

# *Get Creative with Smoking*

## *Try Smoking Fruits*

I've got you wondering, don't I? Smoked fruit? Take Smokewood Steve's advice and give it a try.

Smoking reduces the moisture in the fruit, making it sweeter by concentrating the natural sugars. This intense sweetness with a savory touch of smoke tastes incredible. By slow cooking over a long time, the fibrous tissue of fruits like peach or pineapple will soften to a wonderful gel-like consistency.

Imagine sweet, smoky apples, bananas, mangoes, peaches, or pears. Have you grilled pineapple? It's at another level when you smoke it. Smoked balsamic watermelon skewers anyone?

The trick is to give the fruit a gentle, smoked-kissed essence. Some fruit benefits from a short time in the smoker followed by more roasting without smoke, so experiment. I put fruits in the smoker when only residual smoke remains.