The INFUSION SMOKER Cookbook

Includes 10 uniquely created recipes for INFUSION SMOKER MODELS GSM160, GSM220
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**Smoked New England Clam Chowder**

**DIRECTIONS**

Place the cleaned clams in a large Dutch oven or stock pot, fill with 2 cups of water, and cover. Bring to a boil over medium heat. Steam about 8–10 minutes until the shells open. Remove the clams from the pot as they open, to avoid overcooking. Discard unopened shells. Remove cooked clams from the shells, roughly chop, and set aside.

Strain the broth through a fine mesh sieve. You should have 4 cups of clam stock. Drizzle 1 tbsp of olive oil over the bottom of the pot. Add the diced bacon. Cook over medium heat until crisp. Stir in the celery and onion. Cook 5–6 minutes until soft and translucent. Add the garlic. Cook for 30 seconds. Add the potatoes, reserved clam broth, and thyme. Simmer for 20–25 minutes, until the potatoes are tender.

In a small bowl, whisk together the cornstarch and a little water. Pour it into the soup, and bring to a boil to thicken. Reduce back down to a simmer and whisk in the heavy cream. Cook 5–6 minutes until the soup has thickened. Stir in the reserved clams. Add salt and pepper to taste.

Before serving, remove the pot from heat and cover. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or small lighter. Place the nozzle inside covering, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving.

**SERVES 5***

**INGREDIENTS**

- 2 dozen cherrystone or littleneck clams, scrubbed clean
- 8 oz. bacon, diced
- 2 celery stalks, diced
- 1 medium yellow onion, diced
- 1 garlic clove, minced
- 1 lb. yukon gold potatoes, peeled and cut into ½ in squares
- 4 sprigs thyme
- 1 ½ tbsp cornstarch
- 1 cup heavy cream
- Kosher salt, pepper
- 1 tsp applewood chips
Smoked Seared Scallops
With Lemon Butter Sauce

INGREDIENTS
1 lb scallops, dried
1 tsp kosher salt
2 tbsp unsalted butter
1 tbsp olive oil
2 tbsp lemon juice
1 sprig thyme
1 tsp applewood chips

SERVES 4

DIRECTIONS

Place the scallops on a paper towel and pat dry. Sprinkle both sides with 1 tsp kosher salt. Let sit for 10 minutes. Drizzle a cast-iron or stainless-steel skillet with 1 tbsp oil and heat on medium-high. Add the scallops to the pan in a single layer, leaving an inch between each scallop. Cook for 2–3 minutes on each side.

In the last 30 seconds of cooking, add the butter and the sprig of thyme to the pan. Once the butter melts and begins to brown, slightly squeeze in the lemon juice. Remove the scallops from the pan and continue to cook the sauce for another 30 seconds. Arrange the scallops on a plate, and pour the sauce over the top.

Before serving, cover the dish with a lid or dome. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or small lighter. Place the nozzle inside covering, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving.
# Smoked Deviled Eggs

**SERVES 6-8**

**DIRECTIONS**

Place the eggs in a medium saucepan. Fill with cold water, and 1 tbsp of distilled vinegar. Bring to a boil and cover. Remove from heat and let sit for 12 minutes. Drain the eggs and place in an ice bath to stop the cooking.

Carefully peel the eggs, and slice in halves. Remove the yolks and place into a separate bowl. Mash yolks with the mustard, mayonnaise, hot sauce, salt and pepper until smooth. Use either a piping bag or spoon to dollop 1 tbsp of the yolk mixture into each egg white half. Dust the tops with paprika, and chill.

Before serving, cover the dish with a lid or dome. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or small lighter. Place the nozzle inside covering, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving.

**INGREDIENTS**

- 8 large eggs
- 2 tsp dijon mustard
- 1 tbsp distilled vinegar
- ¼ cup mayonnaise
- Dash of hot sauce
- Salt and pepper
- Paprika
- 1 tsp applewood chips
Smoked Chicken Salad

SERVES 4

DIRECTIONS

Place the chicken breast in a medium pot. Pour in the chicken stock. If needed, add water until the chicken is completely covered. Bring to a boil, and then reduce to a simmer. Cook for 15–20 minutes, until the center is no longer pink. Drain, and set aside for 10–15 minutes. The chicken can be poached 1–2 days ahead of time if desired, and stored in the refrigerator.

Cut the chicken into ½-inch cubes and place in a medium mixing bowl. Mix in the grapes, pecans, mayonnaise and mustard. Add salt and pepper to taste. Chill.

Before serving, cover the dish with a lid, dome, or plastic wrap. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or small lighter. Place the nozzle inside covering, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving. Serve the chicken salad on sandwich bread or with lettuce wraps.

