



Warnings!

The following safety precautions are recommended.

When cooking, the stovetop smoker-cooker should be treated as any other hot cookware:

- 🔥 DO NOT use the wood chips in or on your food. They are not edible. Wood chips should be used in the bottom of the pan under the drip tray only.
- 🔥 DO NOT dispose of used wood chips in a waste container, as hot embers could ignite a fire. Rinse leftover wood chips and residue down the drain.
- 🔥 DO NOT use the cooker on high heat. Medium heat is highly recommended. The pan reaches temperatures of 375°F
- 🔥 on medium heat on the range top, so care should be exercised. If need be, cook the food longer, but DO NOT turn temperature to high.
- 🔥 DO NOT leave the smoker-cooker unattended.
- 🔥 DO NOT pick up the hot smoker without using the handles, and use proper precautions with your hands, especially if removing to or from the oven broiler.
- 🔥 DO NOT place the hot smoker on items that are flammable or damage easily, such as counter tops, hot pads, or dish towels.

WARNING CONCERNING FLAT- TOPPED OR GLASS-TOPPED STOVES

The smoker can be used on flat-topped or glass-topped stoves, but the following cautionary statement must be read and understood: Before using the Camerons Stovetop Smoker on a flat-topped or glass-topped stove, please carefully read the manufacturer's instruction manual. Problems may occur if the smoker is larger than the element (eye) of the stove. If the stove manufacturer's instructions caution against using oversized cooking pans on its stove top, you may wish to purchase a single coil electric burner from your local appliance or hardware store.

How to Use Your Stovetop Smoker

The smoker should be washed before initial use.

The smoker is made of stainless steel and can be put into the dishwasher. (Pot scrubber cycle is okay!)

Wood Chips - use 1 to 1/2 tablespoons of wood chips each time you use your smoker.



- 1. Place the wood chips in a small pile in the center of the smoker base.**



- 2. Place the drip tray on top of the wood chips inside the smoker base.**

Note: Spraying the tray with nonstick vegetable spray, or placing a sheet of aluminum foil on it, makes for an even easier clean-up.



- 3. Place the wire rack on top of the drip tray, then arrange the food to be hot-smoked on the wire rack.**

Note: Spraying the wire rack with nonstick vegetable spray makes for an easier clean-up.



- 4. Slide the lid closed and place the entire unit on the heat source (use a single burner). Medium heat settings yield the best results.**

Note on cooking times: Place Camerons Smoker Cooker on the stovetop with the lid slightly open. When the first wisp of smoke appears, close the lid and start cooking time.

FAQ's

COOKING TIMES. To help with cooking times, the temperature inside the smoker is about the same as an oven at 375°F. If the smoker rack is filled use the following guidelines:

- Fish - about 22-28 minutes
- Chicken - about 30-35 minutes
- Vegetables - about 8 to 18 minutes (depending on how full)
- Nuts - 10 minutes
- Cheese - 4 minutes after smoker is at temperature (placed in foil cups or make a boat; best if cubed)
- Ribs or pork fillet - smoke 45 minutes and bake or grill until brown
- Hamburgers - 20 minutes, then brown under broiler or on grill

CLEANUP. For easy cleanup, line drip tray with foil. If not lined, when cool, wash or wipe the blackened wood ashes into the sink. Use a soft scrub over the blackened parts. The black will not come off, but the residue from the wood chips and the cooking will. All parts can go into the dishwasher. Use foldaway handles if lifting the smoker when hot.

SMOKER ON THE BARBIE. The smoker can be used on your gas or charcoal fired barbecue. On the gas barbecue, please follow these instructions:

1. Remove the top grate in the barbecue and see how close you can get the smoker to the heat source.
2. Follow the manufacturer's instructions and turn the heat up to high.
3. Open the top of the barbecue and make sure you have followed the setup guide for the smoker.
4. Place the smoker on the barbecue at the point closest to the heat source and cook as per the guide. Cooking times may vary dependent on the distance the smoker is from the heat source and some experimentation may have to take place to perfect the cooking time.
5. **DO NOT CLOSE THE TOP.** The smoker requires the heat source to be at the bottom in order for the wood chips to smolder and create that delicious smoked flavor you have been looking for. This is a very successful method for using the smoker.

