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Masterbuilt sportsman elite propane smoker recipes

Looking for Masterbuilt smoker recipes? These smoked ribs are amazing and so easy to make with the help of the Masterbuilt Electric Smokehouse. Continue reading to learn how to make these perfectly smoked ribs... Perfectly Smoked Ribs Made Easy with Masterbuilt Electric Smokehouse The lazy days of summer and spending every second outdoors are fast approaching! With summer focusing on everything outdoors, our cooking style changes, and long gone are the days of me standing over the kitchen stove making a fantastic meal for my family. This summer will be all about the smoked ribs and technology advances are helping me take care of that with the newly designed electric smokehouse cookers like the one from Masterbuilt. There really is no need to babysit dinner anymore during the summer months with the Masterbuilt Electric Smokehouse! Simply add wood chips, set the timer and enjoy fun in the sun with your family until dinner is ready! As you all know, I'm all about saving time in the kitchen and managing life easier every single day. With the Masterbuilt Electric Smokehouse by my side this summer, life will definitely be easier and make my summer days much tastier! Last week, the boys and I (who have never used a smoker before) put our "mad smoking skills" to the test. We were all craving perfectly smoked ribs and fresh green beans! With my husband out of town at the time (he does all the smoking), we tackled dinner and enjoyed time basting in the sun by the pool while dinner was cooking for us. Being able to not worry about dinner and enjoy my family is a huge selling point for me. Let's face it my boys are NOT getting any younger. They are 9 and 12 years old right now and I only have a few more years with them in the house. If the Masterbuilt Electric Smokehouse can save me time so I can spend that time with my boys, then you can sign me up! The simplicity to use the Masterbuilt Electric Smokehouse propels the art of smoking to the next level. With the simple push-button start at your fingertips to the internal lighting in the front and the convenience of seeing your food as it is going through the smoking process...using this smoker really is as easy as grilling. To show you how easy it is to smoke BBQ in the Masterbuilt Electric Smokehouse, I have the best tasting recipe for Redneck Ribs to share with you. These ribs have been taste-tested and approved by our family. You can find this great recipe below along with many others in John McLemore's cookbook, Dadgum, That's Good, Too! The best part of my first smoking experience...I smoked dinner without any real effort and the kids got to jump in on the action! Masterbuilt Smoker Recipes: Redneck Ribs Smoked Ribs Ingredients Ribs: 4 pounds country-style pork ribs 1 teaspoon of salt 1 teaspoon freshly ground black pepper 1/2 teaspoon onion powder 1/2 teaspoon garlic powder BBQ Sauce: 1 cup ketchup 3/4 cup apple jelly 1/2 cup steak sauce 1/4 cup packed brown sugar How to make electric smoker ribs Add smoker chips to your smoker tray. My recommendation is to use hickory smoker chips. Preheat the smoker to 250°F. In a medium bowl, combine salt, pepper, onion powder, and garlic powder. Rub the mixture on the ribs. Place the ribs on the middle rack in smoker and smoke for 1 hour. In a small saucepan over medium heat, combine ketchup, apple jelly, steak sauce, and brown sugar and heat until well blended. Remove the ribs and baste them with the homemade barbecue sauce. Double-wrap in heavy-duty aluminum foil and return them to the smoker. Smoke the ribs for another 2 hours or until tender (internal temperature should reach 165°F). Remove the ribs and baste them with more sauce and serve! NOTE: If you would like to get the full effects of the smoking process, wait to add the wood chips and water until you are ready to add the ribs to the smoker. This will ensure you get the full smoked flavor effects while smoking the ribs. Print the Masterbuilt Smoker Recipes: Redneck Ribs recipe below. Want to meal plan like a pro? After struggling for what seemed like forever, and having my teenage kids always asking... Mom, what's for dinner? I finally figured out the easiest ways to meal planning and now it's smooth sailing at dinner time each night. There is always a plan for dinner in place and I am not longer asked...what's for dinner...because they already know! I may have learned the hard way about meal planning, but you don't have to! You can learn how I get dinner on the table in a hurry in my ebook, Meal Planning for Busy Moms! What's included? You say! Tips and tricks I have learned on my meal planning journey (I'm taking the guess work out for you!) :) 14 Day Sample Meal Plan to help you get started Themed Meal Planning Ideas (with examples) 180+ Meal Ideas for Breakfast, Lunch, Dinner and Snacks 16 scrumptious recipes that you can make for your family today and so much more! Get your digital copy of Meal Planning for Busy Moms today, and start meal planning like a pro in no time! Be sure to pin this for later! 