



SMOKE ANYTHING
on your
BBQ GRILL!



Instructions & BONUSES



THANK YOU!

Welcome to the Trojan Grill family! We know you're going to love your new Trojan Grill smoker tube! We're here to help you get the most out of it, and we stand behind all of our products. If you have any questions or suggestions, please let us know! You can reach us anytime at:

www.TROJANGRILL.com



Instructions

12" Trojan Grill Smoker Tube

For best results, please follow these simple instructions:

1. **FILL THE TUBE.** Hold your Trojan Grill Smoker Tube vertically with the open end up, and fill it with your favorite combustible hardwood pellets. Stop filling when the pellets reach about 1" below the top.
2. **POSITION THE TUBE.** Place your Smoker Tube on a flat surface, grill, or grate; or you can hang it from a shelf or from the side of your grill or smoker using the included "S" hooks. Make sure the flat side is down, ventilation around it is good, and it is secure. You don't want it to roll around or shift position after it has been lit.
3. **IGNITE.** Using a propane torch (set on "low") or other torch-style lighter, light the pellets through the open end of the tube. Leave the torch flame in place for at least 45 seconds. A small flame should become visible on the top of the pellets. Allow this flame to burn for at least a full 10 minutes.
4. **BLOW OUT THE FLAME.** After the pellets have been burning well for at least 10 minutes (don't rush!), gently blow out the flame. Close the lid on your grill or the door on your smoker, and let the smoke circulate inside.
5. **BE CAREFUL.** Your Smoker Tube is made of high-quality stainless steel, and it can get quite hot during this process. Should you need to reposition it, exercise caution, and avoid getting burned by using high-temperature protective gloves and/or BBQ tools.



PRO TIPS & TRICKS FOR BEST RESULTS

PRO TIP: Be sure to use only hardwood flavor pellets or dust made for smokers, not the kind made for wood pellet stoves.

PRO TIP: Store your pellets in a dry place to avoid moisture buildup in the pellets, which can impede the burning and smoking process. Should you discover that your pellets are too moist to perform adequately, you can microwave them for 3-4 minutes. Stop to stir them after about 2 minutes.

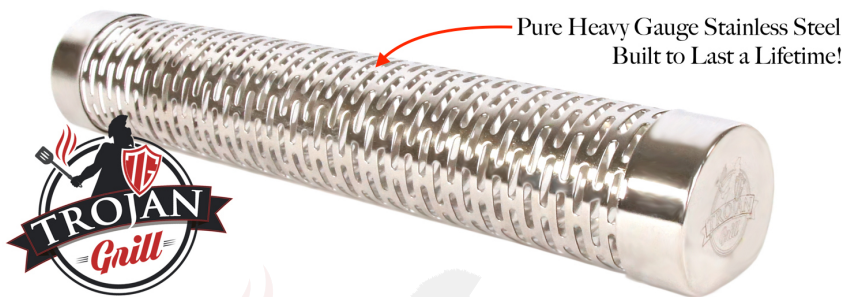
PRO TIP: For maximum smoke time, don't place your Smoker Tube directly above or next to an open flame or other heat source. Direct heat from burning wood, a gas or electric burner, charcoal, or other heat source can cause the hardwood inside your Smoker Tube to ignite, which could damage it or cause the combustibles to burn up too quickly. If necessary, protect your Smoker Tube from an adjacent heat source using a metal shield or barrier to deflect and dissipate the direct heat.

PRO TIP: Every grill and smoker is different. Experiment with various Smoker Tube positions to determine the optimal location for your particular grill and recipe.

PRO TIP: If your grill or smoker has a water pan in the bottom, don't fill it with water. Additional moisture can retard or stop the burning and smoking process. If your recipe needs additional water, try putting some water in a metal container on a rack positioned above your Smoker Tube.

PRO TIP: If your grill or smoker has adjustable air flow vents, open them before you ignite the pellets. Then, similarly to a wood stove, feather back the air flow after the pellets are producing smoke until you achieve the desired amount of smoke. Generally, a bluish, light smoke is ideal.





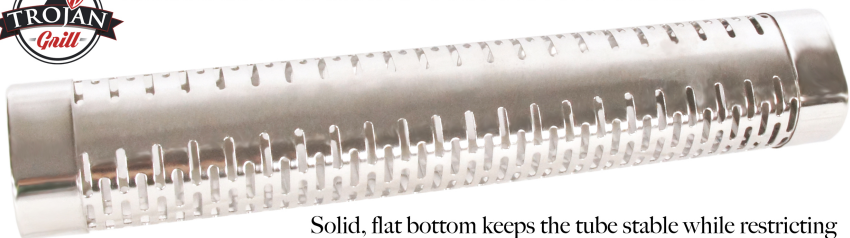
PRO TIP: Position your Smoker Tube so that juices or liquids from meat, veggies, or other cooking food won't drip onto it. Try placing it under a drip-catching pan if necessary.

