# MasterBuilt Smoker

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

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|  | Grilled Shrimp Foil Packets.  <https://www.delish.com/cooking/recipe-ideas/recipes/a47430/grilled-shrimp-foil-packets-recipe/> |  |
|  | Spatchcock Chicken  <https://www.youtube.com/watch?v=k327yTBGSOE> |  |

## Butter Injected Chicken

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|  | Buttered injected chicken  <http://blog.cavetools.com/the-best-butter-injected-chicken/>  butter, apple juice, brown sugar, garlic  Butter Garlic Rub  <https://www.youtube.com/watch?v=KbCDM5t1lh0>  In your mixing bowl, thoroughly combine melted butter, apple juice, brown sugar, and garlic powder to make the butter sauce. Keep a little extra brown sugar and apple juice handy – you'll see why later! Insert the flavor injector into the sauce making sure the perforations are completely submerged (Some flavor injector needles are closed on the end and have the hole on the side of the needle.). Pull back the plunger and fill the injector with the sauce.  Dry Rub  The ingredients called for are:   * Salt * Brown Sugar * Cumin * Chili Powder * Black Pepper * Cayenne Powder * Paprika   Temperature: 165 degrees in Breast, 170 degrees in thighs  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 |  |

## Ribs

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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.   Types of Ribs   1. Pork Spare Ribs 2. Boston Butt Country Style Ribs   2021/04/05 – Cooked Spare Ribs.  2020/01/25 – Cooked Boston Butt Coutry Style Ribs for the first time. Put Mustard and Fiesta Rib Rub. |  |

## Chicken Drumsticks

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|  | Smoked Chicken Drumsticks - Smoke 1.5 hours  <http://www.smoking-meat.com/march-31-2016-smoked-drunken-drumsticks>  Chicken Wings  Ingredients  Olive oil..  Garlic  Pepper.  Cayenne Pepper - Optional  May optionally mariane in Thousand Island dressing  Directions  Run in Olive oil, salt, Pepper, Garlic.  Cook for 40 minutes. Take out, rub bar-b-q sauce, onions, wrap in aluminum foil. Cook another 20 minutes.  Serve with Celery and Ranch. |  |
|  | 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   * Pork Rub * Brown Sugar * Let sit in fridge over night   <https://www.youtube.com/watch?v=j9pbsteTZCc>  <https://www.youtube.com/watch?v=BXceIE1K2qY>  Per Matus BBQ – Season a couple days ahead of time and use Creole Seasoning  <https://www.kbtx.com/video/?vid=504307682> | 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> |  |
|  | 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

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| Brisquette  Wraps in Butcher Paper  <https://www.youtube.com/watch?v=P2uflKauHv4>  <https://www.youtube.com/watch?v=WF7288nIZbU>  14lb Brisquette – 15 hours  Cook at 220 degrees  <https://www.youtube.com/watch?v=Vy-fN78Oubk>  BBQ with Franklin: The Brisket  <https://www.youtube.com/watch?v=VmTzdMHu5KU>  Central Texas Rub  40 % Salt , 60 % Pepper  Rub  **Ingredients**   1. 1/4 cup **brown sugar**. 2. 1/4 cup sweet paprika. 3. 3 tablespoons kosher salt. 4. 1 tablespoon ground black pepper. 5. 1 tablespoon garlic powder.   [**https://mrecipes.com/smoker/beef/brisket/**](https://mrecipes.com/smoker/beef/brisket/)  **10 hours**  This recipe is for a 12 pound brisket. Cook time will vary depending on the size of the beef. A good rule of thumb is 50 to 60 minutes per pound at 225˚F. For a 6 pound brisket, cut the cook time and rub ingredient amounts in half.  02/20/2021 – Cooked 11.06 lbs brisket. Cut in Half again. I only used Salt and Pepper as the Rub (Central Texas Style). Put it in Smoker at 9pm. Layed Fat side up and stacked Briskets on top of each other. Used Oak and put some pecan shells in smoker. Took out Brisket at 7am, put it in oven to rest until lunch.  12/31/2019- Cooked 17 lb brisket. I had to cut in Half so it was (2) 8.5 lb briskets. Cooked for 10 hours. Came out good, could have cooked lower or took it out after 8 hours and put in oven. I should have cooked it at midnight so that it would be ready for lunch the next day. Instead I started it at noon and had to put it in fridge the next day. |

## Sausage

Put in a Bowl cook for 30 minutes