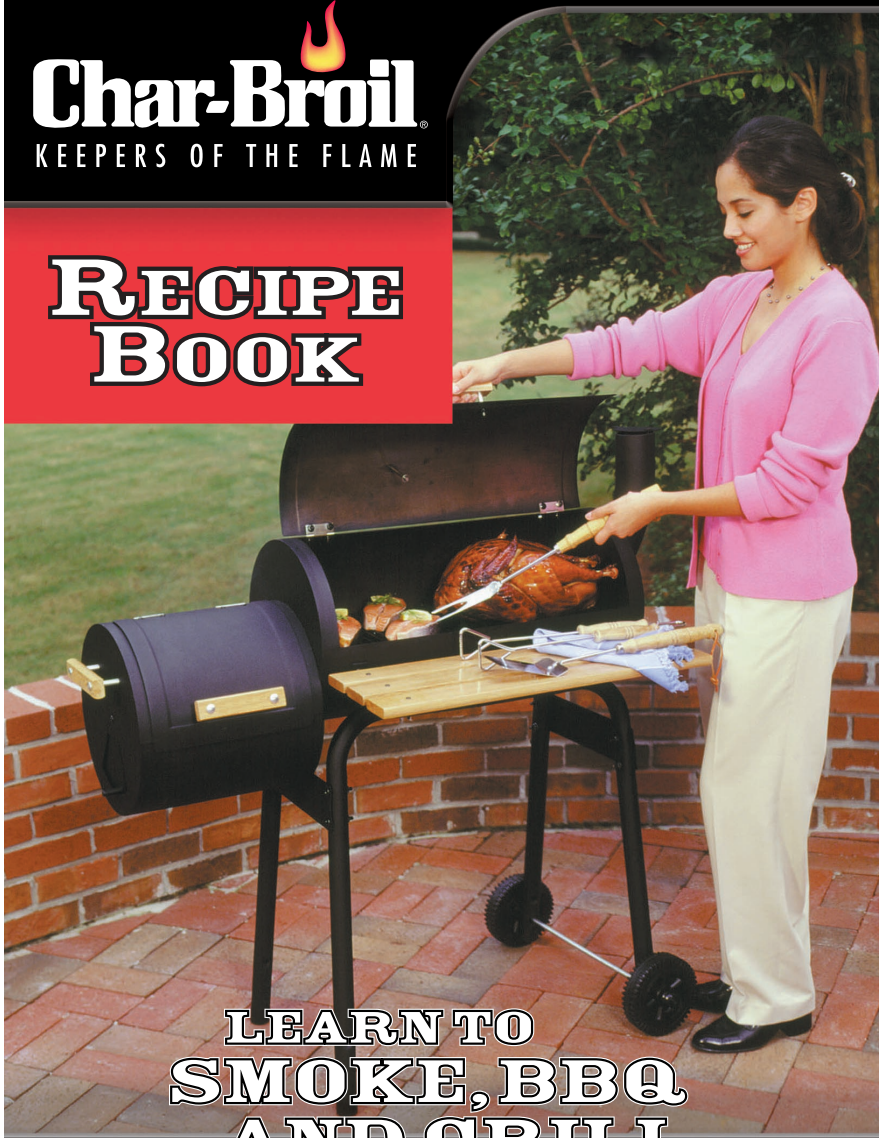


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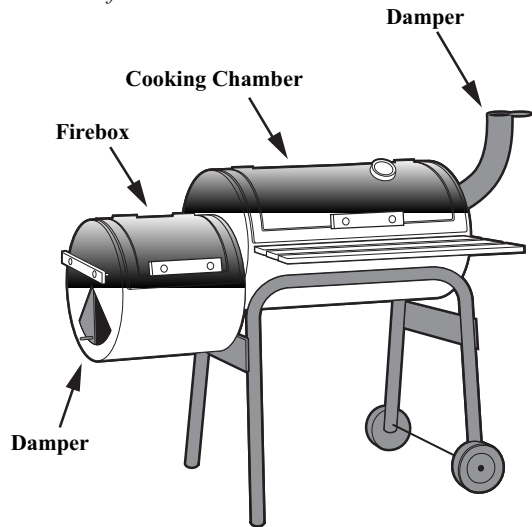
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# **GRILL, BBQ, & SMOKER**

