



HOW TO SMOKE MEATS.COM
VIDEO TUTORIAL SERIES

TOOLS AND MATERIALS

BASIC HOW TO SMOKE MEATS SERIES

BOX OF 100 DISPOSABLE NITRILE EXAM GLOVES

Whether I am preparing the smoker, seasoning the meat, or cleaning up, I use a few pairs every smoking session, especially to avoid cross contamination when handling raw meat.

**Generally available locally, however easily purchased online.

EXTREME HIGH HEAT RESISTANT GLOVES

Used anytime smoker is hot.

**I prefer GRILL HEAT AID gloves for extreme high heat rating and good dexterity.

**Easily purchase online.

FLEXIBLE BUTANE LIGHTER

The flexible flame head helps access hard to reach areas.

**May be available locally, however easily purchased online.

THERMOWORKS TIMESTICK TRIO

This timer helps me easily track the three essential times I need to monitor.

**Only available through Thermoworks.com.

**THERMOWORKS TIMESTICK TRIO IS A REGISTERED TRADEMARK.

THERMOWORKS THERMOPOP OR THERMAPEN

Used for checking the internal temperature of the meat.

**Only available through Thermoworks.com

**THERMOWORKS THERMOPOP & THERMAPEN ARE REGISTERED TRADEMARKS.

HEAVY DUTY ALUMINUM FOIL 18" ROLL

Used to line the smoker drip pan and cover the meat during the "rest" period.



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WAX PAPER ROLL AND SHEETS

Used to cover the prep area in the kitchen and handle meat portions.

COOKING SPRAY

Used to spray the prep pans and smoker grill/grates to aid in easier clean up.

DRY RUB STAINLESS STEEL SHAKERS (3 SIZES)

Helps to evenly cover the meat with dry rubs by matching the shaker hole size with the seasoning size. Especially helpful when using store bought seasoning that comes in a package or applying your own herb and spice blends.

**I recommend (3) different shakers with small, medium, and large holes.

**Generally available at Restaurant Supply Companies or easily purchased online.

MARINATING CONTAINERS (ASSORTED)

Helps to match the marinating container shape and size with the quantity of meat portions, especially with limited space in your refrigerator.

**I purchased different size and shape containers as I needed them.

**Generally available at Restaurant Supply Companies or easily purchased online.

PREPARATION TRAYS (STAINLESS STEEL GRILL TOPPER)

I use these trays to lay out the meat portions for easy placement on the smoker grills/grates.

**Purchase the type, shape and size that best fits your smoker grill/grate dimensions.

**May be available locally, however easily purchased online.

SHEET PANS (BAKING SHEET PANS)

I use these pans to carry the prep trays to the smoker, especially helpful when the meat is marinated and drippings are collected in the pan.

**Purchase the sheet pan with dimensions slightly larger than your prep trays.

**Generally available at Restaurant Supply Companies or easily purchased online.



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UTILITY TONGS

Used for removing meat portions from the smoker to the oven safe dish.

**I recommend purchasing (3) different sizes, short, medium, and long.

**Generally available at Restaurant Supply Companies or easily purchased online.

EDGE TURNER

Used for removing larger flat meat portions like steaks and hamburgers.

**Generally available at Restaurant Supply Companies or easily purchased online.

OVEN SAFE DISH

Used to transfer the finished smoked meat back to the kitchen and cover during the “rest” period.

**I use oven safe glass dishes most of the time, however disposable aluminum trays work well too.

**Generally available at grocery supermarkets and kitchen specialty shops.

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CONTENTS SUBJECT TO CHANGE