

Old Smokey®

Fire It Up!®

BARBECUE GRILL
OWNER'S MANUAL

MANUAL DEL
PROPIETARIO DE LA
PARRILLA PARA BARBACOA

READ INSTRUCTIONS CAREFULLY

Improper use may result in serious personal injury or damage to property.

1. ASSEMBLY

**CAUTION - BE CAREFUL HANDLING PARTS.
THERE MAY BE SHARP EDGES.**

- A. Handle The longest screws (2 1/2") are used for the handles. Attach the handle to the top half with the screws pointing downward. The lock washers go on the inside of the top half, between the metal and the nut. Model #22 has two side handles. Attach these in the same way.
- B. Legs Using the six 2" screws, attach the legs to the bottom half with the screws pointing inside. These will hold the bottom grate and top grill.
- C. Dampers Using the shortest screws, attach the top and bottom dampers. The flat ends of the dampers go against the surface of the metal, and the rolled ends go on the outside. On model #18, the longer damper goes on the bottom. Model #22 has two short dampers on top and a long damper on the bottom.

2. OPERATION

Warning - The Old Smokey grill is for outdoor cooking only. Do not use in a closed room for heating or for any other purpose. Use at least 10 feet away from any flammable materials or surfaces. Do not use on wood decks. Keep small children away when grill is in use.

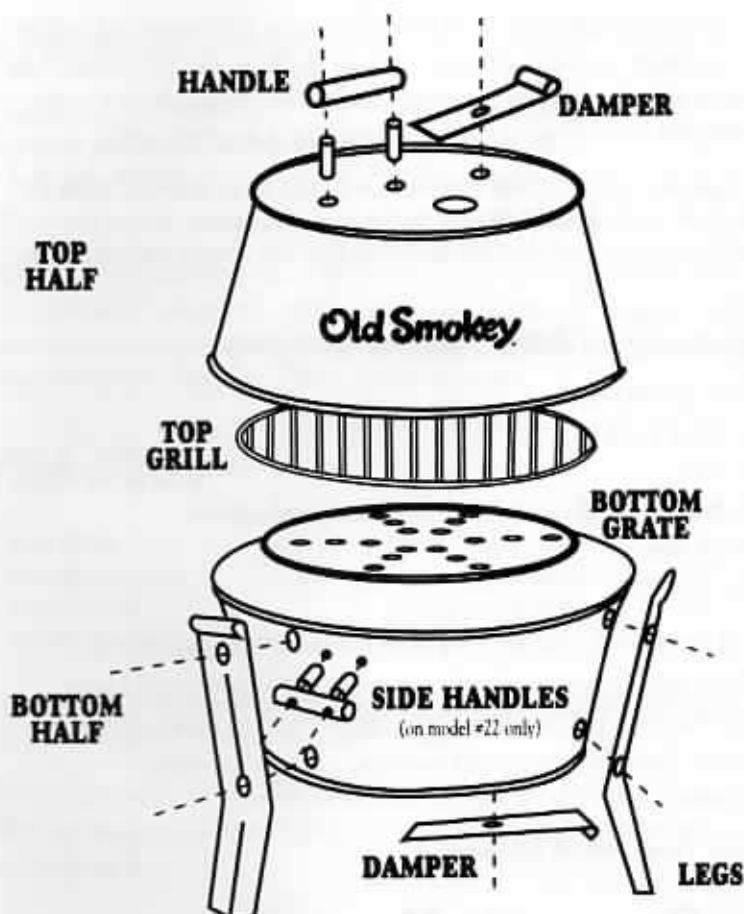
Always cook with the bottom grate in place. Place charcoal on bottom grate, keeping charcoal away from the sides. Add some mesquite or hickory wood for more flavor. If a charcoal lighting fluid is used, follow the directions on the container. **Never use kerosene or gasoline or any other type of fuel.**

With the top half removed and the bottom damper open, let the coals heat up for about 30 minutes until they have a white coating. Then place meat on the grill and put the top half back on.

For most cooking, keep the dampers open. For slower cooking close the dampers halfway. When barbecuing meat with much fat that tends to flare up, close the dampers for about a minute. If charcoal is not burning freely, leave the top half off for a few minutes until the fire builds up.

When you finish cooking, put the top half back on and close all dampers. Don't empty out the ashes until they are cold.

GRILL ASSEMBLY



PARTS

- 1 top half
- 1 bottom half
- 1 top grill
- 1 bottom grate
- 3 legs
- 1 top damper (#22 has 2 short top dampers)
- 1 bottom damper
- 1 wood handle assembly (#22 has 2 extra side handles)

HARDWARE

Model #14 (small) and
#18 Classic (medium)

- 2 2 1/2" screws - for handles
- 2 lock washers - for handles
- 6 2" screws - for legs
- 2 1/2" screws - for dampers
- 10 nuts

Model #22 (jumbo)

- 6 2 1/2" screws - for top and side handles
- 6 lock washers - for handles
- 6 2" screws - for legs
- 3 1/2" screws - for dampers
- 15 nuts

FAVORITE RECIPES

When you cook with Old Smokey®, you can be sure your food will be full of moisture and full of flavor, because the heat and the smoke combine to seal in the natural juices and lock in the flavor. In fact, even the cheapest cuts of meats can be turned into a gourmet meal.