*Congratulations on your purchase of a unique  
Grill, BBQ, & Smoker with offset firebox design.  
This design will enable you to grill, barbeque,  
and slow smoke all on one unit!*

**Before you begin ...**

*Familiarize yourself with the major components and controls of the unit.*



**Grilling** Grilling is a method of cooking directly over a fire for foods such as steaks, hamburgers, and hot dogs. The cooking temperatures for grilling range from approximately 350° to 550°. Grilling can be accomplished in either in the firebox or the cooking chamber depending on the amount of food to be cooked.

**Barbequing** Barbequing can also be done with the offset firebox design by using indirect heat at a temperature range from approximately 225° to 350°. Similar to smoking, build fire in the firebox so that only the heat and smoke flow through the cooking chamber - cooking the food without direct contact with the fire. This method is ideal for chicken, ribs, fish, and vegetables.

**Slow Smoking** The offset firebox design allows you to cook using indirect heat and smoke. The food is placed in the cooking chamber, with the fire in the firebox. Slow smoking occurs in a temperature range of approximately 140° to 225°, and requires an extended cooking time. This type of cooking is ideal for turkey, ham, or sausage.

With any type of live fire cooking, allow enough time to build the fire and get the grill/smoker up to temperature.

Build a fire using either charcoal briquettes, lump charcoal, or wood chunks. Briquettes offer a very good source of heat, and are readily available in the marketplace. Most briquettes are manufactured using a combination of wood charcoal, coal powder, and a processing binder. Lump charcoal is a premium form of charcoal because it is made of only wood. Lump charcoal burns hotter and longer than briquettes, and imparts no chemical flavors to the food being cooked. For a more robust smoke flavor using briquettes or lump charcoal, try adding several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes.

**Mild Flavor**

- Pecan
- Apple
- Peach

**Medium Flavor**

- Hickory
- White Oak
- Cherry

**Heavy Flavor**

- Mesquite
- Blackjack Oak
- Red Oak

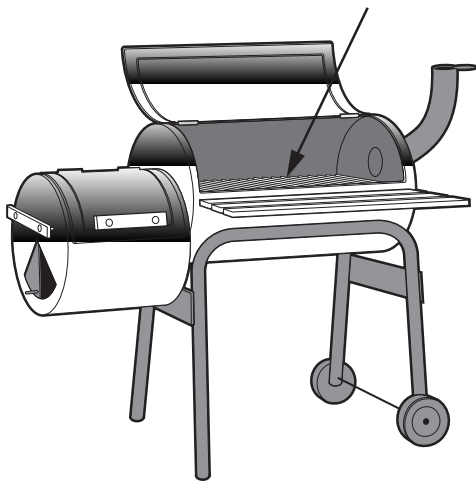
Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Prior to cooking on your Grill/Smoker, the following steps should be taken to season the interior steel. This will seal the inside surfaces with wood smoke and resin, helping to prevent corrosion. First, brush all interior surfaces with vegetable oil. Next, build a small fire on the fire grate inside the firebox, being sure not to lay coals against the walls. After the fire becomes established, close both lids and position both dampers approximately ¼ open. Sustain this fire for at least 2 hours. The unit is now ready for cooking!

## Grilling

Position both fire grates in the cooking chamber. Build a fire on top of the fire grates using either charcoal briquettes, lump charcoal, or wood chunks. Keep the cooking chamber lid open, and both dampers open, until the fire has established itself and is ready for cooking. Spread out coals as required, insert cooking grates, and start grilling. Remember, grilling is done over top of the fire. Use the dampers to regulate the fire and heat. Open the dampers to increase temperature; close dampers to decrease temperature. The cooking chamber door can remain open or closed. Refer to recipes for required cooking times and temperatures.

