

**Chapter 1 : Quick and Easy Art of Smoking Food by Chris Dubbs (, Paperback) | eBay**

*There are chapters on cures and marinades, if you like doing that, and more chapters on smoking a lot of different types of food, ranging from wild game, poultry, sausage, seafood, steaks, nuts and cheese, and more.*

Unlike most of the rubs you purchase in the store, my recipe is low on salt, high on flavor and perfectly compliments the meat you put it on.. Use a sharp knife to remove any extra fat and silver skin from the meat. Mayo and Rub I often use yellow mustard and other condiments for moisturizing the meat and helping the rub to stick. This time I used mayonnaise. Why does mayo work so well? Use a heaping tablespoon for each pork tenderloin and spread it all over the meat from end to end and all around. Be generous with it! You can, of course, be doing other things while you wait such as getting the smoker ready. Once both sides are coated with mayo and my original rub purchase recipes here , move them to a Bradley rack , Weber grill pan or even a cooling rack to make them easy to transport to and from the smoker. You will notice that I did not tie these up like I sometimes do. Tying strings around the diameter of the pork tenderloins every 2 inches or so gives the meat a round shape instead of flat and oblong. The round shape cooks more evenly but can take just a little longer since it increases the distance from the outside to the center of the meat. Now finish up getting the smoker ready while they sit there and get happy. If not, most any fruit wood, pecan or even hickory will do a great job on these. I just enjoy using it that much. I cannot believe the smoke flavor and the smoke rings that I am getting out of this thing. I have been a huge fan of pellet smokers for a long time having used the Traeger and then the most recent Woodwind. For the most part, they all work in a similar fashion but the Woodwind by Camp Chef has a few extra features within the same price point that really make it a nice one to own: An ash cup on the bottom of the unit to catch the ashes and make cleanup a lot easier. A chute opens on the bottom side of the hopper so you can dump the pellets into a container and replace them with a different flavor nice! A 2nd cooking shelf comes standard. This allows you to sear burgers, steaks, chicken, etc. You could also just use it to cook steaks or other meats at very high heat. By the way, I have an entire arsenal of smokers that I use and recommend. If you want to see all of my recommended smokers, thermometers, temperature controllers, etc. Pour 1 cup of maple syrup into a bowl.. Add 2 heaping tablespoons of my original rub purchase recipes here.. Keep a close eye on the temperature Just before I glazed for the first time, I wanted to setup a meat thermometer so I could monitor the temperature really close. I took this opportunity to test my new Fireboard thermometer. Oh, and the probes are waterproof. I am not sure of the IP rating but the thermometer manufacturer has stated that they have submerged the probes on several occasions and they performed very well.. It allows me to name my probes in the app and even shows me a really nifty chart of my cooking session.. Here it is all connected to my pork tenderloins and one monitoring my pit temperature. This thing does a lot but is surprisingly easy to use. Pretty exciting stuff but I have to move on! If you want to learn more about the Fireboard thermometer, click here. Glazing At about 30 minutes into the cook, use a silicone brush, spoon or even a turkey baster to coat the outside of the pork tenderloins with the maple barbecue glaze. You will find that different smokers can vary on the actual cooking times just because each one heats a little different, allows the air to flow though them just a little different and it changes things on a small scale. My cooking times are estimates only and unless I specify otherwise, monitoring the temperature of the meat is the only way to actually tell when the meat is perfectly done. There are very few exceptions to this. I had a few slices with nothing else then I tried a thick juicy slice on a Hawaiian roll with some onions and pickles.. I am drooling right now just thinking about it! If I could give these recipes away, I would do that. I really want you to have them! But, then, this is how I support the newsletter, the website and all of the other stuff that we do here to promote the art of smoking meat. Read these recent testimonies: Love the sauce and rub recipes. Texas rub is great as well! Love the original rib rub and sauce! We have an annual rib fest competition at the lake every 4th of July. I will say we have won a great percent of the time over the past 15 years so we are not novices by any means. Thanks Jeff for the great recipes. I also made a batch of the barbeque sauce that we used on the brisket as well as some chicken. We all agreed it was the best sauce we have had in a while. The recipes are absolutely amazing! With more than reviews on Amazon.

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