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# California Smoker Recipes:

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# Essential TOP 25 Meat Recipes

by Daniel Hinkle, Marvin Delgado, Ralph Replogle

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## Introduction

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California is a place where you can easily get lost in the waves and sunshine. Many people think about visiting California for the seafood, but they rarely contemplate visiting for the seafood or the smoked barbecue. However, California is well known for their smoked seafood and for their delicious barbecued chunks of meat and vegetables.

Because there are a large number of people from California who have joined the vegetarian way of life, we have included plenty of vegetarian based recipes that are sure to tickle your taste buds just as much as the traditional smoked meat recipes.

We guarantee that you will love the meat and vegetable based recipes equally. Thought you didn't like your vegetables? We bet you change your mind when you taste our delicious grilled and smoked morsels.

## Barbecue California Style

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California barbecue focuses on locally grown fruits, vegetables and meats. Many of the recipes are centered on locally harvested fish and seafood and there is a large focus on including meats and vegetables in their recipes and not just focusing on a single product.

California barbecue also has a strong focus on the use of beer as a moisturizing agent in the recipes, and it gives great flavor and ensures that the meat stays deliciously moist and scrumptious.

We hope you enjoy the amazing recipes that we have included in this book. We have packed 25 delicious California barbecue, grill and smoked recipes into this book that - while we love our readers - we didn't want to share with anyone else. However, we could not keep the delicious flavors all to ourselves any longer.



## Direct Vs. Indirect Grilling

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There is more to barbecuing and grilling than simply selecting the best ingredients. You must also make yourself familiar with the three main variations of grilling – direct, indirect, and combination.

The direct cooking method cooks food with direct influence from the heat or flame.

The indirect method cooks by using reflected heat. The food is placed in a box with heat, but it never has direct contact with the flame source.

Combination Cooking is just as it sounds, a combination of the two main cooking methods.

## Direct Grilling or Barbecuing

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The direct method of grilling and barbecuing is used for searing foods and cooking foods that take less than 20 minutes to finish cooking. In this category would be shrimp, burgers, pork chops, lamb chops, and steaks.

This method can be completed on almost any grill or barbecue. It is most effective if the lid of the grill is closed as this creates a convection type cooking atmosphere.

## Indirect Grilling or Barbecuing

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This method of grilling, barbecuing or smoking is typically reserved for large cuts of meat. These meats require being cooked at a lower temperature for a longer duration of time. The food does not come into contact with direct heat or flame. Instead, a reflective type cooking is used. In order to accomplish this, the lid of the grill **MUST** be closed at all times.

Using the indirect grilling or barbecuing method requires you to have proper knowledge of adding soaked smoking woods or briquettes to the grill every hour to keep a low, smoldering fire going at a constant temperature.

## Combination Grilling or Barbecuing

This method of grilling is literally a combination of the previous mentioned methods. Typically the food is seared over a direct flame and then the food is transferred to a cooler portion of the grill to cook the remaining duration. This method is perfect for any meat that you wish to obtain a caramelized exterior, with a tender, juicy interior .



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# Bacon

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(ready in about 6 days | Servings 4 pounds bacon)

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## ***Ingredients:***

- 4 pounds raw pork belly
- ½ cup brown sugar, packed
- ¼ cup sugar-based curing mixture
- 1 gallon cold water
- 1 (10 pound) bag charcoal
- Hickory or apple wood chips

## ***Directions:***

1. Using a 2 gallon container, combine the brown sugar, water and curing mixture. Submerge pork belly in mixture. Weigh down any meat that rises using a dinner plate/ Refrigerate covered for six days.
2. Light the charcoal using an outdoor smoker. Soak the wood chips in a large bowl of water. Once temperature of smoker reaches 140-150 degrees F, the coals are then ready. Smoke the pork belly meat for approx. 6 hours, replenish the wood chips every hour during the process. Chill in refrigerator. Slice and serve fried.



