

Get Creative with Smoking

Try Smoking Side Dishes

No, you don't want to eat an entire meal of smoked food. That would be too much. But introduce smoked side dishes to your regular weekly meals to spice them up.

Everyone loves macaroni and cheese and it's even better smoked! Put the dish in your smoker fully cooked and let the top smoke over. You can cook and smoke baked beans in the smoker. Periodically stir the smoky top into the beans. Make sure to add some smoked brisket or pork to take that dish to the next level. Add those meats to your cooked collard greens and let that dish get a touch of smoke too.

Loaded potatoes are easy to smoke and sweet potatoes are even easier, just pierce the skin and put them on the rack. How about smoked stuffed avocado for a gourmet brunch dish? Smokewood Steve's rule: never leave rack space in your smoker. There is always something to fill that space.