodbox. You can line the woodbox lid with foil for easy cleanup later. If you want to, you can also foil-line the bottom of the smoker—just make sure to poke a hole over the drip spot so grease can still drain into the drip pan.

Place the tri-tip in the smoker on the middle rack.

Pro tip – If you're smoking it low and slow, insert a meat thermometer into the thickest part of the tri-tip and run the wire up the smoke hole. Cooking to temp ensures great results every time!

Close the smoker door and set the temperature to 225°F. Let it smoke without opening the door.

Once the tri-tip reaches an internal temperature of 120–135°F, remove it from the smoker and sear it on a hot grill or cast iron skillet for 1–2 minutes per side, just to get a crust.

Let the tri-tip rest for 10–15 minutes before slicing. Cut against the grain, and enjoy!

Alternative – you can also cook it completely in the smoker like a mini brisket. Just follow the same process as our brisket recipe and smoke to an internal temp of 198–203°F.

REVERSE SEARED STEAK

INGREDIENTS

Steak of your choice (at least 1" thick works best — we like 1.5" thick ribeyes)

Coarse ground salt

Coarse ground pepper

Garlic seasoning

4–5 wood chips – (we prefer Pecan or Hickory)



DIRECTIONS

Optional – if you have time, dry brine the steaks. Season generously with coarse salt and place in the refrigerator for at least 2 hours, or overnight for best results.

Season the steaks on all sides with salt, pepper, and garlic seasoning (or your favorite steak blend). Let them rest at room temperature for 30–45 minutes.

Add a few wood chips (just 4–5) to the smoker's woodbox—remember, go light to preserve the steak's natural flavor.

Place the steaks on the middle rack in the smoker.

Pro tip – Use a meat thermometer. Insert the probe into the thickest part of the steak (avoiding any bones) and run the wire through the smoke hole to connect to your receiver. Cooking to temperature is far more accurate than guessing by time.

Close the smoker door and set the temperature to 225°F.

Smoke the steaks for 1–2 hours, depending on desired doneness:

Rare – 118°F | Medium rare – 125°F | Medium – 132°F | Medium well – 140°F | Well done – 148°F

Once your steak hits your desired internal temp, remove it from the smoker.

Sear it on a hot grill or cast iron skillet for 60–75 seconds per side to get a flavorful crust.

Let the steaks rest for 10–20 minutes before slicing and serving.

SMOKED MEATLOAF

INGREDIENTS

4 ½ pounds ground meat
2–3 eggs (adjust depending on the consistency of your mix)
2 packets McCormick Meatloaf Seasoning
1 box Stove Top Stuffing for Pork (a flavorful alternative to breadcrumbs)
1 (15 oz) can of corn
1 (6.5 oz) can of sliced black olives
1 diced onion
½–¾ diced green bell pepper (adjust to taste)
1 (15 oz) can of tomato sauce
Hickory or Pecan wood chips (we prefer Hickory for a bold smoke flavor)



DIRECTIONS

In a large bowl, combine all ingredients except the tomato sauce. Mix by hand until everything is evenly blended. (Avoid using an electric mixer, it can overwork the meat.)

Divide the mixture evenly between five small bread pans. These smaller loaves cook faster and are perfect for freezing leftovers.

For each pan, use about half of the mixture to form the base layer, keeping the sides slightly higher to create a shallow groove down the center.

Add a thin layer of tomato sauce in the groove, then top with the remaining meat mixture, pressing gently to form the top layer. Finish with another layer of tomato sauce on top. If using a single large pan instead, layer half the meat, then the tomato sauce, then the remaining meat, and top with tomato sauce again.

Place the meatloaf pans on the top rack of your smoker.

Add your wood chips to the woodbox—Hickory adds bold flavor, but it also pairs well with Pecan.

Close the smoker door and set the temperature to 225°F.

Smoke the meatloaf for 1–2 hours, until fully cooked and lightly browned on top.

Remove from the smoker and let rest for 10–15 minutes before serving.

SMOKINTEX'S PRIME RIB

INGREDIENTS

Prime rib (we recommend bone-in, around 12 pounds)

Coarse ground salt

Coarse ground pepper

Optional – rock salt or your favorite seasoning blend

Wood chips – we prefer a mild wood like Pecan or a classic Hickory



DIRECTIONS

This is one cut of meat that shines with minimal prep. We recommend simply seasoning your prime rib generously with coarse ground salt and fresh cracked pepper. That's it!