PRO TIP: Some hardwoods (like cherry wood) are more difficult to burn than others. If you find that your desired wood flavor has difficulty igniting, staying lit, or producing enough smoke, try mixing it with some maple, applewood, hickory, or oak for easier combustion. Alternatively, you can layer the easier-burning pellets underneath the more difficult ones to maintain proper combustion.

PRO TIP: Because your Trojan Grill Smoker Tube is not a heat source suitable for cooking food, you will need to either pre-cook your food prior to engaging the Smoker Tube or slowly cook it using the heat source within your grill or smoker. Experiment with different pre-cook times, cooking times, and temperatures to determine the best combination for your taste.



EXCLUSIVE PATENT-PENDING DESIGN



Solid, flat bottom keeps the tube stable while restricting air flow, to produce more smoke for a longer time!

SMOKING TIMES, TEMPERATURES & METHODS

Your Trojan Grill Smoker Tube is versatile and can be used as the primary smoke infusion method for any grill, as well as either the primary or a secondary smoke generator for any smoker. Here are guidelines to give you an idea of what to expect the first few times you use your Smoker Tube. Once you get comfortable with it, feel free to experiment with different times, temperatures, positions, and heat sources, to achieve truly delicious results with all of your favorite recipes (or ours, which are on the next few pages)!

Pellet Volume: Full (approximately 12 ounces)

HOT SMOKING, temperatures of 175° F to 275° F = 4 hours +/-

COLD SMOKING, temperatures of 70° F to 100° F = 5+ hours

Pellet Volume: Half Full (approximately 6 ounces)

Hot Smoking, temperatures of 175° F to 275° F = 2 hours +/-

Cold Smoking, temperatures of 100° F to 150° F = 3+ hours

Your actual smoking duration will depend upon wood type, grill or smoker temperature, and air circulation. **Higher temperatures generally reduce smoking time.**



Generally, there are two methods of infusing smoke into various foods. Known as **HOT** and **COLD** smoking, they are differentiated based on whether you will be cooking your food **AT THE SAME TIME** that you are adding smoke or cooking your food **BEFORE** or **AFTER** you add the smoke flavor.

HOT SMOKING: Cooking your food to a safe internal temperature while simultaneously adding wood smoke flavor. This method of cooking is usually done with lower temperatures than typical grilling, but the food cooks over a longer period of time. This "Slow and Low" method produces meat that is more tender and flavorful, with less shrinkage.

Cooking temperatures for **HOT SMOKING** are generally between 175° F and 275° F. While cooking and smoking simultaneously, meats and other foods will absorb the real wood smoke flavor generated by your Smoker Tube and will take on a deeper, richer color or patina. Depending on the amount and type of meat and the intensity of the smoke flavor you prefer, **HOT SMOKING** times generally range from 2-12 hours or more.

COLD SMOKING: Adding wood smoke flavor to your food without simultaneously heating it. Generally, **COLD SMOKING** is done at temperatures below 100° F and in cool or colder outdoor conditions.

Many different kinds of foods can be cold smoked, including meats, fish, poultry, nuts, vegetables, cheese, and even fruit and cocktails. Many people enjoy smoked salt and spices like paprika, dried garlic, dried onion, and peppercorn.

Depending on the amount and type of food and the intensity of the smoke flavor you prefer, **COLD SMOKING** times generally range from 2-12 hours or more. Cheese, spices and vegetables generally require less time, while cured meats may require more.



PRO TIP: Try adding delicious wood smoke flavor to steaks, hamburger, poultry, or fish by COLD SMOKING BEFORE grilling them. First, arrange the meat on your grill, then light your Trojan Grill Smoker Tube, but NOT your grill. Allow the smoke to circulate around the uncooked meat for a couple of hours, then fire up your grill and cook them as usual. You will be surprised at the intensity of the rich, smoky flavor you can achieve in a fraction of the time it takes to hot smoke the same meats.

PRO TIP: For best COLD SMOKING results with fish, use a brine; and for bacon or ham, use a salt rub to cure it first.

PRO TIP: To adjust smoke time, fill your Smoker Tube with more or fewer wood pellets. For half the usual smoke time, only fill it halfway, and so forth.

IMPORTANT SAFETY REMINDER

Your Trojan Grill Smoker Tube is not a heat source and will not cook your food. It should be used before, during, or after thoroughly cooking your food to a safe internal temperature as recommended by the USDA. For more information, please visit www.foodsafety.gov.

