

Southern PRIDE®

Gas Smoker Cooking Guide



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General Information

- For easier cleaning and to prevent sticking, spray product racks with vegetable oil cooking spray.
- Product should be loaded from bottom to top on the product rack hangers.
- The heaviest cuts of product should always be placed on the bottom product racks.
- **DO NOT LET PRODUCT EXTEND BEYOND OR HANG OVER THE EDGE OF THE RACKS.**



CORRECT

The bottom rack is loaded first with the heavier cuts on bottom.



INCORRECT

Never load product on the top product rack only, always load product on the bottom product rack and then use as many of the product rack tiers above as needed.

Wood Recommendations

| | |
|----------|---------------------------|
| Apple | Fish, Pork, Poultry |
| Aspen | Fish |
| Cedar | Fish |
| Cherry | Pork, Poultry |
| Hickory | Beef, Fish, Pork, Poultry |
| Mesquite | Pork, Poultry |
| Oak | Beef, Fish, Pork, Poultry |
| Pecan | Beef |

Appropriate amount of wood for smoke flavor:

| | |
|--------------|--------------|
| Light Smoke | 1 split log |
| Medium Smoke | 2 split logs |
| Heavy Smoke | 3 split logs |

Refer to the Owner's Manual for firebox loading instructions.

Removing the Rib Membrane

1. Start at the small end of the rib (the thickest bones) and count down two rib bones.
2. Insert the handle end of a soup spoon in between the bone and the tissue.
3. Carefully lift the spoon handle like a lever to separate the tissue from the bone and the surrounding meat.
4. Work your fingers between the tissue and the ribs while removing the spoon handle.
5. Using your hands and a towel, peel the tissue away from the entire length of rib and discard the tissue.

Internal Temperature Chart

| Product | Internal Temperature |
|---------|--|
| Beef | Rare – 140°F Medium – 160°F Well Done – 170°F |
| Pork | Medium Rare – 145°F Medium – 160°F |
| Lamb | Medium Rare – 145°F Medium – 160°F Well Done – 170°F |
| Chicken | 165°F |
| Turkey | 165°F |
| Fish | 145°F |

Time and Temperature Chart

| Product | Cooking Time | Smoker Temperature |
|--------------|--|--------------------|
| Beef Brisket | 1 hr. per lb. (12-15 lb. average) 10 hr. minimum | 190°F |
| Pork Ribs | 1 hr. per lb. | 240°F |
| Pork Roast | 1 hr. per lb. 4 hr. minimum | 225°F |
| Chicken | 1 hr. per lb. | 250°F |
| Turkey | 5-6 hrs. for 20 lb. turkey | 250°F |

Food Safety Questions?

USDA Meat and Poultry Hotline: 1-888-674-6854

www.fsis.usda.gov

Beef Ribs

Use 4, 6 or 8 bone beef ribs (whole).

1. Remove ashes or hot coals from the firebox and place the appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season heavily on both sides with Southern Pride Rib Seasoning.
4. Place ribs, concave side down, on the product racks, loading the bottom racks first.
5. Cook for approximately 4 hrs.
6. To check for tenderness, use a 2-prong meat fork, insert fork between ribs closest to thickest section, twist the fork, ribs should separate with light pressure.
7. Remove from smoker and place on a sheet pan.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Brisket Whole (Packer)

Use whole (packer) brisket.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 190°F and preheat the smoker.
3. Season heavily with Southern Pride Premium Blend Seasoning.
4. Place brisket with fat side up, on the product racks, loading the bottom racks first.
5. Cook for approximately 14 hrs. or until internal temperature reaches 170°F.
6. Remove from smoker, trim and slice while warm as needed for serving or wrap in plastic for refrigeration.

For Serving:

1. Remove brisket from refrigeration.
2. Reheat in the oven and hold in a warmer for serving.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Prime Rib Roast

Use bone-in or boneless prime rib with fat cap removed.

1. Remove ashes or hot coals from the firebox and place the appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season prime rib with your desired spices. (We use a mix of rosemary garlic seasoning, sea salt, garlic powder, ground pepper, Southern Pride Premium Blend Seasoning, and lemon pepper.)
4. Place prime rib on the product racks, loading the bottom racks first.
5. Cook at 250°F for 1 hr. and 45 mins., then reduce temperature to 150°F, and hold for an additional 8 hrs.
6. Check with meat thermometer for at least 145°F or to desired internal temperature.
7. Remove from smoker and place in a food warmer until serving, or leave the oven temperature at 150°F for holding and serving.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted prime rib by omitting the use of wood in Step 1.