**Build fire on fire grates, on bottom of cooking chamber. Place cooking grates and food over top of fire.**

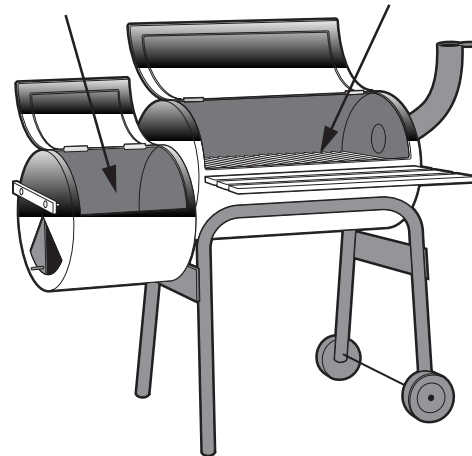


## Barbequing and Slow Smoking

Position one fire grate in the firebox. Build a fire on this fire grate using either charcoal briquettes, lump charcoal, or wood chunks. Keep the firebox lid open, and both dampers open until the fire is established. Then, close the firebox lid (both lids should now be closed) and you will begin to see smoke flow from the smoke stack. Adjust both dampers until the desired cooking chamber temperature is achieved. Open the dampers to increase temperature; close the dampers to decrease temperature. This process of adjusting the temperature can take several minutes. Once the proper setting is obtained, only occasional attention is required. Now, place the food in the cooking chamber. Remember, this is indirect cooking, so the fire is in the firebox, and the food is placed in the cooking chamber. Keep both lids closed while cooking to prevent unnecessary loss of heat and smoke. Refer to recipes for required cooking times and temperatures. Add charcoal or wood chunks as necessary to maintain the fire.

**Build fire on fire grate, in bottom of firebox.**

**Place food on cooking grates in cooking chamber.**



## Maintenance

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with a light layer of vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high temperature spray paint is recommended. Never paint the interior of the unit.

**Seasoning**, or ‘rubs’, add flavor to your meat before and during cooking. To use, these blended spices are rubbed into the surface of the meat.

**Marinades** tenderize and add flavor to your favorite cut of meat. They are used prior to cooking either by injecting with a marinade injector, or by basting in a bag or shallow pan.

**Sauces** are the final step in the flavoring process, and are applied to the meat in the last few minutes of cooking, or after the cooking is complete. Use care when cooking with sauces containing tomato or sugar, as they can burn quickly and ruin an otherwise wonderful piece of meat. A safer way is to warm a pot of sauce for use at the table.

### Internal Meat Temperature Guide

Poultry	170° - 180°
Pork	160° - 190°
Fish	135° (Flakes) 160° (Separates from Bone)
Beef	140° Rare 160° Medium 170° Well Done

## Grilling ...

### TEXAS T-BONES

2 T-bone steaks, 2 inches thick	½ tsp Worcestershire sauce
¼ cup softened butter	Oklahoma Joe’s Steak Seasoning
1 Tbsp Dijon mustard	

Warm steak to room temperature. Thoroughly preheat grill. Cut away extra fat from steak. Sprinkle both sides with Oklahoma Joe’s Steak Seasoning. Cook, turning only once when red juices pool on top. Remove from heat. Salt and pepper to taste.

Total recommended cooking time: 15 – 30 minutes  
Recommended wood: Pecan, Mesquite, Hickory

### SWEET AND SPICY CHICKEN

Remove skin from chicken breast(s). Soak chicken breast(s) in a combination Teriyaki and Allergo marinade for 15-20 minutes, then season with Oklahoma Joe’s Sweet and Spicy Seasoning.

Cooking time: Approximately 30-45 minutes  
Recommended wood: Hickory

### HAMBURGERS

Form ⅓ to ½ pound patties and sprinkle with Oklahoma Joe’s Steak Seasoning on both sides. Place on grill over hot coals, and cook to your liking. Usually 7-9 minutes per side for medium doneness. For added flavor, place hickory wood chips on coals while cooking. Watch for flareups.