Minimum Internal Temperatures	°F
Fish, Beef Ribs, Pork Ribs, Pork Roast, Pork Chops, Ham	145°
Poultry	165°
Beef Brisket	190°
Pork Butts	200°



Delectable Recipes

Try these with your Trojan Grill Smoker Tube!

General Smoking Instructions for Extreme Flavor:

Beef

- **Steak** - COLD SMOKE for at least 1 hour, then HOT SMOKE at 400° F until done to your liking.
- **Brisket** - HOT SMOKE for 10-12 hours at 225-275° F.
- **Ribs** - HOT SMOKE at 225° F for 3-4 hours until done.
- **Burgers** - COLD SMOKE for at least 1 hour, then HOT SMOKE at 400° F until done to your liking.

Pork

- **Chops** - COLD SMOKE for at least 1 hour, then HOT SMOKE at 325° F until done.
- **Ribs** - HOT SMOKE for 6-8 hours at 200-225° F.
- **Butts** - HOT SMOKE for 12 hours at 225° F.
- **Ham** - HOT SMOKE for 2-3 hours at 225° F.

Poultry

- **Chicken** - HOT SMOKE at 325° F until pink meat turns white.
- **Turkey** - HOT SMOKE at 225° F for 4 hours.

Fish

- **Fresh or Thawed Fish** - COLD SMOKE for at least 1 hour, then HOT SMOKE at 325° F.

Appetizers

- **Cheese** - COLD SMOKE for 2-3 hours at room temperature.
- **Vegetables** - COLD SMOKE for at least 1 hour, then HOT SMOKE at 325° F until done to your liking.
- **Nuts** - COLD SMOKE for 2 hours, then HOT SMOKE for 1 hour at 225° F.
- **Spices** - COLD SMOKE for at least 1 hour, room temperature.



BASIC BRINE FOR SMOKING MEAT

Ingredients

- 1/4 C kosher salt
- 1/4 C packed brown sugar
- 4 C water

Instructions

1. In a medium bowl, combine the salt, sugar, and water. Whisk vigorously until all the salt and sugar is dissolved.
2. Pour this mixture over the meat, poultry, or fish that you are preparing.
3. Soak for several hours or overnight.
4. Make certain the meat is fully submerged in the brine; make more brine, as needed, to fully cover the meat.

NOTE: You may use this brine with some of our recipes below.



Smoked Prime Rib Roast

Beef

SMOKED PRIME RIB ROAST

Ingredients

- 10 lb prime rib roast, bones cut off and tied back on
- 1/2 cup horseradish mustard
- 2 Tbsp Worcestershire sauce
- 4 cloves garlic, minced
- Course ground (sea) salt and black pepper to taste

Instructions

1. Set up and light your Smoker Tube, then preheat your grill to 225° F.
2. While the grill is warming up, trim any excess fat from the top of the roast down to 1/4 inch thick.
3. In a small bowl, combine the mustard, Worcestershire sauce, and garlic. Slather the entire roast with the mustard mixture, and season liberally with the salt and pepper.
4. Place the roast on the grill, and close the lid. **HOT SMOKE** until the internal temperature of the roast reaches 120° F for rare, 125° F for medium-rare or 130° F for medium. For a rare, bone-in roast, plan on 35 minutes per pound of prime rib.
5. Remove the roast to a cutting board, cover the roast with foil, and allow to rest for 20 minutes.
6. While the roast is resting, increase the temperature of your grill to 400° F.
7. Once the grill is up to temperature, return the roast to the grill, and sear until you reach your desired internal temperature. Pull the roast off at 130° for rare, 135° for medium-rare, 140° for medium. This process should go quickly, so keep an eye on your temperature.
8. Remove your roast to the cutting board, and let the meat rest for at least 15 minutes before slicing and serving.



CHEESY BBQ SMOKED MEATLOAF

Ingredients

Meatloaf

- 1 lb ground beef
- 1 lb ground pork
- 8 strips bacon, cooked and chopped
- 2 eggs, whisked
- 1/2 C Italian Panko bread crumbs
- 1/4 C milk
- 1 Tbsp seasoned salt
- 1 tsp garlic powder
- 1/2 C yellow onion, chopped
- 1/2 tsp ground black pepper
- 2 C cheddar cheese, shredded

BBQ Sauce

- 1 C BBQ Sauce
- 1 1/2 Tbsp honey
- 1 1/2 Tbsp brown sugar

Instructions

1. Set up and light your Smoker Tube, then preheat your grill to 325° F.
2. In a large mixing bowl, combine all meatloaf ingredients. Shape into a loaf, and place on grill. Use a grill mat or aluminum foil under the loaf, if desired.
3. HOT SMOKE until the internal temperature is 165° F, which should take about 1 1/2 hours.
4. Mix together all the ingredients for the BBQ Sauce.
5. With a half hour left of cooking time, brush meatloaf with BBQ sauce, and cook the remaining 1/2 hour.
6. Remove from grill, brush with the BBQ Sauce, slice, and serve immediately.

