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Masterbuilt cold smoker recipes

We've all seen smoked cheeses in the supermarket dairy section. These are the cheeses that have a clear light brown shell and a noticeable light brown smoke ring when cut open. The most common smoked cheeses in the store are Gouda and mozzarella. But you don't have to stop. Almost any cheese can be smoked, as you will find in artisan cheese shops. Some of these other cheeses that smoke very well are cheddar, Swiss, pepper jack, halloumi, and Manchego. The key to smoking cheese is the use of a cold smoking method where the temperature does not exceed 90°F. Slightly higher than that and the cheese is going to melt. Some smoking enthusiasts are pretty adamant that cheese be smoked in cool or cold weather, so the ambient temperature around the smoker helps to keep the internal temperature down. That's not practical in warmer climates, so place your smoker in a shady space if possible. Every Masterbuilt Smoker with a reliable temperature control works. Choosing the right wood chips is also important. Mesquite and hickory can overwhelm the cheese by giving too much flavour. It might be better to go with alder, maple, or even a fruit wood for a softer smoke. It is suggested that cheese be placed on a mesh style wire rack, like the ones that fit in a sheet pan. You place that directly on the smoker's wire rack. This ensures a uniform look rather than grill brands. This is a particularly good idea if you are planning on gifting your beautiful smoked cheese around the holidays. The exception I would make is when smoking halloumi. Halloumi is also called grill cheese and grill brands are expected. Don't worry if you don't have a mesh rack. The smoke rack works fine. Smoked cheese is a great addition to meat, cheese and fruit platters. It can also be used in classic cheese dishes to add a smoky flavor, such as macaroni and cheese or fondue. Smoked cheese combines nicely with full, rich and fruity wines, such as an oak chardonnay, a Malbec, or even a dessert Sauterne. Before smoking cheese, make sure the smoker racks are clean of any fish or meat residue. And, leave the cheese in the fridge until ready to place in the smoker. I think it's cold, but not frozen. This is a personal preference because it helps to bring the heat of the smoker down a bit for the first stage of the process. Smoking Hard and Semi-hard CheesesIngredients:4 eight ounce blocks of cheese: sharp cheddar, Manchego, gruyere, halloumi, or all fourTotal time: 3 hrs 5 min - Prep time: 5 min – Smoking time: 2 to 4 hours – Serves: 14 peopleDirections:1. Keep the cheese chilled while setting up your smoker. Preheat your smoker to between 75°F and 85°F with the opening open. Put wood chips in the side box and water in the bowl.2. Place the blocks of cold cheese on a mesh wire rack and place on a rack in the smoker. You also place the cheese directly on the smoke rack. Cold smoke for 2 hours, turning once or twice. Check for a light bronze colour and taste to see if the cheese has enough smoke taste. Continue smoking until 4 hours if desired.3. Remove the smoked cheese from the smoker and leave to rest on a rack for about 1 hour. If there is a film of oil on the cheese you dep that off with a paper towel. When the cheese is fitted, close it in plastic wrap or butcher's paper. Place this in the cheese tray of your fridge and leave alone for about 7 days for the smoke flavor to ripen. Smoked Cheddar Cheese and Ale SoupIngredients: 3 strips of bacon cut into 1/2 inch pieces1 large sweet onion, chopped 1 celery stalk, diced 3 garlic cloves, chopped 2 TBS minced fresh thyme1 bottle flavored beer, such as pumpkin2 cups chicken stock3 TBS butter4 TBS flour1 cup heavy cream6 ounces smoked cheddar cheese, shredded 6 ounces sharp cheddar cheese, grated Sea salt and freshly cracked pepper to taste 1/4 teaspoon ground nutmegTotal time: 35 min - Prep time: 10 min – Smoke time: 25 min – Serves: 6Directions people:1. In a large stock pot, cook the bacon over medium heat until crispy. Remove the bacon to drain on paper towels. Pour all but 2 tablespoons of the bacon fat. Add the onion and celery to the pot and cook until soft. Stir in the garlic and thyme and fry for 1 minute longer.2. Add the beer and halve for about 15 minutes. Stir in the chicken stock and bring to the boil. Lower the heat to a low simmer.3. In a small saucepan, melt the butter over low heat and whisk in the flour. Cook until just golden brown, whisking frequently. Add the roux to the soup, whisk until well incorporated. Keep cooking the soup until it starts to thicken. Slowly add the cream and cheese to the soup, stirring until mixed and smooth.4. Add the bacon, salt and pepper to taste, and the nutmeg. Serve while it's hot. Spanish Tortilla with Smoked Manchego CheeseIngredients:3 TBS good extra virgin olive oil (EVOO)2 lbs russet potatoes2 tps sea salt1 yellow onion1 TBS unsalted butter8 large whole eggs3 TBS heavy cream1/3 cup grated smoked Manchego cheeseTotal time: 35 min – Prep time: 15 min – Smoking time: 20 min – Serves: 4 peopleDirections:1. Wash and peel the potatoes. Cut them into thin 1/8 inch thick rounds. Cut the onion in half and remove the skin. Cut into thin slices. Grate the cheese.2. Heat the EVOO in a 12 inch non-stick pan over medium heat. Add the potatoes and 1 teaspoon salt. Cook until