

PRO SMOKER SMOKEHOUSES

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The Official

SMOKEHOUSE RECIPE COOKBOOK

Now that you've learned how to operate your smokehouse, lets get smoking! For those who are new to smoking or looking for some inspiration, we put together a collection of the Hanni family's favorite recipes to get you started. As you gain experience with your smokehouse, feel free to experiment with perfecting some recipes of your own. We can't wait to see what you cook up.

GIVE US A SHOUT

Make something in your smokehouse that's too good to not share?
Be sure to tag us @PROSMOKERWI on your next social media post.



SMOKEHOUSE RECIPE

PULLED PORK



Type:
Pork



Batch Size:
16-20 lbs.



Total Time:
14-20 Hours

Ingredients

- 2 – Pork Shoulder or butts (8-10 lb average)
- ½ Cup – Mustard
- 2½ Cup - BBQ Rub

Pro's Choice: PS Seasoning

- Brew City Mustard
- Notorious PIG Rub

Preparation

1. Pat pork dry with a paper towel and trim as needed.
2. Score the fat cap in a crosshatch pattern.
3. Slather the pork with mustard and season generously on all sides.
4. Allow pork to rest at room temperature for 45 minutes while smoker pre-heats.
5. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode with dampers 2/3 closed.
2. Place pork butts on separate racks in the smoker, fat cap up.
3. Insert meat probe to monitor temperature.
4. Run until internal temperature reaches 90°F (2-4 hours).
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
6. Smoke until internal temperature reaches 165°F (3-5 hours).
7. Remove pork from smoker and wrap well with butcher paper.
8. Return wrapped pork to smoker and insert meat probe.
9. Carefully remove sawdust pan from the smoker.
10. Change to **Cook** mode and increase temperature to 250°F, close dampers.
11. Run until internal temperature reaches 200°F (8-10hrs).
12. Remove pork from smoker and place in an empty cooler to rest for at least 1 hour, but up to 3. Shred and enjoy.

SMOKEHOUSE RECIPE

BBQ RIBS



Type:

Pork



Batch Size:

6-8 lbs.



Total Time:

5-7 Hours

Ingredients

- 4 Racks – Pork Back Ribs
- 1/3 Cup – Mustard
- 1 Cup – Seasoning
- 1/4 Cup - Apple Cider Vinegar
- 1 Cup – BBQ Sauce

Pro's Choice: PS Seasoning

- Brew City Mustard
- Blue Ribbon Rib Rub
- Cherry Bomb BBQ Sauce

Preparation

1. Pat ribs dry with paper towel and remove membrane.
2. Slather ribs with mustard and season generously on all sides.
3. Allow ribs to rest at room temperature while smoker preheats.
4. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode with dampers 2/3 closed.
2. Place ribs on racks, bone side down, and then place in smoker.
3. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
4. Smoke for 2 Hours.
5. Open smoker to spritz ribs with apple cider vinegar and carefully remove the sawdust pan from the smoker.
6. Change to **Cook** mode and increase the temperature to 250°F, close dampers.
7. Run for 3-5 hours until desired tenderness. (pro tip: spritz ribs with apple cider vinegar every hour to maintain moisture)

Optional: Once the ribs are done, lightly baste with sauce and then return to the smoker for an additional 20 minutes.

8. Remove the ribs from the smoker and rest for 10 minutes before serving.

SMOKEHOUSE RECIPE

SMOKED TURKEY



Type:

Turkey



Batch Size:

16-20 lbs.



Total Time:

18-22 Hours

Ingredients

- Whole Turkey (16-20 lbs)
- Turkey Brine Kit
- 1 TB - Olive Oil
- 3/4 Cup - Seasoning

Pro's Choice: PS Seasoning

- Topsy Tom Turkey Kit
(Includes Brine Mix, Rub & Bag)

Preparation

1. Prepare turkey according to directions on brine kit.
2. Remove turkey from brine and rinse thoroughly with cold water. Then pat dry with paper towel.
3. Drizzle turkey with olive oil and rub into the skin.
4. Season generously. Truss/dress the turkey.
5. Allow turkey to rest at room temperature for 1 hour before placing in the smoker.
6. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode with dampers 2/3 closed.
2. Place turkey on a rack, breast side up. Place an aluminum pan on rack below the turkey to catch drippings (*Pro tip: use drippings for gravy*).
3. Insert a meat probe to monitor temperature.
4. Run until internal temperature reaches 90°F (about 1 hour).
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
6. Set dampers to 2/3 closed, smoke for 2 hours.
7. Carefully remove the sawdust pan.
8. Change setting to **Cook** and increase temperature to 275°F, close dampers.
9. Cook until turkey reaches an internal temperature of 170°F. (about 3-4 hours)
Pro Tip: To crisp up the skin, finish your turkey in a pre-heated oven at 400°F for 15-20min
10. Remove from smoker and rest for 30-45 minutes before carving.