INGREDIENTS

2 lbs boneless, skinless chicken breast
3 cups low sodium chicken stock
1 cup seedless green grapes, halved
½ cup pecan halves, roughly chopped
½ cup mayonnaise
1 tbsp dijon mustard
Kosher salt
Black pepper
Mesquite wood chips
Smoked Caramelized Onion Cheeseburger

INGREDIENTS

1 large sweet or Spanish onion, thinly sliced
3 tbsp avocado oil
1 lb ground beef
3 oz sharp cheddar, grated
Kosher salt
Black pepper
Hamburger rolls
Mesquite wood chips

SERVES 2

DIRECTIONS

Drizzle a cast-iron pan with 2 tbsp oil and heat on medium-high. Place the onions in the pan, and cook for 3-5 minutes until they begin to soften. Add ½ cup of water, stirring occasionally. When the water has evaporated, add another ½ cup of water. Continue to cook the onions until they become soft and caramelized. Remove the onions from the pan and set them aside.

While the onions are cooking, form the ground beef into two, 8 oz patties and generously season each side with salt and pepper. Let sit at room temperature for 15 minutes. Drizzle a cast-iron pan with 1 tbsp oil and heat on medium-high. Place formed patties in the pan. For rare to medium-rare burgers, cook for 6-7 minutes on each side. For a well-done burger, 8-10 minutes on each side. In the last minute of cooking, sprinkle each burger with cheese, and cover the pan until melted.

Remove the burgers from the heat and let them sit under tented foil for 5 minutes. Toast the hamburger buns, and then top each burger with the caramelized onions. Before serving, cover the dish with a lid or dome. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or small lighter. Place the nozzle inside covering, and smoke for 1-2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving.
Smoked Mushrooms Over Steak

INGREDIENTS

1 lb boneless ribeye steak
8 oz shiitake mushrooms, sliced
Kosher salt
Black pepper
1 tsp mesquite wood chips

SERVES 2

DIRECTIONS

Pat the steak dry with paper towel. Generously season each side with salt and pepper. Let it sit at room temperature for 15 minutes. Drizzle a cast iron skillet with 1 tbsp oil and heat on medium-high. Place the steak in the skillet. For rare to medium-rare, cook 7-8 minutes on each side. For well-done, cook 10-12 minutes each side.

While the steak is cooking, drizzle another skillet with 1 tbsp oil. Place the sliced mushrooms in the skillet, and cook 6-8 minutes over medium heat until soft. Remove and set aside. Once the steak has finished cooking, remove from the heat, and season with salt and pepper. Tent with foil, and let it sit for 10 minutes. Slice the steak, and top with the cooked mushrooms.

Before serving, cover the dish with a lid or dome. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or small lighter. Place the nozzle inside covering, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving.
Smoky Tomato Vinaigrette

YIELD 2 CUPS

INGREDIENTS

1 pint cherry or grape tomatoes
1 garlic clove, minced
1 small shallot, minced
2 tbsp sherry vinegar
3/4 cup extra virgin olive oil
Salt and pepper to taste
Hickory wood chips

DIRECTIONS

Drizzle 1 tbsp oil into a pan and heat on medium-high. Place the cherry tomatoes in the pan, and sauté 8–10 minutes until soft. Add the minced garlic and shallot in the last minute of cooking. Let the tomatoes cool for a few minutes before transferring to a blender.

Add in the sherry vinegar. Puree, while slowly drizzling in the olive oil. Season with kosher salt and pepper to taste. Pour into a jar or airtight container. Chill.

When ready to serve, cover the container. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or lighter. Place the nozzle inside covering, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute before serving.
BEVERAGES & CONDIMENTS
Smoked Sea Salt

**INGREDIENTS**

- Flaky sea salt
- Cherry wood chips

**DIRECTIONS**

YIELD: ANY

Place the desired amount of sea salt in a plastic bag, and seal with just enough room to let the nozzle inside the bag.

Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or lighter. Place the nozzle inside the bag, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute.

Sprinkle on any dish for a flavorful, smoky finish.
Smoked Bloody Mary

**INGREDIENTS**
- 2 oz vodka
- 4 oz tomato juice
- 1 tsp prepared horseradish
- 2 dashes hot sauce
- 2 dashes Worcestershire sauce
- ½ lemon, juiced (to taste)
- Pinch of salt
- Black pepper (to taste)

**GARNISH:**
- Celery, lime and lemon wedge
- Green olives
- 1 tsp applewood chips

**DIRECTIONS**
**SERVES 1**

Fill a shaker with vodka, tomato juice, horseradish, hot sauce, Worcestershire sauce, and lemon juice. Shake well. Add salt and pepper to taste. Pour into a large glass, over ice.

When ready to serve, cover the top of the glass with plastic wrap, leaving a small opening. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or lighter. Place the nozzle inside the glass, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute. Remove plastic covering and stir. Garnish with celery, lemon and lime wedges, and olives. Serve immediately.
Smoked Manhattan

INGREDIENTS
2 oz rye or bourbon
1 oz sweet vermouth
5 drops angostura bitters
Cherry wood chips

DIRECTIONS
SERVES 1

Fill a shaker with ice, and pour in the whiskey, sweet vermouth, and bitters. Shake well. Pour into a chilled martini glass.

When ready to serve, cover the top of the glass with plastic wrap, leaving a small opening. Add wood chips into the metal chamber of your smoker, turn on, and light the chips with a match or lighter. Place the nozzle inside the glass, and smoke for 1–2 minutes. To stop, turn off the smoker and remove the nozzle. Let the smoke settle for about a minute.

Remove plastic covering, stir, and serve immediately.