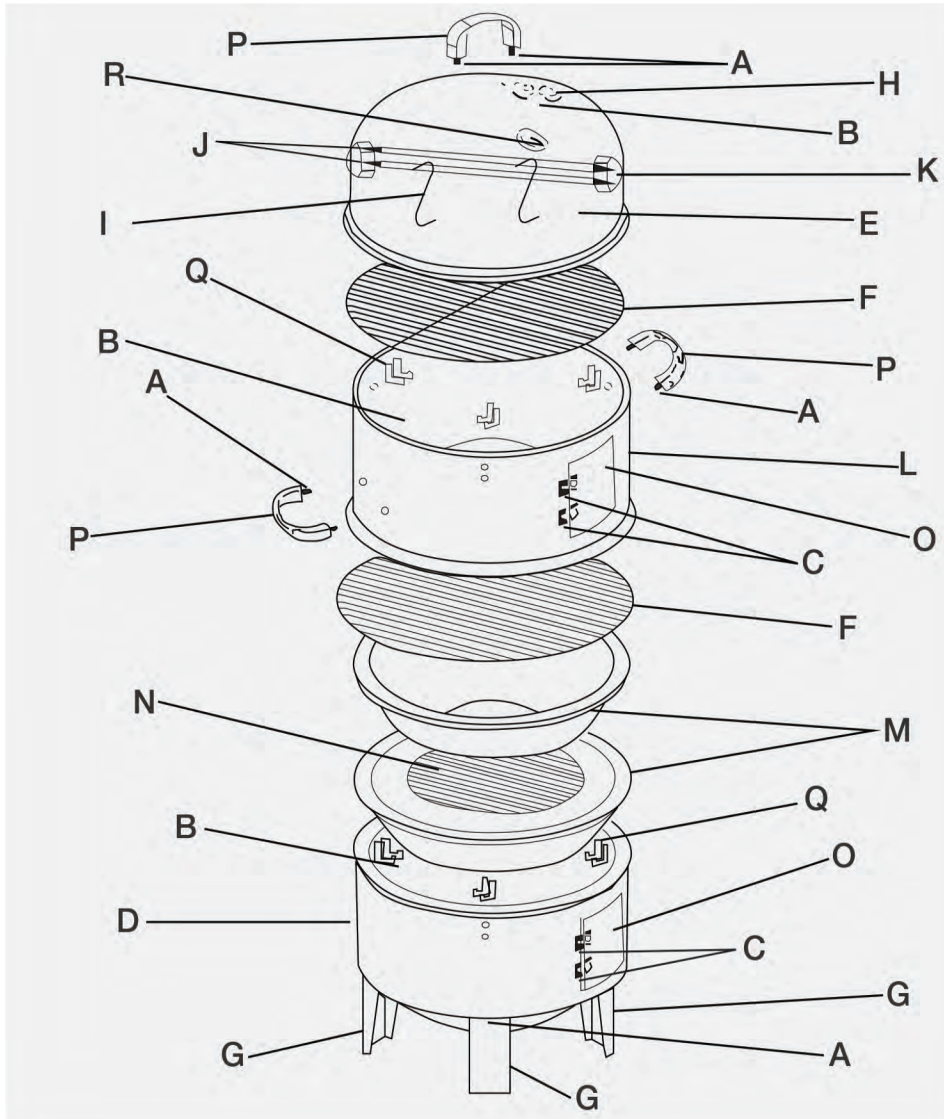










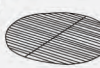






COMPONENTS

Everything provided to make your own Barrel Smoker



D  x1	H  x1	L  x1	P  x3
E  x1	I  x6	M  x2	Q  x6
F  x2	J  x2	N  x1	R  x1
G  x3	K  x4	O  x2	

The Barrel

This 16 gallon barrel is made from carbon steel and is coated with a high temperature powder to handle up to 900°F. You'll mainly be using it around 300°F. It's tall enough to hang racks of ribs or stack two layers of delicious meat. Best of all, the unique double open-ended design and lid clamps allow you to set up, seal, and tear down your smoker in no time.

IMPORTANT: Over time, you'll need to season the inside of your barrel to protect it from rust. It's already been coated with a food-safe oil, but you'll want to give another coat before your first light. Once lit, the heat will bake this oil into a seasoning layer like a cast iron pan, and that will seal and protect your barrel.

The Hardware

We've provided grill grates, a charcoal basket, a hanging rack, and all the hardware you'll need for different smoking configurations. Your smoker will stand on three steel legs, and you'll attach handles and a lid hook for easy handling. The lid, side vents, and mountable temperature probe will help accurately control the temperature.

A  x12	B  x7	C  x8
		

THE BASE

Mounting legs to the bottom



Fig 1

- 1** Place one of the legs (part 'G') behind the 2 holes in part 'D' and secure it using the screw and nut 'A' (Fig 1).
- 2** Repeat the process with the remaining 2 legs.

THE LID

Attaching the lid vent and thermometer

- 1** Find the hole screwed into the top of the barrel (part 'E'). Using part 'B' screws and bolts, secure the lid vent (part 'H') and ensure it can open and close properly (Fig 2).
- 2** Locate the remaining opening on the barrel lid and place the thermometer (part 'R') into the opening (Fig 3, 4).



