

# SMOKER/OVEN RECIPES

## VERTICALLY SMOKED CHICKEN OR TURKEY

9" round baking pan	vegetable oil	Italian herb
Vertical Roaster	seasoning salt	2 cans of beer
smoking chips	garlic salt	2 tbsp. soy sauce
chicken or turkey		water

Set up your grill for vertically roasting fowl. Rub the clean chicken or turkey with cooking oil. Thoroughly cover the inside and out of the bird with the seasonings. Stick the Vertical Roaster in the bird and hen stand in the baking pan. Start your smoking chips, then place the pan with the bird on the grill. Pour the beer and soy sauce into the pan. Cover with the Smoker/Oven Hood. Check the pan religiously every twenty minutes and add beer or water so that it is back up to its original level. Besides that, do not release any heat by opening up the hood, there is no basting required. Cook about 10 minutes per pound for turkeys and 15 minutes per pound for chicken. If you do not have long burning briquettes, you may have to add more charcoal later. The bird is ready when clear juice runs out when punctured. Save the waste in the pan for a dunking sauce.

## MARINATED SMOKED SALMON

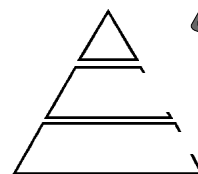
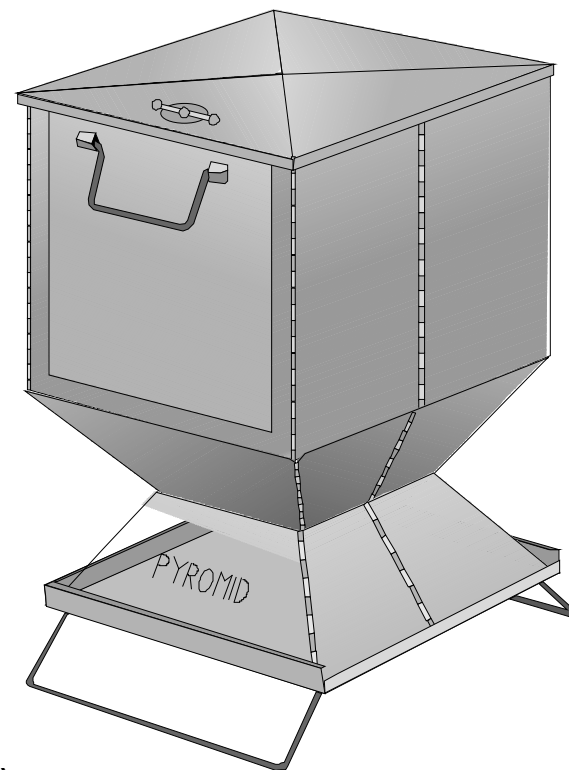
Smoker/Oven Hood	4 salmon steaks 1" thick	1 tsp. sugar
smoking chips	1 tsp. dill weed	1 tsp. olive oil
shallow pan	1 tsp. course ground pepper	1 tbsp. lemon juice
	1 tsp. salt	1/4 cup brandy or vodka

Place salmon in a shallow dish. Combine all remaining ingredients together and pour over salmon steaks. Cover and marinate for approximately 3 hours, turning 2 or 3 times. Start your grill on medium heat. If you have a Smoker/Oven Hood, place your smoking chips on top of the diffuser plate. (If you only have a Baking Hood, place the smoking chips around the outside of the charcoal). Remember, put the smoking chips on right before cooking, otherwise they will start before you're ready. Reserving marinade, salt steaks lightly and place the meat on the middle grill of the smoker and close the vent hole on top. Cook for 10 minutes, brush with marinade and turn. Brush again. Continue cooking for another 10 minutes or longer. They should look slightly opaque, but firm to touch. Serve hot or chilled.

