MasterBuilt Smoker

<https://www.youtube.com/user/themasterbuilt>

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|  | Ribs   1. Trim Fat off back 2. Pepper / Mustard or Thousand Isand 3. Put in smoker with out Foil with the bones facing up 4. Smoke 2.5 hours 5. Take out of smoker 6. Put in Foil and Pour Bar-b-q sauce on ribs 7. Put back in smoker for 2 hours. |  |
|  | Smoked Mac and Cheese  <https://www.youtube.com/watch?v=gSib-RNszh0>  16 oz bag of noodles  4 cups of shredded chees  1 can of Campbells Cheddar Cheese Soup  ½ stick of butter  2 cups of Half and Half (or 1 pint)  Cook for 45 minutes  Low setting 225 degrees | 05/05/2018 – Cooked. Kind of dry could use more liquid. |
|  | Smoked Beans  <https://www.youtube.com/watch?v=CGy0cK6D5Ow> |  |
|  | Pulled Pork  <https://www.youtube.com/watch?v=j9pbsteTZCc> | Cooked 05/05/2018. Cooked for 5 hours for 6lbs. Probably should have cooked for 4 or set to a lower temperate. Believe it was at 300 degrees. |
|  | Peach cobbler dump cake  <https://www.youtube.com/watch?v=4tAp_TD1eKY>   1. Yellow cake mix 2. Butter 3. Cinnamon | Cooked. 05/05/2018. Kind of dry could use more liquid. Stir cake mix in Liquid. |
|  | Smoked Pork Loin  <https://www.youtube.com/watch?v=ybjE9lUIKAA>  <https://www.youtube.com/watch?v=cAt_l5wNy0c> |  |
|  | Red Wings  <https://www.youtube.com/watch?v=zvn2BM-e8WU> |  |
|  | Buttered injected chicken  <http://blog.cavetools.com/the-best-butter-injected-chicken/>  butter, apple juice, brown sugar, garlic |  |
|  | Smoking Legs and Thighs  Temperature 160 degrees  Total Cook Time 2 hours 15 minutes   * Smoke 1 hour * Turn over * Smoke 45 more minutes * Take out cover with Bar-b-q Sauce. * Put back in smoker for 30 minutes |  |
|  | Beef Cheeks  Rub  1 Tbsp Salt  1 Tbsp Black Pepper  1 TSP Garlic Powder  1 TSP Onion Powder  1 TSP Paprika  <https://www.youtube.com/watch?v=gB-nqGmqu4A>  2 Hours in Smoker  Take out and put in a Pan, wrap in Foil  Smoke another 2 hours  <https://www.beeflovingtexans.com/texas-story/barbacoa/> |  |
|  | Brisquette  <https://www.youtube.com/watch?v=WF7288nIZbU> |  |