"THE BEST" SMOKED BRISKET

Ingredients

Dry Rub Brisket

- 4 lb brisket
- 1 Tbsp light brown sugar packed
- 2 Tbsp chili powder
- 1 Tbsp smoked paprika
- 2 Tbsp garlic salt
- 2 Tbsp fresh ground pepper
- Hickory or apple wood pellets recommended

Glaze

- 2 Tbsp light brown sugar, packed
- 2 Tbsp apple juice

Instructions

1. The night before, remove the thick fatty areas, and score the meat so that it can absorb the rub.
2. In a small bowl, combine the garlic salt, pepper, chili powder, brown sugar, and smoked paprika; generously massage it over all sides of the brisket. Place it in a shallow dish, cover, and refrigerate overnight or for at least 8 hours.
3. Set up and light your Smoker Tube; preheat your grill to 225° F. Allow the meat to warm to room temperature.
4. Put your brisket on the grill, and HOT SMOKE for 5 hours or until the internal temp reaches 170° F.
5. Right before the 5 hours is up, mix the brown sugar and apple juice for the glaze.
6. When the brisket hits an internal temperature of 170°, remove it from the grill, and place it in a metal baking dish. Drizzle the glaze over the top of the brisket, and cover with foil. Put it back on the grill.
7. Cook the brisket for 2 more hours or until the internal temperature of the thickest section has reached 190° F.
8. Remove the brisket from the grill, cover, and let rest for 30 minutes.
9. When ready to serve, cut against the grain into 1/4" slices.



REVERSE SEARED SMOKED RIBEYE STEAK

Ingredients

- 2 Ribeye steaks, roughly 1 pound each
- 1/2 Tbps salt
- 1/2 Tbps pepper
- Cherry wood pellets are recommended

Instructions

Preparation:

1. Salt the steaks on both sides, and place them on a cookie sheet in a refrigerator for up to two hours for the dry brine.
2. Remove 20 minutes before smoking, and add pepper. (Do not use an oil here, due to the dry brine or salting)

Smoking:

1. Set up and light your Smoker Tube, preheat grill to 225° F.
2. Place steaks on the grill. They will take on the smoke flavor and start to turn a reddish hue.
3. HOT SMOKE until the internal temperature reaches 110° F (this should take roughly an hour); remove from the grill.

Grilling:

1. Remove the Smoker Tube, and heat the grill up to 400° F.
2. Place the steak over direct heat for 2 minutes at the most. You're looking for a nice crust. The internal temperature ("IT") will rise fast on the steak. Optionally re-season at this point.
3. Flip the steak for another two minutes until the IT reaches your desired doneness (125-130° F for rare).
4. Let rest with a loosely tented foil for the juices to reabsorb into the meat; cut, and serve.

Pork

SMOKED PORK BUTT

Ingredients

- 7 lbs fresh pork butt roast
- 2 Tbsp ground New Mexico chile powder
- 4 Tbsp packed brown sugar
- Apple wood pellets are recommended

Instructions

1. If desired, soak the pork butt in a brine solution overnight or for at least 4 hours. See "Basic Brine for Smoking Meat" above. Pork should be covered and brined in the refrigerator.
2. Set up and light your Smoker Tube; preheat grill to 200-225° F.
3. In a small bowl, combine the brown sugar, chili powder, and any additional seasonings to your taste. Apply this liberally to the meat, and rub it in with your fingers. Place a roasting rack in a drip pan, and lay the meat on the rack.
4. **HOT SMOKE** at 200-225° F for 6 to 18 hours, or until internal pork temperature reaches 145° F.