Total cooking time: Approximately 14-18 minutes  
Recommend: Hickory Wood & Charcoal

## Grilling ...

### CAJUN GRILLED SHRIMP

Cajun Marinade:	½ cup lemon juice
1 cup light vegetable oil	6 Cloves garlic, pressed
¼ cup worcestershire sauce	2 Tbsp Dry mustard
½ cup dry red wine	½ cup parsley, finely cut
½ cup dark soy sauce	Salt, pepper, cayenne, & white pepper
¼ cup red wine vinegar	

Place shrimp in large glass bowl. Combine marinade ingredients and pour over shrimp. Cover and refrigerate for 2 hours. Preheat grill. String shrimp onto bamboo skewers sideways so they'll lie flat on the grill. Pour reserved marinade into small saucepan and raise to boil. Simmer 5 minutes. Grill shrimp just until they turn pink, turning once. They cook in a few minutes. Serve hot with reserved marinade for dipping.

### KANSAS CITY STRIP STEAKS

Steaks of your choice	Oklahoma Joe's Steak Seasoning
Allergo	Melted butter

Choose prime cuts of meat 1 to 1½ inches in thickness. Baste lightly with Allergo and sprinkle with Oklahoma Joe's Steak Seasoning. Grill steaks above hot coals. Baste with melted butter after turning. Grill steaks on average of 5-6 minutes per side for medium. For added flavor, place wood chips on coals while cooking. Watch for flareups.

Total cooking time: 12 minutes  
Recommend: Mesquite Wood & Charcoal

## Grilling ...

### FRESH GRILLED TUNA, SHARK, or SWORDFISH

4 One-inch thick fresh tuna, shark, or swordfish steaks,  
8 ounces each

Mint, Garlic, and Soy Sauce Marinade:  
3 Cloves garlic, pressed  
2 Tbsp Soy sauce  
4 Sprigs fresh mint

Place fish in a glass utility pan. Add marinade ingredients and massage into meat. Cover and set aside while preheating grill. Build fire in grill. When hot, grill steaks, turning frequently until fish flakes, about 10 minutes.

Serve on a bed of Chinese noodles.

Total cooking time: 10-15 minutes  
Recommended wood: Pecan, Apple, Oak

### GRILLED ORANGE ROUGHY

Season filets with lemon pepper seasoning and place in fish grilling basket. Grill fish above coals, turning every 3-4 minutes until fish flakes. For added flavor, place wood chips on coals while cooking. Watch for flareups.

Total cooking time: Approximately 15 minutes  
Recommend: Pecan Wood & Charcoal

Fish baskets and other grilling accessories are commonly available at your local retailer.

## Grilling ...

### TERIYAKI K-BOBS

Marinate chunks of sirloin steak, shrimp and chicken in a combination Teriyaki-Allergo sauce for 30-45 minutes before cooking. Cut up onion, tomato, bell pepper and mushroom. Place all of the above ingredients on a skewer and sprinkle with Oklahoma Joe's Steak Seasoning and Oklahoma Joe's Sweet and Spicy Seasoning. Then grill for 20-25 minutes, turning occasionally. Baste with melted butter while cooking.

Recommended wood: Hickory

### CHICKEN FAJITAS

Marinate boneless chicken breasts in Allergo for 20-30 minutes before grilling. Coat chicken with Oklahoma Joe's Hog Rub & Yard Bird Seasoning before placing on grill above hot coals. Turn chicken after 6-8 minutes. Prepare onions, peppers, tomatoes, etc. and wrap in tortilla and enjoy!

