

<How to make smoked food>

Necessary items: An iron pan and a lid, wire mesh, aluminum foil, and smoking chips

Recommended ingredients for beginners: nuts, raisins, Camembert cheese (unseasoned, 0 minutes for drying, 7-8 minutes for smoking)

1) Place foil, chips, and wire mesh in the iron pan.



Line the bottom of the iron pan with aluminum foil to avoid burns, and place the chips on top of the foil. Depending on the shape and sealability of the pan, use about 6 grams of chips (an adult male handful) for 7-8 minutes of smoking.

2) Set the food on a wire mesh.



Place the wire mesh on top of the chips. If ingredients such as small nuts cannot be directly placed on the wire mesh, make a plate out of aluminum foil. Cover with a lid and fill any gaps to make it airtight. We recommend smoking one ingredient at a time, not all at once.

3) Cover with a lid and start smoking.



Heat over high heat until the chips start to smoke. When the smoke begins to appear, turn the heat down to medium or low. Smoking will take about 7-8 minutes. For a more fragrant flavor, leave the food in the smoke for about an hour after heating.

For intermediate smokers: Smoked steak (seasoned, 30 minutes for drying, 10 minutes for smoking).

Other ingredients for smoking: Soy sauce, black pepper, olive oil (no seasoning, 0 minutes for drying, 10 minutes for smoking)

Try different ingredients and enjoy smoking!