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The Virtual Weber Bullet
www.virtualweberbullet.com
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TEMPORARY SMOKING INSTRUCTIONS

HELPFUL HINTS

Use Barbecue mitts or hot pads to protect your hands.

Always store charcoal in a dry place . . . damp charcoal will not burn well.

Smoker should be placed on a level heatproof surface away from buildings and shrubbery out of the general traffic path. The smoker isn't recommended for use on carpeted surfaces, patios or balconies. The smoke odor can linger for days so it is best to find a place away from the house to do your smoke cooking.

Cooking grill may be cleaned with a brass grill brush or crumpled aluminum foil. Wipe off any remaining residue with paper toweling.

Lining the water pan with aluminum foil will aid the cleanup chore.

Resist the temptation to look at the foods during the cooking time — everytime the lid is lifted it will be necessary to add 15 minutes to the cooking time.

Cooking times can be influenced by cold weather, high altitude and wind, so to be on the safe side add extra time to your cooking schedule. (½ to 1 hour.)

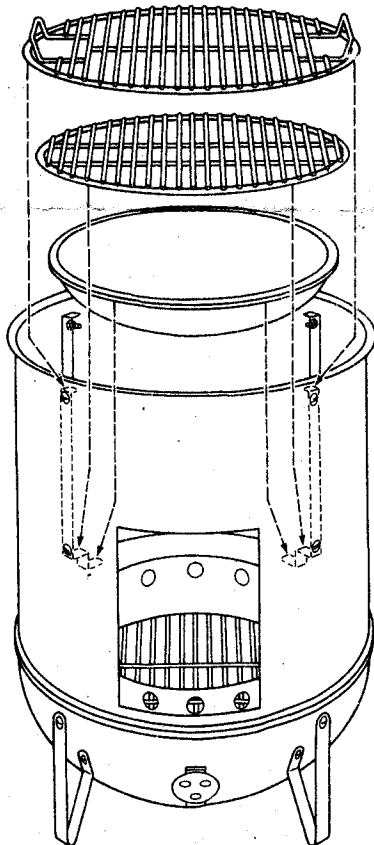
Beer, wine, cola, fruit juices, marinades, herbs and spices can be combined with water, in the water pan, to give additional flavor to your food.

Smoke cooked foods look different than oven cooked foods — they may be pink or even red when completely cooked. A good meat thermometer is the most accurate way to determine the internal temperature of large cuts of meat.

Different hardwoods will impart a variety of flavors. Perhaps it is best to do some experimenting to find the type of hardwood, or combination of hardwoods, that you like best. Wood should be soaked in water for at least one hour before using. Start with the lowest amount of wood chunks recommended — more can be added to suit your own taste. Some experimenting will be necessary to find the amount of smoke flavor your family likes best.

By keeping records of your smoke cooking experiences a beginner can quickly become an expert. Notes you make will be an invaluable aid in your future endeavors. By referring to your notes at a later date you will be able to repeat your successes.

SMOKING



SMOKING

Assemble unit following the assembly instructions.

Remove top and the center ring before starting the fire.

Open all vents.

Fill charcoal chamber with the amount of charcoal recommended on chart for food being cooked.

Heap charcoal in center of grill.

Ignite the charcoal.

When the coals have a light coating of gray ash (about 30 minutes) spread them evenly across the inside of the charcoal chamber.

Place the water pan in position on the lower bracket of the center ring. Fill pan with hot tap water (see chart for amount of water).

Put the lower cooking grill in place on bracket above water pan. The 18½" cooking grill should be positioned on the top bracket.

Carefully place the center unit in place on top of the bottom section of the smoker.

Use door on front of smoker to place wet wood chunks* on top of the hot coals.

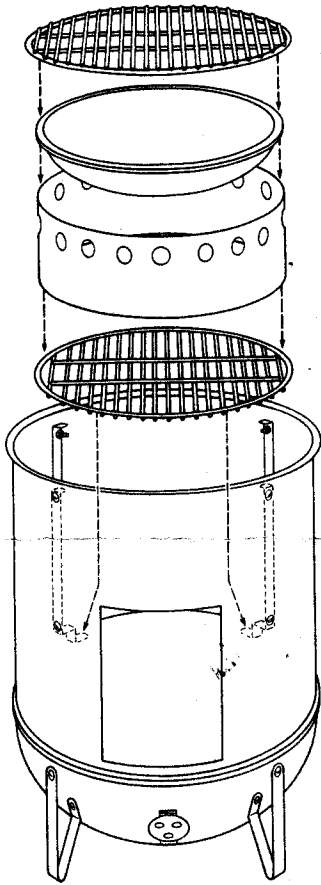
Arrange food in a single layer on the cooking grills leaving space between each piece of food. (Both grills may be used for food.)

Place cover on smoker.

Partially close all vents while smoke cooking . . . use barbecue mitts to adjust vents.

*Place recommended amount of wood chunks in a pan of water to soak for at least 1 hour before using. Shake excess water off the wood chunks before placing them on top of the hot coals.