Optional – if you prefer, you can use a seasoning blend or even coat the roast in rock salt for a different texture and flavor.

Let the roast rest at room temperature for 30–45 minutes before smoking.

While it rests, add your wood chips to the woodbox. For prime rib, mild smoke is best—don't overpower the natural flavor.

Place the prime rib bone-side down on the middle rack of your smoker.

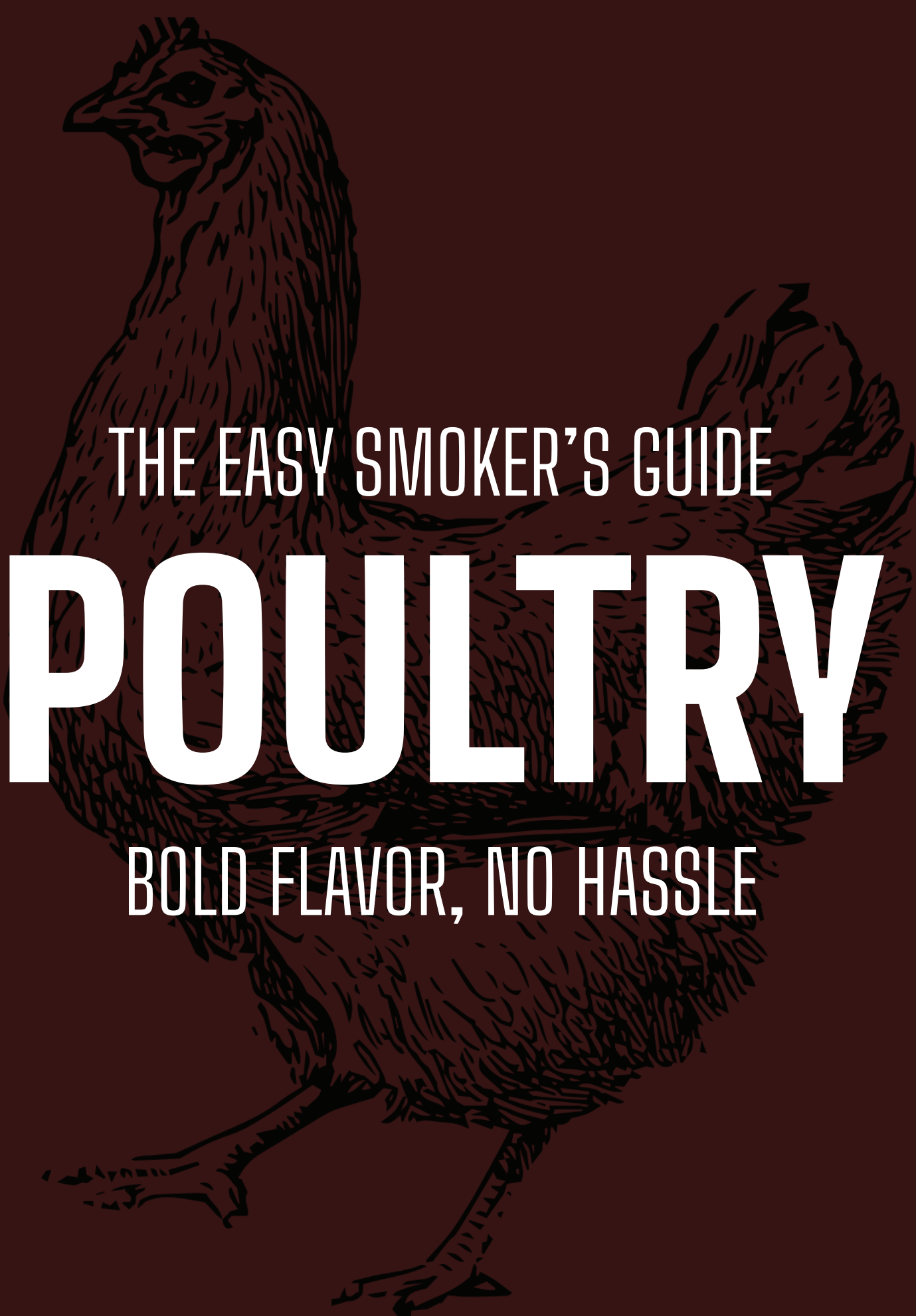
Pro tip – Insert a meat thermometer into the thickest part of the roast, avoiding the bone. Run the wire up through the smoke hole to monitor the internal temperature. If the temp's not moving, it's likely overcooked!