BODACIOUS BARBECUE RIBS

Ingredients

- 2 Tbsp paprika
- 1 tsp cayenne pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 Tbsp salt
- 1 tsp ground black pepper
- 2 tsp ground cumin
- 1 1/2 Tbsp brown sugar
- 1/4 tsp ground cinnamon
- 1/8 tsp ground cloves
- 1/8 tsp ground nutmeg
- 5 lbs pork spareribs
- Hickory wood pellets recommended

Instructions

1. In a medium bowl, stir together paprika, cayenne pepper, garlic powder, onion powder, salt, ground black pepper, cumin, brown sugar, cinnamon, cloves, and nutmeg. Apply liberally to the ribs.
2. Place ribs in a large roasting pan, cover, and refrigerate overnight.
3. Remove ribs from the refrigerator 1 hour before smoking.
4. Set up and light your Smoker Tube; preheat grill to 200-225° F.
5. **HOT SMOKE** ribs for 6 to 8 hours, adding wood pellets occasionally to maintain a steady smoke.
6. Ribs are done when crispy outside and tender inside.
7. Remove from grill, and let rest for 15 to 20 minutes before serving.



SMOKED PORK CHOPS

Ingredients

- 4 thick-cut bone-in pork chops, at least 1 1/2 inches thick
- 1/4 C kosher salt (do not use table salt)
- 3 Tbsp sugar
- 1/2 tsp ground allspice
- 2 tsp fennel seeds, lightly crushed
- 2 tsp whole peppercorns
- 1 bay leaf
- 2 cloves garlic, crushed
- 3 sprigs fresh thyme or 1 tsp dried thyme
- 1 Tbsp olive oil
- 3 Tbsp BBQ rub
- Apple wood pellets are recommended

Instructions

1. Pour 1 C of boiling water into a large bowl that fits the pork chops. Make sure the bowl fits in your refrigerator.
2. Add the salt and sugar to the water, and stir until dissolved. Add the allspice, fennel seeds, peppercorns, bay leaf, garlic, and thyme to the bowl. Add 7 C of very cold water to the bowl; stir to combine.
3. Place the pork chops in the bowl, making sure that they're completely submerged. Add more water, if needed. Cover the bowl, and place it in the refrigerator 6-24 hours.
4. Remove the pork chops from the brine, and pat dry with paper towels.
5. Set up and light your Smoker Tube; preheat grill to 375° F.
6. Drizzle olive oil over the pork chops, then rub the BBQ spice onto both sides. Place the pork chops on the grill or grill pan, and cook for 2-3 minutes per side or until just slightly charred.
7. Reduce the grill temperature to 250° F, and cook for 45-60 minutes or until the thickest part of the pork chop reaches 145° F.
8. Let the pork chops rest at least 5 minutes before serving.



Poultry

AMAZING SMOKED CHICKEN WINGS

Ingredients

- 6 lbs chicken wings
- Pecan (milder) or hickory (stronger) wood pellets are recommended

Rub

- 2 Tbsp olive oil
- 2 Tbsp chili powder
- 2 Tbsp smoked paprika
- 1 tsp cumin
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 tsp Kosher salt
- 3 tsp fresh ground pepper
- 1 tsp cayenne

Instructions

1. Separate wings into drumettes and wings, if necessary.
2. Pat wings dry.
3. Combine spices to form the rub.
4. Place wings in a container, pour olive oil over chicken, mix rub and apply. Let wings rest for at least an hour.
5. Set up and light your Smoker Tube; preheat grill to 225-250° F.
6. Place wings on the grill over indirect heat (not directly over a burner or coals).
7. HOT SMOKE for 2 to 2 1/2 hours, maintaining a constant smoke for at least 1 1/2 hours, until chicken reaches an internal temperature of 160° F.
8. Place chicken directly over burner or coals to crisp, approximately 5 minutes each side.
9. Remove from heat, and let rest for approximately 10 minutes. Serve and enjoy!



SMOKED ROASTED TURKEY (YEAH, THE WHOLE TURKEY)

Ingredients

- 13-15 lb whole turkey; remove everything out of the cavity

Turkey Butter

- 8 Tbsp unsalted butter (not margarine)
- 3 Tbsp olive oil
- 1/2 medium yellow onion, finely diced
- 5 cloves garlic, minced
- 2 tsp Kosher salt
- 2 tsp poultry seasoning
- 1 tsp coarse black pepper
- 1 tsp lemon zest
- 1/2 tsp red pepper flakes

Outside of the Turkey

- 3 Tbsp peanut oil or your favorite vegetable oil
- 1 1/2 tsp kosher salt
- 1 tsp coarse black pepper
- 1 1/2 tsp parsley flakes
- 2 tsp paprika

Instructions

1. Using a medium-sized bowl, mix all the ingredients for the turkey butter until combined. Set aside.
2. Use your hands or a plastic spatula to loosen the skin on the turkey. Once the skin is loosened, rub the turkey butter under the turkey skin, as well as on the turkey.
3. Drizzle the peanut oil all over the turkey, then sprinkle with Kosher salt, coarse black pepper, parsley flakes, and paprika.
4. Rub all the spices into the turkey well.
5. Set up and light your Smoker Tube; preheat grill to 275° F.
6. Carefully place the turkey on the grill, in the middle.
7. HOT SMOKE the turkey for 6-7 hours, or until the internal temperature reaches at least 165° F.
8. Let the turkey rest for 30 minutes before cutting into it. Serve and enjoy!