STEAMING



STEAMING

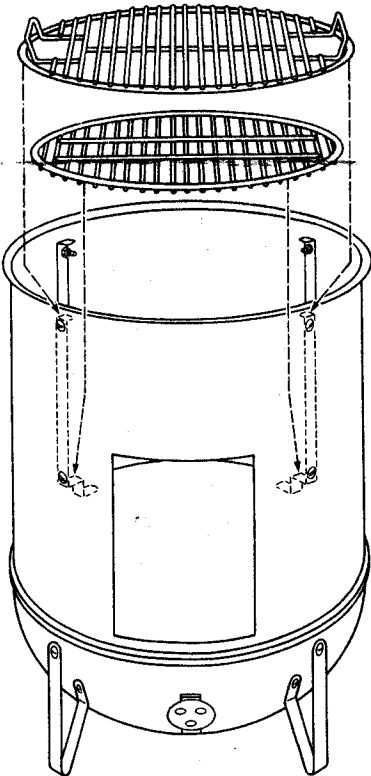
Position the charcoal grill and charcoal chamber as shown in the diagram for **STEAMING**. Fill the charcoal chamber about 1/2 full with charcoal, arrange the charcoal so it will conform to the shape of the water pan (higher on sides and lower in center). Pour a liquid charcoal starter on coals and wait a minute or two; ignite. When the coals are ash gray place the water pan on top of the charcoal chamber; add hot tap water (approx. 2 quarts). Seasonings or marinades may be added to the water for additional flavor. Place the (lower) cooking grill on top of the water pan; add meat. Place cover on smoker. Top vent should be closed, bottom vents open for steaming.

BARBECUING

The charcoal grill and charcoal chamber (optional) should be moved into the position indicated for **STEAMING**. Pour charcoal one layer deep on charcoal grill. Heap charcoal in center of grill. Ignite charcoal. When coals have a light coating of gray ash (approx. 30 minutes) spread them one layer deep again. Put cooking grill in place on the top bracket. Place meat on the cooking grill. Cover smoker. All vents should be wide open.

This method of cooking is used for fast cooking of flat meats. Food is cooked on one side and must be turned to expose both sides of the meat to the heat.

BARBECUING



STEAK COOKING CHART

Thickness of steak	Rare		Medium		Well Done	
	1st side	2nd side	1st side	2nd side	1st side	2nd side
1"	2 min.	3 min.	4 min.	4 min.	5 min.	6 min.
1½"	5 min.	6 min.	7 min.	8 min.	9 min.	10 min.
2"	7 min.	8 min.	9 min.	9 min.	10 min.	11 min.

HAMBURGER COOKING CHART (¾" thick patties)

Per side	Rare	Medium	Well Done
		3 min.	4 min.

EASY REFERENCE SMOKE COOKING CHART

FOOD	WEIGHT	WATER	CHARCOAL*	APPROXIMATE COOKING TIME	WOOD CHUNKS	DONENESS DESCRIPTION OR TEMPERATURE ON MEAT THERMOMETER
Beef roasts, Beef brisket, Lamb Roasts, Venison, Large cuts of game Beef ribs	3-4 pounds	full pan	two layers	4-5 hours	4-6	140° rare
	5-7 pounds	full pan	two layers	5-6 hours	4-6	160° medium
	7-9 pounds	full pan	two layers	6-8 hours	4-6	170° well-done
	full grill	full pan	one layer	3-4 hours	2-4	meat begins to pull away from bones
Pork Roasts	3-4 pounds	full pan	two layers	5-6 hours	4-6	170° well-done
	4-8 pounds	full pan	two layers	7-8 hours	4-6	170° well-done
Pork Ribs	full grill	full pan	one layer	4-6 hours	4-6	meat begins to pull away from bones
Pork Chops	full grill	full pan	one layer	2-3 hours	4-6	meat begins to pull away from bones
Ham, Fresh (whole)	10-18 pounds	full pan	two layers	8-12 hours	6-8	170° well-done
	10-14 pounds	full pan	one layer	3-4 hours	4-6	160° heated through
Chicken (cut up or split) (whole)	1 to 4 fryers	full pan	one layer	3-4 hours	2-4	185°
	1 to 4 fryers	full pan	two layers	4-5 hours	2-4	185°
	5-pound roaster	full pan	two layers	5-6 hours	2-4	185°
Turkey (unstuffed)	8-12 pounds	full pan	two layers	7-8 hours	6-8	185°
	12-18 pounds	"	"	8-10 hours	6-8	"
Fish, small, whole, fillets, steaks whole large	full grill	full pan	one layer	1½-3 hours	4-6	flakes with a fork
	"	"	"	"	"	" " "
Shrimp or Lobster	3-6 pounds	full pan	one layer	3-4 hours	4-6	flakes with a fork
	full grill	full pan	one layer	1-2 hours	2-4	firm, shrimp will be pink
Duck	3-5 pounds	full pan	two layers	5-6 hours	4-6	185°
Goose	8-10 pounds	full pan	two layers	7-8 hours	4-6	185°
Pheasant	3-5 pounds	full pan	two layers	5-6 hours	4-6	leg moves easily in joint
Small Game Birds	any amount	full pan	one layer	3-4 hours	2-4	leg moves easily in joint

NOTE: The cooking times used in this chart are for meat that has been completely thawed. If frozen foods are used they should be completely defrosted. Always allow an extra half-hour of cooking time — it is better to allow too much time rather than too little time. Foods can be kept hot beyond recommended time as long as the water pan is more than ½ full.

*Add 12 to 14 briquettes every 1½ hours. When coals are added check the water pan and add water as necessary to fill pan.

Always use hot tap water to fill or replenish the water pan. (Using a watering can is helpful for this purpose.)