Total cooking time: Approximately 15 minutes

Recommended wood: Pecan, Oak, Mesquite

### OKLAHOMA JOE'S MOUTH-WATERING STEAKS

Slice rib-eye steak to approximately  $\frac{3}{4}$  inch thick. Sprinkle Oklahoma Joe's Steak Seasoning on both sides liberally and let set for 1 to 2 hours at room temperature. Lay steaks on grate and sear on each side:

2-3 minutes for rare

3-4 minutes for medium-rare

5-6 minutes for medium

7-8 minutes for medium-well

8-over for well done

Recommended wood: Pecan, Hickory, Mesquite

## Grilling ...

### MESQUITE GRILLED FAJITAS

1 Skirt steak, 1 $\frac{1}{4}$  to 1 $\frac{1}{2}$  Lbs

Fajita Marinade:

$\frac{1}{2}$ Can of beer (non-alcoholic is ok)	$\frac{1}{2}$ cup lime juice
3 Cloves garlic, pressed	1 Dried red chili pepper, crushed
$\frac{1}{2}$ cup vegetable oil	Oklahoma Joe's Hog Rub & Yard Bird Seasoning
1 Sweet yellow or purple onion, thin sliced	

Place steak in a glass utility dish. Combine marinade ingredients and pour over steak. Cover and refrigerate overnight turning from time to time. Preheat grill using wood and charcoal. Drain and discard marinade. Grill meat over hot coals 5 to 7 minutes per side. Cut into thin diagonal slices, then fold into hot tortillas. Serve with bowls of salsa and guacamole for each person as desired.

Total cooking time: 10-15 minutes

Recommended wood: Mesquite

### BUFFALO WINGS

Season chicken wings with Oklahoma Joe's Hog Rub and Yard Bird Seasoning in pan. Melt combination butter and red pepper sauce. Grill over direct coals and baste with butter and red pepper sauce combination during cooking. Let cool and serve. Excellent for large group snack appetizers.

Total cooking time: 30-45 minutes

Recommend: Hickory Wood Chunks & Charcoal



## Barbequing ...

### CHUCK ROAST

1 Chuck roast	2 tsp Garlic salt
2 tsp Salad oil	½ cup white vinegar
1 tsp Worcestershire sauce	¼ cup catsup
1 tsp Salt	2 tsp Soy sauce
¼ cup Oklahoma Joe's	1 tsp Mustard
Steak Seasoning	Pepper to taste

Mix above ingredients to create marinade sauce. Marinate roast for 4 to 8 hours or overnight if possible. Cook for 3 to 4 hours at 250°. When meat becomes the color you desire, put back in marinade pan, cover with foil, and continue cooking until done.

Total cooking time: 4 – 5 hours

Recommended wood: Pecan

### BEEF SHISH-KA-BOBS

Boneless sirloin steak	Bell peppers (cut ½ inch cubes)
Oklahoma Joe's Steak Seasoning	Small onions
Teriyaki sauce	Small tomatoes
Large mushrooms	

Cut steak in 1½" cubes, salt and pepper and soak, covered at room temperature in Teriyaki sauce for about 4 hours. Since meat and vegetables require different degrees of doneness for different people, they can be cooked separately and incorporated. Place meat and vegetables on skewers and place on cooking grate close to firebox opening. Cook until color you desire is attained. Remove from rack and serve.

Total cooking time: 30-45 minutes

Recommended wood: Hickory, Pecan

## Barbequing ...

### OKLAHOMA JOE'S BBQ RIBS

1 Slab pork spare ribs
Oklahoma Joe's Sweet and Spicy Seasoning
Oklahoma Joe's Original BBQ Sauce

Begin by sprinkling Oklahoma Joe's Sweet and Spicy Seasoning on your ribs before they hit the BBQ. Put ribs on BBQ and cook for about 20 minutes, then baste with the Oklahoma Joe's Original BBQ sauce. Baste ribs every 20 minutes and do this for 2 hours.

After 2 hours your ribs will be a nice reddish-brown color and will be about ½ way done. Now spread out a large piece of heavy duty foil. Fold up the edges of the foil so it will hold liquids like a pan. Pour about 1 cup of the Oklahoma Joe's Original BBQ sauce onto the ribs. This mixture will run off the ribs and into the foil. Wrap foil over the ribs and seal it up tight as possible. Cook for 2 hours maintaining a temperature of 225°. After 2 hours wrapped up, the ribs will be done and very tender.

