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Delicious moments with smoked food

Smoker bag for oven or grill – use with fish

Instructions

1. Grill: Prepare coals in outdoor grill and allow burn down to hot ash. For gas grill, preheat on high setting. For fish place grill rack 2 inches from coals or heat. Oven: Place rack in lowest possible position. Preheat oven to 450 oF.
2. Season food as desired. Here are a few suggestions beyond salt and pepper:
Fish: lemon pepper, garlic powder, creole seasoning
Vegetables: dried basil, dried thyme, lemon pepper, garlic powder
3. Locate “this side down” imprinted message and place it facing down on work area. Fill bag with food items. To seal, double fold open end of bag.
4. Grill: Place filled bag on rack over hot coals, cover grill. Oven: Place filled bag in 1 inch deep baking pan, then place in oven.
5. Cook for recommended cook time. Carefully remove bag from oven or grill. Allow to rest, sealed 10 minutes before opening, to allow food to develop best flavour and aroma.
6. Slit top of bag down the middle and serve. (Note: Always use caution as collected steam will be hot.)



Smoker bag for oven or grill – use with poultry

Instructions

1. Grill: Prepare coals in outdoor grill and allow burn down to hot ash. For gas grill, preheat on high setting. Place grill rack 2 – 5 inches from coals or heat. Oven: Place rack in lowest possible position. Preheat oven to 450 oF.
2. Season food as desired. Here are a few suggestions beyond salt and pepper:
Poultry: dried basil, dried thyme, dried oregano
Vegetables: dried basil, dried thyme, lemon pepper, garlic powder
3. Locate “this side down” imprinted message and place it facing down on work area. Fill bag with food items. All meat should be placed in single layer. To seal, double fold open end of bag.



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4. Grill: Place filled bag on rack over hot coals, cover grill.
Oven: Place filled bag in 1 inch deep baking pan, then place in oven.
5. Cook for recommended cook time. Carefully remove bag from oven or grill. Allow to rest, sealed 10 minutes before opening, to allow food to develop best flavour and aroma.
6. Slit top of bag down the middle and serve. (Note: Always use caution as collected steam will be hot.)

Smoker bag for oven or grill – use with beef or pork

Instructions

1. Grill: Prepare coals in outdoor grill and allow burn down to hot ash. For gas grill, preheat on high setting. Place grill rack 2 – 5 inches from coals or heat.
Oven: Place rack in lowest possible position. Preheat oven to 450 oF.
2. Season food as desired. Here are a few suggestions beyond salt and pepper:
Beef: onion powder, garlic powder, barbecue seasoning blend
Pork: dried thyme, dried nutmeg, dried basil
Vegetables: dried basil, dried thyme, lemon pepper, garlic powder
3. Locate “this side down” imprinted message and place it facing down on work area. Fill bag with food items. All meat should be placed in single layer. To seal, double fold open end of bag.
4. Grill: Place filled bag on rack over hot coals, cover grill.
Oven: Place filled bag in 1 inch deep baking pan, then place in oven.
5. Cook for recommended cook time. Carefully remove bag from oven or grill. Allow to rest, sealed 10 minutes before opening, to allow food to develop best flavour and aroma.
6. Slit top of bag down the middle and serve. (Note: Always use caution as collected steam will be hot.)