# PYROMID

## ASSEMBLY INSTRUCTIONS FOR ALL SMOKER SYSTEMS

12" EAGLE SYSTEM PICTURED IN INSTRUCTIONS



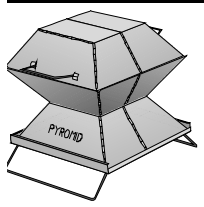
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 www.pyromid.net  
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Pyromid products are patented under one or more of the following patent numbers

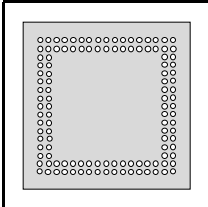
289-00	1,609,262	4,877,010
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205-455	4,508,094	4,896,650
556-014	4,531,505	4,915,090
562-404	4,539,973	4,936,285
0-109-144	4,545,359	4,938,202
1,196,539	4,624,238	5,048,505
1,221,888	4,829,975	5,086,752
1,591,268	4,844,108	

Other Patents Pending.

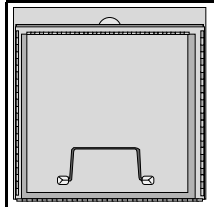
# SMOKER HOOD INSTRUCTIONS



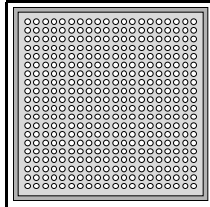
1. PYROMID



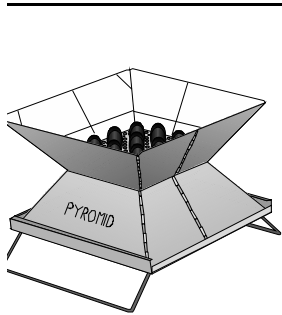
2. DIFFUSER PLATE



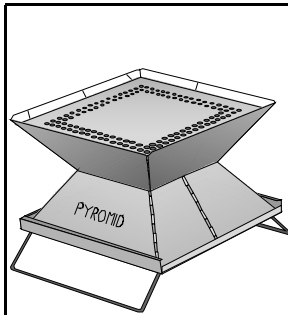
3. SMOKER BOX



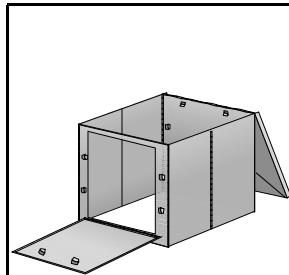
4. HEATSTOR GRILL (2)



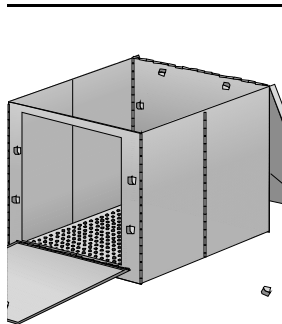
**1** ASSEMBLE THE PYROMID (#1) EXCEPT FOR THE BAKING HOOD AND HEATSTOR GRILL.



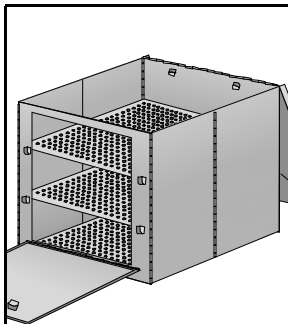
**2** PLACE THE DIFFUSER PLATE (#2) IN LEVEL ABOVE THE CHARCOAL AND HEAT GRATES.



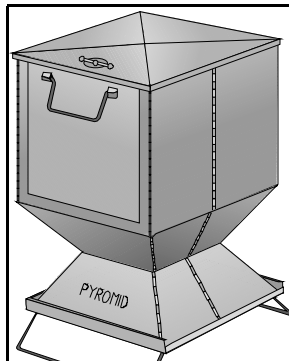
**3** OPEN UP THE SMOKER BOX (#3) SO THAT IT FORMS A SQUARE BOX. OPEN UP THE TOP LID.