Fig 2



Fig 3

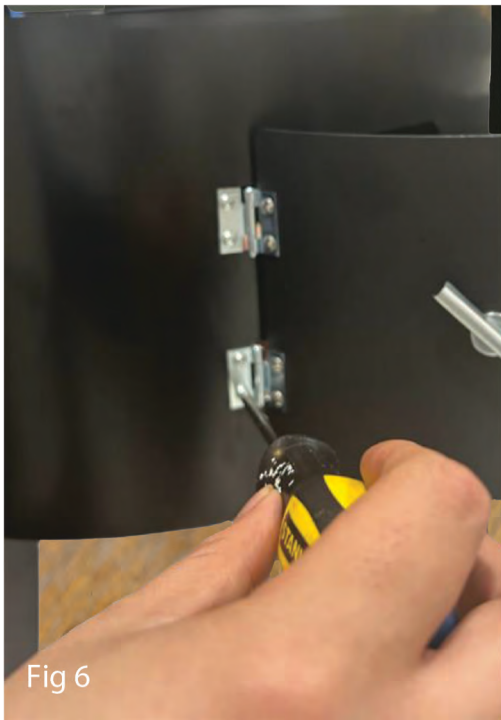


Fig 4

THE DOORS

Mounting the access

- 1** Find the opening already cut into the side of parts 'D' and 'L'. This is where you'll mount the main doors part 'O' (Fig 5).
- 2** Use nuts and screws part 'C' to mount the doors against the sides of the barrel (Fig 6).



THE BARREL

Adding the handles and grate

- 1** Mount the supports (parts 'Q') onto the insides of parts 'D' and 'L' using the screws and bolts part 'B' (Fig 7).
- 2** Assemble the handles (parts 'P') along the openings marked on the top surface of part 'E' and the left and right sides of part 'L' using the part 'A' screws and nuts (Fig 8).



Lighting the Smoker

Remove lid, upper layer body, cooking grates and drip pan. Make sure charcoal grate sits inside the charcoal pan, and the charcoal pan (D) is securely rested on all 3 legs.

Open door to the lower layer. If possible, face open door to the wind to enhance fire starting and air circulation within the smoker.

Place charcoal or wood (not pine wood) into a pyramid shape in the center of the charcoal grate (Fig 9). Start the fire while leaving lid, upper body and drip pan off. Allow charcoal/wood to burn for about 25 minutes. The coals should be lightly coated in gray ash before starting to cook. Spread coals/wood evenly over the charcoal grate to obtain even fire. Close door on lower layer body.



Fig 9

Keep the Smoke Going

Place drip pan (M) securely on the 3 support brackets of the lower layer body. You can fill this pan with a little bit of water. Place a cooking grate (N) directly on top of the drip pan. Place food on the cooking grate in a single layer with spaces between each piece. This allows smoke to heat and circulate evenly all around the food.

Place upper layer body (L) on top of lower layer body. Keep door closed. Position the other cooking grate on the support brackets of the upper layer body, and make sure the rim of the cooking grate is resting firmly on the support brackets. Place food on the cooking grate. Place lid on the smoker and start cooking!

BABY BACK RIBS

Makes 2 full racks of ribs.

Rib Rub

- 2 Tbsp kosher salt
- 2 Tbsp paprika
- 4 tsp granulated garlic
- 4 tsp chili powder
- 2 tsp dry mustard
- 2 tsp black pepper

BBQ Sauce

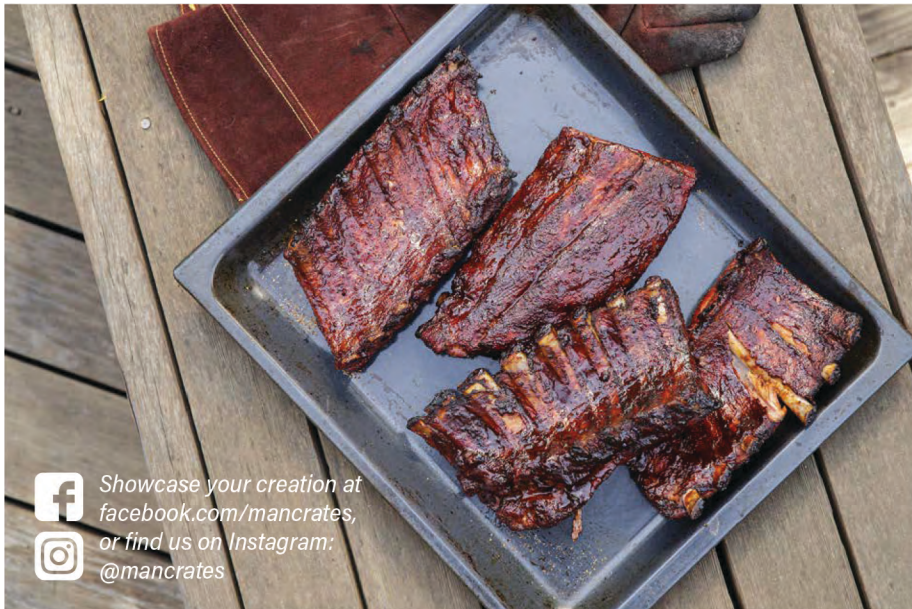
- 1 cup apple juice
- 1/2 cup ketchup
- 3 Tbsp cider vinegar
- 1 Tbsp soy sauce
- 2 tsp molasses
- 1/2 tsp chili powder
- 1/2 tsp granulated garlic
- 1/2 tsp dry mustard
- 1/4 tsp kosher salt

- 1** Cut each rack of ribs in half, then generously rub them down with the Rib Rub. If the racks aren't too long, you can leave them whole.
- 2** Once the charcoal is going install the grill grates. Wrap the ribs in tin foil and place in the smoker. Close the lid and smoke at 300°F for 3 hours (Fig 10).



Fig 10

- 3 While the ribs are smoking, make the sauce by combining all the ingredients in a saucepan. Bring to a boil and let simmer for 10 minutes, then let the sauce cool.
- 4 Open the tinfoil and slather the ribs with sauce. Place the ribs back inside for another 20-30 minutes.
- 5 Remove the ribs and slice them up. Slather with more sauce and serve.



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