SMOKEHOUSE RECIPE

SMOKED SALMON



Type:

Fish



Batch Size:

6 lbs.



Total Time:

3-4 Hours

Ingredients

- 6 lbs. - Salmon Filets
(About 2 sides, scaled & de-boned)
- 4 TB - Mustard
- 1 Cup - Seasoning

Pro's Choice: PS Seasoning

- Buzzed Hot Honey Mustard
- Hot Honey Bee Sting Rub

Or

- Big Dill Mustard
- Spicy Pickle Seasoning

Preparation

1. Pat the salmon dry with paper towel.
2. Slather each filet with 2 TB of mustard.
3. Season salmon generously with your choice of seasoning.
4. Allow salmon to rest at room temperature while smoker preheats.
5. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode with dampers 2/3 closed.
2. Place the salmon on racks, skin side down, and place in the smoker.
3. Insert a meat probe to monitor temperature.
4. Run for 1 hour.
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
6. Smoke until internal temperature reaches 145°F (2-3 hours).
7. Pull and rest for 10 minutes before serving or cooling completely.

SMOKEHOUSE RECIPE

SMOKED BRISKET



Type:
Beef



Batch Size:
20-30 lbs.



Total Time:
14-22 Hours

Ingredients

- 2 Beef Briskets (10-15 lbs Average)
- 1/2 Cup – Mustard
- 2½ Cup - Seasoning

Pro's Choice: PS Seasoning

- Brew City Mustard
- The General SPG Rub

Preparation

1. Pat the brisket dry with a paper towel.
2. Trim the brisket as needed and bring the fat cap down to 1/4".
3. Slather the briskets with mustard and then season all sides generously with seasoning.
4. Allow to rest at room temperature while the smoker preheats (45 minutes).
5. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode and set dampers to 2/3 closed.
2. Place briskets on separate racks in the smoker, fat cap up.
3. Insert meat probe to monitor temperature.
4. Run for 2-4 hours until the internal temperature reaches 90°F.
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water and then form into a funnel shape. Place the pan on the heating element.
6. Smoke for 3-5 hours until the internal temperature reaches 165°F.
7. Remove the briskets from the smoker and wrap well with butcher paper and then return to the smoker. Replace the meat probe and remove sawdust pan.
8. Change to **Cook** mode and increase temperature to 225°F, close dampers.
9. Cook until the internal temperature of the brisket reaches 190-195°F.
10. Remove brisket from smoker and place in an empty cooler to rest for at least 1 hour, but up to 3.

SMOKEHOUSE RECIPE

BEEF JERKY



Type:

Beef



Batch Size:

5 lbs.



Total Time:

24-27 Hours

Ingredients

- 5 lbs. - Lean Beef
- Jerky Seasoning & Cure
- 1 Cup - Water

Pro's Choice: PS Seasoning

- Cracked Pepper & Garlic Jerky Kit
- Buttery Prime Rib Jerky Kit
- Maple Jalapeno Jerky Kit

Preparation

1. Combine jerky seasoning and cure with 1 cup of water and stir until well combined.
2. Slice beef against the grain, into ¼" to 3/8" slices *(using a meat slicer will give you the best results)*
3. Combine the sliced meat and jerky marinade together in a bowl and mix until meat is well coated.
4. Place meat in a zip lock bag and refrigerate for 12 hours.
5. Remove jerky from fridge and lay onto racks in a single layer (avoid overcrowding for optimal airflow). Let it rest at room temperature while the smoker preheats.
6. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 140°F in **Smoke** mode with dampers wide open.
2. Place racks of jerky in smoker. Run 2 hours.
3. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
4. Increase temperature to 170°F. Set the dampers to 2/3 closed.
5. Smoke for 3 hours.
6. Carefully remove the sawdust pan from the smoker.
(Pro Tip: Rotating racks at this stage will promote even drying).
7. Set the dampers wide open and run until desired texture (3-5 hrs).
8. Turn smoker off and let it rest in the smoker for 4-5 hours before packaging and storing.