Steamship Round

1. Remove ashes or hot coals from the firebox.
2. Set thermostat at 325°F and preheat the smoker.
3. Season heavily with Southern Pride Premium Blend Seasoning.
4. Place the rounds on bottom product racks only.
5. Cook for 2 hrs. at 325°F then reduce temperature to 275°F continuing to cook for approximately 5 hrs.,
6. Check with meat thermometer for at least 145°F or to desired internal temperature.
7. Remove from smoker and place in a food warmer until serving, or leave the oven temperature at 150°F for holding and serving.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Fish (Whole or Fillet)

Use any type of whole fish, split open skin side down.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season lightly with Southern Pride Premium Blend Seasoning.
4. Place fish on product racks, loading the bottom racks first.
5. Cook for approximately 40 mins. per lb. to an internal temperature of 145°F or if stuffed, 165°F.
6. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted fish by omitting the use of wood in Step 1.

Shrimp

Use any size shrimp.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Place in a perforated full size steam table pan.
4. Season with a mixture of butter, lemon juice, garlic powder, salt and pepper.
5. Place pan on product racks, loading the bottom racks first.
6. Cook for approximately 20 mins until firm, to an internal temperature of 145°F.
7. Remove from smoker and serve.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted shrimp by omitting the use of wood in Step 1.

Lobster Tail

Use split tail or whole lobster.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 300°F and preheat the smoker.
3. Season with a mixture of butter, lemon juice, garlic powder, salt and pepper.
4. Place lobster on product racks, loading the bottom racks first.
5. Cook for approximately 10 mins until transparency is gone, to an internal temperature of 145°F.
6. Remove from smoker and serve.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted lobster by omitting the use of wood in Step 1.

Rack of Lamb

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Place lamb on product racks, loading the bottom racks first.
4. Cook for approximately 1.5 - 2 hrs.
5. Check with meat thermometer for at least 145°F or to desired internal temperature.
6. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted rack of lamb by omitting the use of wood in Step 1.

Boston Butt (Pork Butt)

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 225°F and preheat the smoker.
3. Season moderately on both sides with Southern Pride Rib Seasoning.
4. Place pork butts on product racks, loading the bottom racks first.
5. Cook for approximately 10 - 12 hrs.
6. Cook to internal temperature of 180° for slicing, 190°F for pulling.
7. Remove from smoker and place in a food warmer until serving, pulling as needed for serving.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Fresh Hams

Use fresh hams.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 225°F and preheat the smoker.
3. Season heavily with Southern Pride Premium Blend Seasoning.
4. Place hams, centered and balanced on product racks, loading the bottom racks first. (We recommend using the optional hams racks.)
5. Cook for approximately 6 - 8 hrs.
6. Check with meat thermometer for 170°F for slicing and 190°F for pulling or to desired internal temperature.
7. Remove from smoker and allow to cool for 1 hr.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Loin Back Ribs

1. Remove ashes or hot coals from the firebox and place the appropriate amount and type of wood in the firebox.
2. Set thermostat at 240°F and preheat the smoker.
3. Remove membrane from concave side of the rib. (see Removing the Rib Membrane on page 4)
4. Season lightly on both sides with Southern Pride Rib Seasoning.
5. Place ribs, with concave side down, on the product racks, loading the bottom racks first. If using the optional rib racks load on edge with the thick side down.
6. Cook for approximately 2 hrs. and 15 mins. to 3 hrs. and 30 mins. depending on the size and thickness of the rib.
7. To check tenderness, use a 2-prong meat fork, insert fork between ribs closest to the thickest section, twist fork, ribs should separate easily.
8. Remove from smoker and place on a sheet pan.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Pork Chops

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season lightly with Southern Pride Premium Blend Seasoning.
4. Place pork chops on product racks, loading the bottom racks first.
5. Cook for approximately 45 mins. to 1 hr.
6. Check with meat thermometer for at least 145°F or to desired internal temperature.
7. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted pork chops by omitting the use of wood in Step 1.

Pork Loin

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season lightly on both sides with Southern Pride Premium Blend Seasoning.
4. Place pork loins on product racks, loading the bottom racks first.
5. Cook for approximately 2 - 3 hrs.
6. Check with meat thermometer for at least 145°F or to desired internal temperature.
7. Remove from smoker and place in a food warmer until serving, slicing as needed for serving.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted pork tenderloin by omitting the use of wood in Step 1.

Pork Tenderloin

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season lightly with Southern Pride Premium Blend Seasoning.
4. Place pork tenderloins on product racks, loading the bottom racks first.
5. Cook for approximately 1.5 - 2 hrs.
6. Check with meat thermometer for at least 145°F or to desired internal temperature.
7. Remove from smoker and place in a food warmer until serving, slicing as needed for serving.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted pork tenderloin by omitting the use of wood in Step 1.