4 pounds country-style pork ribs 1 teaspoon salt 1 teaspoon freshly ground black pepper ½ teaspoon onion powder ½ teaspoon garlic powder 1 cup ketchup ¾ cup apple jelly ½ cup steak sauce ¼ cup packed brown sugar Add smoker chips to the smoker tray. My recommendation is to use hickory smoker chips. Preheat the smoker to 250°F. In a medium bowl, combine salt, pepper, onion powder and garlic powder. Rub the mixture on the ribs. Place the ribs on the middle rack in the smoker and smoke for 1 hour. In a small saucepan over medium heat, combine ketchup, apple jelly, steak sauce and brown sugar and heat until well blended. Remove the ribs and baste them with the homemade barbecue sauce. Double-wrap in heavy-duty aluminum foil and return them to the smoker. Smoke the ribs for another 2 hours or until tender (internal temperature should reach 165°F). Remove the ribs and baste them with more sauce and serve! If you would like to get the full effects of the smoking process, wait to add the wood chips and water until you are ready to add the ribs to the smoker. This will ensure you get the full smoked flavor effects while smoking the ribs. Looking for easy and delicious recipes to prepare on your Masterbuilt Smoker? You've come to the right place. There are several types of Masterbuilt smokers available. Charcoal, propane, and both analog and digital electric. All our recipes include directions at least for the Masterbuilt electric smoker which is by far the most popular but we'll try to include directions for other smokers as well.You can create delicious meals with your smoker using almost any meat. Pork, poultry, beef, seafood and wild game. It's all good. The meal ideas are endless.We have recipes for all the best and most popular smoker dishes and much more.Take a look through our growing collection of smoker recipes.If you are still figuring out what smoker to buy, take a look at our Masterbuilt Smoker Buyers Guide.Featured Recipes: Cured and Smoked Salmon Recipe Salmon is very good when cured or smoked. But we'll be combining the two methods to make the best salmon you've ever tasted! Savory and Sweet Smoked Ribs Recipe There is a whole world of rib rivalry in the US. I'll share a recipe for my favorite ribs, which steals from all of the best methods. Whole Smoked Turkey With Herbs Recipe Smoking is a delicious way to prepare a whole turkey. All you need is the turkey, seasonings, time, and patience. Learn how to prepare a perfect turkey! Dry Rubbed Smoked Brisket Recipe Brisket is one of the best cuts of beef for smoking. Follow our step-by-step instructions on how to smoke perfect brisket. Smoked Meat Jerky Preparing jerky in a smoker, rather than a dehydrator or oven, takes the flavor to a whole new dimension. We have several different jerky recipes for you to try! Smoked Ham with a Glaze In this article we will explore smoking a pre-cooked ham that does not need to be tended to all day. We'll be smoking the ham with a sweet and spicy glaze. Boston Butt for Pulled Pork This delicious recipe has a perfect balance between sweet smoked pork and a apple cider vinegar spritz which will help to mellow the sweetness a bit. © 1996-2014, Amazon.com, Inc. or its affiliates Propane is one of the most convenient fuel sources, and when you combine that with a Masterbuilt smoker, it is hard to have a better experience unless you have no recipes. Masterbuilt propane smoker recipes will help you be the top chef you want to be at home or abroad.Some people have reported propane smoker to be hard to control at very low temperatures, but since it is a locker-style smoker, it is more widely diverse than you would think. To help you around some of the problems it may or may not give you, we have compiled a list of some great Masterbuilt propane smoker recipes to try out next time you fire the smoker up.Note: most links in this article are Amazon.com Affiliate links, see Affiliate Disclosure, thank you.Check out our article How to use a Masterbuilt Propane Smoker: A Beginners GuideOverview of the Masterbuilt Propane SmokerFor this conversation, we are going to talk about our favorite size smoker, 40 inches. While this smoker is on the large size, it is still portable if you find yourself on a camping trip or tailgate party. Lift it is not impossible, but at 92 pounds, you should have a friend to assist you.The tradeoff for the weight is a large capacity. There are four included shelves roughly 18 inches by 14 inches, making 1008 square inches of cooking area. We always put a disposable aluminum foil tray on the bottom rack for easy cleanup despite the included collection tray and drip pan.Controls are straightforward to use, starting with turning the temperature control knob, holding it in, and pressing the ignitor. After 30 seconds of holding the knob, the safety thermostat will have heated up, and you can release the knob.Preheat your smoker slightly below your desired cooking temperature as propane heats up quickly, you will be able to increase the temperature with ease. While the operating temperature of this propane smoker is 175 to 325 degrees, we recommend target temperatures of 250 to 300 degrees for consistent results.Finally, always season every smoker before your first cook by running a minimum of two cups of strong wood chips on high and allow to cool.Check out the Masterbuilt MB20051316 Propane Smoker 40 inch on Amazon.comHow to Smoke Pulled Pork in a Pellet SmokerPicnic Basket Pulled Pork ShoulderThis Masterbuilt propane smoker recipe will work great any time of the year, but you may need to up the temperature during the wintertime to account for the weather.Ingredients1 large whole pork shoulder, bone not removed¼ cup kosher salt¼ cup black pepper1 cup brown sugar2 tsp. Garlic powder2 tsp. Onion powder4 tsp. Smoked paprika1 tsp. Cayenne pepperDirectionsIn a large bowl, mix all the seasonings well. Rub the seasonings on the pork shoulder, making sure to get in all the nooks and crannies of the pork and cover it all entirely until the seasoning is used up. Allow the pork shoulder to rest for an hour before placing in the smoker.Meanwhile, preheat