

Get Creative with Smoking

Go Beyond Briskets and Butts

Hi, Smokewood Steve again. Stuck in a pit master's rut? Leaning too heavily on your succulent beef brisket to feed the family? Are your friends getting too used to your savory pulled pork? Don't have the time for an all-day smoke? Then try a few other proteins that take less time to cook.

You've smoked chicken and turkey, right? What about chicken wings? You'll need to crisp them up on the grill before serving. What about seafood? We have a separate post on that subject. But try wrapping scallops in bacon.

Pork belly burnt ends are so incredibly delicious they may be illegal in some states! Pork tenderloin can be smoked fairly quickly. Put your spin on unsmoked sausage. Even bologna will be transformed by smoke. Try smoked stuffed peppers. Finally, smoking meatloaf turns a simple dish into something memorable! Check the internet for recipes and instructions.