

Get Creative with Smoking

The Basics of Barbeque

Hi, Smokewood Steve here. Let's start with the cuts of meat to smoke. Then I'll explain what else you're going to want to put in your smoker.

Beef – Brisket is king. It's also expensive, so make sure you've got game before you try it. Beef ribs are easier to smoke but it still takes talent to get them right.

Chicken – Breasts, legs, thighs, wings – they're all good. Just know that the skin remains soft at smoke temperatures, so for wings you'll want to put them on the grill or in the oven to crisp us before serving.

Pork – You can't screw up a pork shoulder. This isn't a challenge. A shoulder comes in two cuts. The lower shoulder is the picnic cut and the upper is often called the butt. Both are good. The more time spent in the smoker the easier the pork is to pull. Also, who doesn't love smoked pork ribs?

Turkey – You can smoke the parts or smoke it whole. If smoking a whole bird, you may want to spatchcock (flatten) it to present more surface for smoking and reduce cooking time. Look online for instructions on how to do that.