

VillaClassic™ 75-YEAR WARRANTY

VillaClassic™ Cookware is warranted to be free from defects in material and workmanship for the lifetime of the original purchaser.

Warranty applies only to normal, non-commercial household use and only if cared for according to the manufacturer's instructions.

Any piece found to be defective will be repaired or replaced, at no charge, with the same item or one of equal or better quality.

Minor imperfections, surface markings, as a result of shipping, and slight color variations are normal and are not defects. This warranty does not cover lost or stolen items or defects caused by accidents, fire or abuse or misuse of the products, including but not limited to overheating, dishwasher cleaning, improper cleaning with harsh cleansers or detergents, neglect, alteration or use in commercial establishments.

If you believe you have a defective product, send the product, freight prepaid, for warranty consideration with a letter of explanation to:

VillaWare®

VillaWare Manufacturing Co. No. 1
18901 Euclid Avenue
Cleveland, OH 44117

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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VILLA CLASSIC™ HAND-CAST COOKWARE

An Old World Cookware Tradition for Today's Kitchen



INDOOR SMOKER COOKING GUIDE

STOVETOP SMOKER No. 8-280



RECIPE & INSTRUCTION BOOKLET

WHAT IS SMOKER COOKING?

Smoker Cooking is a method of dry roasting meats with a slight infusion of natural hardwood smoke. Smoking adds tremendous aromatic flavor to foods, yet the smoking process has the unique characteristic of releasing fats from foods. Foods are heartily flavorful while naturally released of excess fats.

IS SMOKER COOKING PRACTICAL FOR INDOOR USE?

VillaWare's Hand-Cast Indoor Smoker-Cooker is a fast, clean and healthy way to prepare some of the most delicious meats and foods that you've ever tasted!

FAST

Just place food in the Smoker-Cooker, turn on the stovetop heat, and you'll soon have a completed meal. No need to attend the foods or turn foods. No burning of foods. Leave the lid on, and let it cook on its own.

CLEAN

Just a couple of teaspoons of fine ground smoking chips is all you need for this wonderful flavor. No billows of smoke. You can't even see the smoke. In fact, did you know there is less smoke created from smoker-cooking than in grilling a steak in an open pan? Don't think "smokehouse" for VillaWare's indoor smoker cooking. It is really just a hint of a flavor and fragrance that no spice or any other cooking method can produce.

HEALTHY

First, smoker cooking is from all natural hardwood. It is not "liquid smoke" which is an artificial additive to many processed "smoked" foods. Second, there is a unique characteristic that most people do not understand: the smoke cooking process has the tendency to cause excess fats and oils to be naturally released from the meat. As smoke infuses the meat, excess fat naturally drips out! People like grilling because it burns off fat, however grilling can produce unhealthy burning of the meat surface. With smoking, there is no burning, just incredibly delicious pork, chicken, salmon, vegetables, etc.

WHAT KINDS OF FOODS ARE GOOD TO SMOKE?

You will get unbelievable flavor from smoking almost every type of food imaginable.

Salmon	Shell fish	Beef brisket	Tomatoes
Sausage	Pork tenderloin	Pizza	Cornish hen
Chicken legs, breasts and thighs	Lobster	Leg of lamb	Pheasant
Fish	Chops, ribs	Potatoes	Sausage
	Kebabs	Duck	All kinds of veggies

HOW ELSE CAN I USE MY SMOKER-COOKER?

The hand-cast pan and lid is uniquely suited over other types of materials for smoking foods. The 8 quart Smoker-Cooker gives high performance for all kinds of regular cooking too. It's a...

- ~ Stock Pot — soups, sauces, chili
- ~ Deep Fryer — fried chicken, deep fried potatoes
- ~ Oven Roaster — beef tenderloin, pork roasts
- ~ Steamer — poached fish, steamed veggies (remove drip pan, put water in pan bottom, and place food on meat rack)
- ~ Stovetop Oven — potatoes or squash

It's even an Outdoor Camping Cooker. Put it right over the campfire, on your camping stove or barbecue grill. Bring it along when you go out on your RV or boat.

4 STEPS TO EASY INDOOR SMOKER COOKING

HAND-CAST SMOKER PAN



- 1. Add Wood Chips**
to Smoker-Pan bottom. Just 1-2 teaspoons is typically enough.