SMOKEHOUSE RECIPE

POLISH KIELBASA



Type:
Sausage



Batch Size:
25 lbs.



Total Time:
23-25 Hours

Ingredients

- 15 lbs – Beef Trims
- 10 lbs – Pork trims
- 3-4 Cups – Distilled Water
- Polish Kielbasa Seasoning & Cure (for 25 lbs meat)
- 38-42mm Natural Hog Casings

Pro's Choice: PS Seasoning

- Smoked Polish Kit
Includes Seasoning, Casings & Cure

Preparation

1. Prepare casings by rinsing, then soak in warm water for 30 minutes.
2. Grind beef and pork together once through a 3/8" plate.
3. Re-grind once through a 3/16" plate.
4. Add seasoning to meat and mix for 2 minutes until fully incorporated.
5. Mix cure with water, then add to meat block.
6. Continue mixing for an additional 5-7 minutes until meat block becomes very tacky.
7. Load meat block into stuffer and stuff into casings.
8. Link sausages into 7" sections.
9. Rest sausage in the fridge overnight to allow flavor and cure development.
10. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 110°F on **Smoke** mode with dampers wide open.
2. Hang sausages on smoke sticks (avoid overcrowding for optimal airflow).
3. Insert meat probe into one sausage to monitor temperature.
4. Dry sausage at 110°F for 2 hours.
5. Increase temperature to 120°F, run 1 hour.
6. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
7. Increase temperature to 130°F. Set dampers to 2/3 closed. Run 1 hour.
8. Increase temperature to 140°F, run 1 hour.
9. Carefully remove sawdust pan and increase temperature to 150°F, run 1 hour.
10. Increase temperature to 160°F, run 1 hour.
11. Increase temperature to 180°F and run until the internal temperature of sausage reaches 155°F. (2-4hrs)
12. Remove sausage from smoker and place in an ice bath until internal temperature drops to 100°F.
13. Hang sausage at room temperature for 2 hours to bloom.
14. Store in refrigerator up to 2 weeks or freezer up to 6 months.

SMOKEHOUSE RECIPE

HOT DOGS



Type:
Sausage



Batch Size:
25 lbs.



Total Time:
18-22 Hours

Ingredients

- 15 lbs. - Beef Trims
- 10 lbs. - Pork Trims
- 3-4 Cups - Distilled Water
- Wiener Seasoning & Cure
(For 25 Lbs Meat)
- 24-26mm natural sheep casings

Pro's Choice: PS Seasoning

- No. 155 Blue Ribbon
Wiener Seasoning

Preparation

1. Rinse casings and soak in warm water for 30 minutes.
2. Grind beef and pork together once through a 3/8" plate.
3. Re-grind once through a 3/16" plate.
Optional: For a finer more traditional hot dog, re-grind through a 1/8" plate.
4. Add seasoning to meat and mix for 2 minutes until fully incorporated.
5. Mix cure with water, then add to meat block.
6. Continue mixing for an additional 5-7 minutes until meat block becomes very tacky.
7. Load meat block into stuffer and stuff into casings.
8. Link hot dogs into 7" sections.
9. Rest hot dogs in fridge overnight to allow flavor and cure development.
10. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 130°F on **Smoke** mode with dampers wide open.
2. Hang hot dogs on smoke sticks (avoid overcrowding for optimal airflow).
3. Insert meat probe to monitor temperature.
4. Dry hot dogs at 130°F for 2 hours.
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
6. Increase temperature to 180°F. Set dampers to 2/3 closed.
7. Run until internal temperature of hot dogs reaches 155°F. (4-6hrs)
8. Remove hot dogs from smoker and place in an ice bath until internal temperature drops to 100°F.
9. Hang hot dogs at room temperature for 2 hours to bloom.
10. Store in refrigerator up to 2 weeks or freezer up to 6 months.

SMOKEHOUSE RECIPE

RING BOLOGNA



Type:
Sausage



Batch Size:
25 lbs.