Close the smoker door and set the temperature to 200°F.

Smoke-cook a 12-pound prime rib for approximately 5–7 hours, or until the internal temperature reaches your desired doneness:

Rare: 120–125°F | Medium Rare: 130–135°F | Medium: 135–140°F | Medium Well: 145–150°F

Once it reaches temp, remove the roast and let it rest for at least 20–30 minutes before slicing. This helps retain the juices and gives you perfect, tender slices every time.



THE EASY SMOKER'S GUIDE

POULTRY

BOLD FLAVOR, NO HASSLE

SMOKINTEX'S SITTING CHICKEN

INGREDIENTS

3–4 lb whole chicken

Tony Chachere's "More Spice" seasoning (or your favorite rub)

1 can of your favorite beer

Hickory wood chips



DIRECTIONS

Season the chicken generously with Tony Chachere's or your preferred seasoning.

Open the can of beer and pour out about one-third.

Place the chicken upright over the beer can so that it sits securely.

Set the chicken and beer can on the seafood rack, making sure it's balanced.

Place it in the smoker and cook at 225°F until the internal temperature of the chicken reaches 165°F.

Remove, let rest briefly, and enjoy.

HONEY ORANGE SMOKED TURKEY

INGREDIENTS

14–17 lb turkey, fully thawed
6 navel oranges
2 lbs honey
3 tbsp kosher salt
2 tbsp ground ginger
2 tsp ground cumin
2 tsp ground mustard
1½ tsp ground cloves
½ tsp allspice
1 gallon apple cider
6 tbsp unsalted butter, room temperature
Salt and pepper
Hickory wood chips



DIRECTIONS

Brine the turkey in a mixture of honey, orange juice, apple cider, herbs, and spices for 24 hours. Remove from the brine and pat dry.

Load the smoker with hickory wood chips and set the temperature to 225°F.

Smoke the turkey for 8–10 hours, or until the internal temperature reaches 175°F–178°F.

Let rest for at least 30 minutes before carving.

SMOKED TURKEY BREAST

INGREDIENTS

4–5 lb turkey breast

Coarse ground salt

Sage

Thyme

Black pepper

½ stick unsalted butter

¼ cup wood chips – we prefer a fruit wood for poultry (apple, cherry, or pecan)



DIRECTIONS

Dry brine the turkey breast by patting it dry and seasoning with equal parts salt, pepper, sage, and thyme.

Let rest in the refrigerator for several hours or preferably overnight.

Load the wood chips into the smoker's woodbox.

Place the turkey breast on the middle rack and smoke at 225°F for 4 hours.

After 4 hours, melt the butter and baste the turkey breast.

Continue smoking for another 30–45 minutes.

When the internal temperature reaches 165°F, remove it from the smoker.

Let rest for 15–30 minutes before slicing and serving.

SMOKED JALAPENO CHICKEN

INGREDIENTS

6 boneless, skinless chicken breast halves
½ cup freshly squeezed lime juice (about 4 limes)
¼ cup honey
2 tbsp fresh cilantro leaves
3 jalapeño peppers, sliced (leave seeds in)
2 tbsp soy sauce
3 cloves garlic, chopped
¼ tsp salt
¼ tsp black pepper
2 oz apple or hickory wood chips