Total cooking time: 4 hours

Temperature: 225°

### BARBEQUE SPARE RIBS

Rub slab down with Oklahoma Joe's Sweet and Spicy Seasoning on both sides. Place in cooking chamber and barbeque at 250° for 5 hours. Remove and let cool, slice off individual ribs.

Total cooking time: 5-6 hours

Recommended wood: Pecan, Hickory, Oak



## Barbequing ...

### OKLAHOMA SAUSAGE

4 lbs Fresh ground pork  
 1 Large white onion  
 1 cup Hog Rub

2 Large bell peppers  
 ¼ lb Saltine crackers  
 2 Small jalapeno peppers

Chop peppers and onion into fine pieces. Crush crackers and combine all ingredients until mixed thoroughly. Divide into patties or balls and place on cooking chamber grate.

Cook at 250° for 45 minutes, turning every 15 minutes.

Total cooking time: 45 minutes

Recommended wood: Pecan, Hickory, Oak, Mesquite

### BBQ SHRIMP

Peel raw shrimp. Make a foil boat by folding over a large piece of foil, then form the sides so that it holds liquid. Squirt liquid butter over bottom of foil and lay shrimp on the foil boat. Next sprinkle Oklahoma Joe's Hog Rub & Yard Bird Seasoning over shrimp and cook in smoker at 225° to 250° for 30-45 minutes or until shrimp feels firm.

HINT: Add onion and mushroom slices for a more complete meal.

Total cooking time: 30-45 minutes

Recommended wood: Pecan, Mesquite, Hickory

### BARBEQUED FISH

Wash and dry fish. Take care to completely clean the cavity. Make a foil boat and lay fish in it. Place a pat of butter on the fish and sprinkle lightly with garlic salt. Barbeque at 250° for 1½ – 2 hours or until fish starts to flake.

## Barbequing ...

### SALMON

Start with a whole side salmon filet. Sprinkle filet with Oklahoma Joe's Hog Rub & Yard Bird Seasoning and place on a fish rack in the cooking chamber near the firebox (skin side down). Heat and mix the following baste:

1 cup butter                      ¼ cup lemon juice                      3 Tbsp dill weed

Baste filet every 10 minutes with basting sauce. Cook for 1 hour and 15 minutes or until done.

Fish racks and other BBQ accessories are commonly available at your local retailer.

### BARBEQUED CHICKEN

2 Medium fryers, cut in half  
 Oklahoma Joe's Sweet and Spicy Seasoning

Barbeque Baste:

1 Stick margarine	¼ cup brown sugar
½ cup vinegar	1 Tbsp Garlic salt
1 Tbsp Celery salt	2 Tbsp Prepared mustard
½ cup tomato sauce	½ Tbsp Paprika
Juice of 1 lemon	1 Tbsp Worcestershire sauce
½ Tbsp Hot sauce	1 Tbsp Salt
1 quart water	1 Tbsp Pepper

Combine all barbeque baste ingredients in saucepan. Bring to a boil. Season fryers with Oklahoma Joe's Sweet and Spicy Seasoning. Place in pan or foil. Cook at 250° for 2 hours, basting several times.

Total cooking time: 2-3 hours

Recommended wood: Pecan, Hickory, Oak

## ***Barbequing ...***

### **SWEET AND SPICY BBQ CHICKEN**

This recipe will work on any type of chicken, from a whole chicken to just legs or wings. To prepare chicken, sprinkle Oklahoma Joe's Sweet and Spicy Seasoning and then apply apple juice over the spice. (A misting bottle works great for applying the apple juice). Place chicken into cooking chamber and barbeque at 250°. Every 20 minutes apply more Sweet and Spicy Seasoning and apple juice.

Small pieces will be done in approximately 45 minutes. Quartered chicken pieces will take approximately 1¼ hours. Whole chicken will take 3 to 3½ hours to cook.

Recommended wood: Pecan

### **WHOLE ROASTED SWEET ONIONS**

1 lb Large yellow onion, about 3" in diameter  
Melted butter  
Salt  
Pepper

A one pound onion quartered will serve four people easily, and with no extra effort at all you've prepared a vegetable side dish to accompany the barbequed entrée. If you can't find an onion quite this heavy, hunt for the largest ones you see.

