



BBQ

Recipe Book

14 Mouth-Watering Recipes



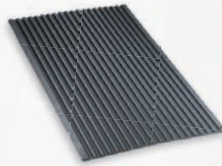
Recipes developed by Electrolux Professional Executive Chef Corey Siegel



Chicken Grid



Non-stick Pan



Fry Pan



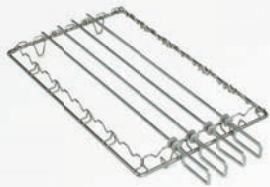
Fry Basket



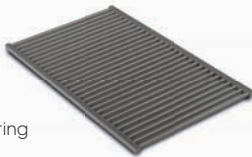
Egg Pan



Smoker



Skewer Rack



Searing Pan



Bread Pan



Mobile
10-pan
Rack



Trolley for
mobile racks

air-o-system

Improved workflow efficiency

The Electrolux exclusive integrated system of a matched capacity combi oven with a blast chiller/shock freezer is called the **air-o-system**. Integrated technologies and **cook&chill** methodologies make preparing, storing, cooking and preserving food for any amount of customers easier.

A full array of accessories that can be shared between combi ovens and blast chillers/shock freezers make for creative menu development. The **air-o-system** improves workflow and efficiency in kitchen planning and layout processes.

Contact Electrolux Professional directly at 866-449-4200 for more information. Share more of our thinking at www.electroluxusa.com/professional

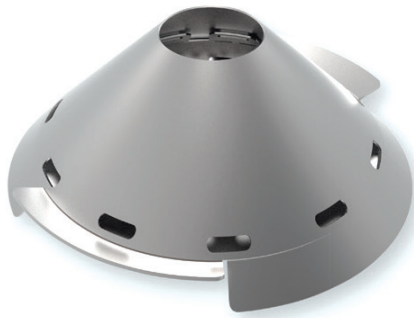


Electrolux

Getting Started

Lighting the Volcano Smoker

1. Preheat the oven to 540° F (282° C) with the vent open.
2. Remove the top and place several pieces of charcoal onto the bottom of the Volcano Smoker.
3. Place the Volcano Smoker in the oven and allow the charcoal to burn for 10 minutes or until it is glowing red with some white ashes.
4. Carefully remove the smoker from the oven and add a handful of soaked wood chips on top of the coals.
5. Place the lid on the Volcano Smoker, ensuring that the bottom vent holes are in the open position and put it back inside the oven on the bottom rack.



Tips & Tricks:

- Use half fan speed in the Electrolux combi oven on larger cuts of meat that will take an extended amount of time to cook. This will aid to maintain a high yield on the final product.
- Give the meat space on the rack to ensure maximum flavor, smoke absorption, color and crust.
- To create a better smoke ring, place the meat in the blast chiller for 10 minutes before placing in the oven.



Canadian Bacon

Ingredients:

2	EACH	Pork Loin (cut in half to shorten and tie with butcher's twine)
Brine:		
2	GALLONS	Water
3	CUPS	Salt
2	CUPS	White Sugar
.5	CUP	Pink Curing Salt
1	BUNCH	Thyme (sachet)
1	BUNCH	Sage (sachet)
10	EACH	Garlic Cloves (sachet)

Procedure:

1. Bring the brine to a boil. Remove and cool in the air-o-chill blast chiller/shock freezer.
2. Once the brine is cooled, submerge the pork for 48 hours.
3. Remove from the brine and pat dry.
4. Place the lit Volcano Smoker inside the oven on the bottom rack.
5. Set Phase 1 convection mode at 250° F (121° C)/ <30% custom vent/ half fan speed/ 30 minutes.
6. Set Phase 2 combi mode at 225° F (107° C)/ 40% humidity/ probe temperature 145° F (63° C).



Hot Smoked Salmon

Ingredients:

1	EACH	Salmon Side
Salmon Cure:		
4	CUPS	Kosher Salt
4	CUPS	Brown Sugar
4	TBSP	Onion Powder
4	TBSP	Curry Powder
4	TBSP	Cumin
4	TBSP	Pickling Spice
2	TBSP	Dill Weed (dry)
1	TSP	Red Pepper Flakes
1	TSP	White Pepper

Procedure:

1. Combine all ingredients in a bowl.
2. Spread this mixture generously all over the salmon filets and wrap in plastic.
3. Let the fish cure for 1 hour.
4. Rinse off the cure and pat dry.
5. Place the lit Volcano Smoker inside the oven on the bottom rack.
6. Set Phase 1 convection mode at 225° F (107° C)/ <30% custom vent/ half fan speed/ 30 minutes.
7. Set Phase 2 combi mode at 180° F (82° C)/ 30% humidity/ probe temperature 124° F (51° C).



