

Get Creative with Smoking

Try Vegan Barbeque

Hi, it's Smokewood Steve again and I haven't forgotten about you, our vegan friends. Yes, vegans can also enjoy delicious barbeque. I have a separate post about vegetables so let's explore some delicious main course options for you.

You can find a recipe for a smoked watermelon 'ham' online. It's looks incredible but is a little complicated to make. You'll impress your friends so you may want to give it a try.

But they'll also be impressed by the taste of smoked and pulled jackfruit. Jackfruit can deliver the taste and texture of true barbeque. It's so good that even your carnivore friends can get into it. You can use fresh or canned jackfruit.

Try smoking tofu or lentil-based sloppy joe or taco filling.

Any plant-based meat and fish by brands such as Impossible or Beyond Meat can be smoked. How about smoked plant-based meatloaf? Yummy!