DIRECTIONS

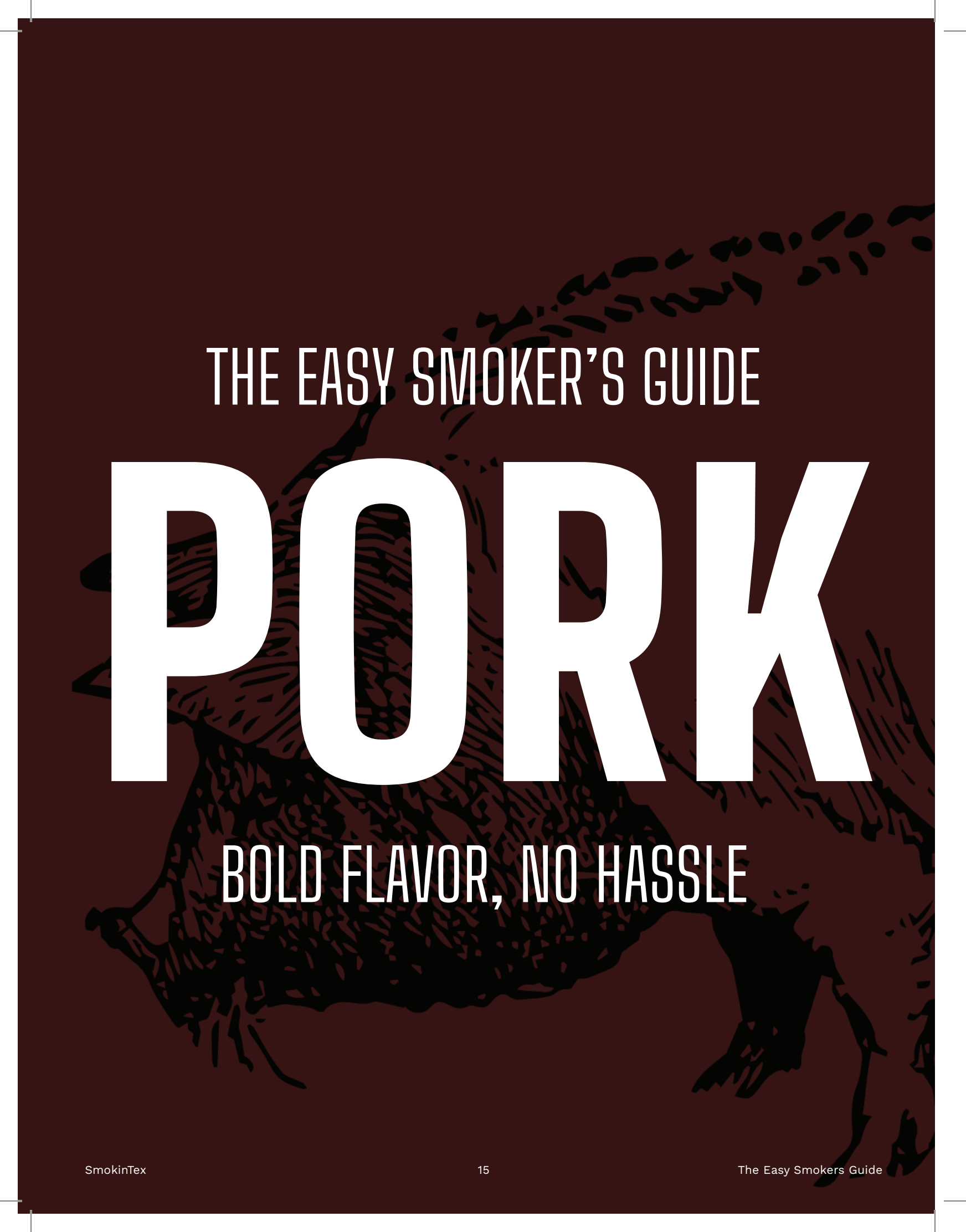
Place the chicken breasts in a 13x9x2-inch dish or plastic freezer bag.

In a blender, combine lime juice, honey, cilantro, jalapeños, soy sauce, garlic, salt, and pepper. Blend until smooth and pour the marinade over the chicken, turning to coat.

Cover and refrigerate for 8 hours or overnight.

Smoke the chicken at 225°F for about 2½ hours using 2 ounces of apple or hickory wood.

When the internal temperature reaches 165°F, remove and let rest briefly before serving.



THE EASY SMOKER'S GUIDE

PORK

BOLD FLAVOR, NO HASSLE

3-2-1 RIB RECIPE

INGREDIENTS

Pork spare ribs or St. Louis-style ribs

Kosher salt (for brining)

Yellow mustard

Your favorite BBQ rub

Brown sugar

Butter (sliced or in pats)

BBQ sauce (your go-to blend)

Hickory wood chips



DIRECTIONS

Optional – Brine the ribs in salted water for a few hours, then pat dry.
Rub the ribs lightly with yellow mustard, then coat with your favorite BBQ rub.
Preheat the smoker to 225°F and load with hickory wood chips.