**4** PLACE THE PYROMID'S HEATSTOR GRILL IN THE BOTTOM OF THE SMOKER BOX (#3).



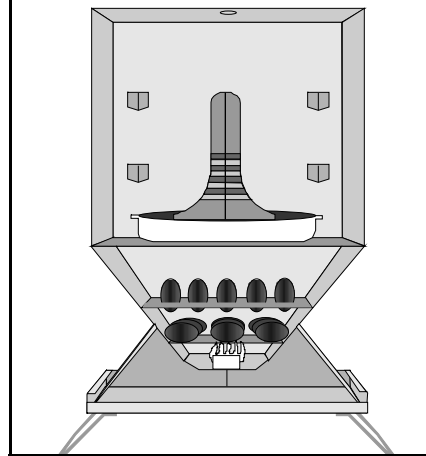
**5** PLACE THE TWO NEW HEATSTOR GRILLS (#4) ON THE TWO UPPER SUPPORT BRACKETS.



**6** CLOSE THE SMOKER BOX (#3) LIDS AND PLACE ON TOP OF THE PYROMID (#1).

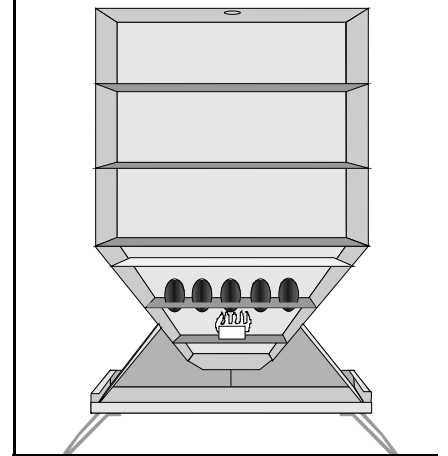
# SMOKER HINTS & TECHNIQUES

## VERTICALLY ROASTING POULTRY



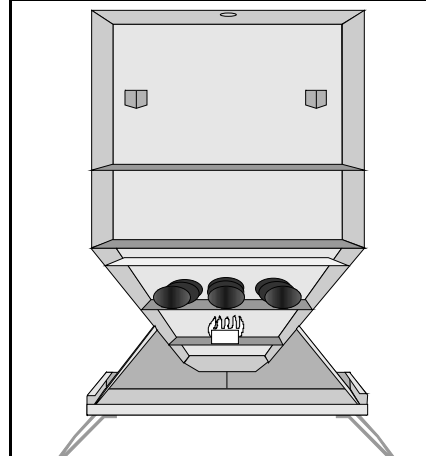
FOR VERTICALLY ROASTING FOWL, ONLY USE THE BOTTOM GRILL. PLACE THE SMOKING CHIPS AROUND THE SUPERHEAT GRATE, AND PLACE CHARCOAL ON LOW AND SUPERHEAT.

## ROASTING & SMOKING RIBS



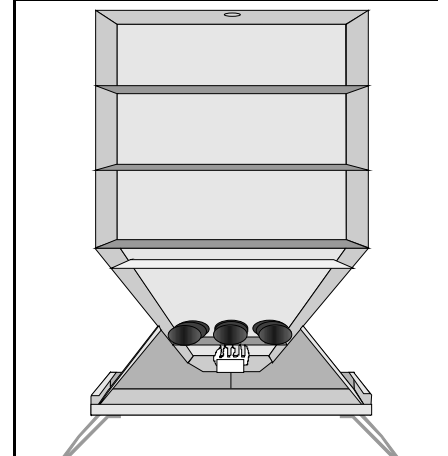
FOR BARBECUING RIBS, USE ALL THREE GRILLS. PLACE THE SMOKING CHIPS ON THE DIFFUSER PLATE AND PLACE THE CHARCOAL ON SUPERHEAT.

## BAKING BREAD & MUFFINS



FOR BAKING BREAD, USE TWO GRILLS. PLACE THE CHARCOAL ON MEDIUM HEAT, AND USE THE UPPER GRILL TO BAKE THE BREAD ON.

## SMOKING JERKY



FOR SMOKING JERKY, USE ALL THREE GRILLS. PLACE THE SMOKING CHIPS ON THE DIFFUSER PLATE, PLACE THE CHARCOAL ON LOW HEAT, AND USE THE TOP GRILL TO SMOKE ON.