

Get Creative with Smoking

Try Smoking Vegetables

Smoking will impart an incredible, savory flavor to seasonal vegetables. Just about any vegetable can be smoked.

Coat with a little bit of vegetable oil – to absorb the smoke – and season. Use grill pans or a sheet tray to move them in and out of the smoker. Put on the top-most rack to make it easy to take out. Vegetables have a shorter cooking time than meat so look online for specific cooking instructions.

These vegetables are particularly tasty when smoked:

Artichokes	Green beans
Asparagus	Mushrooms, particularly portobello
Brussel Sprouts	Onion
Cabbage	Peppers, any type
Carrot	Plantains
Cauliflower	Squash, particularly butternut
Corn on the cob	Sweet potato
Eggplant	Zucchini

You're going to discover that your smoker is for more than just meats. Even the kids will love the vegetables that come out of it. Have you had a smoked vegetable hoagie? Give it a try.