Step 1 – Smoke (3 Hours, Unwrapped):

Place the ribs bone-side down, directly on the rack.
Smoke unwrapped for 3 hours.

Step 2 – Wrap (2 Hours):

Remove ribs from the smoker and place them on foil.
Top with a generous sprinkle of brown sugar and several pats of butter.
Wrap tightly in foil and return to the smoker for another 2 hours.

Step 3 – Sauce & Finish (1 Hour):

Carefully unwrap the ribs and brush with BBQ sauce.
Place the ribs back in the smoker, uncovered, for 1 final hour to set the glaze.
Let rest for 10 minutes before slicing and serving.

APPLEWOOD SMOKED TENDERLOIN

INGREDIENTS

Pork tenderloin

Yellow mustard

Your favorite hog or pork rub

Applewood chips (¼ cup max for any SmokinTex)



DIRECTIONS

Coat the tenderloin lightly with yellow mustard. Generously apply your hog rub all over. Let it sit and absorb the flavor for 20 minutes at room temperature.

Load the wood box with applewood chips and preheat your smoker to 225°F.

Place the tenderloin uncovered directly on the rack. Smoke for approximately 3 hours, or until internal temperature reaches 160°F. (Use a thermometer for accuracy—pork tenderloin is best when it's juicy, not dry!)

Remove from the smoker and let it rest for 20 minutes before slicing. Slice into medallions and serve with your favorite sauce, veggies, or just as-is.

Pro tip – Add a light apple cider spritz every hour if you want an extra hint of sweetness and moisture. This one also pairs great with a smoked maple glaze or Dijon cream sauce.

PULLED PORK SHOULDER

INGREDIENTS

Pork shoulder

Yellow mustard

Your favorite pork seasoning or
BBQ rub

Fruit wood chips (apple, cherry, or
a mix work great)



DIRECTIONS

Slather the pork shoulder with a light coat of yellow mustard. Generously season all sides with your favorite pork rub. Let it rest while you fire up the smoker. Load your wood box with fruit wood chips and set the smoker to 225°F.

Place the pork shoulder directly on the rack or in a foil pan (fat side up). Smoke until the internal temperature reaches approximately 170°F. This will take several hours—plan on 1.5 to 2 hours per pound. You'll hit the “stall” around 160–170°F, which is your cue for the next step. Tightly wrap the pork shoulder in heavy-duty foil and return it to the smoker.

Continue cooking until the internal temperature reaches 198–203°F. When a probe test feels like softened butter, it's ready. Let the pork rest, still wrapped, for 30 minutes. Unwrap, shred with forks or meat claws, and serve!

BABY BACK RIBS

INGREDIENTS

Baby back ribs

Tony Chachere's Butter & Jalapeño Marinade (or your preferred marinade)

Optional: Your favorite BBQ rub or sauce



DIRECTIONS

Ribs are sacred to the average BBQ enthusiast. Like BBQ sauce, everyone has their own best recipe, and no one wants to hear of a different way of doing them. That's what makes BBQ so great. Some boil them first, some don't. Some use a wet sauce, some a dry rub only.

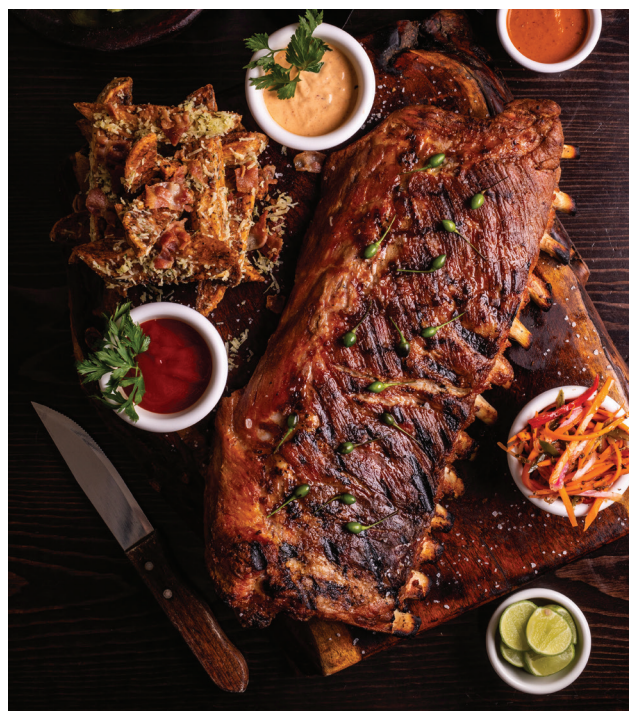
In some parts of the country, like Kansas City, ribs are BBQ. So after you smoke your first several batches, come up with your own way of doing them and let us know. For this version, we vacuum-packed the ribs with Tony Chachere's Butter & Jalapeño Marinade and held them overnight. Select good quality meat—it's time to get to know your butcher.

