

Get Creative with Smoking

Try Smoking Appetizers and More

Now it's time to really use your imagination! Because you can smoke appetizers, deserts and so many other foods and spices.

Try smoking stuffed mushrooms, bacon wrapped chicken bites, armadillo eggs, deviled eggs, or jalapeño poppers. Many dips can be improved by a short time in the smoker. Now we're talking about a party!

Desserts? Yes. Try smoked chocolate pudding or smoked peach cobbler. We have a separate post about smoked fruit. Add a scoop of ice cream and you have dessert.

Smoked olives and nuts are really tasty and so easy to make.

I've read of people smoking coarse salt and herbs. You can cold smoke cheese, but that's a different process altogether.

You'll find recipes for these on the internet.