Unique and even stovetop heating is the key to authentic smoking. The burning wood chips at the bottom of the pan stay dry because all the fat is caught in the drip-pan above.

DRIP PAN NON-STICK



- 2. Insert Drip Pan**
This will catch the fat drippings. It is non-stick inside.

Fat drips down from the meat into the drip-pan below.

NON-STICK MEAT RACK



- 3. Insert Meat Rack**
into drip pan and place meat on rack. Add pork, fish, chicken and so much more.

Tall profile provides maximum smoke circulation all around the food.

DOMED CAST LID



- 4. Cover with lid**
Smoker cooks on the stovetop. Food will color wonderfully.

Provides a tight seal for indoor smoking. Let the food smoke by keeping the lid closed tight. The lid's heavy hand-cast construction keeps the heat in.

HOW DO I USE THE SMOKER-COOKER?

You'll find that smoking is a very easy and healthful way to cook.

1. Add wood chips to the bottom of the pan. 1-2 teaspoons is typically enough, just vary according to taste.
2. Insert drip pan which will catch the fat drippings. The drip pan is non-stick inside. You can spray on a little oil coating or add aluminum foil to make clean up even easier.
3. Insert meat rack. Here again, you can spray a little oil coating to ease clean up.
4. Cover with lid. The heavy all hand-cast lid seals everything in. The lid heats up just like the pan itself to create a convection oven effect inside.
5. Roast on stovetop at medium to high, about 30-45 minutes. Cook to taste. Food will color wonderfully. If you overcook, your food will not burn, but it can become overly dry.
6. Continue to cook, but do not open lid. Don't keep "peeking" at the food. Let it cook! Let it smoke! Keep the lid on until you need to check food towards end of the cooking cycle. Excess oils drip into pan. Meats naturally have less fat and are delectably flavored and colored.

Enjoy your indoor smoked foods. Natural, healthful and flavorful!

USE & CARE OF VILLACLASSIC™ COOKWARE

VILLACLASSIC™ HAND-CAST ALUMINUM ALLOY COOKWARE

The three primary ways to care for VillaClassic™ Cookware are:

- ~ Season before first use.
- ~ Hand wash only.
- ~ Use only nylon or wooden utensils.

SEASON INSIDE OF PAN BEFORE FIRST USE

Hand wash in warm soapy water and dry thoroughly. Lightly rub a small amount of cooking oil onto the non-stick surface. Heat the pan in 250-degree oven for 3 minutes and let cool. Hand wash in warm soapy water and rinse. Pan is ready for first use.

Note: Do not season the hand-polished exterior. The exterior does not require seasoning.

HAND WASH ONLY

Dishwashing is not recommended. Hand washing is easiest on this cookware and is always recommended.

USE ONLY NYLON OR WOODEN UTENSILS

The QuanTanium™ non-stick coating is extremely durable. In technical tests, it has an extremely long life even under use with metal utensils. However, as with most fine cookware, our official recommendation as the manufacturer is to use only nylon or wooden utensils when cooking. This way, you will be sure of a maximum long cooking life for your fine cookware.

PROFESSIONAL HANDLES

The heavy, commercial-style handles are made with all metal construction, making them completely oven and flame proof. Your metal VillaClassic handles will get hot during cooking, grilling and oven roasting. Always use appropriate pot holders or mitts with care when cooking.

HOW TO CLEAN

INTERIOR CLEANING

The QuanTanium™ non-stick coating makes it easy to clean with just mild soap and warm water. For burned-on food or grease, just let soak in soapy water overnight, then wash as usual again with soap and warm water. For food that is heavily burned-on, add about 3 tablespoons of bleach to the hot soapy water and let soak overnight. In this case, you should also then re-season the pan like you did for the pan's first use.

EXTERIOR CLEANING

Wash in hot soapy water, using a soft sponge and mild dish soap. Hand wash only. Do not use harsh detergents or cleansers. Do not use abrasive cleaning powders. Never use metal or other abrasive scouring pads. The use of harsh and abrasive materials will not affect the performance of your cookware, but they will mar the finish. Only hand washing is recommended for your hand-cast cookware. Dishwashing is not recommended.