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# Smoked Standing Rib Roast

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(ready in about 10hours | Serving 6)

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## ***Ingredients:***

- 15 pounds charcoal briquettes
- 2 pounds hickory wood chips
- 1 cup bourbon whiskey
- 1 (4 pound) rib roast, bone intact
- ½ cup steak seasoning

## ***Directions:***

1. Start 10 pounds of charcoal, torpedo style smoker. Start a hot fire, fill secondary pan with cold water and allow coals to turn white. Soak hickory chips in bourbon. Rub roast with the steak seasoning, ensuring that all surfaces are coated.
  
2. Once the coals are ready, place the roast on the top grate. Throw numerous handfuls of soaked hickory chips into the fire, close the lid. Check fire regularly every 45 minutes, add more charcoal to keep flame alive. Cook for 8-10 hours, meat should be 145 degrees F in the center once finished.





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# Smoked Steelhead Trout Salmon

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(ready in about 13 hours | Servings 6)

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## ***Ingredients:***

- 2 pounds steelhead trout fillets
- 2 tbsp. olive oil
- 4 chopped garlic cloves
- 1 ½ tbsp. dried rosemary, crushed
- 1 cup sugar-based curing mixture
- 1 quarter of water
- Ground black pepper
- 1 pound alder wood chips, soaked in wine or water

## ***Directions:***

1. Rinse fish fillets and place in shallow (preferably glass) baking dish. Drizzle oil over the fish and season with rosemary and garlic. Rub seasonings well into the fish. Cover and chill overnight
2. Dissolve curing salt in water and pour into shallow dish, fish intact. Allow to marinate for 15 minutes.
3. Prepare the smoker to operate for 4 hours on slow burn, use charcoal. Temperature should be at 150 degrees F prior to cooking.
4. Transfer fish from brine and cover each piece with aluminum foil, season with pepper for tasting. Place each piece onto rack and sprinkle soaked wood chips over the coal. Cover and smoke for 2 hours, replenish if required.
5. Increase temperature to 200 degrees F and continue to smoke until internal temperature of fish reaches 165 degrees F. Remove from smoker, rest for 20 minutes

and serve.

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# Smoked Pork Butt

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(ready in about 1 day 12 hours 20 mins | Servings 16)

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## ***Ingredients:***

- 7 pounds of fresh pork butt roast
- 2 tbsp. ground New Mexico chile powder
- 4 tbsp. brown sugar, packed

## ***Directions:***

1. Soak pork butt in brine solution for 4 hours (or overnight), covered in the refrigerator
2. Preheat outdoor smoker to 200-225 degrees F
3. Use a small bowl to combine brown sugar, chili powder and additional seasoning, if desired. Apply to the meat and season well, rubbing in with your fingers. Allocate roasting rack above a drip pan and transfer meat to the rack
4. Smoke at 200-225 degrees F for 6-18 hours, depending on preference. Internal heat of pork should reach 145 degrees F prior to completion



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# Honey Smoked Turkey

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(ready in about 3 hours 45 minutes | Servings 1 (12pound) turkey)

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## *Ingredients:*

- 1 whole turkey
- 2 tbsp. fresh sage, chopped
- 2tbsp. ground black pepper
- 2 tbsp. celery salt
- 2 tbsp. fresh basil, chopped
- 2 tbsp. vegetable oil
- 1 (12 ounce) jar of honey
- ½ pound of mesquite wood chips

## *Directions:*

1. Preheat grill to high heat. If using charcoal grill, use twice the regular amount. Soak wood chips in water and place next to grill
2. Remove giblets and neck from turkey. Rinse well and pat dry. Transfer to a large roasting pan.
3. Mix together black pepper, sage, basil, celery salt and vegetable oil in a medium bowl. Pour mixture over turkey evenly. Place the turkey breast side down into the pan, tent and cover with aluminum foil.
4. Move roasting pan into the preheated grill. Throw handfuls of wood chips into the coals. Cover and cook for 1 hour.
5. Throw 2 more handfuls of wood chips into the fire. Drizzle honey over the turkey and replace the foil. Cover grill and cook for further 1 ½-2 hours. Internal temperature should reach 180 degrees F.

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6. Remove foil from turkey and turn breast side up in roasting pan. Baste with any leftover honey and allow to cook, uncovered, for 15 minutes. Serve once honey is very dark.



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