Fish

SMOKED STEELHEAD TROUT (FRESHWATER SALMON)

Ingredients

- 2 lbs steelhead trout fillets
- 2 Tbsp olive oil
- 4 cloves garlic, chopped
- 1 1/2 Tbsp dried rosemary, crushed
- 1 cup sugar-based curing mixture (such as Morton® Tender Quick®)
- 1 quart water
- ground black pepper to taste
- alder wood pellets are recommended

Instructions

1. Rinse the fish fillets, and place them in a shallow glass baking dish. Drizzle olive oil over the fish, and season with garlic and rosemary. Rub the seasonings into the fish. Cover and refrigerate overnight.
2. Dissolve the curing salt in the water, and pour into the dish with the fish. Let it marinate for 15 minutes per half inch of thickness.
3. Set up and light your Smoker Tube; preheat grill to 150° F.
4. Remove the fish from the brine, and discard leftover liquid.
5. Place each piece of fish onto a small piece of aluminum foil (just big enough to hold the fillet), and season with pepper to taste. Place them on the rack in the smoker. **HOT SMOKE** for 4 hours.
6. Increase the heat in the grill to 200° F, and **HOT SMOKE** until the internal temperature of the fillets reaches 165° F.
7. Remove from the grill, and let rest for 20 minutes before serving.



BROWN SUGAR SMOKED SALMON

Ingredients

- 2 lbs fresh salmon
- 1 tsp salt
- 1 tsp pepper
- 1 tsp dill
- 2 Tbsp brown sugar

Instructions

1. Set up and light your Smoker Tube; preheat grill to 250-275° F.
2. Combine salt, pepper, dill, and brown sugar. Pat gently onto top of salmon.
3. If time allows, place salmon in refrigerator to dry brine for about an hour.
4. HOT SMOKE salmon for one hour until it reaches 145° F.
5. Serve and enjoy!



HERB MARINATED AND SMOKED SHRIMP

Ingredients

- 2 lbs extra large or jumbo shrimp, deveined and peeled
- 1/4 C extra virgin olive oil
- 1 Tbsp fresh squeezed lemon juice
- 1 Tbsp fresh basil, chopped
- 1 Tbsp fresh thyme, chopped
- 1 green onion, including green top, chopped
- 1 tsp fresh garlic, minced
- salt and pepper, to taste
- bamboo skewers (optional)
- Apple wood pellets are recommended

Instructions

1. Combine the olive oil, lemon juice, herbs, and garlic in a bowl. Add the shrimp to the marinade, and refrigerate.
2. Set up and light your Smoker Tube; preheat grill to 225°.
3. Remove the shrimp from the marinade, and skewer if desired. Discard the marinade.
4. Place the shrimp in the grill, and close the lid.
5. **HOT SMOKE** the shrimp using indirect heat for 20 to 30 minutes or until the shrimp have firmed up and are opaque.
6. Don't allow the shrimp to cook too long in the grill, or they'll become dry and tough.
7. Because shrimp are so delicately flavored, it doesn't take much Hot Smoking to give them an adequate amount of flavor.
8. Serve the smoky-herbed appetizers with your favorite barbecue sauce or a good quality seafood cocktail sauce.



Vegetables

GARLIC & HERB SMOKED POTATOES

Ingredients

- 1 1/2 lb bag of gemstone (variety of small red, yellow and purple) potatoes
- 1/4 cup parmesan, fresh-grated

Marinade

- 2 Tbsp olive oil (flavored olive oil, like garlic or basil, enhances the flavor)
- 6 garlic cloves, freshly chopped
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp dried dill
- 1/2 tsp salt
- 1/2 tsp dried Italian seasoning
- 1/4 tsp ground pepper

Instructions

1. Rinse the gemstone potatoes; place in Ziplock gallon bag.
2. Chop the fresh garlic cloves, and add to the same bag.
3. Add the olive oil, oregano, basil, dill, salt, Italian seasoning, and ground pepper into the bag, and seal.
4. Shake the bag so the potatoes are well-coated. Place the bag in the refrigerator for at least 2 hours to marinate.
5. Make a foil pocket out of aluminum foil. Place the marinated potatoes and 2 Tbsp of water in the center of the aluminum foil, then fold in half. Pull over one side so you can fold the edges to seal. Fold the remaining edges. Make sure you don't seal the packet too tightly.
6. Set up and light your Smoker Tube; preheat grill to 225° F.
7. Place foil packet containing you potatoes on a rack. **HOT SMOKE** for 2 hours. Once done, remove the packet.
8. Open slowly and pour into a bowl.
9. Top with fresh grated Parmesan cheese. Serve and enjoy!