The more you use your Old Smokey Grill, the more you will want to experiment with different foods, seasonings and sauces, but to get you started here are a few old-time favorites that are always sure to please.

Have-To-Have Hamburgers

1 lb lean ground beef

1/4 tsp black pepper

1/2 tsp salt

3/4 tsp dried minced onions or 1 T minced fresh onions

Barbecue sauce

Tomato ketchup

Mix all the ingredients well and form into four 3/4" thick patties. Combine equal amount of barbecue sauce and ketchup and brush patties. Place on grill for about 10 minutes, basting frequently with the sauce. Turn the patties and continue to cook for another 10 minutes.

Cooking Time: About 20 minutes

Hot Diggety Hot Dogs

Frankfurters

Buns

Barbecue sauce

Tomato ketchup

Combine equal amounts of barbecue sauce and ketchup and apply liberally to the frankfurters. Put the franks on the grill and continue basting with sauce, turning every 5 minutes. Keep dampers almost closed throughout to prevent flare ups.

Cooking Time: About 15 minutes

FAVORITE RECIPES

Chicken Dish

Chicken & Pork Barbecue

2 pounds pork chops, half cooked

1 half-baked chicken

Onion

Green bell pepper

2 tablespoons honey

1 tablespoon sherry wine

1 clove crushed garlic

Cut up chicken and pork chops in 1-inch pieces. Put on skewer in this order: 1 piece chicken, 1 piece bell pepper, 1 piece pork, 1 piece bell pepper. Continue until 8 pieces of meat are on the skewer. Dip in mixture of soy sauce, honey, sherry and garlic. **Cooking Time: 15-20 minutes**

Fish Dinner

8 Bass fillets

1/2 cup lemon juice

1 cup olive oil

1 tablespoon Worcestershire

1 stick butter

2 tablespoons dry mustard

Basil leaves & thyme

Marinate fillets in mixture of Worcestershire sauce, olive oil and lemon juice for 1 hour. Cook 15 minutes per pound of fish.

When fillets are about half-done, place bay leaves, basil leaves and thyme under the fillets and smoke until done. Baste often with butter and dry mustard mixture. (serves about 4)

Beef Fajitas

1 lb skirt steak, cut 1/2" thick

1 tsp garlic salt

1/2 tsp black pepper

1/2 cup lime juice

4 flour tortillas

picante sauce

guacamole

sour cream

Trim excess fat from meat. Sprinkle with garlic salt and black pepper. Place in plastic bag and pour lime juice over both sides of meat. Close bag securely and marinate in refrigerator 6 to 8 hours. Drain marinade and discard. Cook over medium high coals 6 to 8 minutes on each side. Carve across the grain into thin slices. Serve in warmed flour tortillas. Add picante sauce, guacamole and sour cream as desired.

FAVORITE RECIPES

Old Smokey Barbecue Sauce

Juice of 1 lemon	2 teaspoons prepared	1/2 teaspoon salt
2 teaspoons flour	mustard	vinegar
1 teaspoon red pepper	Clove of garlic	1 1/2 sticks of margarine
1 teaspoon black pepper	1/2 teaspoon sugar	

Put ingredients into measuring cup, then fill to 1/2 cup line with vinegar. Blend well. Melt 1 1/2 sticks of margarine in sauce pan, add mixture and cook until thickened about 3 minutes.

Show Stopping Steaks

Steaks (ribeye, T-Bone, Club, Porterhouse, Sirloin, or Filet)
Barbecue sauce, salt and pepper

Cooking Chart (in minutes)

Steaks	Rare		Medium		Well	
	1st side	2nd side	1st side	2nd side	1st side	2nd side
1" thick	2	3	4	4	5	6
1 1/2"	5	6	7	8	9	10
2"	7	8	9	9	10	11

Brush both sides of the steaks with barbecue sauce and place on grill. To sear outside, let fire flame over the meat for about 1 minute, then replace cover to put out the flame. Keep cover on while steaks cook.

Spicy Beef Marinade

1 1/2 cup salad oil	1 tsp pepper
3/4 cup soy sauce	1/2 cup wine vinegar
1/4 worcestershire	1 T chopped parsley
2 T dry mustard	1/3 cup lemon juice
2 tsp salt	



Mix ingredients, pour over beef and cover tightly. Refrigerate for 24 hours. Remove steaks from marinade and cook according to cooking chart.

LIMITED WARRANTY

Old Smokey Products Company warrants models #14, 18 and 22 Old Smokey barbecue grills against defects in materials and workmanship. This warranty is limited to two years from the date of purchase by the consumer. This warranty extends to the original purchaser only and is not transferable.

Old Smokey Products Company's sole obligation under this warranty shall be to repair or replace the parts which are defective.

This warranty does not cover normal wear, rust or damage due to improper use. Surface scratches or heat damage to the finish are considered normal wear and are not covered by this warranty.



To make a claim under this warranty,
please call us at

**(800) 999-1923 or
(713) 227-5248.**

Old Smokey Products Company requires a
reasonable proof of purchase, so please keep
your sales receipt.

**Parts needing repair or replacement under this
warranty must be returned to our factory at:
1620 Maury, Houston, Texas 77026**

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