



**HOW TO SMOKE MEATS.COM**  
VIDEO TUTORIAL SERIES

## **COURSE CURRICULUM**

### **BASIC HOW TO SMOKE MEATS SERIES**

#### **WELCOME AND AGENDA**

##### **VIDEO 1**

2 Minutes

Welcome to the How To Smoke Meats Video Tutorial Series. Whether smoking meats is completely new to you or you're already pretty advanced and have a high level of expertise, it's time to explore how the pros produce consistent, predictable and repeatable results. Ready for a new lifestyle? The question "What's for dinner" is about to take on a whole new meaning.

#### **YOUR SMOKER LOG**

##### **VIDEO 2**

6 Minutes

The key to improving your smoking success is recording a few specifics regarding your last smoking session. Using what you learned from the previous smoking session will help you make adjustments that can significantly improve your future results. In this video I list what is important to record and why. I have included links to the equipment and accessories discussed as well as a SMOKER LOG you can download.

#### **SMOKER TYPES**

##### **VIDEO 3**

5 Minutes

Choosing and using the right smoker for your purpose and budget starts with understanding the basic fuel and design types. Learning some critical facts about smoker types and design can help you get started or plan your next smoking session or smoker purchase. I have included links to the equipment and accessories discussed.



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### TEMPERATURE PROBES INSTALLATION

#### VIDEO 4

9 Minutes

Regardless of the smoker you use, accurately monitoring the internal smoker and meat temperatures is essential. This video will help you evaluate and install the two temperature probes necessary for your smoking success. I have included links to the equipment and accessories discussed.

### TOOLS & MATERIALS

#### VIDEO 5

4 Minutes

These are some of tools and materials I use that have significantly improved my efficiency and enjoyment of smoking meats. I have included links to the equipment and accessories discussed and a TOOLS & MATERIALS LIST you can download.

### SELECTING MEAT

#### VIDEO 6

2 Minutes

Selecting meat for your next smoking session starts before you go shopping. Here's my favorite reference and resource to learn everything you need to know about meat and why. We're going to smoke chicken thighs in this series to explore some delicious possibilities. I have included links to the equipment and accessories discussed.

### FOOD SAFETY

#### VIDEO 7

2 Minutes

Choosing the right temperature to store and thaw meat can help you avoid harmful pathogen growth especially if your guests include small children, the elderly, or anyone with a compromised immune system. I have included links to the equipment and accessories discussed.



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## **MEAT REST & CARRYOVER COOKING**

### **VIDEO 8**

2 Minutes

In this video I discuss how temperature effects the meat after it's removed from the smoker and why understanding these effects can significantly impact your results. I have included links to the equipment and accessories discussed.

## **DRY SEASONING**

### **VIDEO 9**

2 Minutes

Dry seasoning is the most common seasoning method and the easiest to apply. Here are a few tips to help avoid over seasoning and less than desirable results. I have included links to the equipment and accessories discussed.

## **MARINATING**

### **VIDEO 10**

8 Minutes

In this video I introduce my favorite marinating process that can also change the way you plan, store, and prepare future meals. If you're a serious home cook, wild game hunter, or fisherman, this video may have additional significance for you personally. I have included links to the equipment and accessories discussed.

## **INJECTING FLAVOR**

### **VIDEO 11**

2 Minutes

The pros have used this method of flavor enhancement for many years. This is how you too, can make a beef brisket burst with flavor. I have included links to the equipment and accessories discussed.



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### **SELECTING WOOD**

#### **VIDEO 12**

3 Minutes

Here is my recommended short list to help you get started and a few tips to help avoid less than desirable results. I have included links to the equipment and accessories discussed.

### **SMOKER PREPARATION**

#### **VIDEO 13**

3 Minutes

Being prepared for your next smoking session will help increase the pleasure and avoid surprises. Here's some tips to help set up your smoking command center like a pro. I have included links to the equipment and accessories discussed.

### **GRATES & PREP TRAYS**

#### **VIDEO 14**

2 Minutes

Preparing the smoker grates and prep trays ahead of time can simplify insertion into your smoker and after smoking session clean up. I have included links to the equipment and accessories discussed.

### **ARRANGING MEAT ON GRATES**

#### **VIDEO 15**

2 Minutes

Here's some pro tips to help organize and identify each different seasoning profile before and after the smoking session. I have included links to the equipment and accessories discussed.