Smoked Brisket

Ingredients:

1	EACH	Beef Brisket
50	GRAMS	Salt
25	GRAMS	Coarse Ground Black Pepper

Procedure:

1. Season brisket with salt and pepper.
2. Place the lit Volcano Smoker inside the oven on the bottom rack.
3. Set Phase 1 convection mode at 225° F (107° C)/ <30% custom vent/ half fan speed/ 1 hour.
4. Set Phase 2 combi mode at 225° F (107° C)/ 30% humidity/ probe temperature 160° F (71° C)/ half fan speed.
5. Set Phase 3 convection mode at 225° F (107° C)/ 10 minutes/ half fan speed/ 120 seconds water injection.
6. Set Phase 4 combi mode at 225° F (107° C)/ 30% humidity/ probe temperature 185° F (85° C)/ half fan speed.
7. Set Phase 5 combi mode at 145° F (63° C)/ 30% humidity/ continuous run.



*Allow the brisket to cook overnight for best results. Once the brisket temperature drops back down to 145° F (63° C) internal temperature, it should hold for at least 3 hours for an optimal experience.



Applewood Smoked Bacon

Ingredients:

1	EACH	Pork Belly
3	CUPS	Salt
1	CUP	Sugar
1	CUP	Red Chili Flake

Procedure:

1. Mix all of the seasonings together.
2. Rub the pork belly down with the seasoning mixture and press for 5 days, flipping the meat over every day.
3. Rinse the meat under cold water thoroughly to remove any salt.
4. Let set uncovered overnight to form a pellicle.
5. Place the lit Volcano Smoker inside the oven on the bottom rack.
6. Set Phase 1 convection mode at 225° F (107° C)/ <30% custom vent/ half fan speed/ 30 minutes.
7. Set Phase 2 combi mode at 225° F (107° C)/ 40% humidity/ probe temperature 150° F (66° C).
8. Chill and slice as needed or hang for 30 days to dry for a more intense flavor.



Smoked Ketchup

Ingredients:

1	EACH	#10 Canned Tomatoes In Puree
737	GRAMS	Yellow Onion (small diced)
99	GRAMS	Olive Oil
56	GRAMS	Tomato Paste
500	GRAMS	Dark Brown Sugar
400	GRAMS	Cider Vinegar
6	GRAMS	Salt
		Xanthan Gum (as needed for thickening)

Procedure:

1. Strain the tomatoes and reserve liquid.
2. Place the lit Volcano Smoker inside the oven on the bottom rack.
3. Set Phase 1 convection mode at 325° F (163° C)/ <30% custom vent/ half fan speed/ 1 hour.
4. Smoke the tomatoes in the combi oven for 1 hour.
5. Sweat the onions in olive oil on stovetop.
6. Add in tomato paste and cook for 10 minutes.
7. Deglaze with cider vinegar and reduce by half.
8. Add in whole smoked tomatoes and gently simmer for 45 minutes.
9. Puree entire mixture in large container using Bermixer immersion blender until silky smooth.



*Note: Increasing the size of the batch will increase the time. Reduce to adjust consistency and adjust seasoning if needed.

Smoked Pork Ribs

Ingredients:

4	EACH	Baby Back Ribs
200	GRAMS	Yellow Mustard
50	GRAMS	Salt

Rib Rub:

5	CUPS	Kosher Salt
1.5	CUPS	Sugar
1.5	CUPS	Dark Brown Sugar
1.5	CUPS	Black Pepper
2	CUPS	Paprika
1	CUP	Onion Powder
.5	CUP	Garlic Powder
.5	CUP	Crushed Red Pepper Flakes

Procedure:

1. Baste the ribs in your favorite mustard.
2. Place the lit Volcano Smoker inside the oven on the bottom rack.
3. Set Phase 1 convection mode at 300° F (149° C)/ <30% custom vent/ half fan speed/ 30 minutes.
4. Set Phase 2 combi mode at 225° F (107° C)/ 40% humidity/ half fan speed/ 2 hours.
5. Season with rib rub on both sides. *If saucing, glaze with BBQ sauce and finish at 400° F (204° C) for 5 minutes.



Smoked Scallops

Ingredients:

1	CAN	U10 Scallops
Marinade:		
2	CUPS	Warm Water
.5	CUP	Honey
1	TBSP	Ginger Powder
1	TBSP	Salt
.5	CUP	Brown Sugar

Procedure:

1. Bring the brine to a boil. Remove and cool in the air-o-chill blast chiller/shock freezer.
2. Soak the scallops in the marinade for 30 minutes.
3. Place the lit Volcano Smoker inside the oven on the bottom rack.
4. Set Phase 1 convection mode at 230° F (110° C)/ <30% custom vent/ half fan speed/ 25 minutes.