the edges of the potatoes appear transparent, about 6 minutes. Stir in the onions and cook for 1 minute. Turn up the heat on medium and cook until the potatoes and onions are tender and soft brown, about 7 minutes.3. While the potatoes and onions break the eggs in a large bowl. Add the cream and the remaining salt. Whisk together until fully combined.4. Stir the butter into the potatoes and onions until it melts. Pour the egg and cream mixture over the potatoes. Add the cheese to the top of the eggs and cook until the eggs are just set, about 1-1/2 minutes. Using a heat-proof silicone or rubber spatula, gently push the eggs toward the middle of the frying pan so that the raw eggs on top run under the boiled eggs to the bottom of the frying pan. Continue to cook for about 2-1/2 minutes until the eggs are placed on the bottom and no longer liquid on top.5. Place a 12 inch or larger flat round plate on top of the frying pan. Gently turn the frying pan and plate over and lift off the frying pan so that the tortilla rests on the plate. Slide the inverted tortilla back into the warm frying pan and continue to cook for 2 minutes until the eggs are fully cooked, but still slightly soft.6 Slide the tortilla onto a plate and cut into portion wedges. This dish is often served at room temperature or even cold. It makes for a great picnic dish. Smoked Gruyere Cheese FondueIngredients:12 ounces smoked gruyere cheese, cubes 12 ounces gouda or eddam cheese, diced2 TBS cornstarch1/2 tsp dried mustard1/4 teaspoon cayenne pepper1-1/2 cup dry white wine, such as Sauvignon Blanc1 TBS kirsch (cherry brandy), or any brandy you have on hand Freshly grated nutmegY cracked black pepperSgranny Smith apple cubesFully cooked bratwurst or sausage slicesTotal time: 30 min – Prep time: 10 min – Smoking time: 20 min – Serves: 6 peopleDirectionsDirect:1. In a large bowl, place the cheese, cornstarch, mustard, and cayenne pepper. Toss all together to coat the cheese.2. In a fondue pot, pour the wine and kirsch. Place over a heat source, such as sterno, or a heater burner on medium-low. When the liquid starts to bubble and simmer, start adding the cheese through the handful, stirring until melted and combined. Season with a small amount of nutmeg and pepper. Keep on low heat while serving, or warm up if necessary.3 Serve the fondue with fondue forks and a dish of bread, apples and sausages. Serving Suggestions for Smoked HalloumiHalloumi is a dense and salty cheese that is most popular in Greece and the Middle East. It's a bit of an acquired taste and texture for those of us in North America and Northern Europe. It is often grilled just before serving to soften it a little. Smoked halloumi combines nicely with sweet and sour accompaniments. It's good in a watermelon salad. It's also tasty when breaded, fried, and served with yogurt and a dash of honey. Halloumi fries are a popular snack or fast You serve halloumi as part of a dessert cheese platter with grapes, orange or grapefruit segments, and figs. Or, use it on a sandwich that has some sweet and sour pickle chips and fresh Join our mailing list for exclusive offers Smoked cheese is one of those treats that everyone enjoys. Any standard cheese can be taken to the next level with a simple journey by your smoker. There are a number of obstacles to smoking cheese, and the most common is melting. In today's article, we're going to cover how the cold smoke cheese in an electric Masterbuilt smoker. I will also cover ways to generate smoke without warming up your smoker. This can be done using a great smoke box or a smoke-generating device. Note: Most of the links in this article are Amazon.com Affiliate links, see Affiliate Disclosure, thank you. What is cold smoking? Cold smoking is a process of smoking food without adding heat. Certain items lend themselves well to cold smoking, and others do not. Cheese and nuts are by far the best and safest food for cold smoke. Fish is also a common cold smoked item, but the FDA advises you not to do this at home (click here for FDA document). If you know how to cure fish, you can smoke it the same way you smoke it as cheese. Fish can be wrapped in salt or a saltwater brine to heal. Click here to read our article Cold Smoking vs Hot Smoking Foods.Click here to see the current price on Amazon.comCold smoking temperatures Temperatures for cold smoking should be between 60 and 90 degrees. If your food product is not in that range, it tends not to accept the smoke. In addition, you have to be careful if you have food in that range, because bacteria can grow and that is not safe. Nuts are not a temperature concern and are a great item to exercise (see notes for nuts at the end of the article). What is the melting temperature of cheese? Different types of cheese have different melting temperatures, usually based on moisture content. The more moisture a cheese has, the lower the melting temperature will be. We have sorted cheeses into three groups based on moisture content; soft high moisture, low moisture on average and hard-dry cheese. I avoid soft cheese, like mozzarella, because they melt at low temperatures. The fats in the cheese tend to melt at 90 degrees resulting in loose or soft cheese. The average full melting temperature of cheese such as cheddar or Swiss is just under 150 degrees. Wood choice for cold smoking cheeseWood choice is a bit