



PATIO-TO-PORTABLE SMOKER

RECIPE

SMOKED CHICKEN TENDERS

Ingredients

- 4 pounds chicken tenders, rinsed and patted dry
- ½ cup soy sauce
- ½ cup vegetable oil
- ¼ cup water
- 1 ½ tablespoons sesame seeds
- 2 teaspoons minced garlic
- ¾ teaspoon freshly grated peeled ginger root
- ¼ teaspoon cajun seasoning
- Jane's Crazy Mixed-Up Salt
- Wood chips (Hickory suggested)

Directions

In a medium bowl, combine soy sauce, vegetable oil, water, sesame seeds, garlic, ginger, cajun seasoning and ½ teaspoon Jane's Crazy Salt and mix well. Place tenders in a resealable plastic bag, pour marinade over tenders and seal. Refrigerate for 8 hours or overnight. Turn bag at least two times to make sure all meat is well marinated.

When ready to smoke, preheat smoker to 225°F.

Remove tenders from marinade, discarding marinade. Place tenders carefully on the middle rack of the smoker and smoke for 45 minutes to 1 hour or until internal temperature reaches 165°F.

Sprinkle to taste with Jane's Crazy Salt.



Temperature conversions are approximate and may be affected by ambient temperature and food volume in the smoker. Make adjustments accordingly.

masterbuilt.com/support