IMPORTANT HINTS

- ~ When nesting or stacking your cookware, use extra care because exterior and interior surfaces can be scratched and damaged. While this will not really affect the cooking performance, it will help keep your cookware in good looking condition.
- ~ Never immerse a hot pan in cold water. Always let the roasting pan cool before washing. Sudden temperature changes will damage your cookware.
- ~ Never overheat an empty pan. This will potentially damage the cookware.
- ~ Metal handles are durable and are used on all professional cookware, but they will get hot. Just as the commercial chefs do, you must use a glove or pot holder. The handles are oven safe, as is all of the cookware itself.

ABOUT THE WOOD CHIPS

- ~ Remember, the wood chips get burned and add smoke flavor to the food. They are not to be added directly to the food. The wood chips are not edible. Only add the wood chips to the bottom of the pan, underneath the drip pan.
- ~ After use, douse the wood chips with water. Hot chips disposed in dry trash container could start a fire.

ABOUT SMOKER COOKING TIMES

As recommended, smoke foods on stovetop at medium to high heat. Food types, food sizes and weights, stove types, personal cooking preferences all vary greatly. The recommended cooking window is 30-45 minutes. Sometimes it will be less. Sometimes more. Like all good cooking, smoking is an art. Check your food and use your judgment.

SMOKER COOKING WITH WOOD AND OTHER NON-WOOD MIXTURES

WOOD CHIP SMOKING

Finely ground wood chips, with the consistency of a coarse sawdust, are ideal for indoor smoking. Fine wood chips burn very efficiently, so that there is a perfect time release of the smoke flavoring effect in the foods, without excess smoke in the kitchen. These are the 6 most commonly used smoking woods:

- ~ **HICKORY** is really the basic wood flavor for smoker cooking. It is a hearty flavor for all types of meats and foods.
- ~ **CHERRY** gives a flavor that is still rich, but a little more on the mild side. It tends to go good with all types of poultry and vegetables.
- ~ **MESQUITE** gives a strong, South-of-the-Border flavor. Remember, it is a strong flavoring, so use sparingly.
- ~ **OAK** is one of the most basic smoking woods. It works with all meats and more. Experiment and learn to appreciate its unique flavor.
- ~ **APPLE** as with most fruit woods is generally a milder flavor, great for poultry, fish and veggies. Try it with beef too.
- ~ **ALDER** is the common flavor associated with good smoked salmon. Being fairly subtle, this wood is great with fish and vegetables.

SPECIAL NON-WOOD SMOKING MIXTURES

Some smoker cooking is done using various unique smoking blends, for example:

- ~ **ORIENTAL TEA-BASED SMOKING MIXTURES**
Ancient oriental cooking has smoked wonderful foods using various blends of flavorful teas, raw rice, brown sugar, ginger, orange peel, spices and more. You can find recipes for Tea-Smoked Chicken and Fish in the recipes section at the end of this booklet.
- ~ **FRESH HERB & SPICE SMOKING MIXTURES**
Various Mediterranean cultures have long enjoyed the smoky flavoring of fresh herbs and spices. Garlic cloves, whole nutmeg, bay leaves, basil, rosemary, thyme, dill... all lend unique, aromatic combinations.

SMOKER RECIPES

WOOD—THE ESSENCE OF SMOKER COOKING

In its simplest form, smoker cooking is food flavored by aromatic wood alone. Often you will find that just the subtle smoke flavoring is enough with foods such as pork, chicken or salmon. You'll see that the unique smoking process alone will add tremendous flavor, as well as a rich, delectable coloring to the foods. To take it a step further, add salt and pepper. Really, many times, this is all that is needed for great smoker cooking. Yes, sometimes the simplest cooking can really be the best!

MARINADES—THE NEXT LEVEL IN SMOKER COOKING

The marinating of meats, fish and other foods gives an additional enhancement of taste in smoker cooking. Basically, the marinade can be prepared to any personal taste. It is great to experiment with marinades. Add red or white wine, soy sauce, olive oil, garlic, onions, BBQ sauce, herbs and spices or salt and pepper. Any flavor that you like will work. You can typically marinate the food for as little as 15 minutes or overnight if you prefer, then just smoker cook with wood chips, as desired.

BEYOND—EXPLORE THE WORLD OF COMBINING CLASSIC COOKING WITH SMOKER COOKING

Foods that are prepared by more typical ways of cooking, like roasting and grilling, take on a new dimension when combined with smoker cooking. The ideas are limitless. Experiment with some of the following recipes. Explore the many variations of good smoker cooking.