SMOKED CORN ON THE COB WITH BOURBON BUTTER

Ingredients

- 8 ears fresh corn
- 1 stick butter, softened
- 1 fluid ounce bourbon whiskey
- 1/8 tsp ground cinnamon
- salt to taste

Instructions

1. Pull corn husks back to remove and discard the silk. Pull husks back over the corn. Soak corn in a pot of water for 1 hour.
2. Place butter in a small dish. Add bourbon and cinnamon, and carefully mix with a fork until well incorporated.
3. Set up and light your Smoker Tube; preheat grill to 225° F.
4. Place corn, unstacked, onto the wire racks above your grill's cooking surface. **HOT SMOKE** until corn is tender, turning halfway through, about 1 1/2 hours.
5. Pull husks off corn and spread the bourbon butter over corn. Sprinkle with salt. Serve and enjoy!



Appetizers

SMOKED MAC-N-CHEESE

Ingredients

- 1 - 16 oz pkg large elbow macaroni
- 1/4 C butter or bacon grease
- 2 Tbsp all-purpose flour
- 1/2 C white wine or beer
- 1 Tbsp prepared yellow mustard
- 2 tsp dry mustard
- 1 - 12 oz can evaporated milk
- 1 C half & half (or omit evaporated milk and use all half & half)
- 4 oz cream cheese, softened
- 8 oz sharp cheddar cheese, shredded
- 8 oz Velveeta cheese, shredded
- 1/4 - 1/2 tsp cayenne pepper, to taste
- salt and pepper, to taste
- 4 oz shredded cheese for top
- Optional: 12 oz bacon, crisped and crumbled

Instructions

1. Boil macaroni in salted water until al dente (about 5-7 min). It will cook the rest of the way on the grill. Drain and set aside.
2. Spray aluminum (disposable) casserole or lasagna pan with non-stick spray.
3. In a large heavy pot on medium heat, melt butter or bacon grease. Stir in flour, and cook for one minute. Stir in wine, and cook until evaporated.
4. Whisk in both kinds of milk, mustards, and cheeses. Cook until sauce is smooth and bubbly. Stir constantly to avoid burning. Season to taste.
5. Mix cheese sauce with macaroni, and pour into prepared pan. Top with extra cheese.

6. Set up and light your Smoker Tube; preheat grill to 225° F.
7. HOT SMOKE for 2-4 hours or until light golden brown.
8. Serve and enjoy!

**Sauce should not be too thick. For a creamier Mac-n-Cheese, add a little more milk. If you like it drier, keep the sauce thicker. The longer cooking time on the grill (as opposed to baking in the oven) makes the cheese sauce soak into the macaroni. Mac-n-Cheese can also be made in the oven; bake at 350 degrees for 40-50 minutes or until light golden brown.



BACON EXPLOSION

Ingredients

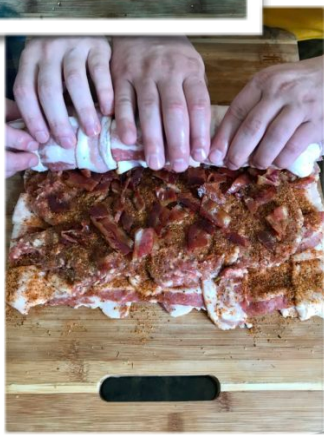
- 1 lb of bacon
- 1 lb of Italian sausage
- Your seasoning of choice
- BBQ sauce of choice
- Any other toppings you want (cheese, jalapeños, hot sauce, more bacon, etc.)
- Apple and cherry wood pellets are recommended

Instructions

1. Construct your bacon weave: Typically you want to make it 5x5, which should leave a couple of extra pieces, in case one tears while you make the weave.
2. Sprinkle some of your seasoning of choice on it.
3. Place the sausage on the bacon weave. Be sure to press the sausage to the outer edges of the bacon, creating a patty that is the same thickness all the way across.
4. Once the sausage has been laid down, sprinkle some more seasoning liberally to the sausage.
5. Get creative, and throw on some jalapeños, hot sauce, cheese, leftover slices of bacon (cooked), or other toppings on top of the sausage.
6. Roll all of this pork goodness up: This is easier with two people; use toothpicks to hold down the loose ends of bacon to keep it together.
7. Sprinkle more seasoning on the outside of the bacon weave.
8. Set up and light your Smoker Tube; preheat grill to 225° F.
9. Put the bacon explosion over INDIRECT heat at 225–250° F in a constant cloud of smoke until the meat reaches an internal temperature of 165°. Normally this will take about 1 hour for each inch of thickness, but that will vary, depending on how well you maintain your fire and how many times you open the grill to take a peek.