subjective, as are herbs. I always use mild fruit wood for cheese like apple or cherries. If you want to go for a shorter smoke like 30 minutes, you may be able to use hickory. I would recommend to only use a stronger wood like hickory with pepper jack or a dry hard cheese. Producing smoke for cold smokingHow do you smoke cheese without going above 80° in a Smoker? Temperature control is a real struggle, because if you turn on the smoker to generate smoke, you also generate heat. I have two different devices that I use to generate smoke without turning on the heating element. Normally I use my amazing smoke tray placed on the bottom of the smoker. You light the smoke bin outside the smoker with a burner or kitchen torch. Then place the smoke tray back in the smoker on the bottom shelf and let it burn. The amazing smoke tray will burn consistently without generating a large amount of heat. A smoke generator like the Smoke Chief is another great option. This device sits next to your smoker and has a tube that pumps smoke into your smoker. CLICK HERE TO GET MORE INFORMATIONCooling your Masterbuilt smokerI call my Masterbuilt smoker the beer fridge. The Masterbuilt smoker is not a refrigerator, but it bears a striking resemblance to a mini fridge. The electric Masterbuilt smoker has insulated walls, so if you block ice inside, it will be cold just like a cooler or fridge. With a little practice, you need the right amount of ice inside on the top shelf to keep your temperature below 80 degrees. You also buy re-freezable ice blocks that fit easily into your smoker. A budget-friendly option is to reuse empty plastic juice bottles or half a litre of milk jugs. Fill your bottles 3/4 full of water and freeze overnight. I place my ice bottles in disposable plastic bags for a simple cleanup. Loading your cheese Before loading your cheese, you need to cut it into usable and besmeric shapes. I prefer long skinny strips that are about 5 inches long, 1 inch high, and 1 inch wide. Pieces of this size take the smoke well because of the increased surface area. When you cut cheese blocks into these shapes, it is easy and easy to fit on a cracker. I almost exclusively use grill mats because of the convenient cleanup. When I'm done cooking, I put the grill mats in the dishwasher, and they come out clean. (Recommended knives - I own the full set of Victorinox knives, they are the manufacturer of the original Swiss army knife. Click here to see on Amazon.com)How long you have to smoke your cheeseYou will be pleasantly surprised how little time it takes to give your cheese that delicious smokey taste. In less than four hours you turn a small block of cheddar cheese into a smoky treat. I've had smoked cheese for over four hours, and it's starting to get bitter. To be on the safe side, always use less time to avoid bitterness and reduce the potential melting of your cheese. Once you have finished smoking your cheese, place it in the fridge to firm it up. Even at low smoke temperatures, your cheese starts to soften. Storing your smoked cheeseDes veil your smoked cheese depends on when you eat it. I recommend that you rest your cheese for at least a week for the best results. If you are planning on eating your smoked cheese in less than two weeks place it in a bag or wrap it with plastic wrap. You store it in your fridge for pre- weeks without worries. If you're going to have it around longer, you'll want to vacuum seal and consider freezing. Freezing your cheese should be a last resort, as it will change the texture. Cold smoking nuts As I mentioned earlier in the article, you don't have to worry about temperature safety when smoking nuts. Another advantage for nuts is that you don't have to worry about them melting. I normally use roasted nuts, but use your raw nuts and roast them in your smoker. I love whole pecans for smoking because they have a great flavor that matches hickory well. Spread the nuts evenly over your smoking drawer. If you have smaller pieces of nuts, you will want to make a tray of aluminum foil. Smoke your nuts for a minimum of 2 hours. Allow your nuts to cool completely before you pack them. For extra flavor, coat your nuts with one of our dry rubs. Lightly coat your nuts with vegetable oil spray then sprinkle with the dry rubbing of your choice. Click here to view our dry rub article and add our spicy mix for a kick. For more good ideas read our article on 17 things you smoke in a Smoker.Conclusion:Smoked cheese is something that anyone can do as long as you keep the temperature in mind. Don't let the lack of a smoker hold you back. I used my amazing smoke box and a box of cold smoke cheese. Enjoy! Click here to read our roundup of Masterbuilt smokersFAQHow long have you cold smoke cheese? Cheese can be smoked cold in four hours for a piece of cheese similar to a butter cube. Large blocks of two-pound cheese should be smoked for six to eight hours. However, we recommend cutting your cheese into long lean blocks that will cut well to match your favorite cracker, about 1 inch by 1 inch by 6 inches long. How long should Cheese sit after smoking? Cold smoked cheese should sit for two weeks tightly packed in the coldest place in your fridge. The minimum rest period should be a week to soften the bitter smoke taste and keep penetrating the cheese block. Block.

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