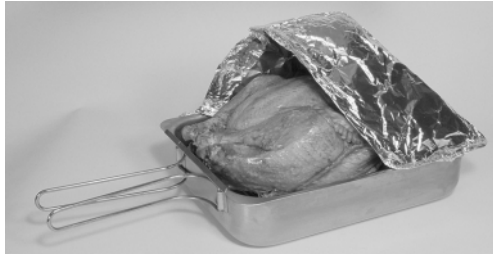
SMOKER ON THE CAMPFIRE. The smoker can be used on your campfire just as well as indoors. Make the fire and allow the coals to settle to a hot glowing ember bed. Fold the handles out, and using caution not to burn yourself, place the smoker onto the bed of embers. Depending on the heat generated by the fire, cooking times may be a bit shorter than those published in our guide. You can open and test the product after the first 15 minutes and control how well done you would like your product. You will, in any event, have a very successful smoked meal. Be careful not to burn your hands when removing the smoker from the fire.

The campfire may blacken the exterior of the smoker. This can be removed by rubbing it with some fine sand paper (wet/dry or regular) or steel wool and a liberal amount of soft scrub. It will not harm the smoker to clean it in this manner.

STEAKS, BURGERS, AND BRISKET. We have had many questions on how to smoke steaks and hamburgers. For the best results, smoke the meat for about 20 minutes with 2 tablespoons of hickory, mesquite, or cherry wood chips, and then finish the cooking either on the grill, under the broiler, or in a sauté pan for about 4 minutes a side. This method will give you the smoky taste, but the outside of the meat will be brown and crispy.

For a brisket, let it smoke for about 90 minutes and then finish the cooking in a slow to medium oven as you would normally with a gravy or sauce, or stock and vegetables.

For Smoking Larger Items



For smoking larger items such as turkey and hams the Camerons smoker can also be used but needs the following small modification:

- Remove the lid.
- Place the item to be smoke-cooked on the smoker rack, then make a foil tent over the top of the item. Make sure you seal the foil tightly to the flange, and if there are seams in the tent make sure that these too are tightly sealed.
- Place the smoker on either a gas or electric element at medium heat for the recommended time.
- Remove the foil and place the smoker into a preheated oven to finish off. Placing the smoker into a hot oven will not harm it at all. Follow the specific recipe instructions for cooking times.

SMOKE ESCAPING?

Easily fixed by “The Tweak”

In shipping or through use it is possible for the lid to get out of adjustment and you may experience excessive smoke loss. If this happens, “tweak it” by doing the following:

- Slide the lid about half way open.
- Place palm of left hand on the portion of lid still on the pan.
- Apply a small amount of downward pressure with your right hand on the other end of the lid to bend it slightly. **DO NOT OVERBEND!** This “tweak” will create a tight seal.
- Slide the lid shut to check the tightness of the seal (you should feel a slight resistance as you slide it.) Repeat procedure if necessary. A small amount of smoke escaping is normal as the wood chips smolder.

Pan Blackening?

Good! It means you are using it. As the pan becomes seasoned, darkening is normal, and should be expected. Line drip tray with aluminum foil for easier clean-up.

Other Uses for Your Smoker Pan

As a Steamer

Omit the drip tray and add 1/4 inch of water or other liquids (wine, etc.) to the base of the pan. Place rack into the pan and arrange food. Turn burner to medium heat and when the liquid starts to simmer slide on the lid. This is an excellent method to steam vegetables, reheat leftovers, or warm rolls.

As a Roasting Pan

Fold in the handles and omit the lid and you have a quality stainless steel roasting pan. Also, you will find many of the recipes call for partially smoking an item, then finishing the cooking in the oven or crisping under the broiler. Use caution when moving from the stovetop to broiler or BBQ.

For Outdoor Use

Your stovetop smoker-cooker works great on a campfire, camp stove, or BBQ. It is a wonderful addition to your RV or boat. For camping it can be used for everything from fresh smoked fish to popping corn over the fire. It is quality stainless steel so it won't rust. Just remember to watch your cooking times as heat will vary from stovetop recipes.

As a Poacher

Your smoker makes an excellent poacher. Simply omit the drip tray, placing the rack and food into the base pan and then cover with your poaching liquid and slide on the lid. Place into 350°F oven and follow cooking time in recipe.

As a Stovetop Oven

Omit the wood chips when you don't want the smoke flavor. Your cooker will create great texture and moisture in your food without having to heat up your oven for small items. Excellent for heating leftovers.

