



MASTERBUILT®

A BEGINNERS GUIDE TO SMOKING

There's nothing quite like mastering something. Experimentation, tinkering, messing it up and getting it just right. It's all good; the journey's just as fun as getting there, and a new hurdle cleared is a new story to tell. **Let's get started, together.**

SMOKER ANATOMY



4 Smoker Racks



RF Remote



Digital Control Panel



Wood Chip Loader



Meat Probe



Handle & Wheels

ESSENTIAL ELEMENTS FOR SMOKING

1 TIME

2 TEMP

3 WOOD CHIPS

4 MOISTURE

5 SMOKE

6 FUEL

7 MASTERBUILT.COM

FUEL FOR THOUGHT

ELECTRIC

- + Easy to use
- + Monitor from your remote or app
- + 275°F max smoker temp

PROPANE

- + Heats quickly
- + Higher smoker temp

CHARCOAL

- + Adds authentic flavor
- + Easy to use

GUIDE TO WOOD CHIPS

HICKORY: MILD | MESQUITE: BOLD + SWEET

ALDER: LIGHT + SWEET | PECAN: MILD + SWEET | MAPLE: MILD + SWEET

APPLE: MILD + FRUITY | CHERRY: FRUITY + SWEET | OAK: MILD



- HICKORY
- MESQUITE
- OAK



- HICKORY
- OAK
- ALDER
- PECAN
- MAPLE
- APPLE
- CHERRY



- HICKORY
- MESQUITE
- ALDER
- PECAN
- MAPLE
- APPLE
- CHERRY



- HICKORY
- ALDER
- PECAN
- APPLE

STARTER RECIPE

REDNECK RIBS

INGREDIENTS

- 1 CUP KETCHUP
- ¾ CUP APPLE JELLY
- ½ CUP STEAK SAUCE
- ¼ CUP PACKED BROWN SUGAR
- 1 TSP SALT
- 1 TSP FRESHLY GROUND BLACK PEPPER
- ½ TSP ONION POWDER
- ½ TSP GARLIC POWDER
- 4 LBS COUNTRY-STYLE PORK RIBS (SLICED WITH BONE-IN)

INSTRUCTIONS

1. Preheat smoker to 225°F.
2. BBQ Sauce: Meanwhile, in a small saucepan over medium heat, combine ketchup, apple jelly, steak sauce and brown sugar and heat until well blended. Set aside.
3. In a medium bowl, combine salt, pepper, onion powder and garlic powder. Rub mixture on the ribs. Place ribs on middle rack in smoker and smoke for 1 hour.
4. Remove ribs and baste with BBQ sauce. Double-wrap in heavy-duty aluminum foil and return to smoker. Smoke for another 2 hours or until internal temperature reaches 165°F. Then remove and baste with more sauce and serve!



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