Pro tip – Don't be afraid to experiment with dry rubs, mop sauces, or marinades until you find your signature rib style.

SMOKED PORK RIBS WITH HONEY MARINADE

INGREDIENTS

1 clove garlic
½ cup fresh orange juice (about 2 large oranges)
5 tbsp honey
2½ tbsp brown sugar
½ tbsp soy sauce
2 pounds pork spare ribs



DIRECTIONS

Peel and crush the garlic, then mix it with orange juice, honey, brown sugar, and soy sauce in a shallow casserole dish or plastic freezer bag. Place the pork spare ribs in the marinade, cover, and refrigerate overnight, turning occasionally to ensure even coating.

When ready to cook, preheat your smoker to 225°F and load 4 ounces of apple, cherry, or maple wood. Remove ribs from marinade and place directly on the rack. Smoke for 4-6 hours, or until ribs are tender and nicely caramelized.

Pro tip – For a deeper flavor, reserve some of the marinade and simmer it down into a glaze to brush on during the final 30 minutes of smoking.

JERK RIBS

INGREDIENTS

2 pounds country style pork ribs
2 tbsp dried minced onions
1 tbsp onion powder
4 tsp ground thyme
2 tsp ground allspice
½ tsp ground nutmeg
½ tsp ground cinnamon
1 tbsp granulated sugar
2 tsp black pepper
1 tsp cayenne pepper



DIRECTIONS

Blend all the spices together in a bowl. Rub the mixture evenly over the pork ribs, coating all sides thoroughly. Preheat your smoker to 225°F and load 2 ounces of hickory wood. Place the ribs directly on the rack and smoke for 4-6 hours, or until the meat is tender and slightly caramelized.

Pro tip – For extra heat and flavor, finish the ribs with a quick brush of jerk sauce during the final 30 minutes of the smoke.

PORK BELLY BURNT ENDS

INGREDIENTS

3-4 pound Pork Belly

Favorite Pork Seasoning

1/3 Cup of Apple or Cherry wood chips

4-6 Tablespoons Butter

1 Cup BBQ Sauce

1/3 Cup Honey

Tin foil pan 9x13

¼ Cup Brown Sugar - optional



DIRECTIONS

Trim the skin off the top layer of the pork belly. Cube the pork belly into 2" cubes. Season all sides of the cubes in your favorite pork seasoning.

Place cubes on a rack in the smoker and smoke at 225 degrees for roughly 3 hours. Smoke with Apple or Cherry wood chips (or another fruit wood.)

Remove the burnt ends and place in the foil pan. Cover burnt ends with BBQ Sauce, butter, honey, and optional brown sugar. Feel free to add your own preference to this sauce; Siracha adds some light heat.

Cover the foil pan and sauced burnt ends with a sheet of foil and put back in the smoker for another 1-2 hours.

After 2 hours, remove the cover, and add a drizzle of honey to the burnt ends. Smoke for another 30 minutes; or until the internal temp of the burnt ends reaches 200-203F. Remove and serve!