SMOKED VEGETABLES

- 1 eggplant, sliced into 1/2-inch rounds
- 2 red bell peppers, halved and seeded
- 2 yellow bell peppers, halved and seeded
- 2 zucchini, sliced
- 2 large onions, peeled and sliced into 1/2-inch thick round
- alder or apple wood chips

Brush vegetables with oil to coat. Prepare smoker using either alder or apple chips. Place veggies on smoker rack. Smoke for about 30 minutes.

TEA-SMOKED CHICKEN

Not all smoker cooking is done with wood, Ancient oriental cooking has smoked wonderful foods with flavorful teas, rice, spices and more...

MARINATED CHICKEN:

- 3 pounds whole chicken
- 1 teaspoon ground white pepper
- 1 tablespoon salt
- 1 teaspoon minced garlic

SMOKING MIXTURE:

- 1/2 cup black tea leaves
- 1/2 cup brown sugar
- 1/2 cup raw rice
- 2 to 3 chunks fresh ginger
- 2 to 3 large strips of orange zest

GARNISH AFTER COOKING:

- 2 tablespoons sesame oil
- scallion brushes

Wash the chicken and pat dry inside and out with paper towels. Combine pepper, salt and minced garlic in a small bowl. Cut off the chicken wings and legs. Divide the body of the chicken in half lengthwise by cutting through the breast and backbone. Rub this seasoning into all of the chicken pieces. Place the chicken in a large bowl, cover and refrigerate 8 hours or overnight.

Fill the lower part of the Smoker-Cooker with about 3 inches of water. Bring the water to a rolling boil, place the chicken on the meat rack and cover pan with lid. Steam the chicken for 45 minutes, keeping the water at a boil and replenishing it as it boils away. After cooking, remove steamed chicken and wash out smoker pan.

Place the smoking mixture ingredients into the bottom of the smoker pan. Put drip pan into bottom of smoker pan, then put meat rack onto drip pan. Put the steamed chicken pieces, on meat rack. Cover smoker pan with the heavy hand-cast lid. Place smoker pan directly on stove top and heat at medium. After you detect smoke, smoke the chicken for 20 to 25 minutes. Turn off the heat and let the smoke subside, about 5 minutes. The chicken should be a rich, golden brown on the outside.

Lift out the smoked chicken and transfer to a cutting board. Immediately brush the sesame oil lightly over the outside. Allow chicken to cool, about 10 minutes. Use a cleaver to chop chicken pieces into small 1-2 inch pieces. Chop wings and legs into pieces, as well. Arrange the chicken pieces on a large platter and garnish with the scallion brushes. Serve with white rice.

PIZZA WITH SMOKED CHICKEN AND ROASTED GARLIC SALSA

1 prepared pizza crust, 12 inch (or trim to fit smoker rack)
1 cup prepared roasted garlic salsa
8 ounces smoked chicken, shredded
1/2 cup shredded Monterey Jack cheese
1/2 cup shredded cheddar cheese
1/2 teaspoon red pepper flakes
hickory wood chips

Spread salsa evenly over pizza crust. Sprinkle chicken over salsa. Top with Monterey Jack and cheddar cheese. Sprinkle with red pepper flakes. Place on smoker rack. Smoke cook with hickory chips at medium high for 20-30 minutes.

HOT SMOKED SALMON

1 pound salmon fillets, bones removed
1 teaspoon sea salt
1 teaspoon ground black pepper
3 tablespoons dark brown sugar
wood chips

Place desired wood chips in the bottom of smoker pan. Season the fish with the salt, pepper and sugar. Put drip pan into bottom of smoker pan, then put meat rack onto drip pan. Put the fish, skin side down, on meat rack. Cover smoker pan with the heavy hand-cast lid. Place smoker pan directly on stove top and heat at medium high until the chips begin to emit a woody odor. Hot smoke until done about 20-30 minutes.

SMOKED CORNISH HEN

2 Cornish hens, cut in half lengthwise
seasonings — garlic powder, onion powder, paprika, pepper, seasoned salt
fresh herbs — rosemary, sage, dill
wood chips

Place desired wood chips (try mesquite or apple) and some fresh herbs in the bottom of smoker pan. Season the hens with the seasonings. Put drip pan into bottom of smoker pan, then put meat rack onto drip pan. Put hens on meat rack. Cover smoker pan with the heavy hand-cast lid. Place smoker pan directly on stove top and heat at medium high until the chips begin to emit a woody odor. Hot smoke until done about 30-45 minutes. Do not overcook, as the meat will become dry.