Rib Tips

Use the sternum/brisket portion removed from a spare rib.

1. Remove ashes or hot coals from the firebox and place the appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season lightly on both sides with Southern Pride Rib Seasoning.
4. Place ribs tips on the product racks, loading the bottom racks first.
5. Cook for approximately 2 hrs.
6. Cook to an internal temperature of at least 145°F or until desired tenderness.
7. Remove from smoker and place on a sheet pan.
8. Using a meat cleaver, chop into small bites and serve or hold in food warmer.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Sausage (Precooked)

Use any sausage.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Place sausage on product rack, loading the bottom racks first.
4. Cook for approximately 45 mins., to an internal temperature of 165°F.
5. Remove from smoker and serve or store in food warmer.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Sausage (Raw)

Use any sausage.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Place sausage on product racks, loading the bottom racks first.
4. Cook for approximately 1 hr. and 15 mins., to an internal temperature of 165°F.
5. Remove from smoker and serve or store in food warmer.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Spare Ribs

1. Remove ashes or hot coals from the firebox and place the appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season lightly on both sides with Southern Pride Rib Seasoning.
4. Place ribs, with concave side down, on the product racks, loading the bottom racks first. If using the optional rib racks load on edge with the thick side down.
5. Cook for approximately 3 hrs. to 4 hrs.
6. To check tenderness, use a 2-prong meat fork, insert fork between ribs closest to the thickest section, twist fork, ribs should separate easily.
7. Remove from smoker and place on a sheet pan.

NOTE: Cooking time remains the same regardless of how many are being prepared per cook cycle.

Chicken Breast

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 280°F and preheat the smoker.
3. Season lightly with Southern Pride Premium Blend Seasoning or Southern Pride Poultry Blend Seasoning.
4. Place chicken breasts on product racks, loading the bottom racks first.
5. Cook for approximately 1 hr. and 45 mins.
6. Check with meat thermometer for at least 165°F or to desired internal temperature.
7. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted chicken by omitting the use of wood in Step 1.

Chicken (Whole)

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 280°F and preheat the smoker.
3. Season lightly with Southern Pride Premium Blend Seasoning or Southern Pride Poultry Blend Seasoning.
4. Place chicken breasts on product racks, loading the bottom racks first.
5. Cook for approximately 1 hr. and 45 mins.
6. Check with meat thermometer for at least 165°F or to desired internal temperature.
7. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted chicken by omitting the use of wood in Step 1.

Turkey Breast

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season heavily with Southern Pride Premium Blend Seasoning or Southern Pride Poultry Blend Seasoning.
4. Place turkey breasts on product racks, loading the bottom racks first. (We recommend using optional ham racks.)
5. Cook for approximately 4 - 5 hrs.
6. Check with meat thermometer for at least 165°F or to desired internal temperature.
7. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted turkey breasts by omitting the use of wood in Step 1.

Turkey Legs

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season heavily with Southern Pride Premium Blend Seasoning or Southern Pride Poultry Blend Seasoning.
4. Place turkey legs on product racks, loading the bottom racks first.
5. Cook for approximately 3 hrs.
6. Check with meat thermometer for at least 165°F or to desired internal temperature.
7. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted turkey legs by omitting the use of wood in Step 1.

Turkey (Whole)

Use whole turkeys with necks and gizzards removed, leaving cavity open and rinsed well.

1. Remove ashes or hot coals from the firebox and place appropriate amount and type of wood in the firebox.
2. Set thermostat at 250°F and preheat the smoker.
3. Season heavily with Southern Pride Premium Blend Seasoning or Southern Pride Poultry Blend Seasoning.
4. Place turkeys on product racks, loading the bottom racks first. (We recommend using optional ham racks.)
5. Cook for approximately 5 - 6 hrs.
6. Check with meat thermometer for at least 165°F or to desired internal temperature.
7. Remove from smoker and serve or store in food warmer.

NOTES: Cooking time remains the same regardless of how many are being prepared per cook cycle.

The same steps can be followed for roasted whole turkey by omitting the use of wood in Step 1.

Miscellaneous Roasted Items

Baked Potatoes: Wash potatoes and place on product racks with no foil. Cook at 325°F for approximately 1.5 hrs to reach in internal temperature of 210°F.

Corn on the Cob: Place whole unshucked sweet corn on the product racks. Cook at 325°F for 45 mins. Remove from smoker, shuck and serve.

Vegetables: Vegetables or other items may be cooked by using full size steam table pans. Do not overfill pans. Place on product racks, loading on the bottom racks first.



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