THE EASY SMOKER'S GUIDE

SEAFOOD

BOLD FLAVOR, NO HASSLE



SMOKED SWORDFISH WITH TOMATILLO SALSA

INGREDIENTS

Smoked Swordfish

4 swordfish steaks, 6-8 oz 1 inch thick

2 tbs. vegetable oil

Salt

Freshly ground pepper

Tomatillo Salsa

6 fresh Tomatillo

1 small red onion, cut into chunks

2 cloves garlic, chopped

1 large fresh Anaheim chili pepper

1/2 fresh jalapeno, seeded and chopped

4 tbs. fresh cilantro

Salt



DIRECTIONS

Rub the swordfish steaks with vegetable oil and season with salt and freshly ground pepper. Spray a seafood rack with oil or non-stick cooking spray and arrange the steaks on the rack. Smoke at 200°F for 1 hour, checking for doneness at the 60-minute mark.

Fish should be opaque and flake easily with a fork.

Pro tip – Serve with a fresh tomatillo salsa (recipe included) or citrus herb butter for a bright finish that complements the smoky flavor.

Remove and discard the papery husks from the tomatillos and chop coarsely. In the bowl of a food processor, combine the tomatillo, onion, garlic, Anaheim and jalapeno peppers, and cilantro. Process until coarsely chopped and transfer to a bowl. Season with salt to taste.

SIMPLE SMOKED SALMON

INGREDIENTS

Salmon – skin still on

Your favorite salmon/fish seasoning

¼ cup of wood chips – cherry, apple, pecan all work great with fish.



DIRECTIONS

Season the salmon with your favorite fish or salmon seasoning.

Load the woodbox with no more than 1/4 cup of wood chips.

Place the salmon in the smoker, skin side down.

Close the door and set the smoker to 225°F.

Let the salmon smoke for 60–90 minutes. Once the internal temperature reaches 165°F, it's done.

Let the salmon rest for 10–15 minutes before slicing and serving.

Pro tip – You can drizzle with a light glaze, such as maple syrup or a citrus marinade, for extra flavor before serving.

CILANTRO-MARINATED SALMON WITH MUSTARD DILL SAUCE

INGREDIENTS

Cilantro-Marinated Salmon

4 tbs. fresh cilantro
1/2 cup olive oil
3 tbs. fresh lemon juice
1/2 tsp. Salt
1/4 tsp. freshly ground pepper
4 salmon steaks or fillets (about 1 inch thick)

Mustard Dill Sauce

4 tbs. Dijon mustard
1 tsp. dry mustard
3 tbs. Sugar
2 tbs. white wine vinegar
1/3 cup vegetable oil
3 tbs. minced dill



DIRECTIONS

Whisk together cilantro, 1/4 cup of the olive oil, lemon juice, salt, and pepper.

Arrange the fish in a single layer in a shallow dish or plastic freezer bag. Pour the cilantro mixture over the fish, turning to coat. Cover and refrigerate for 1 hour.

Spray a seafood rack with oil or non-stick cooking spray.

Preheat the smoker to 200°F with 2 ounces of applewood.

Place the salmon on the seafood rack and smoke for 1 hour, 10 minutes. Check for doneness and serve with Mustard Dill Sauce.

In a small bowl, mix the mustards, sugar, and vinegar into a paste. Slowly beat in the oil. Thicken to a mayonnaise consistency and stir in the dill.

Pro tip – For added flavor, try marinating the salmon overnight for an even deeper infusion of the cilantro marinade. Enjoy with fresh lemon wedges on the side!

SMOKED CRAB LEGS

INGREDIENTS

Snow Crab Clusters – as many as you want to serve

1 Cup unsalted butter

3 Lemons – juiced

3-4 Tablespoons cajun seasoning

Tin foil pan

1/3 Cup Cherry wood chips



DIRECTIONS

Melt butter and mix in lemon juice and cajun seasoning in a sauce pan.

Place defrosted snow crab clusters in the foil pan, and cover with melted butter sauce. Optional – throw in the cut lemon in the pan.

Add 1/3 cup of your favorite fruit wood to the smoke box. Put the crab in the smoker. Smoke at 225F for 1 ½ - 2 hours.

Remove from the smoker and serve!



THE EASY SMOKER'S GUIDE SIDES

BOLD FLAVOR, NO HASSLE

TWICE COOKED POTATOES

INGREDIENTS

Russet Potatoes
Olive Oil
Salt
Butter
Sour cream
1 egg
White pepper
Nutmeg
Ground pepper
Bacon crumbles
Hickory Woodchips



DIRECTIONS

Rub potatoes with olive oil, salt, and pepper.