SMOKED SWEET POTATOES

4 sweet potatoes, washed
alder or apple wood chips

Prepare smoker using either alder or apple chips. Place sweet potatoes on smoker rack at medium high stove top heat. Smoke for about 45-60 minutes. Hint: try this with regular white potatoes. You won't believe the extra added flavor that smoking gives.

SMOKED BAKED BANANAS

4 bananas
4 three-inch sprigs fresh rosemary
4 teaspoons maple syrup
4 tablespoons ground pecans
wood chips

Place about 2 teaspoons of wood chips (try hickory) and the rosemary sprigs into smoker pan. Cut unpeeled bananas lengthwise in half. Put unpeeled halves on smoker meat rack. Smoke cook on stove top at medium for about 25 minutes. Heat conventional oven to 400°F. Remove bananas from skin and place on lightly greased pan. Spread 1/2 teaspoon of maple syrup and 1/2 tablespoon of nuts on each banana half. Bake for 20 minutes or until golden. Serve warm.

SMOKED EGGPLANT WITH SUNDRIED TOMATO PESTO

SMOKED EGGPLANT:

2 large eggplants
salt
3 tablespoons olive oil
1 teaspoon dried basil
1 teaspoon garlic powder
1/2 teaspoon freshly ground pepper
3 to 4 Buffalo mozzarella balls, thinly sliced

SUNDRIED TOMATO PESTO:

1 cup oil packed sundried tomatoes, drained
2 large minced garlic cloves
1/2 cup fresh basil
1/2 cup fresh parsley
3 tablespoons freshly grated Parmesan cheese
4 tablespoons roasted pine nuts
1/3 cup olive oil

Place all ingredients in blender and mix to rough puree. Salt and freshly ground pepper to taste. Cut eggplant into 1-inch thick slices. Sprinkle both sides lightly with salt, place in colander and let sit for 30 minutes. Pat dry. Mix olive oil, basil, garlic powder and pepper. Lightly brush eggplant on both sides with mixture. Smoke cook at medium high for 45-60 minutes (apple wood is nice for this recipe). Remove eggplant from smoker. Top with sundried tomato, pesto and several slices of mozzarella. Place under broiler for 1-2 minutes until cheese melts slightly and bubbling.

HICKORY-SMOKED BABY BACK RIBS

1 quart of a favorite prepared barbecue sauce
4 ounces brown sugar
6 ounces pineapple juice
1/4 cup red onion, finely minced
1/4 teaspoon cayenne pepper
parsley flakes
hickory wood chips

Pour barbecue sauce into a low baking pan. In a container, mix brown sugar together with the pineapple juice, then add to the baking pan. Now add one large minced onion, 1 tablespoon cayenne pepper. Mix with wooden spoon. Place baby back ribs onto smoker meat rack, smoke cook at medium for 3 to 4 hours over hickory wood. After smoking is completed, fully dip each slab of ribs into the baking pan of prepared barbecue sauce. Place sauced rib slabs on full sheet pans. Place pans in a 300°F oven for 45 minutes. Remove from oven and sprinkle each full slab with parsley for color.

SMOKED CORNISH GAME HENS AND SWEET POTATOES

4 Cornish game hens
2 tablespoons butter
1 stalk celery, chopped
1 medium onion, chopped
1 can chicken broth
4 medium sweet potatoes
apple or pecan wood chips

Wash game hens and reserve giblets, dry hens and place in the smoker prepared with apple or pecan wood. Smoke for 15 minutes along with sweet potatoes in the skin. Meanwhile, dry giblets and sauté briefly in butter, along with celery and onions. Add chicken broth to cover and simmer for 15 minutes. Remove hens to baking dish and baste liberally with seasoned broth. Place sweet potatoes in the oven with hens and bake until soft to the touch. Bake hens until internal temperature reaches 170 degrees and skins are crisp; remove hens from pan and keep warm. Remove any flesh from giblets and return to broth. Deglaze pan with water, wine or apple cider; pour pan juices into giblet mixture and return to boil; reduce to form a light sauce.