Stovetop Cooking Chart

Because of the variety of ways which the stovetop smoker is used, and variations in the surface of stovetops, an absolute chart of cooking times is difficult. The chart below has been compiled as a guideline and should be used as such. Times are based on medium setting on either a gas range or the large burner on an electric stovetop (ceramic tops must add 20% to cooking times). Should you experience cooking times significantly longer than those listed below check your lid to see that it is sealing properly (instructions above), but do not change the medium heat setting.

Meat	Quantity	Smoking Time	Oven Time	Broil/BBQ
Chicken Whole (foil tent)	3 pounds	45 minutes	45 minutes 400°F	
Chicken Breast	1 pound	25 minutes		3 minutes
Turkey Breast	2 pounds	35 minutes		3 minutes
Fish (fillets or steaks)	2 pounds	25 minutes		
Pork Ribs	2 pounds	45 minutes		5 minutes
Pork Loin	2 pounds	30 minutes		3 minutes
Beef Brisket (thin cut)	2 pounds	50 minutes		
Hamburger (1/4 lb. patties)	1 1/2 pounds	30 minutes		
Lamb, Leg of (foil tent)	4 pounds	45 minutes	90 minutes 375°F	

**Start cooking time after first wisp of smoke appears and lid is then closed*

**For additional pounds, add about 5-10 minutes smoking time.*

**Using the broiler or BBQ will brown and crisp the meats.*

Stovetop Wood Chips

We are constantly asked if there is anything special about our wood chips. Yes! First, our woods are 100% pure woods, nothing added. The woods all come from regions of the country where they are the wood of choice for local smoking. They are processed to eliminate the resins, which would leave a bitter taste in foods. (This is especially true in hot smoking delicate foods such as fish and chicken breast.) Then the wood is ground to a consistency that creates the maximum amount of smoke from very small amounts of wood. This eliminates the need to store large containers of wood, yet you receive good value. Finally, they are packaged in resealable plastic containers for no mess storage. On the next page is a guideline for each of our woods. As you need more chips or are ready to experiment with new flavors, please return to the store where you purchased the smoker or use our convenient reorder card.

Note: For use inside your stovetop Smoker the wood chips should be dry. For using on a BBQ grill they should be soaked in water for 15 minutes before use.

Camerons Wood Chip Varieties



ALDER—Famous in the Pacific Northwest for smoking salmon, this mild wood is the chef's smoke of choice when looking to create a delicate smoky flavor. Use with seafood and veggies.



APPLE—This fruitwood is more complex than alder, yet is still quite mild. Excellent for game fish and poultry. This wood also works quite well when soaked in water then sprinkled over the coals of your BBQ when grilling chicken or steaks.



BOURBON SOAKED OAK—Infuses gentle bourbon flavor. Great with ribs, brisket, and other red meats. Try some on your next venison smoked dish.



CHERRY—Rich in flavor, yet very smooth. It is a killer with Cornish game hens, duck breast, and vegetables.



CORNCOB—This is the heart of the corncob and is processed into small granules. They are powder packed with a slightly sweet yet robust flavor. A little goes a long way. Mix a teaspoon and a tablespoon of apple or cherry to smoke chicken or turkey.



HICKORY—We are talking serious BBQ! This is a classic hardwood that creates a lot of depth in its flavor yet is not harsh. A perfect choice when using BBQ sauce on pork ribs or chicken.



MAPLE—Creates subtle flavors, and is perfect for creating just the right balance of taste in delicate foods, especially when smoking cheese and vegetables. Think of this wood as a quiet, dependable one.



MESQUITE—Flavor of the Southwest, from smoked chicken tacos to smoked chile rellenos. Just remember, easy does it! Overuse can turn food bitter.



OAK—The backbone of smoking flavor. Oak is widely used in commercial smoking and works well mixed with other woods. Wonderful with apple for smoking homemade sausages.



PECAN—Made popular by being used for President Bush's Inaugural Dinner. This is really a fun flavor that adds a lot to the taste of pork, game, and lamb. Pecan is excellent when mixed with other woods to provide a well-balanced flavor.

Warning: *The wood chips are to be placed in the bottom of the pan, under the drip tray, not directly in or on the food. Used wood chips should not be dumped in a waste container as hot embers could ignite a fire. Rinse leftover wood chips and residue down the drain.*