Smoked Shrimp

Ingredients:

2	BUNCH	Dill (without stems)
1	QUART	Garlic
1	BUNCH	Tarragon (picked)
		Salt (to taste)
		Pepper (to taste)
1	QUART	Blended Oil
20	LBS	16-20 Shrimp

Procedure:

1. In a TRK food processor, puree garlic, dill, tarragon, salt and pepper.
2. Once these are relatively smooth, add the blended oil to the TRK food processor.
3. Pour over and mix with the shrimp.
4. Spray the frying basket oven accessory with oil and line up the shrimp directly in the basket.
5. Place the lit Volcano Smoker inside the oven on the bottom rack.
6. Set Phase 1 convection mode at 230° F (110° C)/ <30% custom vent/ half fan speed/ 20 minutes.



Smoked Trout

Ingredients:

20 EACH Trout (cleaned, pinbones removed)

Marinade:

1	CUP	Salt
.5	CUP	Light Brown Sugar
1	GALLON	Water

Procedure:

1. Bring the brine to a boil. Remove and cool in the air-o-chill blast chiller/shock freezer.
2. Brine the trout for 15 minutes.
3. Lay the trout on a wire rack sprayed with oil.
4. Use your fingers to close the gap where the pinbones were.
5. Pat the fish dry with a towel and allow the fish to dry in the fridge uncovered for 1 hour.
6. Place the lit Volcano Smoker inside the oven on the bottom rack.
7. Set Phase 1 convection mode at 230° F (110° C)/ <30% custom vent/ half fan speed/ 20 minutes.



Smoked Pork Shoulder

Ingredients:

1	EACH	Pork Shoulder
3	CUPS	Rib Rub

Procedure:

1. Rub the pork shoulder with the rib rub.
2. Place the lit Volcano Smoker inside the oven on the bottom rack.
3. Set Phase 1 convection mode at 280° F (138° C)/ <30% custom vent/ half fan speed/ 1 hour.
4. Set Phase 2 combi mode at 225° F (107° C)/ 40% humidity/ half fan speed/ probe temperature 190° F (88° C) or 175° F (79° C)/ 60% humidity/ half fan speed/ 14 hours.



*When using the LTC Automatic Cooking Cycle, set the oven temperature to 280° F (138° C) and the internal temperature to 175° F (79° C). This will slow cook through the night and be holding ready in the morning whenever you need it.



Smoked Rotisserie Style Chicken

Ingredients:

8 EACH Whole Chicken

Procedure:

1. Season the chicken with salt and pepper.
2. Spray the chicken rack with oil and slide the chickens into place.
3. Place the lit Volcano Smoker inside the oven on the bottom rack.
4. Set Phase 1 convection mode at 375° F (191° C)/ <30% custom vent/ half fan speed/ probe temperature 170° F (77° C).



Smoked Turkey Breast

Ingredients:

1	EACH	Turkey Breast
50	GRAMS	Salt
50	GRAMS	Ground Black Pepper

Procedure:

1. Season the turkey breast with salt and pepper all the way around.
2. Place the lit Volcano Smoker inside the oven on the bottom rack.
3. Set Phase 1 convection mode at 275° F (135° C)/ <30% custom vent/ half fan speed/ 30 minutes.
4. Set Phase 2 combi mode at 225° F (107° C)/ 40% humidity/ half fan speed/ probe temperature 155° F (68° C).



Smoked Duck Breast

Ingredients:

12	EACH	Duck Breast
Brine:		
1	GALLON	Apple Cider
15	EACH	Juniper Berries (sachet)
1	BUNCH	Rosemary (sachet)
1	CUP	Salt (sachet)

Procedure:

1. Bring the brine to a boil. Remove and cool in the air-o-chill blast chiller/shock freezer.
2. Brine the duck for 1 hour.
3. Place the lit Volcano Smoker inside the oven on the bottom rack.
4. Set Phase 1 convection mode at 230° F (110° C)/ <30% custom vent/ half fan speed/ 30 minutes.



Smoked Quail

Ingredients:

12	EACH	Whole Quail
Brine:		
1	GALLON	Apple Cider
15	EACH	Juniper Berries (sachet)
1	BUNCH	Rosemary (sachet)
1	CUP	Salt (sachet)

Procedure:

1. Bring the brine to a boil. Remove and cool in the air-o-chill blast chiller/shock freezer.
2. Brine the quail for 1 hour.
3. Place the lit Volcano Smoker inside the oven on the bottom rack.
4. Set Phase 1 convection mode at 230° F (110° C)/ <30% custom vent/ half fan speed/ 30 minutes.





Notes



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