the Masterbuilt propane smoker to 250 degrees. Make sure to fill the water pan and add some wood chips to the lower section of the smoker if you would like. Fruit woods like apple or cherry work very well with pork products.Once the smoker is up to temperature, place the pork shoulder on the rack, and begin to smoke. Allow the pork shoulder to smoke for at least 8 hours or until you can remove the bone from the pork smoothly without any meat attached to it.Remove the pork from the smoker and shred it using forks or cut it into portions.Beer Can ChickenThis style of chicken is also sometimes called drunken chicken and doesn't take all that much time or effort to cook. You can even cook beer can chicken in the oven or on the grill!Ingredients1 whole chicken2 tsp. Kosher salt2 tsp. Black pepper2 tsp. Paprika2 tsp. Garlic powder1 lemon1 can of beerDirectionsIn a large bowl, mix all the dry seasonings well. Rub the chicken down with the seasonings. Making sure to get in all the crevasses and inside the cavity of the bird. Open the beer and either pour out or drink ¼ of the can.Place the chicken over the beer can, making sure to work the can inside the cavity of the bird until it fits nicely and stands up without tipping over. Cut the lemon in half and place it in the top opening of the neck of the chicken to close up and seal it off.Allow the chicken to rest for about 30 minutes before placing it in the smoker. Meanwhile, preheat the Masterbuilt propane smoker to 250 degrees. Make sure to fill the water pan and add some wood chips to the lower section of the smoker if you would like.Place the chicken in the smoker on a sheet pan on the rack and close up the smoker. Smoke the chicken for 3-4 hours or until the internal temperature of the chicken breast, near the breast bone, is at least 165 degrees.Remove the chicken from the smoker and separate it from the beer can. Allow it to rest for about 10 minutes, then carve it up and serve it up!Barbeque Pork Spare RibsThis Masterbuilt propane smoker recipe works great for ribs, but you want to wrap them in aluminum foil for the second half of your cook, so they don't burn or dry out.Ingredients1 whole rack of pork spare ribs with silver skin removed from the back5 tsp. Yellow mustard¼ cup kosher salt½ cup brown sugar2 tsp. Sugar2 tsp. Black pepper2 tsp. Paprika2 tsp. Garlic powder2 tsp. Onion powderAluminum foilDirectionsIn a large bowl, mix all the seasonings well. Cover the ribs in the mustard until a thin layer of mustard is covering the ribs. Rub the seasonings on the pork spare ribs. Make sure to get in all the nooks and crannies of the pork and cover it all completely until the seasoning is used up.Allow the pork spare ribs to rest for an hour before placing them in the smoker. Meanwhile, preheat the Masterbuilt propane smoker to 275 degrees. Make sure to fill the water pan and add some wood chips to the lower section of the smoker if you would like.Fruit woods like apple or cherry work very well with pork products. Once the smoker is up to temperature, place the pork spare ribs on the rack and smoke. Cook the ribs in the smoker for about two hours, then remove them from the smoker.Lower the heat to 225 degrees and wrap the ribs in aluminum foil entirely with a few layers to lock in moisture. Place the wrapped ribs back in the smoker for 5-6 hours. The ribs are ready when you can pull a bone from the meat with ease.Remove the ribs from the smoker and allow them to rest for about 10 minutes before cutting the ribs up and serving them.Smoked Pepper BrisketThis recipe will work great for the Masterbuilt propane smoker and is pretty easy to get done right!Ingredients(1) 8-10-pound Whole Beef Brisket, trimmed¼ cup kosher salt1⅓ cup coarse ground black pepper2 tsp. Smoked Paprika4 tsp. Garlic powder2 tsp. Onion powder6 tsp. Yellow mustardDirectionsIn a large bowl, mix all the seasonings well. Cover the brisket with a thin layer of mustard. The mustard helps keep the seasoning or rub to the meat while it cooks and creates a nice bark. Next, rub the seasoning all over the meat until it has been completely covered.Allow the brisket to rest for about an hour before placing it in the smoker. Meanwhile, preheat the smoker to 250 degrees. Make sure to fill the water pan in the smoker as well. If you want, you can place some wood chips in the lower compartment to add some extra smoke flavor.Just make sure they smolder and don't catch fire. Go ahead and put the brisket in the smoker on the rack and close up the door. Try to maintain the temperature of 250 degrees the entire time, keeping the water pan full and the wood chips smoking every so often.Smoke the brisket for about 8 hours and remove it from the smoker. Wrap the brisket in aluminum foil, turn the smoker up to 300 degrees and place the meat back in the smoker. Smoke for about two more hours or until the internal temperature is about 200 degrees.Remove the brisket from the smoker and allow to rest for 20 minutes before serving. Make sure to cut the meat against the grain when slicing it.ConclusionWhen it comes to Masterbuilt propane smoker recipes, there isn't much difference at all. You can take any of your favorite regular smoker recipes and alter them a bit to fit the smoker's preferences.Aluminum foil will be your best friend because it will lock in the moisture and prevent the meats from either overcooking or becoming burnt. Happy smoking!These recipes can be used in a Masterbuilt electric smoker, check out our A Beginners Guide - How to use a Masterbuilt Electric Smoker for more information.

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