10. When your explosion is almost done (temperature of about 145-150°), baste the roll with your favorite BBQ sauce, and let it finish off for the last 30 mins, allowing the sauce to get sticky.
11. Remove the roll from the grill; discard the toothpicks (the heat should have seared the bacon together).
12. Slice the bacon explosion into 1/4 - 1/2" rounds to serve.



SMOKED BAKED BEANS

Ingredients

- VanCamp's pork and beans
- onion
- light brown sugar
- bacon
- mustard
- molasses
- Apple or pecan wood pellets are recommended

Instructions

1. Add all the ingredients into a large bowl, and mix well to combine.
2. Pour the bean mixture into a disposable aluminum pan.
3. Chop all the bacon into 2 inch long pieces, and lay on top of the baked beans.
4. Set up and light your Smoker Tube; preheat grill to 225° F.
5. Place the uncovered aluminum pan on the grill.
6. Close the grill, and HOT SMOKE for 1 1/2 to 2 hrs at 225° F.

PRO TIP: When you pull the baked beans out of the grill, the bacon pieces should be cooked and be a golden brown around the edges. Stir the beans with a spoon so that the smoked bacon gets mixed in well with the beans. When smoking side dish recipes, you may also be smoking some type of meat. Try placing the pan of baked beans on a rack directly under the smoking meat so that some of the drippings from the meat fall into the baked beans. This enhances the flavor of the baked beans.

PRO TIP: LOW and SLOW is the best way to smoke baked beans (and most other foods), typically for about 1 1/2-2 hours at 225° F. If you need the beans to smoke faster, increase the heat to 250° F. They'll be done in about 1 1/2 hours at this temperature.



SMOKEY BACON-WRAPPED ONION RINGS

Ingredients

- 1 pkg Bacon
- 4-5 sweet onions
- 2 Tbsp black Pepper
- 1/2 C Sriracha hot sauce
- 2 Tbsp mayo
- 1 tsp lime juice

Instructions

1. Cut onions into 1/2 inch thick rings, and pop the internal rings out until you have a nice sturdy onion ring.
2. Brush onion with hot sauce.
3. Wrap each onion ring with bacon, and secure with a skewer or toothpick.
4. Heavily cover the onion rings with pepper.
5. Set up and light your Smoker Tube; preheat grill to 250° F.
6. HOT SMOKE for 90 minutes at 250-350° F.
7. Serve and enjoy!



SMOKED BURGERS, DAWGS AND BRATS

Ingredients

- ground beef or chuck for burgers (80/20), made into 1/3 lb patties
- assortment of hotdogs, sausages, and brats
- your favorite (Texas-style) rub and BBQ sauce
- apple or pecan wood pellets (hickory, mesquite, maple and cherry are also good)

Instructions

1. Form the meat into patties, and season each one with your rub on the top and the bottom. You can also mix your rub into the meat if you like. Use 1 Tbsp per pound of meat. Set aside.
2. Add rub to the hotdogs; it's very delicious! Just put some rub on a flat surface, and roll the hotdogs in the rub.
3. Another option for hotdogs is to spiral cut them (looks really cool, and is really easy to do).
4. Set up and light your Smoker Tube; preheat grill to 225° F.
5. Place the brats and sausages on the grill first, as these will usually take about an hour longer than burgers and hotdogs. **HOT SMOKE** them for about 1 hour, then place the hotdogs and burgers on the grill and continue **HOT SMOKING**.
6. About 20 minutes before the meat is done, brush some barbecue sauce onto everything, if you like.
7. If you want to put a little crisp on the meat, increase the grill temp to 350-400° F for the last few minutes of cook time.

PRO TIP: Cook times for burgers: 1 hour or 160° F in the center. Hotdogs: 1 hour or hot in the center and browned on the outside. Brats: 2 hours or 160°F in the center. Sausages: 2 hours or hot in the center and browned on the outside.





OUR COMMITMENT TO YOU: We stand behind the superior quality of all of our Trojan Grill products. If you're not satisfied with one of our products for any reason, contact us within 30 days of the date of purchase. If we can't get your issue corrected, we'll replace the product or refund your purchase price. See our website for details.

www.TROJANGRILL.com





SMOKE ANYTHING
on your
BBQ GRILL!



www.TROJANGRILL.com