Total Time:
21-23 Hours

Ingredients

- 13 lbs. - Lean Beef Trims
- 12 lbs. - Lean Pork Trims
- 3-4 Cups - Distilled Water
- Bologna Seasoning & Cure (for 25 Lbs meat)
- Casings - 40mm or 43mm Tied Rounds

Pro's Choice: PS Seasoning

- No. 211 Blue Ribbon Bologna Seasoning
- No. 665 Bologna Seasoning (no MSG)

Preparation

1. Prepare casings by rinsing, then soak in warm water for 30 minutes.
2. Grind beef and pork together once through a 3/8" plate.
3. Re-grind once through a 3/16" plate.
4. Add seasoning to meat and mix for 2 minutes until fully incorporated.
5. Mix cure with water, then add to meat block.
6. Continue mixing for an additional 5-7 minutes until meat block becomes very tacky.
7. Load meat block into stuffer and stuff into casings. Tie off the ends.
8. Rest sausage in the fridge overnight to allow flavor and cure development.
9. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 130°F on **Smoke** mode with dampers wide open.
2. Hang ring bologna on smoke sticks (avoid overcrowding for optimal airflow).
3. Insert meat probe into one link to monitor temperature.
4. Dry the ring bologna at 130°F for 2 hours.
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
6. Increase temperature to 170°F. Set dampers to 2/3 closed.
7. Run until the internal temperature of the ring bologna reaches 155°F. (6-8hrs).
8. Remove ring bologna from smoker and place in an ice bath until internal temperature drops to 100°F.
9. Hang the ring bologna at room temperature for 2 hours to bloom.
10. Store in refrigerator up to 2 weeks or freezer up to 6 months.

SMOKEHOUSE RECIPE

SUMMER SAUSAGE



Type:
Sausage



Batch Size:
25 lbs.



Total Time:
23-25 hours

Ingredients

- 15 lbs – Beef Trims or Venison
- 10 lbs - Pork Trims
- 3-4 Cup - Distilled Water
- Summer Sausage Seasoning and Cure (for 25 lbs of Meat)
- 2½" X 12" Mahogany Casings

Pro's Choice: PS Seasoning

- Garlic Summer Sausage Kit
Includes Seasoning, Casings & Cure

Preparation

1. Prepare casings by rinsing, then soak in warm water for 30 minutes.
2. Grind beef (or venison) and pork together once through a 3/8" plate.
3. Re-grind once through a 3/16" plate.
4. Add seasoning to meat and mix for 2 minutes until fully incorporated.
5. Mix cure with water, then add to meat block.
6. Continue mixing for an additional 5-7 minutes until meat block becomes very tacky.
7. Load meat block into stuffer and stuff into casings. Tie off the ends.
8. Rest sausage in the fridge overnight to allow flavor and cure development.
9. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 110°F on **Smoke** mode with dampers wide open.
2. Hang sausage on smoke sticks (avoid overcrowding for optimal airflow).
If you don't have smoke sticks, sausage can be laid directly on racks.
3. Insert meat probe into one sausage to monitor temperature.
4. Dry sausage at 110°F for 2 hours.
5. Increase temperature to 120°F, run 1 hour.
6. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
7. Increase temperature to 130°F. Set dampers to 2/3 closed, run 1 hour.
8. Increase temperature to 140°F, run 1 hour.
9. Carefully remove sawdust pan and increase temperature to 150°F, run 1 hour.
10. Increase temperature to 160°F, run 1 hour.
11. Increase temperature to 180°F and run until internal temperature of summer sausage reaches 155°F. (2-4hrs)
12. Remove sausage from smoker and place in an ice bath until internal temperature drops to 100°F.
13. Hang sausage at room temperature for 2 hours to bloom.
14. Store in refrigerator up to 2 weeks or freezer up to 6 months.

SMOKEHOUSE RECIPE

SNACK STICKS



Type:
Sausage



Batch Size:
25 lbs.



Total Time:
22-24 Hours

Ingredients

- 15 lbs – Beef Trims or Venison
- 10 lbs – Pork trims
- 3-4 Cups – Distilled Water
- Snack Stick Seasoning & Cure for 25 lbs meat
- 21mm Collagen Casings or Natural Sheep Casings

Pro's Choice: PS Seasoning

- Original Snack Stick Kit
Includes Seasoning, Casings & Cure
- Hot Snack Stick Kit
Includes Seasoning, Casings & Cure