GARLIC AND HERB-SMOKED TOMATOES

6 vine ripened tomatoes
1/2 cup olive oil
1/4 cup fresh oregano
1/8 cup sautéed garlic
1/8 cup sautéed shallots
1/4 cup brown sugar
salt and pepper
hickory wood chips

Core tomatoes and split an X down the center, about 1/3 way. Combine the ingredients, then equally divide the mixture and stuff each tomato. Place tomatoes on smoker rack. Smoke cook at medium high for 45-60 minutes or until very tender, over hickory wood, rosemary branches, and garlic skins and peels. Serve on a plate of tossed baby greens with a vinaigrette of your choice and a toasted baguette.

SMOKED STUFFED CAJUN PORK TENDERLOIN

2 pork tenderloins
1/4 cup onion, diced
1/4 cup bell pepper, diced
1/4 cup celery, diced
1 tablespoon Cajun spice
1 1/2 cup bread crumbs
1/2 cup chicken stock
1/2 pound shrimp
hickory or apple wood chips

Remove silverskin and fat from tenderloins and slice in half lengthwise. Sauté vegetables in oil. Heat chicken stock and add to breadcrumbs. Stir in spice, sautéed vegetables and shrimp. Stuff the tenderloins with the mixture. Oil tenderloin and sprinkle with Cajun spice. Smoke cook with hickory or apple wood chips at high for 1 hour. Slice each into thirds or fourths on the diagonal. Serve on bed of rice or spinach.

SMOKED SAUSAGE

3 pounds lean pork sausage of choice, Italian, German, Polish, etc.
wood chips

Place desired wood chips in the bottom of smoker pan. Put drip pan into bottom of smoker pan, then put meat rack onto drip pan. Put the sausage on meat rack. Cover smoker pan with the heavy hand-cast lid. Place smoker pan directly on stove top and heat at medium high until the chips begin to emit a woody odor. Hot smoke until done, about 45-60 minutes.

SMOKED VIDALIA ONIONS

3 Vidalia onions, cut in 1/2" slices
12 teaspoons butter
seasoned salt
dried basil flakes
12 strips crisp-fried bacon, smoked
16 ounces cheese sauce
1 tablespoon dried mustard
1 tablespoon celery seed

Peel and slice Vidalia onions. Dot with butter. Sprinkle to taste with seasoned salt and basil. Hot smoke with hickory for one hour or until onions are tender. Fry the bacon and crumble. Warm the cheese sauce and the spices until seasonings blend. Serve the sauce over onions topped with crumbled bacon.

SMOKED HOT SAUCE CHICKEN LEGS

3 pounds fresh chicken legs
salt
cayenne pepper
1/4 cup butter
1/2 cup your favorite prepared hot sauce
hickory and cherry wood chips

Sprinkle the chicken liberally with salt and cayenne. Put into the smoker at medium high for 45-60 minutes, smoking with a combination of hickory and cherry wood chips. Remove legs from smoker. Combine butter and hot sauce in a sauce pan and heat. Pour sauce over the chicken legs and serve.

TEA-SMOKED FISH SLICES

A delicious way to smoke fish. Do not use too high a heat, or rice and tea will char too fast, giving a burnt smell rather than a smoked one.

MARINATED FISH:
1 pound sliced white fish of choice
3 tablespoons Chinese wine or sherry
2 tablespoons dark soy sauce
2 tablespoons green onion, chopped
2 tablespoons ginger root, chopped
1 teaspoon sugar
1 teaspoon Szechuan peppercorns
pinch of 5-spice powders

SMOKING MIXTURE:
2 tablespoons jasmine tea leaves
5 tablespoons raw rice or barley grains

Wash the fish and pat dry inside and out with paper towels. Mix together marinade ingredients and marinate fish for a few hours or overnight in the refrigerator.

Fill the lower part of the Smoker-Cooker with about 3 inches of water. Bring the water to a rolling boil, place the fish on the meat rack and cover pan with lid. Steam the fish for 45 minutes, keeping the water at a boil and replenishing it as it boils away. After cooking, remove steamed fish and wash out smoker pan.

Place the smoking mixture ingredients into the bottom of the smoker pan. Put drip pan into bottom of smoker pan, then put meat rack onto drip pan. Put the steamed fish pieces on meat rack. Cover smoker pan with the heavy hand-cast lid. Place smoker pan directly on stove top and heat at medium. After you detect smoke, smoke the fish for 20 to 25 minutes. Turn off the heat and let the smoke subside, about 5 minutes. The fish should be a rich, golden brown on the outside. Serve with white rice.

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