Smoke at 250°F for 3 to 3 1/2 hours, or until tender.

Remove the pulp from the skin and mash in butter, milk, sour cream, and one egg. Add a pinch of white pepper, a pinch of nutmeg, and then salt and pepper to taste.

Top with bacon crumbles and cheese before transferring to the oven, and bake at 350° for 15 minutes.

Top with bacon crumbles. You can hold this in the refrigerator and reheat in the oven later at 350°F for 40 minutes.

This recipe is great for making in the morning and serving to company in the evening.

SMOKED BAKED POTATOES

INGREDIENTS

Russet potatoes

Olive oil

Hickory wood chips



DIRECTIONS

Rub potatoes with olive oil. Smoke at 250°F for 3 to 3 1/2 hours, or until tender.

Leftover smoked baked potatoes, peeled and cubed, are great for hash browns, potato salad, mashed potatoes, potato soups, & chowders.

Try different woods. Hickory is great! So is cherry and apple. You will love these potatoes.

APPLE WALNUT BBQ BEANS

INGREDIENTS

1 cup Granny Smith apples, peeled and diced
1/2 cup coarsely chopped walnuts
1/2 cup diced yellow onion
1 tbs. butter
1-15oz can small white beans with juice
3/4 cup Tony Chachere's Honey Bacon & BBQ Marinade
2 tbs. brown sugar
1/2 cup applesauce
Salt to taste



DIRECTIONS

Sauté apples, onions, and walnuts in butter for about 2 minutes. Add beans, Tony Chachere's Honey Bacon & BBQ Marinade, brown sugar, applesauce, and salt.

Simmer for 15 minutes, stirring frequently.

SMOKED NUTS

INGREDIENTS

2-lb. can of salted mixed nuts

Hickory wood

Seasonings



DIRECTIONS

Using a seafood rack, or foil-wrapped grill rack with holes poked throughout, spread the nuts out evenly and season as desired.

Add 1/4 cup of hickory wood chips to the smokebox.

Smoke at 225°F for about 40 minutes.

After 40 minutes, turn the smoker off and leave the door closed for the nuts to cool inside.

Package them into decorative baggies and gift them for the holidays, share them at the game, or bring them to work for a snack!

SMOKED QUESO

INGREDIENTS

2 lbs Velveeta, cubed
16 oz Gouda cheese, shredded or cubed
2 lbs ground breakfast sausage (spicy if you like a kick)
2 cans Rotel (undrained)
1 can cream of poblano soup
½ cup chopped fresh cilantro
2 tablespoons Meat Church Holy Cow seasoning
4-5 wood chips, a little goes a long way

Optional for garnish

Chopped jalapeños
Diced red onion
More cilantro
Crumbled queso fresco



DIRECTIONS

Brown the sausage in a skillet over medium heat until browned. Drain the fat and set the sausage aside. In a large aluminum or smoker-safe pan, combine Velveeta, Gouda, cooked sausage, Rotel, cream of poblano, cilantro, and Holy Cow seasoning. Stir lightly to combine.

Preheat your SmokinTex Electric Smoker to 225°F. Add your favorite wood chips (hickory or pecan work great for queso).

Place the queso pan on the middle rack and smoke for 1.5 to 2 hours, stirring gently every 30–45 minutes.

Once the cheese is fully melted and smooth, and you can smell that smoky aroma, it's ready.

Top with optional garnishes and serve hot with tortilla chips, warm tortillas, or drizzle it over brisket nachos.

Pro tip – Keep the queso warm in a slow cooker after smoking for a party dip bar. Serve with pulled pork sliders, grilled shrimp skewers, or roasted veggies for dipping!

You've Smoked It—Now Share It!

Thanks for making SmokinTex part of your cooking journey. Whether it's your first brisket or your fiftieth rack of ribs, we love seeing what you're creating with your SmokinTex electric smoker.

If you've cooked something from this book (or came up with your own smoky masterpiece), don't keep it to yourself—share it!

Tag us: [@SmokinTex](#) and use [#SmokinTex](#) so we can celebrate with you, feature your creations, and inspire fellow pitmasters.

**Real food. Real simple. Real good.
Brag a little—we would.**



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