Preparation

1. If using sheep casings, prepare by rinsing, then soaking in warm water for 30 minutes.
2. Grind beef (or venison) and pork together once through a 3/8" plate.
3. Re-grind once through a 3/16" plate.
4. Add seasoning to meat and mix for 2 minutes until fully incorporated.
5. Mix cure with water, then add to meat block.
6. Continue mixing for an additional 5-7 minutes until meat block becomes very tacky.
7. Load meat block into stuffer and stuff into casings.
8. Rest snack sticks in fridge overnight to allow flavor and cure development.
9. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 110°F on **Smoke** mode with dampers wide open.
2. Hang snack sticks on smoke sticks (avoid overcrowding for optimal airflow).
If you don't have smoke sticks, snack sticks can be laid directly on racks.
3. Insert meat probe to monitor temperature.
4. Dry snack sticks at 110°F for 2 hours.
5. Increase temperature to 120°F, run 1 hour.
6. Fill pan 3/4 full with sawdust and dampen thoroughly with water.
Form mixture into a funnel shape and place on the heating element.
7. Increase temperature to 130°F. Set dampers to 2/3 closed, run 1 hour.
8. Increase temperature to 140°F, run 1 hour.
9. Carefully remove sawdust pan and increase temperature to 150°F, run 1 hour.
10. Increase temperature to 160°F, run 1 hour.
11. Increase temperature to 180°F and run until internal temperature of snack sticks reaches 155°F. (1-3 hrs)
12. Remove snack sticks from smoker and place in an ice bath until internal temperature drops to 100°F.
13. Hang snack sticks at room temperature for 2 hours to bloom.
14. Store in refrigerator up to 2 weeks or freezer up to 6 months.

SMOKEHOUSE RECIPE

WHOLE HAM



Type:

Pork



Batch Size:

16-18 lbs.



Total Time:

9-10 Days

Ingredients

- 16-18 lbs. – Whole Ham (uncured)
- Cure - Pre-measured for weight of ham
- Seasoning, if desired

Pro's Choice: PS Seasoning

- Speed Cure
- Maple Meat Cure and Brine Mix
- Apple Pie Rub

Preparation

1. Pat ham dry with paper towel.
2. Follow curing instructions that come with your cure – usage will vary based on cure and weight of the meat.
3. After curing, remove ham from brine and rinse well with cold water.
4. Pat dry with paper towel and place in fridge overnight to dry out.
5. Remove ham from the fridge and season topically. Rest at room temperature while the smoker preheats.
6. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode with dampers 2/3 closed.
2. Place ham in a stockinette and then tie it to a smoke stick. Hang the ham on the top rung in the smoker.
If you do not have a stockinette or smoke stick, you can place the ham on a rack in your smoker. We recommend a stockinette for best results.
3. Place a meat probe in the ham to monitor temperature.
4. Run until internal temperature reaches 90°F. (3-4 hours).
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water and then form into a funnel shape. Place the pan on the heating element.
6. Smoke for 3 hours.
7. Carefully remove sawdust pan and change the setting to **Cook**. Increase the temperature of the smoker to 225°F. Fully close dampers.
8. Cook until the internal temperature of the ham reaches 150°F. (4-5 Hours)
Pro tip: If using sauce, baste generously last 30 minutes of cooking.
9. Remove from the smoker and rest 1 hour before slicing or cooling completely.

SMOKEHOUSE RECIPE

BACON

**Type:**

Pork

**Batch Size:**

20 lbs.

**Total Time:**

1-2 Weeks

Ingredients

- 20 lbs – Pork belly (5 lb portions)
- Bacon Cure - For 20 lbs meat
- Topical Rub, if desired

Pro's Choice: PS Seasoning

- Maple Meat Cure (wet)
- PS Bacon Dry Rub Cure (dry)
- Big Kahuna Rub
- Hot Honey Bee Sting Rub

Preparation

1. Pat the pork belly dry with paper towel.
2. Follow curing directions that come with your bacon cure – wet cure and dry cure will have different process and both will deliver fantastic results.
3. Once cured, rinse the pork bellies with cold water and pat dry with paper towel.
4. Place the pork bellies on rack lined trays and into the fridge overnight to dry out.
5. Remove pork bellies from the fridge and rest at room temperature while the smoker preheats. If using a topical rub, apply at this stage.
6. Line smoker drip tray with new aluminum foil.

Smoking Procedure

1. Preheat smoker to 180°F on **Smoke** mode with dampers wide open.
2. Place the pork bellies on rack, fat side up, and then place them in the smoker.
3. Insert a meat probe to monitor temperature.
4. Run until internal temperature reaches 90°F (about 1 hour).
5. Fill pan 3/4 full with sawdust and dampen thoroughly with water. Form mixture into a funnel shape and place on the heating element.
6. Set dampers to 2/3 closed, smoke for 2 hours.
7. Carefully remove the sawdust pan from the smoker.
8. Change to **Cook** mode and increase the temperature to 225°F, close dampers.
9. Run until internal temperature reaches 150°F (2-4 hours).
10. Remove bacon from smoker and rest at room temperature for 30 minutes before placing in the fridge to cool completely.



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