Leave dry husks in place and put the onions in the cooking chamber, opposite the firebox. Bake until onions give when gently squeezed, about 1 hour. Remove from grill and peel off browned outer husks. Cut onions into quarters, serve with salt, pepper, and melted butter.

## ***Barbequing ...***

### **YELLOW SQUASH**

6 to 8 Large yellow squash  
2-3 Sticks of butter  
Oklahoma Joe's Steak Seasoning  
Oklahoma Joe's Sweet and Spicy Seasoning

Slice the squash lengthwise into sticks approximately ¾ inch squares. Lay them in a foil pan and cover them with thin slices of butter. Shake on the Steak Seasoning and Sweet and Spicy Seasoning. Cook for approximately 1 hour at 250° in your smoker. Add more butter while cooking if needed. Do not let the squash dry out on top.

### **MUSHROOMS AND ONIONS**

2 Large sweet onions  
2 Lbs Fresh mushrooms  
2 cups butter  
Oklahoma Joe's Steak Seasoning

Prepare the onion by cutting into slices and then quartering each slice. Cut the mushrooms into slices and then place them into a foil pan along with the onions. Cover the mushrooms and onions with Steak Seasoning and butter. Place them in the smoker and cook for approximately 45 minutes at 250°.

## *Slow Smoking ...*

### **PORK SHOULDER**

Remove bone from whole pork shoulder. Thoroughly rub both inside and outside with Oklahoma Joe's Hog Rub and Yard Bird Seasoning. Tie shoulder back together with a cotton string or place in stuffing net. Cook for 5 hours unwrapped at 225°, then wrap tight with foil and cook additional 6 hours at 200° to 225°. Pour off meat drippings and cut off net. Slice and serve.

Total cooking time: 11 hours

Recommended wood: Pecan, Apple, Hickory

### **SMOKED CABBAGE**

Cut a 2-3 inch cavity out of whole cabbage in stem area. Pack cavity with butter along with 2-3 bullion cubes (chicken or beef). Wrap cabbage in foil except for top. Add butter as needed and cook for 4-5 hours at 225°.

Total cooking time: 5 hours

Recommended wood: Pecan, Oak

### **SMOKED TURKEY**

Rub turkey down with peanut oil. Season turkey with Oklahoma Joe's Sweet and Spicy Seasoning. Place turkey in throw-away foil pan and put one stick of butter in pan. Lay a piece of foil over the turkey. Don't seal off completely. Smoke turkey in cooking chamber at 175° - 200°. Cook turkey 1 hour per pound that the turkey weighs. Baste turkey every three hours with butter drippings in bottom of pan.

Total cooking time: 45-60 minutes per pound

Recommended wood: Pecan, Hickory, Oak

## *Slow Smoking ...*

### **SMOKED TURKEY BREAST**

Rub turkey breast down with butter. Liberally apply Oklahoma Joe's Sweet and Spicy Seasoning and smoke at 225° for 3 hours or until it reaches the perfect color, then wrap with foil and finish off for another 2½ hours at 225°. Slice and serve.

Total cooking time: 5½ hours

Recommended wood: Pecan, Apple, Hickory

### **SMOKED GOOSE**

½ cup chopped onion	1 tsp Salt
¼ cup butter	½ tsp Pepper
4 cups dry bread	2 Eggs
1 Six to ten pound goose	1 lb Sausage

Saute onion in butter. Soak bread in water; squeeze out water. Mix onion, bread, salt, pepper, eggs and sausages; stuff goose. Place in roasting pan, breast side down, in 3 inches of boiling water. Lay piece of foil over goose forming a loose tent. Smoke goose in cooking chamber at 175° - 200°. Cook goose for 2 hours. Drain off water; turn goose. Cook uncovered for 2 hours, basting occasionally. Continue until goose is completely cooked.

Total cooking time: 1 hour per pound

Recommended wood: Pecan, Hickory, Oak